

Ground Chuck
 \\ \section*{U.S.D.A. INSPECTED FRESH \\ \section*{U.S.D.A. INSPECTED FRESH \\ \#w 39}

## (Continued from page 4B)

 1 square ( 1 oz ) semi-swe chocolateChocolate Crumb Crus 2 tablespoons rum or brandy 1 quart vanilla ice cream, softened tablespoon milk
Cherries for garnish
Fold cherries and rum into soften-
ed ice cream ed ice cream. Melt chocolate over cream in chocolate crumb cruse Swirl chocolate mixture through ice cream. Freeze until firm. Remove from freezer a few
minutes before serving minutes before serving. Garnish with cherries. Makes 6 to 8 serv
ings Crush Chocolate Crumb Crush Crush chocolate wafers to measure
$11 / 3$ cups crumbs; combine with 3 tablespoons softened butter until crumbly. Press on bottor and sides of 9 inch pie pan. Bake at 375 degrees F. 8 minutes. Cool.
Cherry-Orange Gelatin Salad $1 / 2$ cup water
1 pkg. ( 3 oz .) orange flavored
gelatin gelatin $1 / 3$ cup coarsely broken walnuts 3 tablespoons lime or lemon jello
1 cup chilled sparkling cider or gingerale
1 cup Northwest fresh sweet cherries, pitted if desired 1 teaspoon grated orange peel ing to boil. Pour over juice; brto dissolve. Cool to room temperature. Stir in sparkling cider; refrigerate until partially thickened. Stir in remaining ingre-
dients; pour into 3 or 4 ap dients; pour into 3 or 4 cup mold.
Chill until firm. Unmold before serving. Makes 4 to 6 servings.
Fresh Sweet Cherries With Fluffy Lime Dip
2 tablespoons fresh lime juice 1 cup heavy cream, whipped 1 egg, beaten
1 tablespoon
1 tablespoon grated lime peel Fresh or frozen Northwest sweet Combine sugar, egg, lime juice and peel in small saucepan. Cook and stir over low heat 2 or 3 minutes or
until thickened. Cool. Fold in whipped cream. Chill thoroughly. Serve as a dip with fresh or frozen cherries. Makes $21 / 2$ cups dip.
Since there is Since there is a lot of cheese in Hoke County here is more cheese
information and recipes. June is information and recipes. June is
Dairy Month. Using cheese is one way to get dairy products in your
Processed Cheese is good for you. It is a good source of calcium diet, remember that processed cheese has about twice as much sodium (salt) as cheddar cheese,
but the same amount of but the same amount of fat.

## 6 slices Cheese Casserole

6 slices of bread
$11 / 2$ cups cheese, cut in small pieces
3 eggs, well beaten
1 tablespoon mustard
$1 / 8$ teaspoon pepper
$1 / 8$ teaspoon pepper
2 tablespoons butter or margarine 3 medium size onion, chopped $3 / 4$ teaspoon sal
Grease a baking pan with fat. Spread bread with butter. Cut each
piece of bread in 4 pieces. Put piece of bread in 4 pieces. Put
bread in bottom of pan. Cut cheese bread in bottom of pan. Cut cheese
in small pieces. Sprinke over small pieces. Sprinkle and cut it in cheese. Break eggs in a bowl and beat. Add milk, mustard, salt and
pepper. Stir. Pour milk and pepper. Stir. Pour milk and egg
mixture in pan mixture in pan. Bake at 325
degrees for 40 minutes. Serves 6 . Cheese Pea Salad
1 can (2 cups) English peas drained 2 tablespoons chopped onion $1 / 4$ to $3 / 4$ cup mayonnaise or salad dressing
dash hot pepper sauce
1 cup cubed cheese ( $1 / 4 \mathrm{lb}$.
2 tablespoons chopped green pepper (optional)
$1 / 4$ teaspoon sal
dash pepper
In a large bowl combine, drained peas, cheese cubes, hard-cooked eggs, celery, onion and pepper. dressing with seasonings and add to pea mixture. Toss to combine. Cover and refrigerate several hours or overnight.

Chicken Spectacul
3 cups cooked chicken
1 pkg. combination white and wild 1 pkg. combination white and
rice, cooked
1 can water chestnuts, sliced
1 medium chopped onion
2 cups french style green beans 2 cups f
drained
1 drained
1 cup mayonnaise
1 can cream of celery soup
1 medium jar pimentos
Mix all ingredients. Salt and pepper to taste. Pour into 3 quart casserole. Bake 25 to 30 minutes at
350 degrees. May 350 degrees. May be frozen before
baking.

