

# Mrs. Farron's Favorite Mushroom Recipes

(Continued from Page 15) vinegar) to which either fresh or dried herbs have been added. Use parsley and basil, or a pinch of

oregano and freshly ground black pepper, with real chili powder. Place meat in this marinade and set into the refrigerator for half an hour or longer.

Run a chunk of meat onto the skewer, then a chunk of onion, nest a wedge of tomato, a large fresh mushroom cap, another chunk of onion, meat, etc., until skewer is loaded but not too tightly. Leave space between each addition to cook all around. Drizzle some of the marinade over all and broil over charcoal outside; or under the broiler in the kitchen.

Thick slices French bread and a huge bowl of hot potato salad, or cole slaw with soft drinks and maybe an oversize Devil's food cake is about right for one day. They'll be ready again soon!

xxx

### MUSHROOM MEATLOAF

- 1 cup fresh, finely chopped mushrooms or 1 can (3 to 4 oz.) mushrooms
- 1 large carrot, chopped
- 1 medium-sized onion
- 2 eggs
- 1/4 cup catsup
- 1 1/2 pounds ground beef
- 1/2 cup dry bread crumbs
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 5 whole medium-sized mushroom caps, fresh or canned

If using fresh mushrooms, use approximately 1/4 pound. If using canned mushrooms, drain. In

blender or grater finely chop mushrooms, carrot and onion. Transfer to mixing bowl and add remaining ingredients except mushroom caps, blending thoroughly. Turn half of meat mixture into greased 9 x 5 x 2 3/4 inch pan. Make slight indentation in center of meatloaf and place whole mushrooms in well. Cover with remaining meatloaf mixture and place whole mushrooms in well. Cover with remaining meatloaf mixture and shape into loaf. Bake in preheated moderate oven (350 degrees) 1 hour or until done. YIELD: 6 servings.

xxx

### SWISS STEAK AND MUSHROOMS

- 2 1/2 cups sliced fresh mushrooms or 1 can (6 to 8 oz.) sliced mushrooms
- 2 1/2 lb. round steak, cut 1-inch thick
- 1-3 cup flour
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup shortening
- 1 cup water
- 1 cup canned tomatoes, broken
- 1/2 cup sliced onion
- 1/4 clove garlic, finely minced
- 1 small bay leaf

If using fresh mushrooms, use approximately 1/2 lb. Using

canned mushrooms, drain. Cut meat into 6 pieces. Blend together flour, salt and pepper, dredge meat in mixture. Brown meat on both sides in hot shortening. Place meat in casserole dish and bake in preheated slow oven (325 degrees) 1 1/2 hours. Add mushrooms YIELD 6 servings

xxx

### MARINATED MUSHROOMS

- 1 cup vinegar (wine vinegar preferred)
- 1 clove garlic, chopped
- 2 bay leaves
- 2 tablespoon salad oil
- 1 tablespoon pickling spices
- 1/2 cup mushroom liquid
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 4-oz cans button or sliced mushrooms

In saucepan, mix all ingredients except mushrooms and bring to boil. Simmer for 15 minutes. Pour the sauce over the mushrooms in bowl or jar and refrigerate overnight or for several hours. Stick on pretzel sticks and serve as hors d'oeuvres. SERVES 8 to 12.

xxx

### CANNED MUSHROOMS FRENCH FRIED

Drain canned stems and pieces or slices mushrooms, then scatter out on soft paper toweling until quite dry. Transfer to another dry piece of paper toweling and dust with coating of flour. Drop a few at a time into a coarse sieve and shake off excess flour. Heat peanut oil, or any favorite shortening, to 375 degrees. Place floured mushrooms in hot deep oil or fat and fry approximately 2 minutes. Do not overcook, drain on absorbent paper. These crisp bites should not be too brown. A light sprinkle of salt is added after done. Serve piping hot.

xxx

### MUSHROOM ASPARAGUS SOUP

Make your favorite asparagus soup. Then cut through 4 large mushrooms from rounded side through stems into thick slices. Sauté them in butter till golden and float on top of each bowl of soup.

