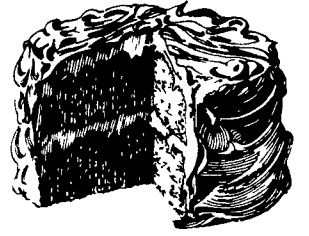


Home On The Range



Plan A Summer Picnic

Meals eaten out-of-doors usually feature grilled favorites with plenty of luscious accompaniments. Whether it's chicken, beef, pork or lamb that's cooking on the grill, appetites usually perk up — even on the hottest, muggiest days.

When shared with family or special friends, picnics are a fun way of enjoying good food and fellowship. But you don't have to wait for a special occasion like a holiday or birthday to have a picnic — any summer evening will do. So set up the picnic table, dust off the grill and get set for a cookout before summer slips by!

PENNSYLVANIA DUTCH COLESLAW

4 cups finely chopped cabbage
1 large stalk celery, chopped
1 small onion, chopped
3 tablespoons sugar
2 tablespoons vinegar
½ cup mayonnaise
Little salt, pepper

Combine cabbage, celery, onion, sugar and vinegar in medium bowl. Cover and chill until crisp. Toss lightly with mayonnaise and season to taste with salt and pepper.

Mrs. Betty Biehl
Mertztown

CHICKEN SALAD

2 cups cooked diced chicken
1 cup diced canned pineapple
¾ cup mayonnaise
½ cup diced celery
½ cup salted almonds, coarsely chopped
¼ cup diced green pepper
Serve on lettuce.

Mrs. Betty Biehl
Mertztown

CHOCOLATE REVEL BARS

1 cup butter
2 cups granulated sugar
2 eggs
2 teaspoons vanilla
2½ cups flour
1 teaspoon soda
1 teaspoon salt
3 cups oatmeal
Cream butter and sugar. Add eggs and vanilla and mix well. Add the rest of ingredients and mix. Spread half of mixture in 13x9-inch pan, then top with filling. Put rest of the first mixture on top. Bake at 350°F. for 25 to 30 minutes.

Filling:
Melt together in double boiler:
12 ounces chocolate chips
1 can sweetened condensed milk
2 tablespoons butter
½ teaspoon salt
1 cup chopped nuts may be added.

Anna Mae Esh
Ephrata

POTATO SALAD

6 cups potatoes, diced or shredded
6 hard boiled eggs
¼ of a medium-sized onion
1 cup celery
Dressing:
1½ cups salad dressing
1 tablespoon mustard
2 teaspoons vinegar
¾ cup sugar
2 teaspoons salt
¼ cup milk

Mix together ingredients of the dressing and pour over first part. Mix all together. For better flavor, let stand overnight.

Marigold Allgyer
Morgantown

AUNT MARY'S DROP COOKIES

2 cups brown sugar
2 eggs
1 cup sweet milk
4½ to 5 cups of flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
1 cup shortening
1 teaspoon cream of tartar

Cream brown sugar and shortening together. Add eggs. Sift remaining dry ingredients. Add sifted dry ingredients alternately with milk to creamed mixture. Drop onto cookie sheet and bake.

Marigold Allgyer
Morgantown

ICE CREAM SALAD

1 3-ounce package lime gelatin
1 cup boiling water
1 pint butter pecan ice cream
1 8-ounce can crushed pineapple
1 small can mandarin oranges, drained
1 chopped banana
Maraschino cherries, if desired.

Dissolve gelatin in boiling water. Stir in ice cream. Add other ingredients. Mold and chill.

Marlene Zimmerman
Myerstown

CHERRY CRISPS

Cream together:
½ cup butter
1½ cups sugar
Beat 4 eggs and add to above mixture. Add:
1 teaspoon vanilla
1 teaspoon lemon extract
1 teaspoon orange extract
2 cups flour

Mix well. Spread evenly in jelly roll pan which has been lightly greased and floured. Mark in squares and place 1 teaspoon cherry or blueberry pie filling in each square. Bake at 350°F. Remove from oven and sprinkle with confectioner's sugar.

Tammy Herr
Kirkwood



This cookout menu features Rotisserie Rump Roast with cheese sauces, baked potatoes with whipped cheese topper, and pineapple upside down cake.

