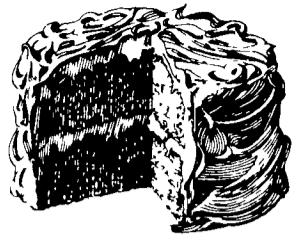


Home On The Range



Put a Touch of the Irish in This Week's Meals

Who would have guessed that there were so many green foods? Thanks to all of our readers who used their imaginations to come up with these special green treats.

Since today is St. Patrick's Day, celebrate by serving green for dinner or for a Saturday night snack.

And may the luck of the Irish be with you!

The next two recipes come from Betty Biehl, Mertztown.

GREEN BEAN STACKS

- 2 pounds green beans
- 1/2 cup boiling water
- little salt
- pimiento

Cook the beans and drain. Add butter to beans and serve in stacks with a strip of pimiento over each stack.

SPINACH CREAMED FRENCH-SYTTLE

- 1 1/2 pound fresh spinach
- little salt
- 2 tablespoons butter
- 2 tablespoons flour
- 3/4 cup spinach liquid
- 1 bouillon cube
- 1/4 cup light cream
- little nutmeg
- little thyme
- little cayenne

Remove roots and any tough stems from spinach and wash thoroughly. Place spinach and little salt in covered saucepan. Turn to high until steaming, then turn to very low until tender. Drain well, but reserve liquid. Chop spinach with food mill. Heat butter, blend in flour. Add bouillon cube to hot spinach liquid. Dissolve thoroughly. Blend in cream and remaining spices. Add butter-flour mixture and cook until thickened. Add chopped spinach to the sauce and boil, stirring until well blended.

The next two recipes come from Rhoda Oberholtzer Hoover, Manheim R4.

LAYERED LETTUCE SALAD

- 1 head lettuce, torn
- 1 cup shredded carrots
- 1 (10 oz.) package raw frozen peas
- 1 sweet onion (a smaller amount of onion can be used)
- 1 cup celery
- 4 eggs, boiled and diced
- 1/2 cup green peppers, optional
- 8 slices crisp and crumbled bacon
- 2 cups mayonnaise
- 2 tablespoons sugar
- grated cheddar cheese

Layer all dry ingredients in 9 X 12-inch pan or dish. Mix two cups mayonnaise and two tablespoons sugar. Spread on top as frosting. Top with grated cheddar cheese. Cover and refrigerate for about eight to 12 hours before serving. Keeps several days.

BEST COLESLAW

About 1 1/2 hours before serving or early in the day, in a large bowl, mix 1 cup mayonnaise, 2 tablespoons milk, 2 tablespoons cider vinegar, 1 1/2 teaspoons sugar, 1/2 teaspoon salt and 1/8 teaspoon pepper. Add 1 medium head cabbage, shredded, and 1 large carrot, shredded. Toss gently until well coated. Cover and refrigerate about one hour to blend flavors.

LEMON-LIME JELLO SALAD

- 1 (3 oz.) package lemon gelatin
- 1 (3 oz.) package lime gelatin
- 2 cups water
- 16 large marshmallows
- 1 (3 oz.) package cream cheese
- 1/2 pint whipping cream
- 1 (number 2 1/2 can) crushed pineapple

In saucepan, heat water to boiling. Stir in both packages of gelatin. Add marshmallows, simmer gently to dissolve. Remove from heat. Stir in undrained pineapple. Chill until shaky, but not real firm. Whip cream, beat in cream cheese. Add to gelatin mixture and blend well. Chill several hours until very firm. Serve as a salad, not dessert.

Sarah A. Keeny
New Freedom

CHEESE DIP

- 2 eggs, beaten
- 2 tablespoons sugar
- 2 tablespoon vinegar
- pinch salt
- lump butter

Mix and thicken on low heat. When cool, add: 8 oz. cream cheese 1 small onion 1 green pepper of one tablespoon parsley

Katie Fisher
Narvon R2

FINGER JELLO

- 5 envelopes unflavored Knox gelatin
- 2 large packages lime gelatin
- 2 1/2 cups cold water
- 1 cup sugar
- 2 cups hot water
- 1 cup cold water

Soften the Knox gelatin in the 2 1/2 cups of cold water. Combine the gelatin, sugar and hot water. Bring to a boil and add the Knox gelatin mixture, stirring to dissolve. Remove from heat. Add the one cup of cold water. Pour into a 9 X 13-inch pan. Cover and chill in refrigerator. When set, cut into bite-size squares.

Dale Wenger
Manheim



This green salad is not only tasty, it also is the perfect color for St. Patrick's Day.

ST. PATRICK'S FRUIT SALAD

- 3 cups boiling water
- 1 (6 oz.) package lime gelatin
- 1 (8 oz.) package cream cheese, softened
- 1 apple, chopped
- 1/2 cup finely chopped nuts, if desired
- 2 small (8 oz. each) cans crushed pineapple with juice
- pecan halves
- apple slices
- whipped cream

Stir gelatin into boiling water until gelatin is dissolved. Pour into electric mixer bowl; add cream cheese. Beat at medium speed until cheese is dissolved. Chill in refrigerator until partially congealed. When partially congealed, fold in apples, nuts and pineapple. Pour into mold and refrigerate until ready to use. Unmold and garnish with pecan halves, apple slices and whipped cream, if desired.

Mary E. Zimmer
Newmanstown

- 2 slightly beaten eggs
- 1 teaspoon salt
- 1/4 teaspoon pepper

Saute onion in butter until tender. Mix with remaining

ingredients. Bake in buttered one-quart casserole for 35 to 45 minutes at 350 degrees.

Mary Neal
Homer City



ANSWER - There is no question that raisin mumbles must be a favorite recipe. We received many, many answers. Thanks to all who wrote. The recipes that do not appear in this column will be filed for later use. Thanks again. The recipe was requested by Florence Hoover, Bowmansville.

Raisin Mumbles

Filling:

- 2 1/2 cups seedless raisins
- 1 cup water
- 1/2 cup sugar
- 3 tablespoons lemon juice
- 2 tablespoons cornstarch

Cook, stirring constantly over low heat until thick, about five minutes. Set aside to go cool, while making the crumb mixture

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