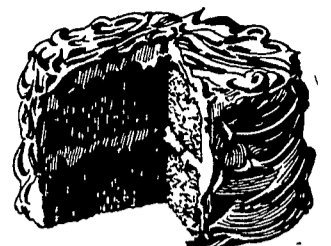


Home On The Range



Whoop it up during Indian Summer

For those without gardens or crops to worry about, this summer has been one of long, warm days and lots of bright sunshine for picnics and outdoor activities. For farmers, Summer 1980 has been a time of parched fields here in the state, which made relaxing under the sunshine a little more difficult. In either case, the summer is about to become history, for autumn officially comes in on Monday.

Often the change from summer into fall is a one of puzzling decisions — which blouse do I wear today, the short sleeved or the long sleeved? do I put the lawn furniture away? shall we go to the beach one last time, or to the mountains to preview the foliage? etc.

The problem is often one of category. We like to categorize the season as summer or fall. Some things which are enjoyable in either season do not fit a particular slot. Such are our recipes today.

While we often run recipe topics, now during the last issue of summer seemed like a perfect time to run our readers' recipes which have not been used under other topics and are well worth sharing. So enjoy the last hours of summer this weekend and fall into the old routine Monday with some new recipes.

YOGURT SALAD DRESSING

- 1 cup plain yogurt
- 2 teaspoons milk
- 1 teaspoon lemon juice
- ¼ teaspoon garlic salt
- ¼ teaspoon onion salt

Combine all ingredients and chill. Serve with vegetable salad. Makes 1 cup.

Mrs. Charles Biehl, Mertztown

BARBECUED CHICKEN SANDWICHES

- 1 tablespoon butter
- ¾ cup catsup
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon chili powder, optional
- 1 teaspoon salt
- dash pepper
- 4 cups cooked, diced chicken
- 6 sandwich buns

Melt the butter in a pan and stir in the other ingredients except the chicken. Simmer about 3 minutes. Add the chicken. If more liquid is needed, add more ketchup. Heat to serving temperature. Steam buns until soft. Put the mixture on buns and serve.

Mrs. Aaron W. Huber, Myerstown

An unusual pork chop treatment using frozen lemonade concentrate in combination with currant jelly, brown sugar and mustard is found in Broiled Lemon Pork Chops. Look for the recipe in today's column.



ROQUEFORT DRESSING

- ½ cup mayonnaise
 - ½ cup light cream
 - 1½ teaspoons lemon juice
 - 4 ounces Roquefort or blue cheese
- Combine the mayonnaise, light cream and lemon juice. Crumble cheese into mayonnaise mixture and mix well. Chill and serve with lettuce or tomato wedges. Makes 1½ cups.

Mrs. Charles Biehl, Mertztown

GINGER MOLASSES COOKIES

- ½ cup lard
 - 1 cup brown sugar
 - 1 egg
 - ¼ cup blackstrap molasses
 - 2¼ cups unsifted flour
 - 2 teaspoons baking soda
 - 1 teaspoon cinnamon
 - ½ teaspoon ginger
 - ¼ teaspoon cloves
 - ¼ teaspoon salt
 - granulated sugar
- Cream the lard and add brown sugar, egg and molasses. Beat well. Mix in remaining ingredients except granulated sugar. Cover and chill overnight. Shape into balls the size of a walnut. Roll in sugar and place 2 inches apart. Bake at 375° F. for 9-10 minutes. Remove immediately from the cookie sheet. Cookies will look unbaked at 9 minutes, but are done. For best results, use lard.

Mildred M. Cella, Loganton

APPLE FRITTERS

- 1½ cups flour
 - 2 teaspoons baking powder
 - ¼ teaspoon salt
 - 2 tablespoons sugar
 - 1 egg, beaten
 - ¾ cup milk
 - 4 medium tart apples, chopped
- Mix all the ingredients together and fry in a frying pan until browned.

Mrs. Charles Biehl, Mertztown

PORK CHOPS IN SOUP

- 6 pork chops
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - 2 tablespoons butter
 - 4 cups thinly sliced potatoes
 - ½ cup chopped onions
 - 1 can cream of mushroom soup
 - 1½ cup milk
- Fry the pork chops in melted butter and onions. Brown lightly on both sides. Put in buttered casserole or roast pan. Add sliced potatoes. Blend soup and milk and pour over the potatoes. Cover. Bake at 350° F. for 30 minutes. Uncover and continue baking for 30-40 minutes until the potatoes are done.

Mrs. Janet Heller, Robesonia

CANNED TOMATO SOUP

- 6 onions, chopped
 - 1 bunch celery, chopped
 - 8 quarts fresh tomatoes, quartered
 - 1 cup sugar
 - ¼ cup salt
 - 1 cup butter
 - 1 cup flour
- Start cooking the onions in a little water. Add the celery and tomatoes, washed and chopped. Cook together until tender. Put through a food sieve. Return the juice to the kettle and add the sugar and salt. Cream the butter and flour and add to the mixture. Blend well and simmer until slightly thickened. Cook as for gravy and put the boiling soup into pint jars. Use recommended canning procedures. When serving, put into the saucepan and add 2 pinches of baking soda. Heat slightly and stir in an equal amount of milk.

Mrs. John Brubaker, Myerstown

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QUESTION: If you have a question on cooking or household problems, why not send it to us and see if our readers can help? Just address it to: Cook's Question Corner, Lancaster Farming, P.O. Box 366, Lititz, PA 17543. Any answers we receive, we'll publish in Home on the Range at a later date. Thank you gifts are mailed to anyone whose questions we use.

Recipe Topics

September	
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October	
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HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

POPCORN BALLS

- 10 cups popped corn
- 4 cups bite size Shredded Wheat
- 2 cups raisins
- 2 cups walnuts (coarsely chopped)
- ½ cup butter or margarine
- 1 cup sugar
- ½ cup Honey Brook Table Syrup
- 1 tsp. grated orange peel
- 2 tsp. cinnamon
- ½ tsp salt
- 2 tsp. orange extract

Combine popped corn, cereal, raisins and walnuts in large buttered bowl. Combine butter, sugar, Honey Brook Table Syrup, orange peel, cinnamon and salt in heavy skillet; bring to boil over medium heat, stirring constantly. Boil about 5 minutes. Stir in extract. Pour over popped corn mixture; stir quickly to coat well. Press firmly into balls with buttered hands. Cool. Makes 24.

WATCH FOR NEW RECIPES
Look for Honey Brook Molasses with THE BEEHIVE at your local grocer.
If not available call: (215) 273-3776



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