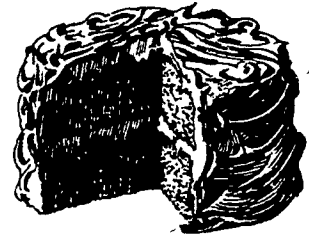


Home On The Range



Spring's favorites and yours

When it's two days before March 21, and the sun is shining and the air is warm, it's hard to think of anything but spring's swift approach.

Household chores and barn work must be tolerated and finished before emerging into the warm outdoors. Cooking, especially, becomes a dreaded task instead of the joy that it should be.

We have included recipes here that are favorites around springtime because of their ingredients, ease of preparation or delicious, cool taste. Let these recipes put the feeling of spring into your cooking and your kitchen.

QUICK CHEESEBURGER CASSEROLE

8 slices day-old bread, toasted
1 lb. ground beef
1/2 c. chopped onion
1/4 c. chopped celery
1/3 c. catsup
4 t. Dijon-style mustard
1 t. salt
4 slices Cheddar cheese, cut into triangles
1 c. milk
1 egg, beaten
1/4 t. dry mustard
1/8 t. pepper

Preheat oven to 350 degrees. Butter both sides of toast; set aside. Cook beef, onion and celery in skillet over medium heat until beef is browned and crumbly; drain off excess fat. Stir in catsup,



You may be tired of making all those cheeseburgers, but don't stop making them. Instead, put them in a casserole! This easy recipe is great for spring fever.

Cook's Question Corner



QUESTION — Does anyone remember the self-filled cupcakes? They were chocolate cupcakes with a cream cheese filling including chocolate chips. Can anyone help me?

L.M. Burkholder
Ephrata, Pa.

ANSWER — For L.M. Burkholder's request, above, here is a recipe we included in our February 26 issue. Although it is not a cream cheese-filled cupcake, a cream cheese mixture is poured over the cupcake batter, and chocolate bits are added.

Cream Cheese Chocolate Cake

Cream Cheese Mixture:

1 egg
8 oz. cream cheese
1/3 c. sugar
dash of salt

Mix and put aside until you make cake mixture. Beat Well.

Cake Mixture:

3 c. flour
2 c. sugar
1/2 c. cocoa
1/4 c. lard
2 T. vinegar
1 c. cold water
2 t. baking soda
1/2 t. salt
2 t. vanilla
1 c. hot coffee

Mix together in a large bowl. Fill cupcake papers half full with cake mixture. Top with 1 t. cheese mixture and a few chocolate chips. Bake at 350 for 15 to 20 minutes.

Recipe Topics

March	
26	My favorite desserts
April	
2	Easter dishes
9	The incredible, edible egg
16	Lamb delights
23	Say cheese, please

mustard and salt. Layer 4 slices toast, half of the ground beef mixture and 4 triangles of cheese in a buttered 8-inch square baking dish. Repeat layers, omitting top layer of cheese. Combine milk, egg, dry mustard and pepper. Pour over casserole. Bake until hot and bubbly, about 35 minutes. Remove from oven and place remaining cheese on top. Let stand 5 minutes to allow cheese to melt.

American Dairy Association

CREAMY APPLE SLAW

1 T. white vinegar
2 t. fresh lemon juice
1 t. sugar
1/4 t. prepared mustard
dash of salt
3/4 c. dairy sour cream
3 c. shredded cabbage
2 c. cubed apples, dipped in lemon juice
1/4 c. grated carrot
3 T. finely chopped celery

Blend vinegar, lemon juice, sugar, mustard and salt. Fold in sour cream. Cover and chill. When ready to serve, toss cabbage, apples, carrot and celery together; add dressing and toss.

American Dairy Association

HEAVENLY FRUIT AMBROSIA

1 pkg. orange flavor gelatin
2 c. boiling water
1 1/4 c. cold water
1 c. vanilla yogurt
1 1/2 t. grated orange peel
1 can mandarin oranges, drained
1 c. grapefruit sections, drained
1 banana, sliced
2 T. coconut
fresh mint

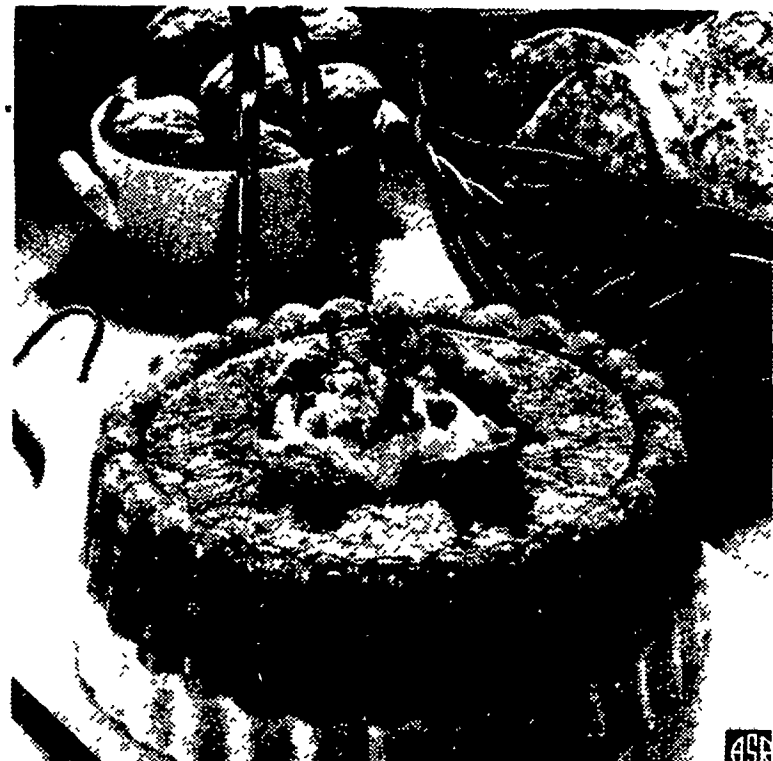
Dissolve gelatin in boiling water; add cold water. Chill until almost set. Add yogurt and orange peel; whip with electric or rotary beater until blended. Pour into oiled 4 1/2 c. ring mold. Chill until firm. Unmold on serving platter. Serve with combined fruit and coconut. Garnish with mint, if desired.

Mrs. Jonas Smith, Cockeysville

CAREFREE COBBLER

1 lb. cut-up rhubarb
1 c. sugar
1/4 c. water
1 c. all-purpose flour
2 T. sugar
1 1/2 t. baking powder
1/4 t. salt
2 T. butter
1/2 c. milk
2 c. sliced strawberries
3 T. butter

(Turn to Page B8)



This molded salad is as beautiful as it is delicious and ideal for company. Grated carrots tint the gelatin a beautiful shade of orange above a snowy cream cheese base.