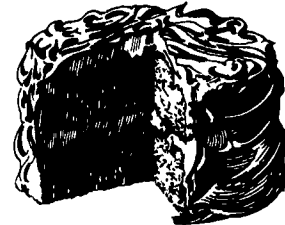


# Home On The Range



## Feed A Crowd

Cooking for a crowd does not need to be hard if you plan ahead and if you know the amounts needed to serve large numbers of guests. Refer to the chart on this page that will help you decide how much food you need.

Most recipes can be adapted to large groups by multiplying each ingredient by the number needed to serve your guests. But remember, cooking times will need to be adjusted for large amounts made in the oven.

Whenever possible, make food ahead of time, especially items such as macaroni salad and baked goods. Also, try to delegate others to lighten your work load by having them prepare a dish at home and bring it along.

### POTATOES FOR A CROWD

2 pounds frozen hash browns  
 1/2 cup diced onions  
 10 1/2-ounce cream of chicken soup  
 1 stick butter, melted  
 1 cup sour cream  
 1 cup grated cheddar cheese  
 1/4 teaspoon salt, optional  
 1/4 teaspoon pepper, optional  
 1 cup crushed potato chips, optional

Let hash browns thaw approximately 1 1/2 hours. Combine all ingredients except potato chips and pour into lightly greased 13x9-inch casserole. Sprinkle with crushed chips. Bake at 350 degrees for 1 hour. Makes 12 to 15 servings.

Allison Martin  
 Lebanon Co. Dairy Maid

### SHEPHERDS PIE

10 pounds ground beef  
 4 medium onions, chopped  
 1 teaspoon garlic powder  
 1 teaspoon salt  
 1 tablespoon Worcestershire sauce

Brown ground beef with onions, garlic powder, salt, and Worcestershire sauce, drain fat. Add:  
 1 #10 can carrots, drained  
 1 #10 can peas, heated and thickened with cornstarch. Combine peas and carrots.

Make a large pot of mashed potatoes. Add:  
 3 eggs, beaten  
 2 teaspoons baking powder

In two large baking pans, layer ground beef, peas and carrots, and top with potatoes. Sprinkle grated parmesan cheese on top, if desired. Bake at 350 degrees for 1 1/2 hours. Serves 50.

Fran Pierman  
 Stockton, NJ

### MOLASSES STICKY BUNS

1/4 cup milk  
 1/2 cup sugar  
 1/2 cup butter  
 1 teaspoon salt  
 2 packages dry yeast  
 1/2 cup lukewarm water  
 1 egg  
 4 cups flour  
 Scald milk. Stir in sugar, 1/2 cup butter, and salt. Cool to lukewarm. Sprinkle yeast on lukewarm water; stir to dissolve. Add yeast, egg, and one cup sifted flour to milk mixture. Beat with electric mixer at medium speed until smooth (about 2 minutes).

Gradually add enough remaining flour to make a soft dough that leaves the sides of the bowl. Turn onto a lightly floured surface and knead until smooth, for about 8 to 10 minutes. Place in a lightly greased bowl; turn dough over to grease top. Cover and let rise in a warm place until doubled, about 1 1/2 hours. Meanwhile, combine 1/2 cup molasses, 1/2 cup brown sugar, and 1/2 cup butter. Heat until butter melts. Spread mixture in two-greased nine-inch round cake pans. Sprinkle with 1/2 cup walnuts or pecans in each pan.

Combine one cup brown sugar and one teaspoon ground cinnamon. Divide dough in half. Roll each half into a 12x8-inch rectangle. Sprinkle with half of brown sugar mixture. Roll up like a jelly roll; cut into 12 slices. Arrange in prepared pans. Let rise until doubled, about 1 hour. Bake in 350 degree oven for 25 to 30 minutes or until golden brown. Invert pans on plates and remove pans. Cool. Makes 24 rolls.

Penny Jordan  
 York Co. Dairy Princess

### CHEESE POTATO CASSEROLE

6 pounds frozen hash browns, thawed  
 1 cup butter, melted  
 3 large onions, diced and cooked

2 pounds sour cream  
 16-ounces cream cheese  
 2 cups milk  
 Salt and pepper to taste  
 4 tablespoons chives  
 1 pound grated cheese

Cook onions in butter; add sour cream, cream cheese, milk, salt, pepper, and chives. Place thawed hash browns in large roasting pan. Pour sour cream mixture on top and stir until well coated. Sprinkle cheese on top. Bake at 350 degrees about 1 1/2 hours. Makes 30 to 40 servings.

