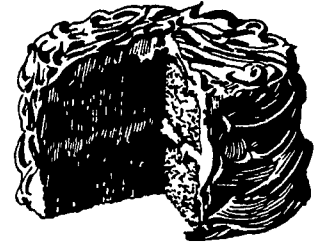


Home On The Range



Pears, Zucchini, Plums and Squash - a versatile quartet

Pears and Plums, Squash and Zucchini — a collection of favorites so seldom overlooked from summertime's harvest. We would like to devote room this week to these delicious creations.

Squash refers to any of a number of edible gourds closely related to the pumpkin. The name is of American Indian origin.

A zucchini is nothing more than a summertime squash of bushy growth with smooth slender cylindrical dark green fruits.

Pears, that creamy yellow fruit, come in about 800 known varieties; although only a few of these are grown for commercial marketing today.

When looking for plums, look for plump, full-colored plums, soft enough to yield to slight pressure.

PEAR SALAD

- 1 box lime gelatin
- 1 c. hot water
- 1 c. pear juice
- 1 large can pears
- 1 pkg. cream cheese
- 1 c. whipped topping

Prepare gelatin with hot water and pear juice. Let thicken. Mash pears and cream cheese together with mixer. Add to thickened gelatin and blend in whipped topping. Pour into mold. Chill.

Mrs. Charles Biehl, Mertztown

SAUSAGE-STUFFED PATTY PAN

- 1 large patty pan squash
- 1 pound of mild bulk sausage
- 1/2 c. chopped celery
- 1/2 c. chopped onion
- 1/2 c. sliced mushrooms
- 1 egg, slightly beaten
- 1/2 c. sour cream
- 1/4 c. grated Parmesan cheese
- 1/4 t. salt
- parsley

Wash and cook large squash in pressure saucepan for 3 minutes; cook smaller squash 2 minutes; or cook squash in boiling salted water 10 to 15 minutes or until just tender but still firm. Remove squash from water and drain. Cool.

In a skillet or electric fry pan crumble bulk sausage. Brown slightly. Drain off fat. Add onion, celery and mushrooms and continue cooking until tender. Set mixture aside.

In a small bowl beat egg. Add sour cream, parmesan cheese and salt to egg. Mix well. Add this mixture to sausage-vegetable mixture. Scoop out squash. Fill cavity with sausage mixture. Top with large squash seeds and parsley. Place squash in baking dish. Bake 20 minutes in a 350 degree oven.

Sally Foulke, Neward, Del.



The vastly underrated squash makes a great main dish. Just remove the top from one oversized patty pan squash, stuff it with mushrooms, sausage and sour cream and you've got yourself a summertime winner.

CHOCOLATE ZUCCHINI CAKE

- 1 c. brown sugar
- 1/2 c. white sugar
- 1/2 c. butter
- 1/4 c. oil
- 3 eggs
- 1 t. vanilla
- 1/2 c. buttermilk
- 2 1/2 c. flour
- 1/2 t. allspice
- 1/2 t. cinnamon
- 1/2 t. salt
- 2 t. baking soda
- 4 T. cocoa
- 2 c. zucchini
- 1/2 c. chocolate chips

Cream sugar, butter and oil. Add eggs and vanilla and buttermilk. Mix well. Measure dry ingredients and sift into bowl. Mix well. Add grated zucchini. Sprinkle chocolate chips on top. Bake in 9x13 inch pan at 325 degrees for 45 minutes.

Mrs. Elmer Sensenig, Quarryville

PINEAPPLE ZUCCHINI BREAD

- 3 eggs
- 2 c. sugar
- 2 t. vanilla
- 1 c. oil
- 2 c. zucchini, grated and unpeeled
- 3 1/2 c. flour
- 1 1/2 t. or less salt
- 1 1/2 t. baking soda
- 3/4 t. baking powder
- 1 c. crushed pineapple, well drained
- 1 c. chopped walnuts

Mix eggs, sugar, vanilla, and oil. Blend well until light. Add zucchini. Add dry ingredients alternately with pineapple. Then add nuts.

Bake in well-greased and floured bread pans at 325 degrees for one hour or until done.

Mrs. Carl Bacon, Felton

ZUCCHINI CAKE

- 3 eggs
- 1 c. salad oil
- 2 c. grated zucchini
- 2 c. sugar
- 3 t. cinnamon
- 3 t. vanilla
- 3 c. flour
- 1 t. baking soda
- 1 t. baking powder

Beat together egg, sugar, and oil. Sift together flour, baking soda and baking powder. Add cinnamon to zucchini. Alternately add and beat in dry ingredients and zucchini to shortening mixture. Add vanilla and mix. Pour into 9x13 inch pan and bake at 350 degrees for 30-40 minutes.

Mrs. Charles Biehl, Mertztown



Tasty, versatile and abundant, the summer squash has endless possibilities.

STEWED PLUMS

- 4 c. plums
- 1 1/2 c. boiling water
- 1/2 to 1 c. sugar

Cut into halves and remove pits from plums, or use whole plums. Drop into boiling water. When they are nearly tender, add sugar. Cook a few minutes longer.

Mrs. Terry Altman, Philadelphia

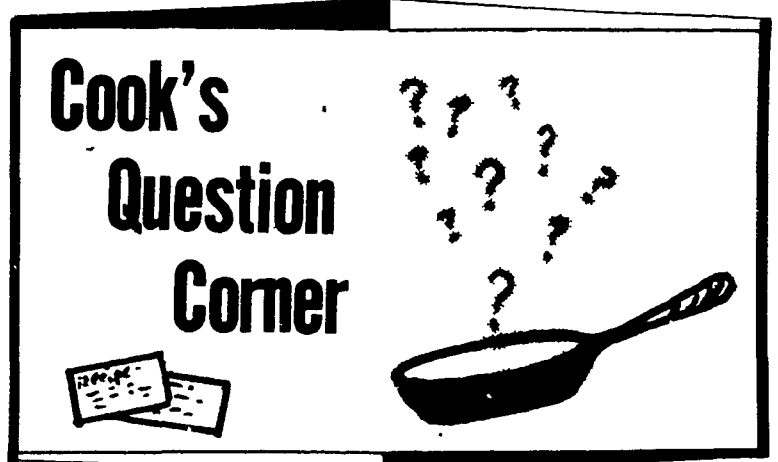
SPICED PEARS

- 1 can pears
- 1 stick cinnamon
- 8 to 12 whole cloves
- 1/4 c. vinegar or lemon juice

Drain syrup from pears. Heat it with stick cinnamon and cloves for 5 minutes.

Remove from heat and add vinegar or lemon juice. Pour back over pears and let stand overnight in refrigerator.

Karen Musselman, Pittsburgh



If you have any questions or answers for previously published recipes, send them to Cook's Question Corner, Lancaster Farming, Box 366, Lititz, PA 17543.

Home on the Range is the section for the cook who delights in trying new recipes from her friends and neighbors as well as passing her favorites along. In order to keep Home on the Range a section for you and other cooks like you, we need your recipes. Send your favorites to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

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