

Home on the Range



Emlyn Stancill with her mother Regina Stancill in their kitchen.



Great Grandmother Mabelle Kilgore and Great-Grandfather Emory with grandchildren Josh and Kyle Miller, Kelsey Knight, Becky, Raechel, and Chris Kilgore.

Tribute To Women Who've Made A Difference In Readers' Lives

FIREPLACE CASSEROLE

1 onion, chopped
 1 green pepper, chopped
 2 cloves garlic, minced
 1 cup macaroni or other shaped noodle
 2 cups leftover turkey or chicken or ground beef, sauteed
 2 cups corn
 3 fresh tomatoes, chopped or equivalent canned tomatoes
 1 cup milk
 8-ounces cream cheese
 Shredded cheddar, if desired
 Saute the onion, garlic, and green pepper until onion is translucent. Turn off heat. Add macaroni, meat, corn, tomatoes, milk, and salt to taste. Place in oven-proof casserole dish and top with slices of cream cheese until the whole top is covered. Sprinkle with some cheddar if desired.

Bake at 375 degrees for approximately 45 minutes to an hour or until the macaroni is cooked through. Eat a piece to test it. Now gather your family or close friends around you, light a cozy fire, and enjoy!

This is a favorite recipe of mine made by my fantastic mother! This recipe will always remind me of home, family, winter days by the fire, and of course, my mother, Regina Stancill.

She is an amazing woman. She has always been a great role model for my sister and me. She is an artist, a farmer, a business woman, full-time mom, and great friend (not to mention an excellent cook). I have always looked up to her because she is talented and smart, and because of her, I never doubted that I could do anything I set my mind to do.

The delicious dinner tastes just as good as leftovers and even cold.

Emlyn Stancill

Throughout the centuries, people have expressed their love for mothers in varied ways. In recent years, many of our readers have used *Lancaster Farming's* pages to pay tribute to the women who have made a great impact upon their lives.

The aroma and taste of delicious food are often associated with mothers, wives, grandmothers, and — mother-in-laws.

Thanks to our readers for sharing treasured recipes and tidbits of information to give us a glimpse into the influence these women have had on them. Pictures, too, pay special tribute to these women.

Happy Mother's Day!



HOT CRAB DIP

1 pound lump crab meat
 8-ounces cream cheese, softened
 ½ pint sour cream
 2½ tablespoons Worcestershire sauce
 Sauce:
 1 teaspoon dry mustard
 3 shakes garlic
 ¼ cup grated cheese
 ¼ cup milk

Combine all ingredients and put in greased baking dish. Top with about ¼ cup cheese. Bake at 350 degrees for 30 to 45 minutes or until warmed through and bubbly. Serve with toasted wheat crackers.

I love appetizers so when our family gets together my mom Dixie Miller makes my favorite dip. Submitted with love by, Ronnie, Kel, Josh, and Kyle Miller

BEEF-RICE-Special

1 pound ground beef
 1 package dry onion soup mix
 1½ cups boiling water
 ¼ cup rice
 16-ounce can tomatoes
 2 slices cheese
 Brown beef. Remove from heat and stir in soup mix, water, rice, and tomatoes. Cover and cook until rice is tender, about 25 minutes. Spread cheese on top. Cover until cheese melts.

This is a quick tasty meal that my wife Peggy makes. We both enjoy it very much. I hope you do to.

My wife enjoys trying new recipes. Peggy also enjoys sewing and gardening. She's a great wife.

Ronald C. Thoman
 New Oxford

BAKED CORN

3 cups corn
 4 eggs
 1 tablespoon cornstarch
 4 tablespoons sugar
 Salt and pepper
 2 cups milk
 Beat eggs lightly, add other ingredients. Place in a greased 9x13-inch baking dish. Set dish in a shallow pan of water. Bake at 350 degrees until set approximately one hour and 15 minutes or until inserted knife comes out clean.

Submitted with lots of love. Our great grandmother Mabelle Kilgore is 93 years old. She and our grandfather Emory have lived and worked on the family farm in Airville most of their lives. One of our families favorite recipes is baked corn.

Josh & Kyle Miller, Kelsey Knight, Becky, Raechel & Chris Kilgore

FRIED SAUERKRAUT (Kapoosta)

2 16-ounce cans sauerkraut, drained
 1 large onion, finely sliced
 Salt and pepper to taste
 4 tablespoons oil or bacon drippings

Place sauerkraut in strainer. Pour can of cold water over it and squeeze to remove excess water.

Place oil or bacon drippings in fry pan. Add sauerkraut and sliced onions, salt and pepper to taste. Slowly simmer until onions are soft and sauerkraut has taken on a golden color. Watch carefully as this has a tendency to burn.

My mom always made this when we have a roast pork and mashed potatoes.

Lee Laverty
 Dover, NJ



Ronnie Miller with his mom Dixie and Bob Miller.

