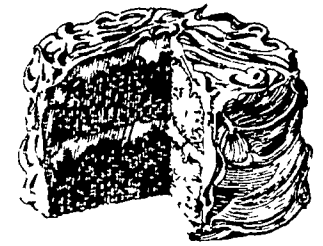


# Home On The Range



## Winter salads for that summertime feeling

Winter begins to get dull with everything colored brown and white, so try some salads to give you a feeling of warmer weather and summer fun

Women of the '80's have few idle moments to fill, so they will find salad is just the thing for mealtime. Not only is it nutritious and colorful for your table, but it can serve as the main dish depending on how it's made. This week we have hot salads as well as cold.

When you think of salad, don't think of a few shreds of lettuce and one or two lonely vegetables wilting in too much bottled dressing. That's not a salad—it's a disaster. Wave the magic wand of imagination and transform these ingredients into real winners.

Some of the ingredients may be a little hard to find, but your searching will be worth the trouble when you bite into one of these favorites.

### BACON SALAD

- Dressing  
8 slices bacon  
1/4 cup vinegar  
2 tablespoons sugar  
1 cup dairy sour cream
- Salad  
4 cups torn head lettuce  
2 cups torn leaf lettuce  
1 package (10 oz.) frozen baby lima beans, cooked, drained and cooled

For a break in the winter weather, give yourself a taste of summertime by making some light and leisurely salads. This chicken fruit salad is a great left-over meal using chicken from a large dinner.



SHRIMP AND SHELL SALAD

- 2 hard-cooked eggs, sliced  
1 can (8 oz.) diced beets, drained  
1/2 cup sliced celery  
1/2 cup crumbled Blue cheese
- For dressing, cook bacon until crisp, crumble and reserve half. Combine remaining bacon with vinegar and sugar. Fold sour cream in gently with a wire whisk until smooth, refrigerate until serving time. For salad, toss together head and leaf lettuce, place on serving platter. Arrange rows of beans, eggs, beets and celery on greens. Sprinkle Blue cheese over beets and reserved bacon over beans. Cover and chill until serving time. Serve with sour cream dressing.

- 1 pound frozen peeled and deveined shrimp  
8 ounces small pasta shells  
1/2 cup chopped celery  
1/2 cup thinly sliced radishes  
1/3 cup chopped green pepper  
1/4 cup chopped green onion  
1 cup dairy sour cream  
1 cup cottage cheese  
1 teaspoon seasoned salt  
1/8 teaspoon pepper
- Cook shrimp and shells, separately, according to package directions. Rinse both with cold water, drain well. Toss with celery, radishes, green pepper and onion. Combine sour cream, cottage cheese, seasoned salt and pepper, fold into shrimp mixture. Chill 2 to 3 hours to allow flavors to blend. Serve on salad greens.

### HEARTY BEAN SALAD

- Dressing  
2 teaspoons sugar  
2 teaspoons wine vinegar  
1/2 teaspoon salt  
1/2 teaspoon prepared mustard  
1/2 teaspoon Worcestershire sauce  
dash pepper  
1/2 cup plain yogurt
- Salad  
1 can (15 oz.) kidney beans, drained  
2 hard-cooked eggs, chopped  
1/2 cup chopped celery  
1/4 cup chopped onion  
1/4 cup chopped sweet pickle  
1/4 teaspoon salt
- For dressing, combine sugar, vinegar, salt, mustard, Worcestershire and pepper, fold in yogurt. Chill, covered, 1 to 2 hours to allow flavors to blend. For salad, combine beans, eggs, celery, onion, pickle and salt in a bowl. Add dressing, toss lightly. Chill 1 to 2 hours. Serve with cold meats and cheeses.

### CHICKEN FRUIT SALAD

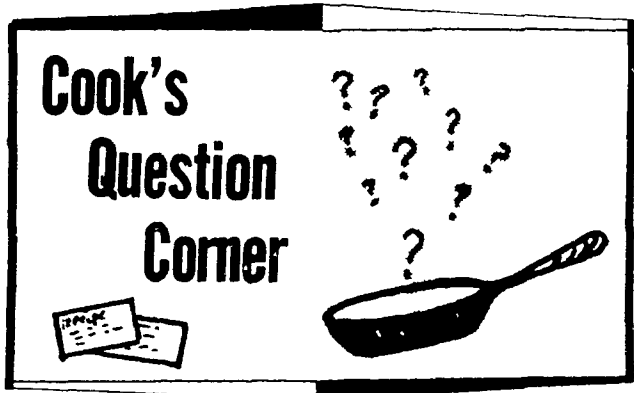
- 2 cups cooked, chopped broiler-fryer chicken  
1 cup seedless grapes, halved  
1/2 cup broken pecans  
1/4 cup finely chopped celery  
2 tablespoons sour cream  
2 teaspoons lime juice  
2 cantaloupes, halved  
lime slices or mint leaves for garnish
- Chill cooked chicken, grapes and cantaloupes until serving time. When ready to serve, mix together in a large bowl, chicken, grapes, pecans, celery, sour cream and lime juice. Spoon into cantaloupe halves. Garnish with lime slices or mint leaves. Serve chilled.

### CUP CHEESE

- 5 cups curds  
1 teaspoon soda  
2 teaspoons salt  
1/2 cup butter  
1 cup milk
- It takes 2 1/2 gallons of sour milk to get 5 cups of curds. Let sour milk set until thick. Scald till it is too hot to hold in your hand. Pour into a cheese cloth. Let hang until curds are dry. Crumble curds and mix soda and salt in. Set it aside for awhile. Next melt the butter in an iron skillet and add cheese mixture and cook until melted, stirring constantly. Then add the milk a little at a time until all milk is used. Pour into a greased pan. Let stand 24 hours.

Mrs. Warren S. Martin, Ephrata, PA

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**QUESTION** - Could anyone supply me with a good recipe for Rusks-Buns?

Thelma Coursen, R3 Box 298  
Blairstown, NJ 07825

**QUESTION:** Ladies, since our paper goes to 42 states in the country, we thought it would be nice to receive some recipes from cooks in the west. How about it America's Heartland? And how about some good southern cooking? You've been tasting some great northeast cooking for quite a while now, so help give our Lancaster county cooks a pleasant change.

Lancaster Farming

**ANSWER:** In regard to Mrs. Martin's request, I tried the velveeta cheese recipe of Mrs. Adam Miller too, and the curds didn't dissolve for me either. So I added two rounded teaspoons of soda to the recipe. Sometimes adding a little more helps when melting of the curds don't dissolve.

Mrs. Joseph Hoover  
Stevens, Pa 17578

**ANSWER:** We have a recipe in response to Esther Hepler's request for cup cheese. Mrs. Warren Martin sent in this recipe which will be at the end of the Home on the Range section.

### Recipe Topics

Month	Day	Topic
January	10	Winter salads for that summertime feeling
	17	Casseroles for a cold winter night
	24	For chicken lovers only
	31	It's a cheesy world
February	7	There's nothing like a pie

### NOODLE SALAD

- 6 ounces uncooked curly noodles  
1 cup dairy sour cream  
1/4 cup sweet pickle relish  
1/4 cup chopped green pepper  
1/4 cup sliced green onion  
2 tablespoons white vinegar  
1 1/2 teaspoons prepared mustard  
8 ounces Cheddar cheese, cut into 1/2 inch cubes  
1 pound frankfurters, cut into 1/2 inch thick slices
- Cook noodles according to package directions, drain. Combine noodles, sour cream, pickle relish, green pepper, onion, vinegar and mustard. Fold in cheese and frankfurters. Chill 2 to 3 hours to allow to blend.