

Recipe Exchange

Home on the Range

For the past few weeks, we have been receiving many requests for special canning recipes. Among them have been requests for corn relishes, spiced watermelon rind and pickles. As the height of canning season is with us now, we are presenting some of these recipes for homemakers as well as first time canners.

Some of the recipes were selected from the Better Homes and Gardens Cook Book while some were sent in by our readers and garnered from some area cooks.

Dill Pickles

Line the bottom of a 2 quart jar with grape leaves, fill jars with cucumbers 4-5 inches long, halved and sliced longwise.

Add to each jar, 4 heads and stems of dill, 1 teaspoon mustard seed and 1 large onion sliced. Boil together 5 cups water, 1/2 cup vinegar, 1-3 cup salt pour over pickles and seal.

Eva Esh
Quarryville, Pa.

Corn Relish

Husk and clean 16-20 ears of fresh sweet corn. Cook in boiling salted water for 6 minutes. Plunge into cold water to halt the cooking process and drain. Cut corn off the cob without scraping.

Combine 2 cups chopped celery, 2 cups chopped sweet red pepper, 2 cups chopped green pepper, 1 cup chopped onion and 2 cups each of

sugar, vinegar, and water. Add 1 1/2 tablespoon salt, and 2 teaspoons celery seed in a large saucepan. Bring to a boil and boil for five minutes.

Blend 1/4 cup all purpose flour, 2 tablespoons dry mustard and 1 teaspoon turmeric with 1/2 cup cold water. Add to the corn and place in boiling mixture. Pack loosely in jars. Process in boiling water bath for 15 minutes. Makes about 7 pints.

Paradise Pickles

Wash firm 6 inch cucumbers and pack in a crock. Cover with brine strong enough to float an egg. Let stand for three weeks. Drain, scald and return cucumbers to the washed, scalded crock. Cover with cider vinegar and let stand for 10 days.

Drain well and cut in pieces. For each 10 pounds of cucumbers use 9 pounds of sugar. Add 2 tablespoons whole allspice, 2 tablespoons whole cloves, 1 box cinnamon bark. Cover and let stand 3-4 weeks when they are ready to eat.

Mrs. Paul Sauder
Manheim, Pa.

Spaghetti Sauce to Can

1/2 bushels tomatoes
24 onions
2 stalks celery
Cook until soft and put through a sieve. Add 1 cup sugar, teaspoon paprika, 1/2 pound butter 1/2 cup salt. Bring to a boil and add 1 cup

cornstarch put in jars and seal.

Mrs. J. J. H.
Denver, Pa.

Pickle Relish

4 quarts pickles
1 quart onions
1/2 quart peppers
3 teaspoons salt
2 teaspoons mustard seed
2 teaspoons celery seed
1 teaspoon turmeric
2 pounds sugar
2 cups vinegar
Grind pickles, onions and peppers. Put salt on and let stand for three hours. Drain. Cook everything simmering three minutes. Put in jars and seal. This is a good way to use up large pickles.

Barbie Stoltzfus
Quarryville, Pa.

Chow-Chow Chili Sauce
12-14 pounds of tomatoes
1 pound celery chopped
1 quart small onions, ground
3 green peppers ground
1 1/2 teaspoon cloves
2 pounds brown sugar
cinnamon stick
1 quart dark cider vinegar

Wash tomatoes, scald and peel and slice in chunks. Cook about 20 minutes. Drain off 1/2 the juice. Add celery, onion and green pepper, simmer about 1 1/2 hours. Tie cinnamon in cloth add with remaining ingredients and 1/4 cup salt.

Continue cooking for 1 1/2 hours. Remove cinnamon. Fill hot pint jars to within 1/2 inch of top. Process in boiling water bath for 5 minutes. Makes nine pints.

Spiced Watermelon Rind
2 1/4 pounds watermelon rind
1/4 cup granulated pickling salt

2 cups sugar
1 cup white vinegar
1 1/2 teaspoon white cloves
1/2 lemon thinly sliced
1 tablespoon crushed cinnamon stick
Trim pink fruit and dark green rind from the rind and cut in 1 inch cubes. Soak the pieces overnight in solution of salt and 1 quart of water. Drain and rinse rind. Cover with cold water and cook until tender.

Combine sugar, vinegar, 1 cup cold water and spices. Cook 10 minutes then strain. Add drained watermelon rind and lemon. Fill hot jars with rind and syrup. Process in boiling water bath 5 minutes. Makes 3 pints.

Basic Crepes

3 tablespoons butter
3 eggs, slightly beaten
1/2 cup milk
1/2 cup chicken broth or water
3/4 cup all-purpose flour
1/2 teaspoon salt

Melt butter in 10-inch omelet pan or 8-inch crepe pan. In bowl beat eggs, milk, chicken broth and melted butter (Set aside skillet.) together with rotary beater. Blend in flour and salt until mixture is smooth. On medium-high heat, heat buttered omelet pan until just hot enough to sizzle a drop of water. For each crepe pour scant 1/4 cup batter in pan, rotating pan as batter is poured. Cook until lightly browned on bottom; remove from pan or, if desired, turn and brown other side. Stack between sheets of paper toweling or waxed paper until ready to

use. (Crepes may be frozen.) Makes approx 12 crepes. Crepes to be filled need only be browned on one side. Use unbrowned side of filling.

NOTE: Crepes should set to a thin lacy pancake almost immediately. If too much batter is poured into pan, pour off excess immediately. If there are holes, add a drop or two of batter for a patch.

Chicken Curry Crepes
12 Crepes
3 cups chopped cooked chicken
1 can (10 3/4 oz.) condensed cream of celery soup, undiluted
1 cup halved seedless fresh grapes
1-3 teaspoons curry powder
Combine all ingredients. Warm while preparing crepes. Makes approx. 3 3/4

cups. To use as filling for crepes: Spread scant 1-3 cup on each crepe; roll up Serve 2-3 crepes per person

Pebble Pickers 4-H

The club decided to give \$10 to the Berks County Cookie Project at the recently held meeting. Albert Snyder gave a demonstration on small gas engines and Donna Snyder made pizza for a food demonstration.

The club members discussed upcoming events which included a summer activity and the Kutztown Fair.

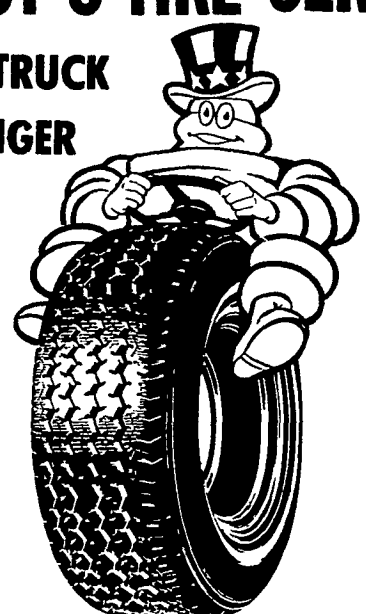
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