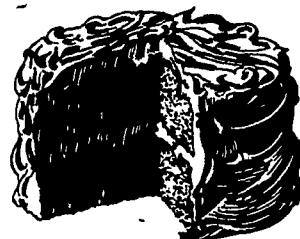


Home On The Range



Dairy treats for a summer of good eating

We hope you have enjoyed this month's selection of dairy recipes. Though it may have seemed like quite a number appeared every week, we actually received almost 400 recipes.

"Thank you's" go to everyone who helped make dairy month a success. Try these last few recipes and remember to celebrate the freshness of milk, cheese, ice cream and butter all year round in your cooking.

BREAKFAST

Spoonbread Muffins

3/4 c. all-purpose flour
1/2 t. baking soda
1 1/2 t. sugar
1 c. water
1/2 c. yellow corn meal
1/2 t. salt
1 T. butter
1 c. buttermilk
2 eggs separated

Mix together flour, baking soda, and sugar. Set aside. In a 1 1/2 quart saucepan, heat water to boiling point; slowly add corn meal to the boiling water, stirring constantly. Boil the mixture until thick and smooth; remove from heat and add the salt and butter. Beat together buttermilk and egg yolks until thoroughly blended and stir this into the corn meal mixture. Stir in dry ingredients. Beat egg whites until stiff, but not dry and fold into batter. Spoon batter into greased and floured 2 1/2 x 1 1/4 inch muffin cup pan. Bake in a 400 degree oven for 25 minutes. Remove from oven and serve immediately. Makes 18 muffins.

Mrs. A.T. Kappen
Wellsboro

Baked Omelet

8 large eggs
1/2 c. sour cream
1/2 t. salt
1 c. shredded sharp cheddar cheese
2 T. melted butter

Beat together the eggs, sour cream and salt until blended; stir in the cheese. Pour into a 1 1/2 quart buttered 10x6x2 inch baking dish. Drizzle with butter. Bake in a preheated 350 degree oven until puffed and set. About 20 minutes. Tilt dish to distribute butter on top. Makes 6 servings.

Marguerite Barford
Augusta, West Virginia

APPETIZERS

Swiss Eggs

2 T. butter
4 slices American cheese (cut in small pieces)
4 eggs
salt and pepper to taste
5 T. light cream
2 T. grated Parmesan cheese

Melt butter in shallow baking dish; place cheese in the bottom of the dish (spread to cover the whole dish). Break eggs over cheese. Add salt and pepper and pour cream over each egg with a spoon. Sprinkle grated cheese on the top and bake in a hot oven set at 375 degrees just until the eggs are set and the cheese is delicately browned.

Mrs. Eva Rubinosky
Norristown

Cheese Blisters

Sift 1 c. flour into a mixing bowl, season with 1/4 t. salt and a pinch of cayenne pepper. Cut 1/2 c. butter and 1 c. grated sharp cheddar cheese into flour until mixture is like coarse. Add 3 T. of cold water, 1 T. at a time mixing with a fork after each addition. If cheese is soft, a little water may be needed. Roll very thin on floured pastry cloth, cut into strips 1/2 inch by 3 inches and bake in a 425 degree oven. For about 12 minutes until golden brown. Makes about 7 dozen.

Mrs. Sarah Meredith
Rock Hall, Maryland



When you're planning on having friends over, it certainly helps your reputation as a hostess if the food looks as great as it tastes. You can't go wrong with ham and asparagus

smothered in dairy products. Work simple magic by rolling the meat around the cooked asparagus spears, then top with the melted cheese.

Pepperoni Pinwheels

1 c. (3 1/2 oz.) finely chopped pepperoni
1/2 t. oregano
1 c. (4 oz.) shredded Mozzarella cheese
1 slightly beaten egg

Mix the above ingredients together. Open 2 (8 oz.) tubes refrigerated crescent rolls. Separated into 8 rectangles firmly press perforations to seal. Spread 1/4 c. mixture on each rectangle. Start on short side and roll and seal, jelly roll style. Cut into 6 pieces, place cut side down on ungreased cookie sheet. Bake at 350 degrees for 12-15 minutes. Makes 48 pinwheels.

To prepare ahead, prepare, cover and refrigerate up to 2 hours. Freezes well-wrap in foil to reheat.

