

Roadside Market Stand

(Continued From Page 20)

Melt margarine in skillet. Add salt, poultry seasoning and paprika. Dip cut up chicken, then roll in crushed wheaties. Place on broiler pan. Bake uncovered at 350 degrees for 1 1/2 hours.

Add a commercial barbecue sauce last 1/2 hour.

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XXXX
 14 Day Sweet Pickles
 2 gallon fresh pickles (cut in chunks or quartered lengthwise)
 Salt solution to cover (2 2-3 cup salt to 1 1/2 gallon water)
 1 ounce alum
 2 quart vinegar (white preferred), not too strong—half water
 8 cups sugar

1/4 ounce box mixed pickling spice

1/2 teaspoon oil of cloves

1 teaspoon oil of cinnamon

FIRST DAY: Wash and cut up pickles. Cover with salt solution.

SECOND TO EIGHTH DAY: Let pickles stand. Remove scum and stir about every other day.

EIGHTH DAY: Drain. Cover with boiling water to which alum has been added. Let stand two days.

TENTH DAY: Drain. Cover with boiling water. Let stand until cold. Drain, then cover with hot syrup. (Add only two cups of the sugar, the vinegar, water, oil of spices, a little green food coloring if desired). Tie mixed spices in bag and put in container with pickles.

TWELFTH DAY: Drain syrup and heat, adding 2 cups sugar. Pour over pickles.

THIRTEENTH DAY: Repeat (same as 12th day)

FOURTEENTH DAY: Repeat, adding last two cups sugar, only this time pack pickles in jar. Add boiling syrup and seal.

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Quick Pickled Zucchini

1/4 cup vinegar
 1/4 cup water
 1-3 cup sugar
 1/2 teaspoon salt
 1 small onion sliced
 1/4 teaspoon celery seed
 2 medium zucchini thinly sliced
 Mix vinegar, sugar, water and celery seed together. Put onion,



Mrs. Roy B. Martin, Manheim RD4, holds some of her freshly cut flowers. Her fine array of fresh vegetables, home-baked goods, jams, pickles, homemade root beer, hanging flower basket, potted plants and cut flower arrangements as well as ceramics can be seen on their market stand.

zucchini and salt together (as you would for cucumber salad). Mix all ingredients together and put in refrigerator for at least two hours before serving.

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Canned Cantaloupe as Fruit
 6 cups white sugar
 4 cups water

1 1/4 cups vinegar
 3 teaspoons salt
 Heat together for syrup. Makes enough syrup for 7 quarts. Cold pack 20 minutes. Count boiling time only.

To give a spiced flavor:
 Add 4 drops oil of cloves
 6 drops oil of cinnamon to syrup.
 Cold pack as above.

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Whole Raw-Fried
 Potatoes in Their Jackets

1 quart small new potatoes
 1/2 stick butter or margarine
 1 medium onion diced
 Scrub potatoes. Do not peel or cook. Melt butter in fry pan.

Brown potatoes on high heat approximately 10 to 15 minutes
 Add onion, then cover and use medium heat till soft, approximately 15 to 20 minutes

Pumpkin Cake

Cream together:
 2-3 cup margarine
 2 2-3 cups granulated sugar
 Mix well:
 4 eggs
 2 cups pumpkin, cooked and mashed

2-3 cup water
 Add and mix:
 3 1-3 cups flour
 2 teaspoons soda
 1 1/2 teaspoons salt
 1/2 teaspoon baking powder
 1 teaspoon cinnamon
 2-3 cup nuts
 2-3 cup raisins or dates
 Pour into 2 well greased loaf pans. Bake for 75 minutes at 325 degrees.

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Zucchini Pancakes

Grate three medium zucchini into a bowl and drain them thoroughly. Stir in 2 unbeaten eggs, 3 tablespoons flour, 2 tablespoons grated Parmesan cheese, 1 teaspoon chopped chives, 1/4 teaspoon chopped parsley, a pinch of garlic powder, and salt and pepper to taste. If the mixture looks too liquid, add 1 tablespoon flour.

Drop the batter on an oiled griddle or skillet as for small pancakes and cook them until they are browned. Turn the pancakes and brown them on the other side. Serve the pancakes hot or cold. They are delicious cold, as a sandwich filler

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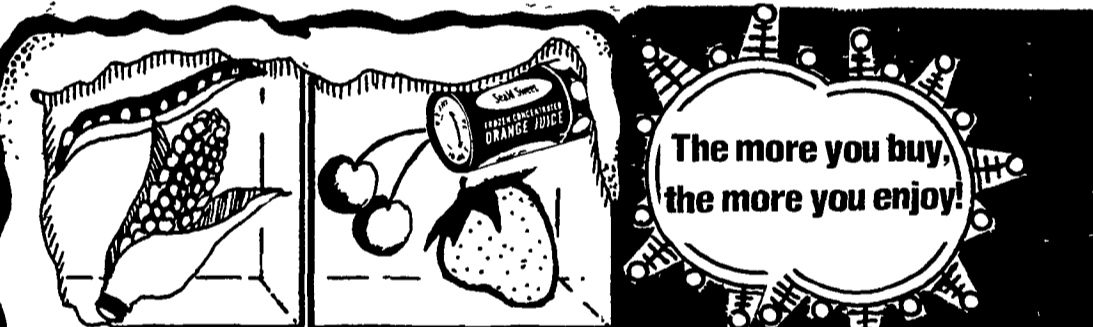
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Mixed Vegetables 12 boxes 2' lbs ea -30 lbs	\$10.00	Sliced Strawberries in sugar -30 lbs	\$15.55
Baby Lima Beans 12 boxes 2' lbs ea -30 lbs	\$11.05	Sliced Peaches in sugar -30 lbs	\$12.35
Succotash 12 boxes 2' lbs ea -30 lbs	\$10.40	Apples sliced in sugar -30 lbs	\$ 9.35
Peas & Carrots 12 boxes 2' lbs ea -30 lbs	\$ 9.35	Blueberries no sugar -20 lbs	\$12.65
Orange Juice Concentrate 24-12 oz cans -case	\$10.85	Purple Pitted Plum Halves in sugar -30 lbs	\$ 9.85
Grape Juice Concentrate 24-12 oz cans -case	\$11.35	Rhubarb no sugar -28 lbs	\$ 7.55
Lemonade Concentrate 24-12 oz cans -case	\$ 7.55	Pineapple crushed no sugar -30 lbs	\$10.15
		Peas 12 boxes 2' lbs ea -30 lbs	\$10.15

*Due to national weather conditions all orders subject to the availability of fruit & vegetables at the time of pick-up

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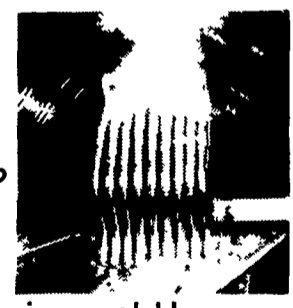
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