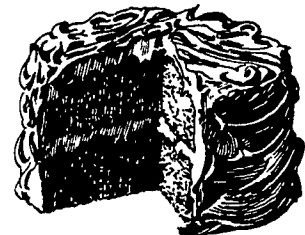


Home On The Range



Chinese new year feast cures the 'blahs'

It's Christmas, New Year's Day, and the first day of spring, all rolled into one holiday. What is it?

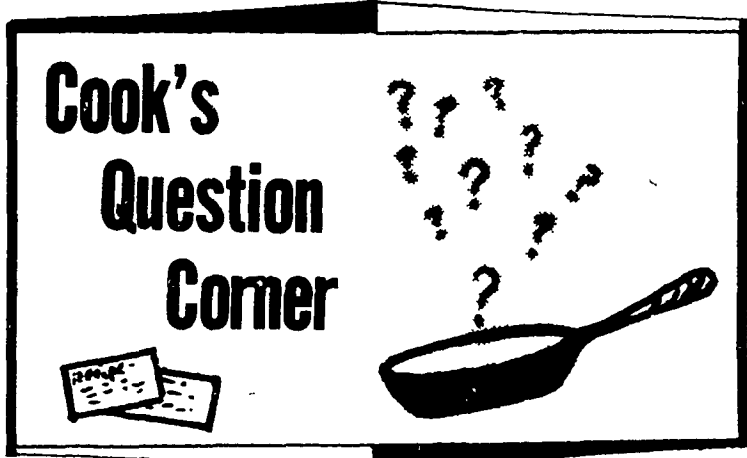
It's Chinese New Year, the most important celebration in the Chinese holiday calendar.

It includes feasting, gift-giving, and in the first 10 days of the new year, the birthdays of all animals, human beings and food plants.

Therefore, because the New Year occurred this past week, you

still are within the 10-day period of celebrating. And since this New Year falls during our dreariest season, why not use it as a good reason to host a celebration of your own?

Try the recipes listed below and when you're tired of celebrating in Chinese, turn to our Hungarian, Italian, Mexican, etc. recipes. Happy eating!



QUESTION — Can someone give me a moist white or yellow cake that I can double for a large sheet cake? Please help.

Nancy Koons, Lebanon

QUESTION — This does not have anything to do with cooking, but would anyone have a pattern to crochet slippers other than with a granny square? Everyone says it can be done, but no one knows how. Can anyone help me?

Dawn Harvey, Nicholson, PA

ANSWERS — Mrs. Harold Diller who earlier sent in a recipe for Dessert Whipped Topping that was published here, has now sent us corrections for her recipe. If you saved this recipe, you may want to dig it out and correct your copy. The correct recipe should read:

DESSERT WHIPPED TOPPING

- 1/4 c. boiling water
- 1/2 t. cream tartar
- 3/4 c. sugar
- 1 egg white
- 1 t. vanilla

Mix and beat till stiff.

QUESTIONS — Two recipes that we received in response to requests now have been requested by a great many people. Unfortunately we just forwarded the recipes to the cook who requested them. Now we need them again! Would the cooks who supplied us with "Baked Donuts" and "Condensed Milk" please mail them to us again so we can offer them to our readers?

QUESTION — Does anyone have a recipe for pearl tapioca pudding and a recipe for fortune cookies? Would appreciate the help.

Mrs. Helen Forry, Mt. Joy, PA

QUESTION — Every week, someone tries to stump us with the impossible question, but we always try to help. Last week it was a request for Daisy's Cure for Arthritis and this week it is a poem published sometime between 1961 and 1964. Our reader wants to know if anyone has a copy of it so we could run it again. Well, folks, it may be over 20 years old now, but can anyone help?

