

Home On The Range

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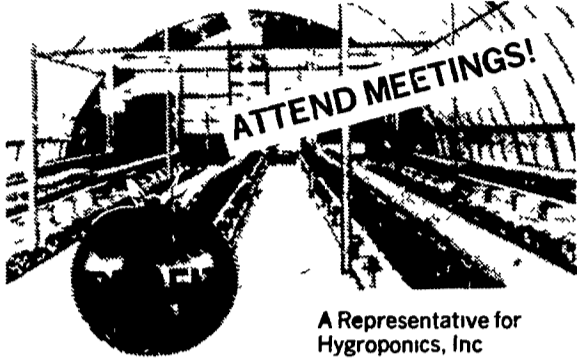
CHICKEN SALAD

2 cups diced, cooked chicken
 ½ cup minced celery, raw
 ½ cup mayonnaise or salad dressing
 ½ teaspoon salt
 ½ teaspoon pepper

Mix the chicken, celery and mayonnaise. Add salt and pepper to taste. Serve on crisp lettuce leaves.

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MEETING TIMES AND PLACES

7:30 P.M.

WED., SEPT. 10
 HOLIDAY INN

Downtown Exit
 Off Rt. 48
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7:30 P.M.

THURS., SEPT. 11
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PEANUT RAISIN LOGS

½ cup peanut butter
 ½ cup light corn syrup
 ½ cup nonfat dry milk powder
 ½ cup confectioners sugar
 ½ cup raisins

Mix the peanut butter, corn syrup, dry milk powder and sugar. Add the raisins and mix well. Chill the candy mixture. Divide into 24 pieces and form each into a small log. Wrap individually in clear plastic wrap and keep refrigerated.

Mrs. Charles Biehl, Mertztown

FRENCH MACARONI SALAD

½ pound macaroni
 1 onion, minced
 1 cup diced celery
 chopped parsley
 salt and pepper to taste
 2 hard cooked eggs, diced

Cook the macaroni in salt water and cool. Mix all the above ingredients, then add the following dressing:

1 egg
 3 tablespoons sugar
 ½ cup vinegar
 1 small can evaporated milk

Beat the egg and add the remaining ingredients until it forms a heavy dressing. Mix the macaroni mixture into the dressing and chill.

Mrs. Charles Biehl, Mertztown

DEVILED EGGS

6 hard-cooked eggs
 ½ teaspoon salt
 ¼ teaspoon pepper
 ½ teaspoon mustard
 3 tablespoons dressing

Cut eggs into halves lengthwise and slip out yolks. Mash the yolks with a fork and mix with seasonings, dry mustard and salad dressing. Refill the whites with the yolk mixture. Garnish with sprigs of parsley.

Mrs. Charles Biehl, Mertztown

STEAK ROLL-UPS

8 Cheddar cheese sticks, 4 x ½ inch
 8 dill pickle spears
 8 cube steaks, 3½ x 5 inches, about 2½ pounds
 melted butter

Place a cheese stick and a pickle on each steak. Roll and fasten with a metal skewer. Place on the grill, skewer side down, 4-5 inches from the coals. Brush occasionally with butter. Grill 4-5 minutes per side or until desired doneness.

Mrs. Charles Biehl, Mertztown

Lancaster Farming, Saturday, August 30, 1980—C7

DON'T LET FOOD POISONING BUG YOU

Food that's toted to outdoor get-togethers can become dangerously warm, Trudy Dougherty, Chester County home economist says.

Trudy says that harmful bacteria grow best in warm, moist conditions. Picnics and long-distance trips should be planned with less perishable foods in mind, or with plenty of ice-filled insulated containers on hand.

Trudy recommends washing your hands after handling raw chicken to prevent spreading bacteria to other foods. Also clean cutting board with soap and water after each use.

Cold foods such as cream pies, seafood and dishes made with eggs, meat and poultry must be kept below 40° F. Foods meant to be served hot such as meats, seafood and poultry, must be kept above 140° F. Bacteria grow best in lukewarm foods. Trudy says you should never let these foods stand at room temperature more than two hours.

SWEET 'N SOUR SPARERIBS

5-6 pounds pork spareribs
 ¾ cup brown sugar
 2 12-ounce jars chili sauce
 1 cup grape jelly
 ½ cup sour cream
 2 tablespoons cornstarch
 1 teaspoon Worcestershire sauce
 ½ teaspoon thyme
 4 drops bottled hot pepper sauce
 ¼ teaspoon salt
 ¼ cup finely chopped onion

In a saucepan, combine all ingredients except the spareribs. Over low heat, cook the sauce until it gets a glossy appearance, stirring frequently. Place ribs on the grill, rib ends down. Grill at low to moderate temperature 1-1½ hours, turning occasionally. During the last 30 minutes, brush ribs with sauce frequently.

ONE BOWL CHOCOLATE CAKE

2 cups flour
 1¾ cups sugar
 ½ teaspoon baking powder
 1¼ teaspoons soda
 1 teaspoon salt
 ¾ cup cocoa
 ¾ cup shortening
 1 cup water
 1 teaspoon vanilla
 3 eggs

Mix everything together in one bowl except the vanilla and egg. Add them last and bake at 350° F. for 35-40 minutes.

Mrs. Charles Biehl, Mertztown

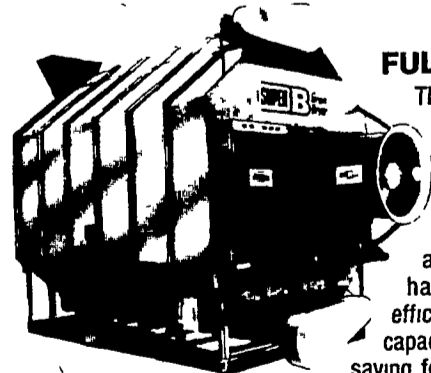
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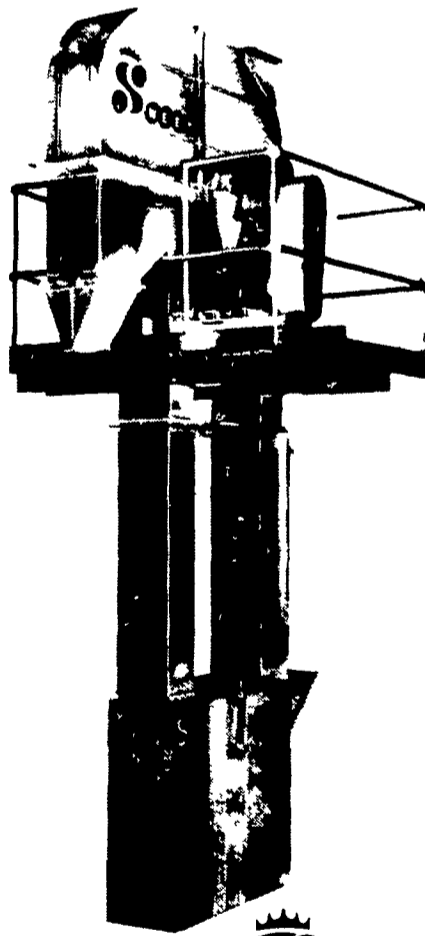
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