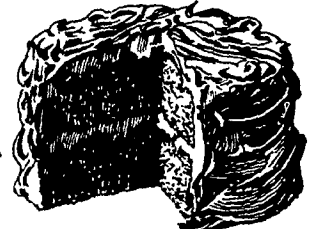


# Home On The Range



## Put a sparkle in your 4th with a holiday picnic

Filled with flags, sparklers, and fireworks no Fourth of July celebration would be complete without a picnic.

Whether gearing up for a large family affair, a quiet poolside dinner or a quick bite after milking, these delicious, easy-to-serve recipes will add flair to the festivities. Choose a variation on an old favorite or select a brand new idea as a special holiday surprise.

### RED, WHITE AND BLUE SALAD

2 envelopes unflavored gelatin  
 1/2 cup sugar  
 dash salt  
 2 cups milk  
 1 1/4 cups cottage cheese  
 1 can (8 oz.) crushed pineapple in unsweetened juice  
 1 teaspoon lemon peel  
 1 cup sliced strawberries  
 1/2 cup blueberries

Combine gelatin, sugar and salt in a 1 1/2-quart saucepan. Stir in 1/2 cup milk to soften. Place over low heat, stirring constantly, until gelatin is dissolved. Add remaining 1 1/2 cups milk. Stir in cottage cheese, pineapple and lemon peel. Arrange a few of the strawberries and blueberries in the bottom of a 6-cup mold. Carefully spoon 1 cup of the gelatin mixture over berries; chill just until set. Arrange some strawberries and blueberries in a design against the side of the mold. Fold remaining strawberries and blueberries into remaining gelatin mixture. Turn into mold. Chill until firm.

### PARTY BLUE CHEESE BALL

28 oz. pack cream cheese  
 3/4 cup crumbled blue cheese  
 1 cup shredded sharp cheddar cheese  
 1 small onion  
 1 tablespoon Worcestershire sauce

Mix all together in large bowl. Roll in one layer ball or three small balls. Roll lightly in parsley, chopped nut and paprika. Serve with crackers.

Grace Skeler  
 Bloomsburg

### CREAMY POTATO SALAD

**Creamy Salad Dressing:**  
 2 tablespoons flour  
 2 tablespoons sugar  
 1 teaspoon salt  
 1 teaspoon dry mustard  
 dash cayenne pepper  
 1 cup milk  
 1 egg, slightly beaten  
 1/4 cup white wine vinegar

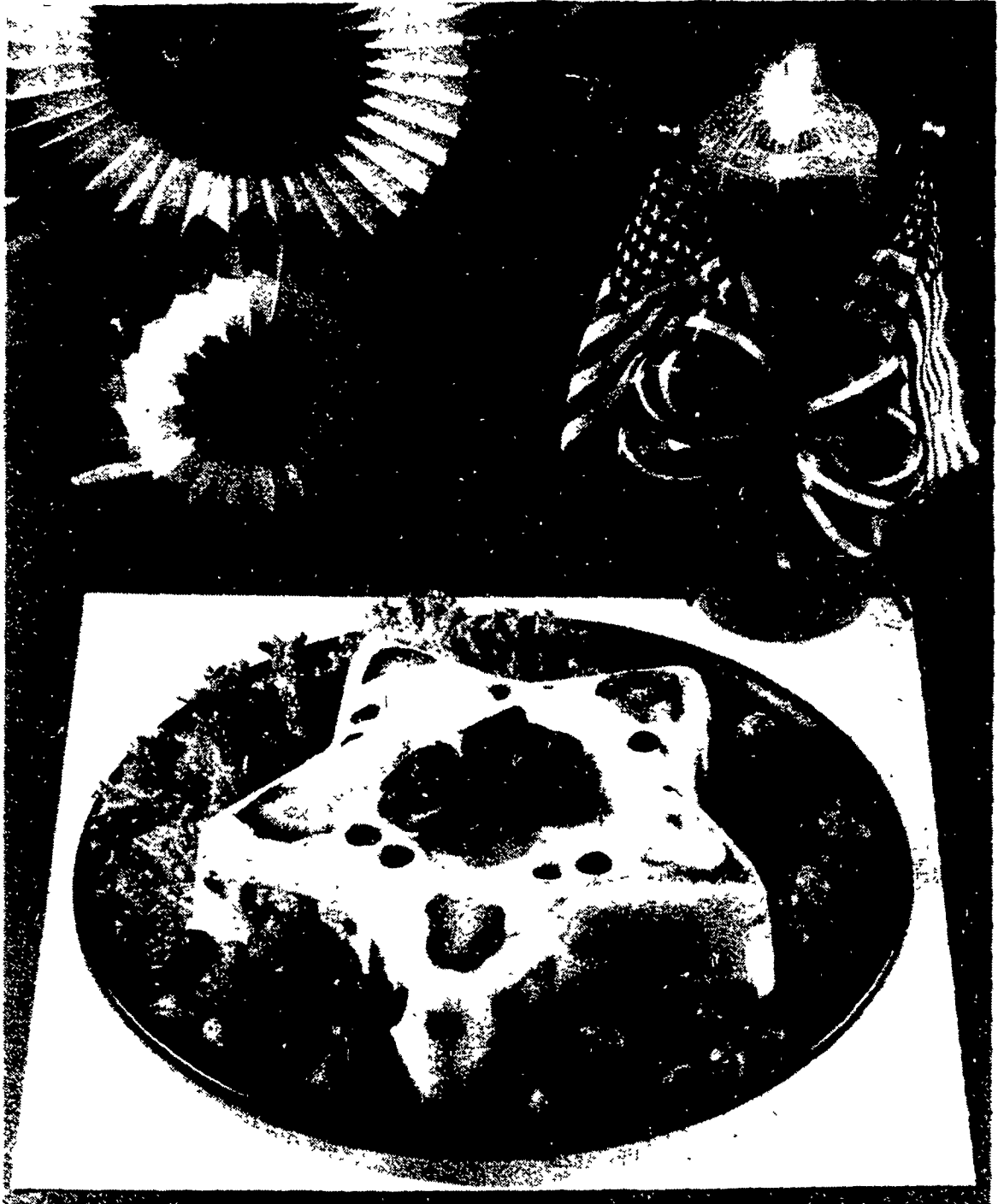
**Potato Salad:**  
 6 cups diced cooked potatoes (6-7 medium)  
 1/2 cup sweet pickle relish  
 1/3 cup chopped celery  
 1/3 cup sliced pitted ripe olives  
 3 hard-cooked eggs, chopped  
 1/4 cup finely sliced green onion  
 6 slices bacon, cooked and crumbled  
 cherry tomatoes, if desired  
 hard-cooked eggs, if desired

