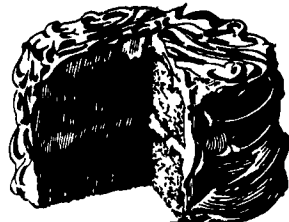


# Home On The Range



## Summer Vegetables With A New Crunch

Raw vegetables are great to use with dip. Lightly cooked and salted, vegetables give daily vitamins and minerals, but if your family disdains bland tasting vegetables, combine them with other ingredients. Your family will love vegetables prepared with our readers favorite recipes.

### BROCCOLI CORN BREAD

4 eggs softly beaten  
10 ounces broccoli, chopped and thawed  
6 ounces cottage cheese  
1 small onion, chopped  
½ teaspoon salt  
1 stick butter, melted  
1 box Jiffy corn meal mix  
Mix all ingredients together. Place in greased 8x10 pan and bake at 400° for 30 minutes or until done. Serves six.

Harveys

### COTTAGE MASHED POTATOES

4 potatoes, cooked and mashed  
1 cup cottage cheese  
1 egg  
1 teaspoon salt  
¼ teaspoon pepper  
2 tablespoons parsley  
1 tablespoon butter  
Mix everything together and bake at 350° for 35 minutes. You can use 6-8 potatoes and it still turns out good.

Elmer Sensenig  
Quarryville

### CORN AND TOMATO CASSEROLE

3 strips bacon  
½ cup minced onions  
3 tablespoons green pepper, diced  
3 large ears of corn (sweet) or 16 ounces frozen corn  
2 tablespoons brown sugar  
1 teaspoon salt  
¼ teaspoon black pepper  
1 teaspoon sweet basil  
2½ cups tomatoes, drained and chopped  
Topping:  
½ cup herb stuffing mix  
½ cup grated cheddar cheese  
Fry bacon, reserve drippings. Crumble bacon in bottom of 1½ quart casserole. Add onions and green pepper to drippings and cook until tender. Cut corn off cob and add to onions with seasonings. Add tomatoes. Cook 10-15 minutes. Pour over bacon. Add topping. Bake at 350° for 30 minutes.

Terry Lerew  
Gardners

### ZUCCHINI STREUDEL

6-8 cups sliced and peeled zucchini  
¾ cup lemon juice  
1 cup sugar  
¼ teaspoon nutmeg  
½ teaspoon cinnamon

Slice zucchini lengthwise. Scoop out seeds and pulp. Peel and slice. Simmer in lemon juice until tender. Add sugar, nutmeg, cinnamon. Simmer, add ½ cup crust mixture to thicken. Let cool.

#### Crust Mixture:

4 cups flour  
2 cups sugar  
½ teaspoon salt  
3 sticks butter

Combine dry ingredients. Cut in butter until crumbling. Pat ½ mixture on cookie sheet. Bake 10 minutes at 375°. Add filling, spreading evenly, then add remaining crust by sprinkling over filling. Bake at 375° for 30 minutes.

*This recipe is one that I use in order to use up extra zucchini. I use the long green squash and the round white squash also. This recipe is usually mistaken for apple streudel.*

*My husband, Lewis, and I live with our daughter, Amy, on a standardbred horse and dairy replacement heifer farm near Walkersville, Md. Amy is an active 4-H'er with dairy and dairy foods as her main projects. We enjoy reading the Lancaster Farming because there is something for all of us. Amy and I especially enjoyed the dairy foods recipes.*

Tanya D. Ramsburg

### CORN PIE

1-2 cups frozen corn  
¼ small onion, chopped  
3 large potatoes, diced  
6 hard boiled eggs, chopped  
Milk

#### Biscuit topping - mix:

2 cups flour  
3 teaspoons baking powder  
5 tablespoons shortening  
¼ cup milk

Cook potatoes, corn and onion together until potatoes are almost tender. Drain. Mix vegetables with eggs in a one- or two-quart casserole. Pour in milk to just below surface of potato mix. Mix biscuit topping and drop onto mixture with a large spoon. Set casserole on a baking sheet to catch boil-overs. Bake at 400° for 25 to 30 minutes. Serve with a pitcher of warm milk. This is heartier than using a pie crust and quicker.

