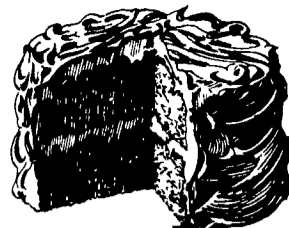


Home On The Range



Serve Sensational Snacks

As the cold, blustery weather conditions continue, you and your family may be forced to spend more time at home in the house. Why not have some tasty snacks on hand for special family gatherings?

Snacks can be made ahead of time or prepared with the help of the entire family.

HONEY SPICED NUTS

3 cups sifted confectioner's sugar
3 teaspoon ground cinnamon
1 1/2 teaspoon ground nutmeg
1 1/2 teaspoon ground allspice
1 egg white, unbeaten
2 teaspoons honey
1/8 teaspoon salt
3/4 pound pecans, almonds or walnuts

Sift sugar and spices together three times. Spread one-half of the mixture, 1/4 inch thick on baking sheet or shallow pan. Place egg white, honey and salt in bowl and beat until mixed but not foamy. Add nuts and stir until coated. Place nuts on sugar, one at a time, top side up, 1/4 inch apart. Cover evenly with remaining sugar mixture. Set pan inside another baking sheet or pan and bake in very slow oven (250 degrees) for 1 1/2 hours. Remove nuts immediately and brush off excess sugar. Cool. Store in airtight glass jar.

POPCORN BALLS

1 cup sugar
1/2 cup white or dark corn syrup
1/4 cup butter
1/3 cup water
3/4 teaspoon salt
3/4 teaspoon vanilla
3 quarts popped corn
Keep popcorn hot in slow oven. Stir and cook sugar, corn syrup, water, butter and salt until sugar is dissolved. Continue cooking without stirring until syrup forms a soft ball in cold water. Add vanilla, pour syrup slowly over popped corn. Mix well to coat every kernel. Grease hands with butter before shaping.

Vera Martin

CHEDDAR PEANUT BALL

2 cups shredded cheddar cheese, at room temperature
1 package (3 oz.) cream cheese
2 tablespoons finely chopped red onion

1/8 teaspoon curry powder
1/2 cup chopped salted peanuts
Beat together cheddar and cream cheese until well blended. Stir in onion and curry powder. Shape to form a cheese ball. Roll in peanuts. Cover and chill to blend flavors. Serve at room temperature with assorted crackers.

The next two recipes are from B. King, Leola.

SOFT PRETZELS

2 tablespoons dry yeast
1 1/2 cups warm water
1/2 teaspoon salt
4 scant cups flour
Dissolve yeast in warm water, add salt and flour. Knead...let rise 15 minutes. Roll dough in long narrow rolls. Shape in either sticks or pretzels. Dip in soda solution or brush it on. Place on greased cookie sheet. Bake at 450 degrees for 15 to 20 minutes. Brush melted butter on pretzels when almost done. Put in broiler for a few minutes after butter is brushed on for more golden color.

Soda Solution

1/4 cup water
2 tablespoons soda
Mix and bring to boil.

FINGER SQUIGGLE

1 (6 oz.) box jello
3 envelopes Knox gelatin
3 cups boiling water
Mix until dissolved. Pour into a 13X9 cake pan. Cut into squares when cooled. Cookie cutters can also be used for making shapes.

BROILER CHEESE—ONION HEARTIES

2 tablespoons butter
1 cup thinly sliced onion
1/4 teaspoon salt
3 English muffins, split, toasted, buttered or 6 slices rye toast, buttered
6 tablespoons chili sauce
6 slices cheddar cheese
Melt butter; saute onion until tender but not browned. Add salt. Spread each muffin half with one tablespoon chili sauce. Divide onion evenly among the six muffins, reserving a few for garnish. Top onion with cheese slices and garnish with reserved onion. Broil 4 to 5 inches from heat until cheese is melted and sandwiches are hot.



The old standby snacks like cheese, cold cuts, crackers and popcorn are still sure to be winners, but why not try something new to accompany the old favorites?

We've made a change, ladies. Due to increased interest in the Cook's Question Corner, it has been moved to page B8, where more space is available. That means more recipe space on B6 also. If you have a recipe you would like to share, send it to Kimberly Herr, Lancaster Farming, Box 366, Lititz, Pa. 17543.

CHEESY APPLE DIP

3/4 pound sharp cheddar cheese, finely grated
1/4 cup sour cream
1/2 cup apple juice
1 teaspoon Worcestershire sauce
1/2 teaspoon Dijon mustard
1/4 teaspoon onion powder
4 apples, cored and sliced
Spanish-style olives, sliced
pitted black olives, sliced
In food processor or food mixer, combine cheese and sour cream; mix until well blended. Add apple juice, Worcestershire, mustard and onion powder and blend until mixture is smooth. Transfer to serving dish; garnish with olives and refrigerate until serving time. Serve dip with apple slices.

CHEESE 'N CHIVE TREATS

2 cups enriched self-rising flour
2 tablespoons sugar
2 tablespoons dehydrated chives
1/4 cup shortening
1 cup (8 oz.) small curd creamed cottage cheese
1 egg, beaten
1/2 cup milk
Stir together flour, sugar and chives. Cut in shortening until mixture resembles coarse crumbs. Combine cottage cheese, egg and milk. Add to flour to make a thick batter, stirring only until flour is moistened. Drop by teaspoonfuls onto greased baking sheets. Bake in preheated 450 degree oven for 10 to 12 minutes or until done.

(Turn to Page B8)



When searching for low calorie snacks, think apples.

Featured Recipes

These two featured recipes come from a woman who claims that once she gets into the kitchen she cannot get out. She loves to cook! Her name is Ethel Zimmerman. Read about her Farm Show success and her other hobbies on page B14

Sweet Potatoes Croquettes

1 10-quart kettle of sweet potatoes
3/4 cup melted butter or margarine
3 teaspoons salt
1/2 cup sugar
1/2 teaspoon pepper
1 egg, beaten
cornflake crumbs
shortening or oil

Cook potatoes, drain and peel. Mash with a fork. Add next four

ingredients. Mix well and refrigerate overnight. Make croquettes, using 1/4 cup measure. Dip croquettes into beaten egg and then cornflake crumbs. Deep fry in shortening for a short time (don't let them fry too dark.) Place on cookie sheet. Heat oven to 325 degrees and heat for 20 minutes.

Pot Pie Crackers

3 cups flour
butter or lard the size of an egg
1 1/2 teaspoon baking powder
dash salt
enough sweet milk to mix ingredients
Mix and roll out like pie dough. Cut into blocks and prick with a fork. Bake at 350 degrees until they are golden brown. Cover the crackers with chicken gravy.

Recipe Topics

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