



# Home On The Range



## Salads For Every Occasion

Summertime is no time to spend in the kitchen. But what's a cook to do when family members expect something satisfying at mealtime?

For those who want to minimize cooking time and maximize summer fun, try main dish salads that combine meat with pasta or garden greens. Serve main dish salads with crusty French bread or your favorite crackers.

Also included in today's recipe selection is several molded salads and vegetable mixtures that guests and family will enjoy as a side dish.

### ORANGE BUTTERMILK MOLDED SALAD

8½-ounce can crushed pineapple  
6-ounces orange-flavored gelatin

2 cups buttermilk  
8-ounces whipped cream topping, thawed

¼ cup chopped pecans  
In a large saucepan, bring pineapple and syrup to a boil. Remove from the heat; stir in gelatin. Cool to room temperature. Stir in buttermilk, fold in whipped topping and pecans. Pour into an 8-cup mold. Chill 4 hours or overnight. Yield: 6-8 servings.

L. Weaver  
Ephrata

### VEGETABLE SALAD

2 envelopes Knox unflavored gelatine

¼ cup sugar  
2½ cups water, divided  
4 tablespoons vinegar  
4 cups thinly sliced vegetables such as cabbage, radishes, tomatoes, onions, lettuce or cucumbers or celery. Sprinkle ¼ to 1 teaspoon salt over vegetables.

Mix gelatine and sugar thoroughly in saucepan. Add 1 cup water, place over low heat and stir until gelatine is dissolved.

Remove from heat and stir in remaining 1½ cups water and vinegar.

Put vegetables in gelatin mixture and chill until firm.

Artificial sweetener can be substituted for the sugar, but don't heat it — add to cold mixture.

This is a good low-calorie salad and keeps for days refrigerated. Makes 12 servings with sugar has only 54 calories per serving.

Mabel Hammond

### GARDEN RELISH

8 large onions  
1 medium-head cabbage  
10 green tomatoes  
12 green peppers  
6 red sweet peppers  
½ cup red sweet peppers  
½ cup salt  
6 cups sugar

1 tablespoon mustard seed  
1 tablespoon celery seed  
1½ teaspoons turmeric  
4 cups cider vinegar  
Grind vegetables. Sprinkle with salt. Cover and let set overnight in refrigerator. Rinse and drain.

Combine remaining ingredients. Mix well. Heat to boiling. Simmer 3 minutes. Jar and seal. Great on hot dogs!

Pat Elligson  
Millers, Md.

### JELL-O SALAD

1 small box Jell-O  
8-ounce can crushed pineapple  
¼ cup sugar  
8-ounces cream cheese  
½ pint heavy whipping cream

Prepare Jell-O according to directions. Add crushed pineapple. Chill until set. Beat whipping cream until stiff.

Beat together sugar and cream cheese. Add the whipped cream and Jell-O; mix well. Refrigerate at least 4 hours or overnight.

Suggested Jell-O flavors — apricot, strawberry, lime, and orange.

Linda Ackerman  
Mt. Bethel

### CRAB SALAD

Mix together:  
1 pound crab meat  
1 tablespoon onion, finely chopped

2 stalks celery, finely chopped  
1 medium pickle, finely chopped

8 stuffed olives, finely chopped  
Mix the following ingredients together. Add to crab mixture. Chill thoroughly. Garnish with paprika if desired.

8 tablespoons mayonnaise  
2 teaspoons mustard  
1 teaspoon Worcestershire sauce

2 teaspoons sugar  
1 teaspoon salt

Deb Troutman  
Port Trevorton



Serve main dish salad to keep the family happy while the cook stays cool. This salad combines smoked turkey chunks with chopped red apple, celery, pecans and navy beans.

### VEGETABLE SALAD

1 package mixed vegetables, cooked and cooled  
1 medium onion, chopped  
1 cup celery, chopped  
1 green pepper, chopped  
1 can red kidney beans

Dressing:  
1 cup sugar  
3 tablespoons flour  
½ cup water  
½ cup vinegar  
2 tablespoons mustard  
Salt to taste  
Cook dressing until thick and pour over vegetables. Mix well. Cool and serve.

Marlene Peters  
Port Trevorton

### STRAWBERRY JELL-O SALAD

20-ounces crushed pineapple, drained  
12 ounces cottage cheese, small curd  
8-ounces whipped topping, thawed

Mix all ingredients with electric mixer. Pour into 11x7x2-inch pan. Refrigerate until firm.

Sarah Clark  
Breezewood

### LEMON FLUFF

1 package lemon Jell-O  
1½ cup boiling water  
¼ cup lemon juice  
1 cup sugar  
2½ cups vanilla wafer crumbs  
1 can evaporated milk

Chill evaporated milk. Dissolve Jell-O in water. Chill until partially set. Whip Jell-O. Add lemon juice and sugar. Whip milk and add to Jell-O mixture. Put 2 cups crumbs in bottom of 9x13-inch pan. Pour Jell-O mixture in pan. Sprinkle with ½ cup remaining crumbs. Chill.

Sarah Clark  
Breezewood

### MAKE AHEAD LAMB SALAD

8 cups mixed salad greens  
4 ounces fresh bean sprouts  
½ cup celery, thinly sliced  
4 ounces sliced water chestnuts  
¼ cup green onions, thinly sliced  
½ cup cucumbers, sliced  
1 pound lamb, cooked and sliced in thin strips

10-ounces frozen peas, thawed  
Place lettuce and mixed greens in bottom of large glass bowl. Layer remaining veggies and lamb.

Spread dressing evenly over top. Refrigerate overnight. Sprinkle with 4 ounces shredded cheese.

Dressing:  
1 cup mayonnaise  
¼ cup yogurt  
¼ teaspoon curry  
¼ teaspoon salt  
1 tablespoon sugar

Karen Heckman  
Mercersburg

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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.

### August

- 20- Finger Foods
- 27- End Of Summer Favorites

### September

- 3- National Rice Month
- 10- Favorite Pancake Recipes

## Featured Recipe

The Grimes Family Cookbook is a collection of family recipes, which had its beginnings from the offspring of 10 children who grew up in Denver, Lancaster County.

Good food and good times fostered family togetherness, for after four of the sisters married and had families of their own, they continued to eat every evening meal together.

Each family member had her specialty and what one could cook best, the others never tried. Most meals were concocted from unwritten recipes that each remembered in her head. As the 10 siblings grew older, the younger offspring recognized that they would lose these recipes unless they wrote them down. They compiled the recipes in a cookbook intending only distribute them among family members. But the professionally printed cookbook soon attracted the attention of friends and neighbors, and the word spread — there're great recipes in the Grimes Family Cookbook.

Read about the Grimes family in this section. For a copy of the cookbook, send \$6.75 to A. Lucille Meissner, 2937 Kings Lane, Lancaster, PA 17601 or call (717) 898-2723.

Here is a recipe from the cookbook.

### CARROT AND RAISIN SALAD

1 cup mayonnaise  
¼ teaspoon salt  
½ cup raisins  
1 tablespoon lemon juice  
3 cups shredded carrots  
½ cup chopped nuts

In a large bowl, stir together mayonnaise, lemon juice, and salt. Stir in carrots, raisins, and nuts. Cover and refrigerate. Makes 3 cups.