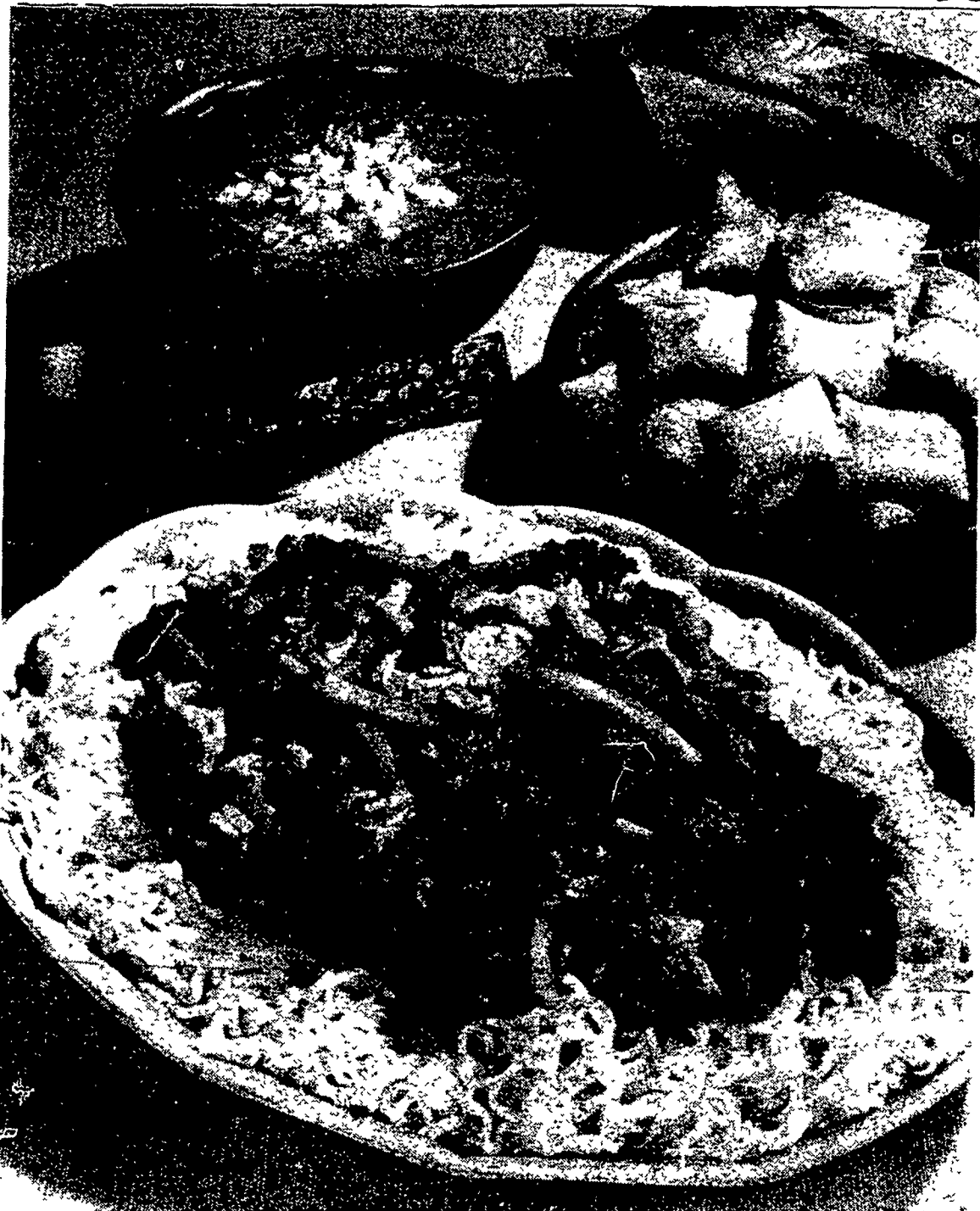
Recipe Topics

February

- 6 Foreign dishes
- 13 Microwaving
- 20 More microwave recipes
- 27 Cheese favorites

March

- 6 Pork pleasers
- 13 Eggs!



If you'd like to join in the Chinese New Year fun, celebrate with an Oriental feast. Recipes developed for the holiday are Sesame Beef on Ramen Noodles and Lettuce Soup.

To round out the menu, start with a traditional New Year delicacy, egg rolls. Available frozen. They're ready to heat and serve.

- #### SESAME BEEF ON RAMEN NOODLES
- 1/2 c. thin sliced green onions
 - 4 cloves garlic, crushed
 - 1/2 c. sesame oil
 - 2 T. sesame seed, crushed
 - 1/2 c. soy sauce
 - 2 T. sugar
 - 1 t. pepper
 - 1 pound boneless beef sirloin, sliced
 - 2 pkg. chicken flavor ramen noodles
 - 2 T. cornstarch
 - 2/3 c. cold water
 - 4 T. cooking oil
 - 1-1/2 c. cut carrots
 - 2 c. cut green cabbage
 - 2 c. broccoli flowerets
- Combine green onion, garlic, sesame oil, sesame seed, soy sauce, sugar and pepper. Place meat in glass or enamel bowl; pour sauce over, mixing well, and let marinate at room temperature 30 minutes. Prepare ramen noodles according to package direction, setting aside the seasoning packets. Drain meat, reserving marinade. Add cornstarch and cold water to marinade; blend well.

Heat 2 T. oil in wok or large skillet placed over medium high heat. Add carrots; cook and stir rapidly for 3 minutes. Add cabbage and broccoli; continue to cook and stir two minutes more until vegetables are tender. Remove to

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To ease wintertime meal planning, here is a feast to serve your family. The portable meal features Ribs Royale and a tasty entree served hot or prepared ahead. Accompany with Cabbage Slaw.