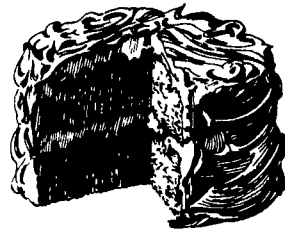


Home On The Range



Readers Share Summer Recipes

TOMATO CHEDDAR SANDWICHES

Basil Garlic Butter:
 ½ cup butter, softened
 2 teaspoons chopped fresh basil
 or ½ teaspoon dried
 ¼ teaspoon garlic powder
 ¼ teaspoon pepper

Sandwich:
 8 slices oatmeal bread
 1 medium-sized cucumber, peeled, shredded, and drained
 3 tablespoons minced green pepper
 8 slices Colby cheese
 8 slices ripe tomato
 Thinly sliced red onion, separated into rings

For basic garlic butter, combine all ingredients in small mixer bowl. Beat until well combined and fluffy.

For sandwiches, spread one side of each slice bread with approximately 1 tablespoon basil garlic butter. Combine cucumber and green pepper; set aside. Layer each of four of the slices, buttered side up with two slices cheese, two tomato slices, approximately 3 tablespoons cucumber mixture and a few onion rings. Top with second slice of bread, buttered side facing onion. Cut in half. Serve immediately.

UDIA

PEANUT BUTTER SHEET CAKE

1 stick oleo
 1 cup water
 ½ cup peanut butter
 ½ cup cooking oil

Bring to a boil in large pan. Take off heat. Add mixture of following ingredients:

2 cups flour
 2 cups sugar
 2 eggs, slightly beaten
 1 teaspoon vanilla
 ½ cup milk
 1 teaspoon baking soda

Stir until well mixed. Pour into a well-greased and floured jelly roll pan. Bake at 400 degrees for 20 minutes.

Peanut Butter Frosting:
 ½ cup butter
 ½ cup milk
 ½ cup peanut butter

Cook over medium heat until ingredients come to a boil. Remove from heat. Add 1 teaspoon vanilla, 1 pound confectioners sugar. Stir until well-blended. Frost cake.

Jean Ash
 Bridgeport, WV

BAKED BEANS

1 gallon Great Northern white beans, undrained
 8-ounces Po-t-rik or light Brer Rabbit molasses
 ½ -pound catsup
 ½ pound brown sugar
 ¼ cup brownulated sugar
 ½ tablespoon mustard

Optional: bacon, hotdogs or ham chunks

Mix together all ingredients in a roast pan. Bake at 350 degrees for one hour until thickened. Stir every 15 minutes.

Delicious.
 Alverta Faye Zimmerman
 Millmont

VEGETABLE STUFFING CASSEROLE

8-ounce package herb stuffing
 1 pound ground Pa. lamb
 6 cups sliced summer squash
 1 large onion, sliced finely
 1 cup cream of chicken soup, undiluted
 1 cup sour cream
 1 cup shredded carrot
 ½ cup melted butter

Brown ground lamb with onion. Drain. Cook summer squash in boiling water for 5 minutes. Drain. Place half of dry stuffing in bottom of greased 9x13-inch pan. Spread lamb over stuffing. Arrange squash in a layer over squash. Mix together soup, carrot, and sour cream. Spread over squash. Top with remaining stuffing and drizzle with melted butter. Bake at 350 degrees for 30 to 35 minutes. Makes 6 servings.

Mary Conrad
 Millerstown

MIXED SALAD

1 10-ounce package mixed vegetables
 1 cup cooked macaroni
 1 cup kidney beans, drained
 ¼ cup chopped celery
 ¼ cup chopped onions

Cook and drain vegetables and macaroni. Mix all ingredients in bowl. Boil together:

¾ cup sugar
 1 tablespoon flour
 1 teaspoon salt
 ¼ cup water
 ¼ cup vinegar

Minnie Schlegel
 Fleetwood



Serve Tomato and Cheese-Filled Focaccia when summer fresh tomatoes are at their peak. The blend of their flavor enhanced with provolone cheese and herbs of the season is nothing short of sensational.