Vivian Hippert  
Richfield  
Bonnie Blain  
Halifax



Fresh vegetables with dip are summer favorites, but don't neglect the many novel ways of combining vegetables with other ingredients to give them an entirely different taste.

### BROCCOLI CASSEROLE

2 bags broccoli, thawed (or fresh broccoli, partially cooked)  
1 pound Velveeta cheese  
1 package Ritz crackers  
1 stick margarine  
Cover bottom of 9x13 pan with broccoli. Slice cheese over top. Dot with ¼ cup of margarine. Crush crackers and spread evenly over casserole. Melt remaining margarine and drizzle over crackers.

Terrey Lerew  
Gardners

### MOCK ZUCCHINI CRAB CAKES

2 cups grated zucchini  
1 tablespoon grated onion  
2 eggs  
½ teaspoon celery seed  
½ teaspoon Worcestershire sauce  
1½ teaspoon Old Bay seasoning or seafood seasoning

1 cup Italian bread crumbs (may need a few more bread crumbs)  
Combine ingredients and drop by tablespoonfuls in hot oil.

Kathy Konhus  
Pottsville R4

### BAKED CARROTS

8 cups cooked carrots  
1 can cream of celery soup  
½ pound Velveeta cheese  
Buttered bread crumbs  
Cut raw carrots, shred or slice. Cook just until tender. Drain water. Combine soup and cheese. Heat over low heat until cheese melts.

Mix with carrots and pour in greased casserole dish. Top with crumbs. Bake at 350° for 20 to 30 minutes.

Dorothy Witmer  
Ephrata

### MUSTARD BEANS

1 peck beans, cut in pieces (boil in salt water until tender, drain off water and add:

3 pints cider vinegar  
3 pounds granulated sugar (6 cups)

1 cup mustard  
1 tablespoon tumeric  
1 cup flour  
3 tablespoons celery seed

Boil until thick, then add beans and let come to boil. Then put in jars and seal.

*This recipe comes from my Mom, who got it from Canada.*

Mary Reiff  
Shippensburg

### CORN PUDDING

3 eggs  
3 tablespoons flour  
½ cup sugar  
2 cups milk  
2 cups canned corn, drained  
½ teaspoon salt  
½ stick butter

Combine eggs, flour and sugar. Beat well. Add milk, corn and salt. Melt butter and put into 8- or 9-inch round baking dish. Add corn mixture. Bake at 400° until firm, about 60 minutes. Serves four to six people.

Eva Southard  
Glen Rock R3

### CORN PIE

Pastry for two-crust 10" pie pan  
3 cups fresh raw corn  
6 hard boiled eggs  
1 cup milk  
½ teaspoon salt  
butter

Prepare crust, place ½ in bot-

tom of pie pan. Put corn and hard boiled eggs in pan in layers. Dot with butter. Pour milk over corn. Cover with crust; cut vents in top crust. Bake at 375° for 45 minutes.

Ruth Grube  
Barnesville

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## 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 Lou-Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

July 28- Sandwiches  
August 4- Pickles & Relishes  
11- Summer Fruits

## Featured Recipe

### Homemade Ice Cream

Homemade ice cream is an old-fashioned pleasure that must be included on every family's summer agenda. Mid East United Dairy Industry Association wants to help you turn simple ingredients into delicious frozen treats this summer. Twelve homemade ice cream and sherbet recipes, including Rocky Road, Toffee Crunch and Citrus Chocolate are included in Mid East UDIA's *Homemade Ice Cream* recipe pamphlet. To obtain your free copy of these recipes, send a self-addressed stamped envelope to: *Homemade Ice Cream*, Mid East UDIA, 3592 Corporate Drive, Suite 114, Columbus, Ohio 43231.

### HONEY VANILLA ICE CREAM

Yield: 2 quarts

#### Top with crushed strawberries

2 eggs  
1½ cups milk  
1½ cups whipping cream  
¼ cup honey  
1 tablespoon vanilla extract

Beat eggs until foamy in a large mixing bowl. Gradually add honey; beat at low speed until well blended. Gradually blend in milk and vanilla. Chill at least 30 minutes. Whip cream until it forms soft peaks; fold into chilled mixture. Churn-freeze, using slightly greater portion of salt to ice than for other ice creams. After freezing, transfer ice cream to a plastic freezer container. Ripen in freezer at least 3 hours before serving.