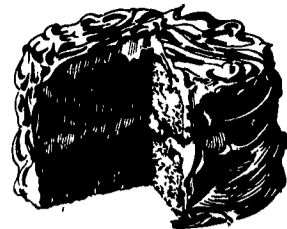


# Home On The Range



## Finger Foods

A table artfully arranged with fresh fruits, vegetables, several varieties of cheese and crackers is not only eye appealing but nutritionally satisfying.

Whether you want to offer one finger food or a tableful, here are new and old favorites from our readers.

### RITZ BITS SNACK FOOD

9 cups Ritz Bits  
1 cup dry roasted peanuts  
½ cup margarine  
1 cup sugar  
½ cup light corn syrup  
1 teaspoon vanilla  
1 teaspoon baking powder  
Preheat oven to 250 degrees.

Combine crackers and peanuts in a large greased shallow baking pan.

Bring margarine, sugar, and corn syrup to a boil. Cook 5 minutes. Remove from heat. Add vanilla and baking soda. Pour over crackers and nuts, stir well. Bake one hour, stirring every 15 minutes. Remove from oven and immediately pour onto wax paper to cool. Store in an airtight container when cool.

Nancy Kramer  
Newmanstown

### CRISPIX MIX

7 cups Crispix cereal  
1 cup peanuts  
1 cup pretzels  
3 tablespoons margarine, melted  
¼ teaspoon garlic salt  
¼ teaspoon onion salt  
2 teaspoons lemon juice  
4 teaspoons Worcestershire sauce

Combine Crispix cereal, nuts, and pretzels in a 13x9x2-inch baking pan. Set aside.

Stir together remaining ingredients. Gently stir spices and margarine into cereal mixture until evenly coated.

Bake at 250 degrees about 45 minutes, stirring every 15 minutes. Store in airtight container.

Yvonne Host  
Newmanstown

### PRETZEL SNACKS

1 cup melted butter  
1 envelope onion soup mix  
1 pound large hard pretzels, broken

Mix melted margarine and soup mix in small bowl. Add to pretzels in large bowl; mix well. Spoon into 9x13-inch baking pan. Bake at 200 degrees for 2 hours, stirring at 20 minute intervals. Yield 8 servings.

Pa. Grange Cookbook

### ITALIAN PRETZELS

1 pound pretzels, broken into small pieces  
1 cup vegetable or olive oil  
1 envelope ranch salad dressing mix

½ teaspoon dillweed  
½ teaspoon lemon pepper  
½ teaspoon garlic powder

Spread pretzels on jelly roll pan. Combine oil, dressing mix, dillweed, lemon pepper, and garlic powder in bowl; mix well. Pour over pretzels. Bake at 325 degrees for 15 minutes. Store in airtight container for 24 to 48 hours before serving. Serves 8.

Pa. Grange Cookbook

### TEXAS TRASH SNACK

2 6-ounce packages corn chips  
1 quart popped popcorn  
8-ounce package pretzels  
8-ounce package corn balls  
1 cup chopped pecans  
½ teaspoon garlic salt  
1 clove garlic, crushed  
1 teaspoon salt  
1 teaspoon curry powder  
½ cup melted butter

Place corn chips, popcorn, pretzels, cornballs, and pecans in large roasting pan. Mix garlic salt, garlic, salt, curry powder, and melted butter in bowl. Pour over popcorn mixture; toss well. Bake at 250 degrees for one hour, stirring occasionally. Serves 16.

Pa. State Grange Cookbook

### MICROWAVE SUGAR-GLAZED WALNUTS

½ cup butter  
1 cup packed brown sugar  
1 teaspoon cinnamon  
4 cups walnut halves

Microwave butter in microwave-safe bowl on high for one minute. Stir in brown sugar and cinnamon. Microwave on high for 2 minutes. Stir in walnuts. Microwave for 3 to 5 minutes longer or until walnuts are evenly glazed. Cool before serving. 10 servings.

Pa. State Grange Cookbook

### NACHOS

Spread nacho chips with:  
Refried beans  
Grated extra-sharp Cheddar cheese

1 slice hot pepper  
Heat in microwave until cheese melts. Add a small dollop of sour cream. Serve warm.

Schuylkill Co. Fair Cookbook



Arrange finger foods in eye-appealing ideas. Instead of one large cheeseball, make bite-sized cheese balls. Include plenty of fresh fruit and vegetables in the selection. And, don't forget that several varieties of cheese are always a favorite snack with family and friends.

### MARINATED MUSHROOMS

1 pound mushrooms  
1 cup sliced onions  
Boiling water  
1 tablespoon lemon juice

Brine:  
½ cup vinegar  
½ cup water  
½ cup olive oil  
Salt to taste  
2 cloves garlic  
Dash oregano

Drop mushrooms and onions in boiling water with lemon juice; cook for 3 minutes and drain.

Make brine. Add drained mushrooms and onions. Shake to cover with brine and marinate for at least 24 hours. Spear with toothpicks.

Schuylkill Co. Fair Cookbook

### COATED PRETZEL STICKS

2½ cups pretzel sticks  
½ cup chopped peanuts  
½ cup white chocolate

Break pretzel sticks into three pieces. Heat chocolate to soften; stir all ingredients together in a double boiler. Spread on wax paper on a cookie sheet. Break into pieces when cold.

Grimes Family Cookbook  
(Turn to Page B8)

## Featured Recipe

Want a cool and refreshing dessert just in time to make good use of the season's prolific bounty of cantaloupe?

Here is a recipe from MaryElane Fritz of Boothwyn. She said to reduce the calories, she makes it without the additional whipped cream on top.

Either way, it's a refreshing dessert you're sure to enjoy.

### FROZEN CANTALOUPE CREAM

½ cup water  
½ cup sugar  
½ cup orange juice  
4 cups cubed cantaloupe (approximately)  
½ cup whipping cream, whipped

Additional whipped cream and grated orange rind for garnish. Combine water, sugar, and orange juice in a small saucepan; bring to a boil, stirring well. Boil 5 minutes, stirring occasionally; set aside to cool. Peel cantaloupe and cut into small cubes. Place in container of electric blender and process until smooth. Pour into a bowl and stir in cooled juice mixture; fold in whipped cream.

Pour cantaloupe mixture into a 10x6x2-inch pan. Freeze 1½ hours or until slushy; remove from freezer and process in blender until smooth. Repeat procedure. Return to freezer and freeze 2 to 3 hours or until firm. Spoon into dessert dishes and garnish with additional whipped cream and orange rind. Yields approximately 6 to 8 servings or 5 cups.

## 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

27- End Of Summer Favorites

### September

3- National Rice Month  
10- Favorite Pancake Recipes  
17- What do you do with apples?

### FINGER JELL-O WITH CREAM

3 packages flavored Jell-O  
4 envelopes unflavored gelatine  
3 cups boiling water  
1 cup heavy cream

Combine flavored Jell-O and unflavored gelatine. Add boiling water. Stir until dissolved. Add cream; stir well. It will separate as it cools.

Schuylkill Co. Fair Cookbook