BRINE GARLIC PICKLES

Brine:
 1 quart vinegar, white
 1 cup Kosher salt, pickling salt
 3 quarts water

Heat brine to boiling. Add:
 10 cloves garlic
 10 tablespoons dill seed or 10 bunches dill
 2 teaspoons alum
 2 teaspoons pickling spice
 2 teaspoons dried red pepper

Pour brine mixture over whole or chunked halved cucumbers packed into large jars. Put into refrigerator for at least 2 weeks before eating. Pickles keep for at least 1 year. Add extra garlic to jars if you want a super garlic flavor.

A favorite Slovak recipe.

Colleen Lehman
 Pine Grove

LO-CAL POTATO SALAD

3 large potatoes, cooked and diced
 ¼ cup grated carrots
 ½ cup diced red onions
 ½ cup diced celery
 ½ cup peppers, mixed colors, optional
 ¼ cup imitation bacon bits
 1½ cups water
 ½ cup apple cider vinegar
 ½ cup sugar substitute or 12 packs Equal

2 tablespoons comstarch

In a small saucepan, place water, vinegar, and comstarch. Stir until comstarch dissolves and remove from heat to cool.

In a medium-size bowl, combine all other ingredients. Pour vinegar-comstarch solution over ingredients and stir to coat the veggies. Serves 10 to 12 people.

4 tablespoons flour can be substituted for comstarch. 1 tablespoon flour has 25 calories; 1 tablespoon cornstarch has 30 calories.

Betty Light
 Lebanon

MINT TEA CONCENTRATE

1 quart water
 2 cups sugar
 2 cups minut leaves, packed full
 Juice of 2 lemons, if desired

Make a syrup of water, sugar, tea leaves and lemon juice. Boil 5 minutes. Let stand 5 or 6 hours. Strain through cloth. Mix three parts water to 1 part tea. This concentrate keeps well in refrigerator.

Mrs. Gideon Riehl
 Narvon

NO-SUGAR APPLE PIE

5 apples
 1 cup raisins
 1 pint cider
 1 tablespoon corn starch mixed in a little cider or water

Mix together all ingredients and put into unbaked pie shell. Sprinkle cinnamon on top. Top with pie dough or crumbs.

Marian Klinger
 Klingerstown

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Featured Recipe

"Ten thousand bears can't be wrong," Pennsylvania Honey Queen Holly Fisher told visitors during Ag Progress days.

As if that wasn't enough to convince people that honey is good for you, the state Honey Queen and her family cooked batches of honey waffles topped with honey ice cream or honey-nut topping to show the public how delicious honey tastes.

Holly is the 19-year-old daughter of W. Dyson and Linda R. Fisher of McVeytown, Mifflin County. The Fisher family have been commercial beekeepers for 50 years.

Holly graduated with honors from Mount Union High School and from South Hills Business School in State College.

If you'd like to try using honey, but need recipes, you may request a brochure of honey recipes from the Honey Queen. She won first prize in a national contest for the Honey Peanut Butter Cookie recipes that is included. Write: PA State Beekeepers Association, R.D. 1, Box 315, Canton, PA 17724.

If you missed the waffles at Ag Progress, try them at home with these recipes from Holly.

HONEY WAFFLES

2 cups sifted all-purpose flour
 3 teaspoons baking powder
 ¾ teaspoon salt
 6 tablespoons melted butter
 2 eggs, separated
 1½ cup milk
 1 tablespoon honey

Sift flour, baking powder, and salt together. Add melted butter to beaten egg yolks; add milk and honey. Pour into dry ingredients and mix quickly. Fold in stiffly beaten egg whites. Bake on hot waffle iron. Serves 6.

HONEY NUT TOPPING

Combine equal amounts and whip together:
 Butter or margarine
 Honey
 Peanut Butter
 Maple syrup

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.

- August**
- September**
- 31- Labor Day Cook-Out
 - 7- Sweet Potatoes
 - 14- Basic Recipes
 - 21- Apples