



Spring is a time of high anticipation for warm weather and school breaks. Spring fruits and vegetables perk up your menus with fresh taste and provide both color and nutrition. Fresh spinach in a pie gives a big punch of vitamins and minerals and is especially good when accompanied by a colorful carrot salad. The Brandy Slush is a guaranteed hit for any adult party.



Spinach Pie

Serve as a main dish

- 8 oz. fresh spinach
- OR—
- 1 (10 oz.) pkg. chopped, frozen spinach (cooked and drained)
- 3 oz. cream cheese, softened
- 1 cup half and half
- 1/2 cup soft bread crumbs, lightly packed
- 1/4 cup grated parmesan cheese
- 2 eggs, slightly beaten
- 1/2 cup chopped onion
- 1/2 lb. fresh mushrooms, sliced

—OR—

- 8 oz. can mushrooms, sliced and drained
- 2 Tbsp. butter
- 1/2 tsp. salt
- *1/2 tsp. garlic salt
- 1 (9 inch) unbaked pie shell

*Substitute 1/2 tsp. tarragon for garlic salt for a different flavor. Wash spinach, remove the stems and chop. Cook in 1/2 cup of water for two minutes and drain. If using frozen spinach, follow package directions, drain and cool. Blend cream cheese and half and half. Stir in bread crumbs, parmesan, eggs, and cooled spinach. Sauté onions and mushrooms in butter and stir into spinach mixture. Add seasonings. Pour into pie shell and bake on lowest oven rack at 400° for 30 minutes or until top is browned and puffed up in the center. Serve hot or cold. Serves six.

Carrot Salad

Fresh lemon juice gives this salad a boost

- 1/4 cup salad oil
- 2 Tbsp. dark vinegar
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. sugar
- 3/4 tsp. salt
- 3 cups shredded carrots

Combine all ingredients and refrigerate at least two hours. This will keep for days. Garnish with fresh parsley. Serves six.



Brandy Slush

Very refreshing

- 7 cups water
- 2 cups sugar
- 4 green tea bags
- 2 cups boiling water
- 1 (12 oz.) frozen lemonade
- 1 (12 oz.) frozen orange juice
- 2 cups brandy

Boil water and sugar together and cool. Steep tea bags in the boiling water and leave until cool. Mix both mixtures together when cold. Stir in remaining ingredients. Freeze, stirring occasionally. When ready to serve, use 3/4 part slush to 1/4 part lemon-lime soda. You may mix one (two liter bottle) of lemon-lime soda with the entire recipe for a big party.

Dill Bread

No kneading required

- 1 lb. small curd cottage cheese
- 1/4 cup sugar
- 2 Tbsp. dry minced onion
- 2 Tbsp. butter
- 4 tsp. dill seed
- 2 tsp. salt
- 1/2 tsp. baking soda
- 2 pkgs. dry yeast
- 2 eggs
- 4 1/2 to 5 cups flour

Combine first seven ingredients and heat to lukewarm (high temperature will kill the yeast). Stir in yeast and let set for a minute. Beat in the eggs. Beat in the flour, one cup at a time. Beat well after each addition (important for elasticity). You will have to work the last cup in with your hands. Cover with plastic wrap and let rise until double. Punch down and put into two buttered eight-inch round baking bowls. Let rise again until doubled. Bake at 350° for 40 to 50 minutes, or until it sounds hollow when you thump the top. Brush top with butter.

The recipes featured above are from Doris Streiff's *Down on the Farm* and *Down on the Farm Book II* cookbooks. To correspond with Doris, please send your letters to:

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