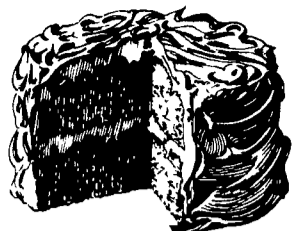


Home On The Range



Send kid's back to school with tasty lunches

Summer will come to an unofficial end on Monday, and that means that kids decked out in new clothes and shoes will be going back to school. Help make their school days more pleasurable by providing them with a nutritious, satisfying lunch they will look forward too.

While a peanut butter and jelly sandwich and an apple might stay the hunger pains for a while, they get boring after about the first week. A variety of other foods can easily be carried in lunch bag or pail, so there's no need to get stuck in the peanut butter and jelly rut. To avoid this common hazard, try some of the recipes below.

MAPLE RIDGE FUDGE

2 cups dark maple syrup
4 cups sugar
1 cup butter
1½ cups cream

Cook these ingredients until they reach soft ball stage. Remove from heat and add:

2 cups (1 pound and 2-ounce jar) crunchy peanut butter
6 cups (10½-ounce bag) small marshmallows

Stir until blended, then pour into greased jelly roll pan. Cool. Cut into squares.

Mrs. Phyllis M. Ridge
Roaring Branch

THUMB PRINTS

1 cup butter or margarine
1 cup white sugar
2 eggs
3 cups flour
1½ teaspoons baking powder
½ teaspoon salt

Use flour to roll a teaspoon of dough to make a ball. Make a thumbprint in the center of each ball and fill with any kind of jelly before baking. Bake for 10 to 15 minutes at 350°F.

Elva Horning
New Holland

CRANBERRY COOKIES

½ cup butter or margarine, softened
1 cup granulated sugar
¾ cup brown sugar (packed)
¼ cup milk
2 tablespoons orange juice
1 egg
3 cups flour
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon soda
1 cup chopped nuts
2½ cups coarsely chopped frozen cranberries

Heat oven to 375°F. Cream butter, granulated sugar and brown sugar. Stir in milk, orange juice and egg. Mix in remaining ingredients. Drop dough by teaspoonfuls about 2 inches apart onto greased baking sheet. Bake 10 to 15 minutes. Makes 11 dozen.

PEANUT BUTTER FUDGE

2 cups white sugar
4 heaping tablespoons peanut butter
½ teaspoon vanilla
1 cup milk or (evaporated milk and ¼ cup water)

Cook sugar and milk until soft ball forms in cold water. Remove from stove and add peanut butter and vanilla. Beat until creamy, then pour in pan.

Betty Biehl
Mertztown

CHOCOLATE FUDGE

2 cups sugar
½ cup milk
3 tablespoons cocoa
1 tablespoon butter
1 teaspoon vanilla

Combine ingredients in saucepan. Take from fire after small ball forms in glass of cold water. Add vanilla and chopped nuts, marshmallow or peanut butter. Beat until slightly thickened, but be sure not to underbeat. Put in buttered pan and cool.

Betty Biehl
Mertztown

HAM IN A BUN

1 3-ounce package cream cheese, softened
2 teaspoons brown sugar
¼ teaspoon grated orange peel
2 teaspoons orange juice
6 hard rye or French rolls
1 pound sliced boiled ham
1 8-ounce package sliced swiss cheese

Blend cream cheese, sugar, orange peel and juice. Cut rolls horizontally in half; spread cut sides with cream cheese mixture. Layer ham and cheese slices on cream cheese mixture. Top with remaining halves of rolls. Wrap each sandwich in plastic wrap or bags. Makes 6 sandwiches.

FREEZE-AHEAD CHICKEN SANDWICHES

½ cup (2 ounces) shredded Swiss cheese
3 tablespoons corn relish
1 tablespoon finely chopped green pepper
1/8 teaspoon salt
2 tablespoons dairy sour cream
¾ cup chopped cooked chicken
8 slices whole wheat bread, buttered
Lettuce

Combine cheese, relish, green pepper and salt. Blend in sour cream. Add chicken. Yield: 1 cup. Spread 2 tablespoons mixture on each slice of bread; close. Makes 4 sandwiches. Wrap individually and freeze. Remove from freezer 2-3 hours before serving; thaw in wrapper. Add lettuce and serve.