## Endurance Ride Awards Noted

Top scorers with 90 to 100 points and receiving blue ribbons in the endurance ride sponsored by the Lancaster Pony Club recently at the Lancaster Pony Club Headquarters on the John Gibson Farm in Drumore were:

20 Mile—Mrs. Charlotte Sexton, Joan Warren, Evans Ankrum, Charles Long, Vicki Armstrong, Grayson Cooper, Amos Sheaffer, and Carol Hinkel

10 Mile—Mary Cappy, Kim Trego, Diane Reese, Rick Rankin, Sally Lane, Betty Lane, Nancy Hinkel, Glenn Loatman, Ginny Ahl, Liz Farmer, and Sue Pahl.

5 Mile—Joan Hamilton, Elaine Hearne, Majory Read, Katherine Read, Carol Stinson, Robert Keller, Kelly Conner, Linda Kolb, Lisa Kolb, Patti Welk, Bob Welk, Mark Rineer, Doug Gibson, Mrs. John Holden, Melissa Kilby, Martha Weaver, Kathy Mueller, Terri Moore, and Jill Hassler.

## Witmer Guernsey Cited

Penn Del Count Rosetta, a senior three year old registered Guernsey cow owned by Raymond F. and Louise A. Witmer, Willow Street, has completed an official DHIR actual production record of 12,430 pounds of milk and 636 pounds of butterfat in 305 days, two times a day milking, according to The American Guernsey Cattle Club

## WHY RE-TIE ANOTHER BALE?

THE TWINE WITH THE EXTRA HIGH KNOT STRENGTH



## EXTRA HOLLAND BALER TWINE

- the ball with the wooden plug - 9,000' and 10,000'

Made from No. 1 East African fiber — The finest available

GET 50 CENTS PER BALE DISCOUNT for ordering now and payment by December 31.

**P. L. ROHRER & BRO., INC.**

SMOKETOWN

Phone Lanc. 397-3539

## two new mix-alls bigger than ever!

- new 95 or 120 bushel capacity mixing tank
- new 21" mill
- new mill to mixing tank auger
- new high tensile strength steel frame
- new mixing auger transmission runs in oil
- new self-contained hydraulic drive available



check the new 21' high performance, low power mill

**GEHL**

Gets into your system

FARMERSVILLE EQUIPMENT INC. R. D. 2, Ephrata, Pa.

N. G. HERSHEY & SON Manheim

CHAS. J. MCCOMSEY & SONS Hickory Hill, Pa.

ZOOK'S FARM STORE Honey Brook, Pa.

GRUMELLI FARM SERVICE Quarryville

NISSLEY FARM SERVICE Washington Boro

## DeLaval's new Vacuum Pump 76 & 74

- More CFM per H.P.  More CFM per operating dollar
- Cool-running, maintenance free, metered oil supply

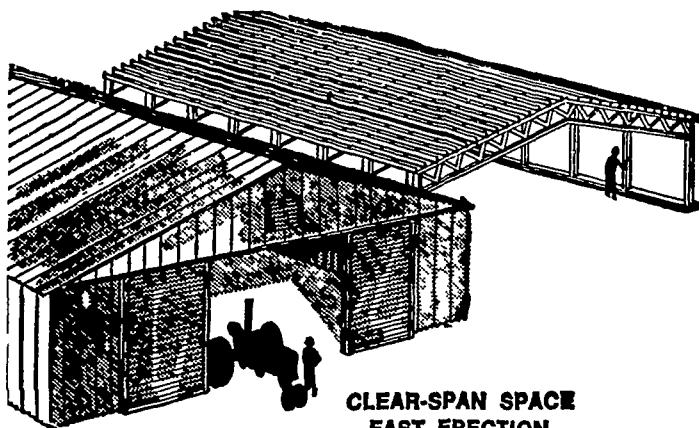
No. 74 & 76 Pumps are made for Diesel engine operation.

CALL US TODAY!

## J. B. ZIMMERMAN & SONS

Blue Ball, Pa. Sales & Service Call 354-7481

## New Behlen "Tubeline" building . . . all the advantages of steel at a POLE BARN PRICE



All the brute strength of curved steel is utilized throughout the exclusive framing system of Behlen's new "Tubeline" building. It's designed for strength, and for easy construction. Simple bolt-together connections speed erection. Clear-span design eliminates center-pole installation.

Available in widths from 20 ft. to 60 ft., in your choice of galvanized or color finishes. Many floor plans. Doors and windows can be placed nearly anywhere. Any or all sides can be left open. Erect it yourself . . . or we'll build it for you.



## FREY BROS.

Fred Frey, Mgr.

R. D. #2, Quarryville, Penna. 17566 Ph. 717-786-2235