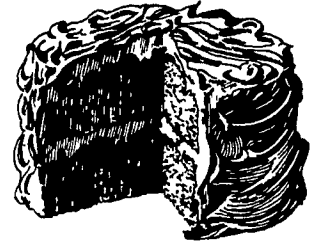


# Home On The Range



## Summer salads are an inside/outside treat

Summer is a time for inside-outside foods — those that go well either on the indoor dinner table or in the outdoor picnic basket. Some perennial favorites are old fashioned egg salad, potato salad, macaroni salad, and gelatin salads.

All these salads are really quick to fix and can be prepared ahead and kept refrigerated.

### Old Fashioned Egg Salad

- 1/4 c. mayonnaise
- 1 t. flaked, dried onion
- 1/2 c. finely chopped celery
- 2 T. lemon juice
- 1/2 t. salt
- 6 hard-cooked eggs, sliced
- 4 lettuce leaves

Blend together mayonnaise, lemon juice, onion, salt and pepper. Reserve 4 slices from center of 1 egg for garnish. Chop remaining eggs. Stir chopped eggs and celery into mayonnaise mixture until moistened throughout. Cover and refrigerate until ready to serve. For each serving, spoon about 1/2 c. egg salad onto a lettuce leaf. Garnish with reserved egg slices.

### Mustard Potato Salad

- Stir the following ingredients into the old fashioned egg salad
  - 1 pound potatoes, cooked peeled and diced
  - 1/2 c. mayonnaise
  - 1 t. prepared mustard
  - 1/2 t. flaked onion
  - 1/4 t. salt
- Stir well and serve.



Fresh vegetables are in abundance this time of year - what better time to make a delicious, fresh salad? But don't limit your selection of salad ingredients to vegetables, remember

that eggs and noodles taste great too. Clockwise is macaroni salad, old fashioned egg salad and mustard potato salad.

## Cook's Question Corner

**QUESTION** - Does anyone have some good recipes to make horse radish and a way to keep it from getting dark?

L.W. Ziegler, Harleysville

**QUESTION** - I've heard that whey (liquid remaining from making cheese) is very healthy for you. I would like some recipes or uses for it. Also I enjoy making my own noodles (both egg and spinach), but what would be the best long term storage method?

Wanda Zeigler, Dillsburg

**NOTE** - If you have suggestions, recipes or ideas for our reader's questions, send them to Cook's Question Corner, Lancaster Farming, Box 366, Lititz, PA, 17543.

**ANSWER** - Rose Hoover of Dallas has supplied us with an answer for requested pancake syrup. Find it at the end of the Home on the Range section.

### Recipe Topics

- |           |                           |
|-----------|---------------------------|
| August    |                           |
| 8         | Summer Salads             |
| 15        | Pears, Plums and Zucchini |
| 22        | Tomato Tempters           |
| 29        | Egg Specials              |
| September |                           |
| 5         | Soups and Stews           |

### Pineapple Cheese Salad

- 1 box (3 oz.) lime gelatin
  - 1 c. cottage cheese
  - 1 c. evaporated milk
  - 1/2 c. salad dressing
  - 1/4 c. celery diced
  - 1 c. boiling water to dissolve gelatin
  - 1 can crushed pineapple
- Dissolve gelatin in hot water. Cool. Mix the rest of the ingredients. Put in mold, chill, and serve.

### Strawberry Salad

- 2-3 oz. boxes strawberry gelatin
  - 2 c. boiling water
  - 16 oz. frozen strawberries
  - 1 1/2 c. drained crushed pineapple
  - 2 bananas diced
  - 1 c. sour cream
- Dissolve gelatin in boiling water. Put frozen strawberries in gelatin and dissolve. Add pineapple and bananas. Put half of the mixture in a glass baking dish (long pan) cool until firm. Spread sour cream over gelatin and put the rest of the gelatin on top. Refrigerate.

Mrs. John Gates  
New Enterprise

### Chef's Salad

- 1 head chicory (cut as desired)
  - 1 bunch watercress (cut as desired)
  - 1/4 lb. boiled ham
  - 1/4 lb. swiss cheese
  - 3 tomatoes (cut in wedges)
  - 8 large chopped stuffed olives
  - salt and pepper to taste
  - French dressing
- Arrange above ingredients in salad bowl. Add desired amount of French dressing and toss lightly.

### Tomato Salad

- 4 large tomatoes
  - 2 onions
  - pepper and salt to taste
  - lettuce
- Slice sun ripened tomatoes in thick pieces and garnish with thickly sliced onions. Serve on chilled lettuce, using salt, lots of freshly ground pepper and no dressing. Serves 4.

Mrs. Charles Biehl  
Mertztown

### Make Ahead Toss Salad

- 1 med. head torn lettuce
  - 1 c. torn curly endive
  - 2 c. torn romaine lettuce
  - 10 T. mayonnaise
  - 1 large onion — sliced thinly
  - 1 1/2 c. cooked or canned peas (drained)
  - 12 slices crisp bacon
- Begin with the salad greens — layer a third of each in a flat bowl or plastic container. Add each ingredient except the mayonnaise. On top of each layer (you'll have three), put dots of mayonnaise, sprinkle with sugar (about 1 t.), dash with salt (about 1/4 t.) and pepper. Do not toss. Cover, chill at least 2 hours or overnight. Toss just before serving. Crispy and good.

### Macaroni Salad

- Stir the following ingredients into the old fashioned egg salad.
- 1 pkg elbow macaroni, cooked and drained
- 1/2 c. chopped green pepper
- 1/2 c. mayonnaise
- 1 jar chopped pimiento, drained

### Fresh Mushroom Salad

- 1 lb. fresh mushrooms
  - 6 green onions
  - 2 c. water
  - 2 T. lemon juice
  - 1/2 c. sour cream
  - 1/4 t. sugar
  - 1 t. salt
  - dash white pepper
- Wash and slice mushrooms. Mince onion. Combine water and lemon juice in a 2 quart saucepan, and bring to a boil. Add mushrooms, cover and simmer for 3 minutes. Drain on paper towels until cool. In a small bowl, combine onions, sour cream, sugar, salt and pepper mix well. Add mushrooms and mix well. Serve immediately on lettuce.

Barbara Russell  
Pine Bush, New York

### Green Bean Salad

- 1 qt. green beans
- 1 lb. can navy beans
- 1 c. diced celery
- 3/4 c. coarsely diced lunch meat
- 2 T. chopped pimiento, optional
- 3 chopped hard-cooked eggs
- 1/4 c. mayonnaise
- 2 T. chopped green pepper, optional
- 1/4 t. salt
- dash of pepper
- 1/2 c. chopped sweet pickles
- 1 small grated onion
- 1 t. mustard

Stir all ingredients together. Add more mayonnaise if necessary. Serve cold.

Sue Wenger  
Manheim

(Turn to Page C8)