It's back-to-school time and that means your kids will probably be toting their lunch in paper bags. Pack those bags full of delicious goodies like the ham sandwiches and real nougat bars pictured here.

BEEF ROLL-UPS

1 8-ounce package cream cheese
1 envelope onion salad dressing mix
1 tablespoon prepared horseradish
1 to 2 tablespoons milk
18 thin slices roast beef
18 thin carrot sticks
12 large slices rye bread
¼ cup (½ stick) butter, softened
Lettuce
6 slices Swiss cheese
Thinly sliced cucumbers

Combine cream cheese, salad dressing mix, horseradish and milk. Spread about 1 tablespoon on each roast beef slice. Place 1 carrot stick at end of each roast beef slice; roll jellyroll fashion; set aside. Spread bread with butter. Using 6 slices of bread, layer each with lettuce, 1 slice Swiss cheese, 3 beef-roll-ups and several cucumber slices. Top with remaining bread. Cut each sandwich in half; wrap. Makes 6 sandwiches.

BLUEBERRY-NUT BREAD

2 cups flour
¼ teaspoon salt
3 teaspoons baking powder
1 cup sugar
1 cup blueberries
½ cup chopped walnuts
2 eggs, beaten
1 cup milk
3 tablespoons salad oil

Sift dry ingredients into mixing bowl. Add blueberries and nuts. Add eggs mixed with milk and oil. Stir lightly until all ingredients are moistened. Pour into wax paper lined 9x5-inch loaf pan. Allow to stand 30 minutes. Bake at 350°F. for 1 hour.

Pauline Moore
Franklin

CHOCOLATE REVEL BARS

1 cup butter or margarine, softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla
3 cups quick cooking oats
2½ cups all-purpose flour
1 teaspoon baking soda
1½ teaspoons salt
1 14-ounce can sweetened condensed milk
1 12-ounce package semi-sweet chocolate pieces (2 cups)
2 tablespoons butter or margarine
1 cup chopped nuts, optional
2 teaspoons vanilla

In a large bowl, cream together 1 cup butter and brown sugar until fluffy; beat in eggs and 2 teaspoons vanilla. Stir together oats, flour,

baking soda and 1 teaspoon salt; stir into cream mixture until blended. Set aside.

In heavy saucepan, stir sweetened milk, chocolate, 2 tablespoons butter, and remaining ½ teaspoon salt over low heat until smooth. Remove from heat; stir in nuts and vanilla.

Pat ⅔ of the oat mixture into ungreased 15½x10½x1-inch baking pan. Spread chocolate mixture over oat layer. Sprinkle with remaining oat mixture. Bake at 350°F. for 25 to 30 minutes. Cool completely; cut into bars. I then put them into an airtight container and freeze them until needed.

Debra McComsey
Christiana

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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Soups & Stews

Featured Recipe

This week's featured recipe comes from Peg Mearns of Adams County. Peg is an avid weaver who does much of her work in a remodeled summer kitchen adjacent to her home.

Peg has made the cake recipe below for her son's birthday ever since he was a pre-schooler. To learn more about Peg and her weaving, see the story featuring her on page B2.

Sponge Cake Dessert

Beat 3 egg whites until stiff. Set aside. Cream together 3 egg yolks, and 1 cup sugar. Add 4 tablespoons strong decaffeinated coffee, 1 cup self-rising flour and 1 teaspoon vanilla. Fold in stiff egg whites.

Line 3 9-inch layer pans with waxed paper. Pour batter into pans to make 3 thin layers. Bake at 350°F. for 12 minutes. When layers are cool, spread the following mixture between layers, and on the top and sides.

1 pint cream, whipped stiff
3 tablespoons strong coffee
4 tablespoons confectioner's sugar

Spread or drizzle on the following:

2 cups confectioner's sugar
4 tablespoons strong coffee

Cake serves 8 to 10 people and can be made a day ahead.