For dressing, combine flour, sugar, salt, mustard and cayenne pepper in a 1-quart saucepan; stir in milk. Cook over medium heat, stirring constantly, until mixture thickens. Cook 2 additional minutes. Blend a little hot mixture into egg; return all to saucepan. Cook 1 additional minute. (Do not boil.) Gradually stir in vinegar; cover and chill. For potato salad, combine potatoes, relish, celery, olives, eggs, onion and bacon in a large bowl; toss lightly. Add dressing and toss only until blended. Chill several hours. Serve garnished with cherry tomatoes and sliced hard-cooked egg.

### CUCUMBERS 'N' CREAM

1/2 cup vinegar  
 1/2 cup water  
 1 teaspoon salt  
 5 peppercorns  
 1 large, cucumber, thinly sliced  
 1 medium onion, thinly sliced  
 1 cup dairy sour cream

Combine vinegar, water, salt and peppercorns; add cucumber slices. Cover and chill about 2 hours; drain thoroughly. Gently combine cucumbers' with onion and sour cream.



This red, white and blue salad will add a splash of color to weekend festivities.

### CAMPER'S CHOICE

6 cups water  
 1 tablespoon chicken seasoned stock base  
 1 teaspoon salt  
 3 cups medium noodles  
 3 cups chopped cooked chicken or turkey  
 1 cup thinly sliced celery  
 1/2 cup sliced radishes  
 1/4 cup sliced green onion  
 1 cup dairy sour cream  
 1 teaspoon seasoned salt  
 1/4 teaspoon poultry seasoning

Bring water, stock base and salt to a boil. Add noodles and cook according to package directions; rinse with cold water and drain. Combine chicken, celery, radishes, onion and noodles in a large bowl. Mix sour cream, seasoned salt and poultry seasoning; fold into chicken mixture. Chill.

### HAWAIIAN MILK DRINK

1 1/2 cups pineapple juice, chilled  
 2/3 cup orange juice, chilled  
 1 tablespoon fresh lemon juice  
 2 pints vanilla ice cream, softened  
 2 1/2 cups cold milk  
 orange slices, if desired

Gradually add fruit juices to ice cream; stir until blended. Stir in milk. Serve immediately in tall chilled glasses garnished with orange slice.



For the perfect July picnic combine old family favorites with tasty new dishes.

### CREAMY MACARONI SALAD

1 1/4 cups uncooked macaroni  
 1 cup cottage cheese  
 3/4 cup chopped celery  
 1/2 cup chopped green pepper  
 1/2 cup grated carrot  
 1/4 cup finely chopped onion  
 1 teaspoon celery salt  
 1 cup dairy sour cream

Cook macaroni according to package directions; drain. Place in cold water for 5 minutes; drain. Mix together cottage cheese, celery, green pepper, carrot, onion and celery salt; carefully fold in sour cream. Toss lightly with macaroni. Chill thoroughly.

(Turn to Page B7)

## Cook's Question Corner



**QUESTION** — I would like to see you print a recipe for making homemade goat cheese if you can find a recipe anywhere.

John Confer  
 Julian, Pa.

**QUESTION** — I would be interested in recipes using gooseberries. Can anyone help me?

A Reader

### Recipe Topics

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 9 Fruit - the summer's pride  
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