Mrs. Gary Gastemire
Edinboro

Ham and Asparagus Roll-Ups

3 T. water
2 T. butter
1 T. fresh lemon juice
12 asparagus spears (fresh or frozen)
2 T. flour
dash of cayenne
3/4 c. milk
1/4 t. Worcestershire sauce
3/4 c. shredded Swiss cheese
8 thin slices of boiled ham
paprika
4 to 5 slices of white bread toasted

Place water, 2 tablespoons butter and lemon juice in skillet; bring to a boil. Add asparagus and simmer, covered for about 15 minutes or until asparagus is tender. Preheat oven to 400 degrees. Meanwhile, melt 2 T. butter in a small saucepan. Stir in flour and cayenne until smooth. Remove from heat; gradually stir in milk and Worcestershire. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat and stir in 1/2 cup cheese until melted. If necessary, return to low heat to finish melting cheese. Drain asparagus. Wrap double slices of ham around center of 3 spears. Arrange in buttered 1 1/2 quart rectangular baking dish; cover with sauce. Top with remaining cheese; sprinkle with paprika. Bake 15 minutes or until hot and bubbly. Serve immediately with toast triangles.

Sherry Smith, Lancaster

Cheese and Corn Dinner

1 1/2 c. cubed luncheon meat
1/2 c. whole kernel corn, drained
1/4 c. chopped onion
1 c. shredded Cheddar or American cheese
1 egg
1 T. flour
3/4 c. milk
1/2 t. Worcestershire sauce

Prepare crust. In the following order, layer meat or tuna, corn, onion, and cheese in crust. In small bowl, combine egg with flour. Blend in milk and Worcestershire sauce. Pour mixture over cheese. Bake 20 to 30 minutes until filling is firm. Sprinkle with paprika or parsley flakes, if desired.

Anna Newswanger
New Holland

DESSERTS

Sugar Drop Cookies

4 c. white sugar
2 c. brown sugar
3 eggs
1 c. cooking oil
1 T. nutmeg
1 T. vanilla
1 c. cream
2 c. buttermilk
2 t. soda
2 t. baking powder
7 c. bread flour
3 c. pie flour

Mix in order as listed. Bake in hot oven for 375 degrees for about 15 minutes or less. Roll in powdered sugar while warm.

Effie Yoder, Reedsville

Peppermint Ice Cream

1 pound peppermint stick candy
1 pint milk
Soak over night. Then add:
1 pint whipped cream
Pour into refrigerator tray and freeze.

Mrs. Robert Stafford,
Cherry Hill, N.J.

(Turn to Page C8)

MAIN DISH

Gourmet Potatoes

6 medium potatoes
2 c. shredded sharp cheddar cheese
1/4 c. butter
1 1/2 c. sour cream
1/2 c. chopped onion or chives
1 t. salt
1/4 t. pepper
2 T. butter
2 T. paprika

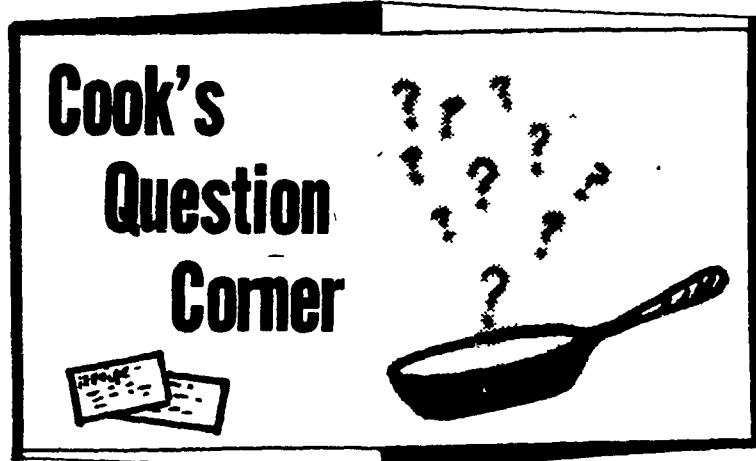
Cook potatoes in skins. Cool and peel. Shred coarsely. Saute butter and onions in saucepan. If using chives, stir in with seasonings. Add cheese and melt over low heat. Remove and blend in sour cream, salt, and pepper. Fold in potatoes. Put in a two-quart greased casserole. Dot with 2 T. butter and paprika. Bake uncovered at 350 degrees for 30 minutes.

Mrs. Sharon Bollinger
Ephrata

Scalloped Potatoes

First make a white sauce of 1 T. of flour mixed with milk to a smooth paste. Stir into 1 pint of boiling milk, season with salt and pepper. Then set aside until potatoes are ready. Place a layer of potatoes in well greased baking dish. Sprinkle with salt and pepper and a little butter and cheese (any kind you want). Repeat this until dish is full then cover with the white sauce and slices of cheese and bake in moderate oven about 45 minutes.

Sancy McComsey, Newport



QUESTION - Does anyone have recipes for canning tomatoes and/or other vegetables or fruits using their ovens? I have heard there is an easy method for canning using an oven for heating.

Debra Shultz, Halifax, PA

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