GRILLED SWEET 'N' SOUR STEAK

Marinade:
½ cup wine vinegar
½ cup firmly packed light brown sugar
¼ cup catsup
¼ cup soy sauce
2 tablespoons salad oil
1 tablespoon Worcestershire sauce
1 teaspoon prepared mustard
½ teaspoon garlic salt
3 pound blade chuck steak, 1½ inches thick
1 teaspoon coarsely ground black pepper

Glaze:
2 teaspoons prepared horseradish
1 teaspoon chopped green onion
¾ cup dairy sour cream

For marinade, combine vinegar, sugar, catsup, soy sauce, oil, Worcestershire sauce, mustard and garlic salt. Sprinkle both sides of steak with pepper; rub in with palm of hand. Place steak in marinade; cover and refrigerate 24 hours turning several times. Place steak on grill 5 to 6 inches from hot coals. (400°F.) Grill about 15 to 20 minutes on each side or until desired degree of doneness, brushing occasionally with marinade. For glaze, fold horseradish and onion into sour cream. Spread top of steak with sour cream mixture and continue cooking until glazed (3 to 5 minutes). To serve, cut in thin slices across grain.

CHEESE-BEAN COMBO

2 1-pound cans pork and beans in tomato sauce
1 1-pound can kidney beans, drained
1 4-ounce cup shredded Provolone cheese
½ cup sliced onion
1 tablespoon Worcestershire sauce
1 tomato, cut in wedges

Combine pork and beans, kidney beans, cheese, onion and Worcestershire sauce in a heavy 1½-quart casserole. Top with tomatoes. Cover and place on grill; heat to serving temperature, about 30 minutes. Or bake in a preheated 350°F. oven uncovered until heated throughout, about 20 minutes.

LEMON SALAD

2 packages lemon-flavored gelatin
8 large marshmallows or 64 small ones
1 cup crushed pineapple
2 bananas
Melt marshmallows in hot gelatin before adding cold water. Let cool. Add sliced bananas and drained pineapple. Chill in loaf pan.

Sandra M. Zimmerman
Fleetwood

CUCUMBERS 'N' CREAM

½ cup vinegar
½ 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.

BRIDE'S SALAD

Combine:
2 egg yolks
½ cup milk
Cook slowly until spoon films over. Cool. Add juice of ½ lemon. Fold in 1 cup whipped cream. Drain and combine:
1 can cherries and 1 can pineapple chunks. Add 2 cups miniature marshmallows. Top with whipped cream mixture. Stir gently. Cover and let set in refrigerator overnight.

Karen Zimmerman
Fleetwood

MACARONI SALAD

2 cups granulated sugar
¾ cup vinegar
4 eggs, beaten
Salt to taste
Cook until thickened on low heat, about a half hour. Cool; blend 1 pint salad dressing and 3 tablespoons prepared mustard. Mix well. Add to cooked mixture. Pour over cooked macaroni and toss. Refrigerate until cold, then serve.

Mrs. Nancy Kramer
Newmanstown

(Turn to Page B8)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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|-----------|-------------------------|
| July 19- | Garden Fresh Vegetables |
| 26- | Summer Fruits |
| August 2- | Fruit Pies |

Featured Recipe

This week's featured recipe comes from the new Washington County Dairy Princess Kaylena Martin. Dairy Princesses make it their business to promote dairy products at every opportunity, and sharing tasty recipes featuring dairy ingredients is one way of showing people just how good milk can taste. Look for a story and a picture of Kaylena in this week's B section.

Scalloped Potatoes

1 cup heavy or whipping cream
1 cup milk
2 pounds of potatoes
1 teaspoon salt
1/8 teaspoon pepper
Preheat oven to 350°F. Grease a 1½-quart deep casserole; set aside.
Pour cream and milk into medium saucepan. Peel potatoes. Slice 1/8-inch thick and drop immediately into cream and milk. Stir in salt and pepper. Bring to a boil over medium heat, stirring frequently. Lower heat and simmer 15 minutes, stirring occasionally, being careful not to break up potatoes. Pour into casserole. Bake uncovered 30 minutes. Makes 6 servings.
Variations: May add 1 cup ground ham or leftover meat pieces, or 1 cup of shredded Cheddar cheese.