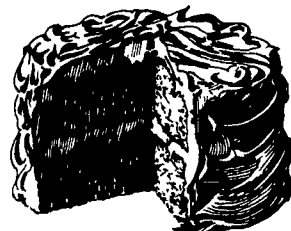


Home On The Range



Party Snacks, Punches For Entertaining

Are you planning a bridal or baby shower in the near future? Maybe you're having a few friends over for a church meeting, planning an informal card party, or hosting your farm women society.

Whatever the occasion, food will most likely be a part of your entertaining plans. You might want to consider serving a party punch featuring a fruit drink or maybe ice cream. You'll want to treat your guests to creative appetizers and a few tantalizing sweet treats.

Don't forget to have your recipes and few extra blank recipe cards ready. Your guests will surely ask if they can copy your recipes!

APRICOT COOLER

2 cups apricot nectar, chilled
2 cups unsweetened pineapple juice, chilled
½ cup lemon juice
1 12-ounce can ginger ale, chilled
Ice

In pitcher, combine nectar, juice and lemon juice. Just before serving, add gingerale and ice.

Betty McLaughlin
Leola

WHITE SANGRITA

3 cups white grape juice
½ cup lemon juice
½ cup sugar
1 32-ounce bottle club soda, chilled
White grapes, strawberries and orange slices for garnish
Ice

In pitcher, combine grape juice, lemon juice and sugar; stir until sugar dissolves. Just before serving, add club soda. Garnish with fruit and serve over ice.

For larger amounts of Sangrita, just double the ingredients.

Betty McLaughlin
Leola

RED SANGRITA

1 32-ounce bottle cranberry juice cocktail, chilled
1 cup orange juice
½ cup lime juice
2 tablespoons sugar
Orange slices
Ice

In pitcher, combine sugar and juices; stir until sugar dissolves. Garnish with orange slices and serve over ice.

Betty McLaughlin
Leola

NUTS AND BOLTS SNACK

1 small package bite size shredded wheat
1 package thin pretzel sticks
1 small box cheerios
½ pound salted peanuts
1 tablespoon onion or garlic salt
1 tablespoon Worcestershire sauce

Melt ½ cups margarine. Then mix all ingredients together well. Brown in 350°F. oven for 30 minutes.

Marian Zeiset
Manheim

PEPPERMINT STICK PUNCH

1½ cups sugar
1½ cups lime juice
1 cup water
2 tablespoons white creme de menthe or 1/8 teaspoon peppermint extract
Ice block or ice ring
2 32-ounce bottles club soda, chilled
Peppermint candy canes

In punch bowl, dissolve sugar in lime juice. Stir in water and creme de menthe. Just before serving, stir in club soda and add ice. Hang candy canes on edge of bowl or in each punch cup for stirrers.

Betty McLaughlin
Leola

RHUBARB PUNCH

1 quart rhubarb (about 2 dozen stalks)

Cut rhubarb in 1-inch pieces; add water to cover and cook until soft. About 10 minutes. Drain. Should make 3 quarts juice.

Dissolve 3 cups sugar in 2 cups water and cook 10 minutes. Add juice of 6 lemons and 1½ cups pineapple juice. Mix well and add to rhubarb juice. Mix again. When serving add 1 dozen ice cubes and 1 quart gingerale. Makes approximately 1 gallon.

Marian Zeiset
Manheim

PARTY COOKIES

1 cup brown sugar
½ cup white sugar
1 cup shortening
2 eggs
1½ teaspoons vanilla
2¼ cups flour
1 teaspoon soda
1 teaspoon salt
1½ cups plain candy-coated chocolate candies

Cream sugar, shortening, eggs and vanilla. Add soda and salt to flour. Add blended dry ingredients to creamed mixture. Add candies. Mix well. Drop by teaspoons on ungreased baking sheet. Bake at 375°F. for 10 to 12 minutes.

Rhoda Troyer
Dover, Del.

SNAPPY CHEESE-SAUSAGE ROLLS

1 cup shredded Cheddar cheese, at room temperature
3 tablespoons dairy sour cream
6 slices summer sausage, 4¼ inches in diameter

Combine cheese and sour cream. Remove casings from sausage. Spread a scant 2 tablespoons cheese mixture on each slice of sausage. Place one slice of sausage on top of another, overlapping one half of the way. Roll sausage firmly; wrap and chill. Repeat twice to form 3 rolls. To serve, cut in half-inch slices. Makes 18.

FRUIT PUNCH

Boil together 3 cups sugar and 3 quarts water. Let stand until cool. Add 4 cans frozen orange juice, 4 cans frozen lemon juice, 1½ cups strong tea and 4 quarts ginger ale. Add water. This recipe makes enough to serve 75 people.

Mrs. John Stoltzfus
Ronks

PIZZA POPCORN

½ cup butter
¼ cup grated Parmesan cheese
½ teaspoon garlic salt
½ teaspoon crushed oregano
½ teaspoon crushed basil
½ teaspoon salt
¼ teaspoon onion powder
10 cups freshly popped popcorn

Melt butter; add Parmesan cheese and seasonings. Pour over popcorn in a shallow baking pan; stir to mix. Heat in preheated 300°F. oven for 15 minutes, stirring occasionally. Makes about 10 cups.

BEANY BACON DIP

1 11½-ounce can condensed bean with bacon soup
1 cup dairy sour cream
½ cup shredded Cheddar cheese
1 teaspoon instant minced onion
Few drops liquid hot pepper sauce
Assorted crackers

Mash soup with a fork. Stir in sour cream, cheese, onion and hot pepper sauce; mix well. Serve with assorted crackers.