L. Martin  
 Lititz

## 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.

- April 25- Fresh Water Fish/Seafood
- May 2- Husband's Favorite Recipe
- 9- Mothers Favorite Recipe
- 16- Cooking With Rice

### FOOD QUANTITIES

FOR SERVING 25, 50 AND 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
<b>Sandwiches:</b>			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 pound	1/4 to 1 pound	1 1/2 pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
<b>Mixed Filling (meat, eggs, fish)</b>	1 1/2 quarts	2 1/2 to 3 quarts	5 to 6 quarts
<b>Mixed Filling (sweet-fruit)</b>	1 quart	1 1/4 to 2 quarts	2 1/2 to 4 quarts
Lettuce	1 1/2 heads	2 1/2 to 3 heads	5 to 6 heads
<b>Meat, Poultry or Fish:</b>			
Wieners (beef)	6 1/2 pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
<b>Fish, large whole (round)</b>	13 pounds	25 pounds	50 pounds
<b>Fish, fillets or steaks</b>	7 1/2 pounds	15 pounds	30 pounds
<b>Salads, Casseroles:</b>			
Potato Salad	4 1/4 quarts	2 1/2 gallons	4 1/2 gallons
Scalloped Potatoes	4 1/2 quarts or 1 12x20" pan	8 1/2 quarts	17 quarts
Spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Baked Beans	1/2 gallon	1 1/4 gallons	2 1/2 gallons
Jello Salad	1/2 gallon	1 1/4 gallons	2 1/2 gallons
<b>Ice Cream:</b>			
Brick	3 1/4 quarts	6 1/2 quarts	12 1/2 quarts
Bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
<b>Beverages:</b>			
Coffee	1/2 pound and 1 1/2 gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1 1/2 gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1 1/2 gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
<b>Desserts:</b>			
Watermelon	37 1/2 pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1 1/2 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	1/4 pint	1 1/2 to 2 pints	3 pints

### MOM'S BEEF STEW

1 to 2 pounds beef cubes  
 2 cups frozen mixed vegetables  
 3 to 4 carrots, cleaned and sliced  
 2 to 3 medium potatoes, peeled and diced

1 small onion, chopped  
 1 can whole tomatoes  
 1 to 2 tablespoons Worcestershire sauce

1 to 2 tablespoons catsup  
 Salt and pepper to taste

Brown beef cubes in pressure cooker or large Dutch oven. Add the vegetables and 2 to 3 cans water. Cook 5 to 10 minutes at 5 pounds pressure if using the pressure cooker. Can also use the crock pot or cook in a slow oven for several hours.

If using the pressure cooker, when pressure is released, remove the lid. Make sure there is plenty of juice. Add dumplings, if desired, by mixing the following ingredients:

2 cups biscuit mix  
 3/4 cups milk

Drop by spoonful into pot of boiling stew. Cook about 10 minutes. Feeds 6 to 8.

Sue Pardo  
 Jarrettsville, MD  
 (Turn to Page B8)

## Featured Recipe

Dishes that include rice look elegant, taste delicious, and are easy and inexpensive to prepare. One-half cup of rice contains only 82 calories, is high in complex carbohydrates and is cholesterol and sodium-free.

The USA Rice Council has a brochure featuring light, lean, and low-fat recipes bursting with flavor.

For a free copy of the Light, Lean, Low-fat brochure, send a self-addressed stamped business-size envelope to USA Rice Council, P.O. Box 740121, Houston, TX 77274.

If you would like a 95-page cookbook filled with colorful pictures and taste-tempting recipes using rice for appetizers, soups, salads, entrees, side dishes, and desserts, send \$2.50 and your name and address for each book.

Here is a recipe from the book.

### ALMOND BROWN RICE STUFFING

1/2 cup slivered almonds  
 2 teaspoons margarine  
 2 medium tart apples, cored and diced  
 1/2 cup chopped onion  
 1/2 cup chopped celery  
 1/2 teaspoon poultry seasoning  
 1/4 teaspoon dried thyme leaves  
 1/4 teaspoon ground white pepper  
 3 cups cooked brown rice (cooked in chicken broth)

Cook almonds in margarine in large skillet over medium-high heat until brown. Add apples, onion, celery, poultry seasoning, thyme, and pepper; cook until vegetables are tender crisp. Stir in rice; cook until thoroughly heated. Serve or use as stuffing for poultry or pork roast. Stuffing may be baked in covered baking dish at 375 degrees for 15 to 20 minutes. Serves 6.