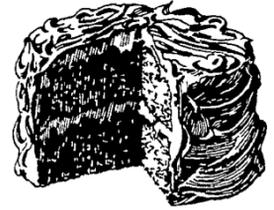


Home On The Range



It's a cheesy world

Dessert anyone? That is the question certain to bring a variety of answers. Or, how about a delicious change in the supper menu? Still sound like a good idea?

Cheese offers the perfect answer to both questions, or anywhere in between. Serve several cheese varieties on a tray with fruit and crackers for the "little fill-up." Three to five types of cheese give nice variety to a fruit and cheese tray planned for dessert. Camembert, a soft cheese with an edible crust, and its wedge shaped, varies from mild to pungent in flavor. Serve with red waxed Gouda in cannonball shape, milk and nutlike in flavor. Those having conservative tastes will enjoy mild-flavored brick, Swiss or cheddar. Blue cheese with its crumbly texture and rather sharp salty taste gives contrast to mild-mannered cheeses.

But if you love cheese for more than just a snack, add it to a main dish for supper. This week we have a cheese-steak casserole recipe from Barbara Russell of Pine Bush and another recipe featuring corn and beef with cheese. Remember, it's a cheesy world so get in on this dairy favorite.

SMOKY SWISS SPREAD

- 1 cup finely shredded Provolone cheese
- 1 cup finely shredded Swiss cheese
- 1 package (3 oz.) cream cheese
- 1/2 teaspoon instant minced onion
- 2 tablespoons white grape juice
- 2 tablespoons milk
- 1/4 teaspoon Worcestershire sauce or hot pepper sauce

Allow cheese to come to room temperature. Cream together Provolone, Swiss and cream cheese with minced onion. Gradually add grape juice, milk and Worcestershire sauce, beat until thoroughly blended. Pack into 3 individual 1/2 cup salad molds or cheese crocks. Cover and chill several hours or overnight to blend flavors. Unmold onto greens.

FRUIT DIP

- 1 cup (4 oz) shredded Cheddar cheese, at room temperature
- 1/2 cup Blue cheese
- 1 1/4 cups dairy sour cream

Beat together cheeses until well blended. Beat in sour cream until fluffy. Cover and chill to blend flavors. Serve with honeydew melon, pear and apple wedges, pineapple chunks and green grapes.



When you entertain, cheese-fruit tray or Cheddar Apple Cheese cake offers something for everyone. On the cheese tray, from left to right, Camembert (wedges), Brick (slices), Blue cheese (large wedges), Gouda, Swiss and Cheddar cubes

topped with green and red grape halves. Recipes compliments of the American Dairy Association and Dairy Council and the test kitchens of United Dairy Industry Association.

Cook's Question Corner



QUESTION — I would like to know if anyone has a method for dry curing or wet curing meat, especially pork and scrapple.

Mrs. Thomas Wagner,
R1, Box 143A
McClure, PA 17841

Send any questions, recipes or answers to Lancaster Farming, Box 366, Lititz, PA 17543.

Recipe Topics

February	
7	There's nothing like a pie
14	Valentines - meals for two only
21	Bake a cake
28	What can you do with hamburger?

CHEESY BAKED BEANS

- 2 jars (1 pound, 2 ounce each) baked beans
- 1/4 cup chili sauce
- 2 tablespoons brown sugar
- 1 tablespoon prepared mustard
- 8 slices onion, about 1/4 inch thick
- 1 cup shredded Colby cheese

Preheat oven to 350 degrees. Combine beans, chili sauce, brown sugar and mustard. Pour into a 1 1/2 quart rectangular baking dish. Arrange onion slices on top. Bake until hot and bubbly, about 35 minutes. Remove from oven, sprinkle cheese over all. Bake an additional 5 minutes or until cheese is melted.

CORNY BEEF CASSEROLE

- 1/4 cup butter
- 1/2 cup chopped onion
- 1/3 cup chopped green pepper
- 1 package smoked sliced beef, cut up
- 3 tablespoons all-purpose flour
- 1/4 teaspoon pepper
- 1 1/2 cups milk
- 1 egg, beaten
- 1 can whole kernel corn, undrained
- 1/2 cup crushed herb seasoned croutons
- 1 cup shredded Cheddar cheese

In a 2-quart saucepan melt butter, saute onion and green pepper until tender. Add beef and cook about 5 minutes. Blend in flour and pepper. Cook over low heat until mixture is blended. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Blend a small amount of hot mixture into egg, return all to pan. Cook 1 minute. Add corn. Turn into casserole. Mix croutons and cheese, sprinkle over top. Place under broiler until cheese melts.

CHEESE WHIZ

- 1 pound cheese (processed or Cheddar)
- 2 cups evaporated milk
- 1/2 teaspoon salt
- 2 beaten eggs
- 1 1/2 teaspoons dry mustard

Cut cheese in small pieces and let set at room temperature until soft. Melt in double boiler. When melted, add evaporated milk, salt and mustard, slowly while stirring. Remove from heat and stir in eggs. Return to double boiler and stir and cook until eggs thicken slightly. Remove from heat. Pour in containers and cool slowly. Cover to prevent crust from forming. Store in refrigerator. Keeps well.

For those who have a blender, put eggs in the blender and pour the hot mixture in while blending.

Katie Lembach, Myerstown

PIZZA POPCORN

- 1/3 cup butter
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon garlic salt
- 1/2 teaspoon crushed oregano
- 1/2 teaspoon crushed basil
- 1/2 teaspoon salt
- 1/4 teaspoon onion powder
- 10 cups freshly popped popcorn

Melt butter, add Parmesan cheese and seasonings. Pour over popcorn in shallow baking pan, stir to mix. Heat in preheated 300 degree oven 15 minutes, stirring occasionally.

(Turn to Page C7)