PERKY PINWHEEL APPETIZERS

1 cup shredded American cheese
¼ cup cooked, crumbled bacon
¼ cup butter, softened
2 tablespoons sliced 1/8-inch green onion
7 slices rye bread, crusts removed

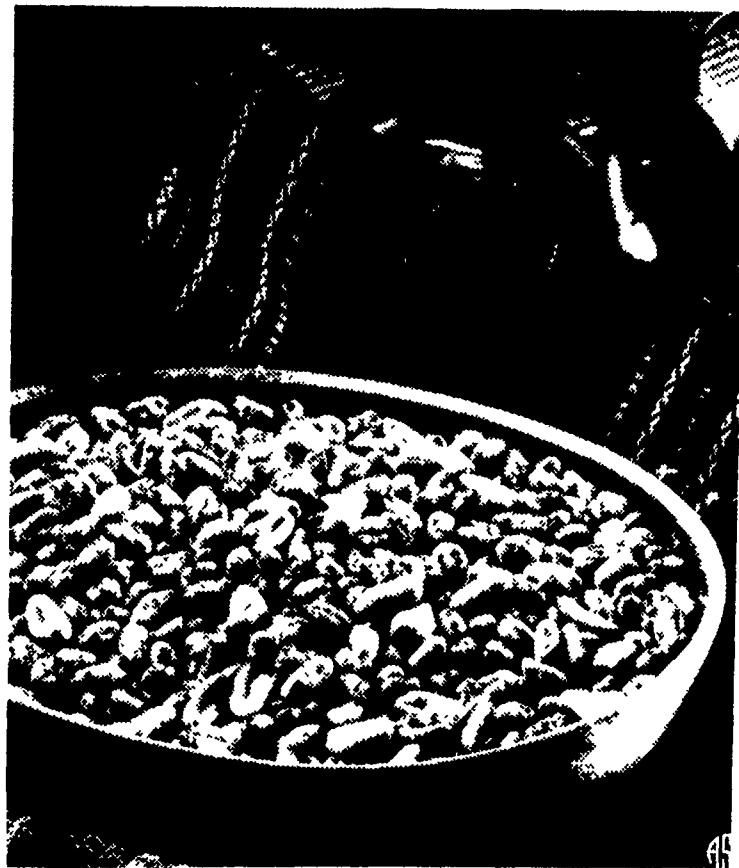
In small bowl, stir together all ingredients except bread. Flatten each bread slice with rolling pin. Spread each bread slice with 1½ tablespoons butter mixture. Roll up jelly-roll fashion beginning with short side. With serrated knife, slice each roll into 4 pinwheels; secure each with wooden pick. Place on cookie sheet. Place oven rack 5 inches from heat. Broil 1½ to 2½ minutes or until lightly browned and cheese is melted. Remove from cookie sheet immediately. Makes 28 appetizers.

GORP

1 15-ounce box raisins
1 pound candy-coated chocolate candies
6 ounces broken pretzel sticks
1 16½-ounce jar unsalted peanuts
3 cups honey nut cheerios

Mix well. Eat by the handful, don't pick. Keeps indefinitely. Recipe need not be exact. You can add other ingredients such as potato sticks.

Stephen Marushak
Laurys Station



For party munching serve Savory Snack Mix with puffed wheat or rice, peanuts and savory seasonings.

SAVORY SNACK MIX

3 tablespoons margarine or butter, melted
1 tablespoon honey
1¼ teaspoons chili powder
¼ teaspoon oregano leaves, crushed
1/8 teaspoon garlic powder
4 cups puffed wheat or rice
1 cup unsalted roasted peanuts

Heat oven to 350°F. Combine margarine, honey and seasonings. Pour over combined cereal and nuts; mix well. Spread onto ungreased 15x10-inch jelly roll pan. Bake 10 to 12 minutes. Cool completely. Serve covered at room temperature. Makes about 4 cups.

FESTIVE APPETIZER QUICHE

9-inch unbaked pie shell
1½ cups shredded Swiss cheese
1 4½-ounce can shrimp, well drained, chopped
3 eggs
1½ cups light cream or half and half
1 tablespoon chopped chives
¼ teaspoon salt
½ teaspoon dry mustard
Dash nutmeg
¼ cup grated Parmesan cheese

Sprinkle cheese, then shrimp over bottom of pastry shell. Beat together eggs, cream, chives, salt, dry mustard and nutmeg. Pour into pastry shell. Sprinkle with Parmesan cheese. Bake in preheated 375°F. oven for 30 to 35 minutes or until a knife inserted near center comes out clean. Let stand 20 minutes before serving. Cut into squares. Serve warm or chilled. Makes 16 appetizer squares.

(Turn to Page B8)

DAIRY

Get out your recipe files, because it's time to send your favorite dairy recipes to Lancaster Farming. In honor of June Dairy Month we'll be featuring YOUR favorite recipes that include fresh dairy products like milk, cream, cheese, ice cream and yogurt during the entire month of June.

When you send a recipe, we'll mail you a free tote bag to say "thanks!" Just print your favorite dairy recipe(s) on a card and make sure to include your full name and complete mailing address so your tote bag won't be delayed. Send them to: Recipes, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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.

May	
16-	Spring Brunch
23-	Strawberries
30-	Picnics and Cookouts