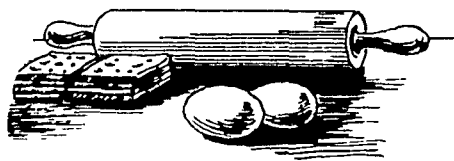


Home on



The Range

In response to the plea for a good tomato catsup recipe, four readers wrote in saying they were glad to share their recipes with others. All four are different so each one has been printed.

Another request has come in to the LANCASTER FARMING office. This time, a potato salad recipe which has a sweet yellow dressing is the sought-after delicacy. If you know a good recipe that fits this description, it would be appreciated.

Don't forget that September is "Breakfast Month," and that a breakfast column will be run the third week in the month.

Tomato Catsup

4 quarts tomatoes
4 large apples
3 onions
½ cup vinegar
2 cups sugar
2 tablespoons salt
½ teaspoon cinnamon
¼ teaspoon cloves
½ teaspoon allspice
½ teaspoon dry mustard
Chop tomatoes, apples, and onions, and cook until soft. Then, put through sieve

and add vinegar, sugar, salt, cinnamon, cloves, allspice, and dry mustard.
Cook until thick and put in jars.

Anna Martin
East Earl, Pa.

xxx

Tomato Catsup

½ bushel tomatoes (use good measure)
1 quart vinegar
6 cups sugar
4-5 tablespoons salt
1 teaspoon mustard
1 teaspoon celery salt
1 teaspoon onion salt
1 teaspoon cinnamon
½ teaspoon cloves
Cook tomatoes until about soft. Drain all water off and then put through fruit press. Add all other ingredients and bring to boil. When boiling, put in jars and seal. Makes 10 pints. Thicken with cornstarch before putting in jars if too thin.

Mrs. Florence Brubaker

xxx

Heinz Catsup

¾ basket tomatoes
2 small bunches celery
6 onions
4 cups sugar
2 cups vinegar
3 teaspoons salt

½ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon dry mustard
2 heaping tablespoons clear jell.

Remove seeds from tomatoes and add celery and onions. Boil until tomatoes are very soft. Remove celery and onions. Drain tomatoes in colander. Use only pulp for catsup. Add remaining ingredients all except for clear jell. Boil ½ hour. Mix clear jell to make paste with cold water, then add to mixture until the right consistency. Bring to boil. Bottle and seal. Yields five small bottles.

Mrs. Ivan Hoover
Manheim, Pa.

xxx

Tomato Ketchup

5 quarts tomato juice
6 big onions
1 pint applesauce
2 tablespoons pickling spice
1 pint vinegar
2 cups sugar
2 talbespoons salt
Cook onions and put through sieve. Put pickling spice in thin cloth and cook with all other ingredients for about 1-½ hours. Then, thicken with clear jell and

boil for about 15 to 20 minutes.

Betty Martin
New Holland, Pa.

xxx

Scalloped Cabbage

2 cups medium white sauce
5 cups shredded raw cabbage
1 cup grated cheese
2 tablespoons fine crumbs
Mix lightly, white sauce and shredded raw cabbage in 1-½ quart baking dish. Top with cheese, and crumbs. Bake in moderately hot oven (400 degrees F.) for 20 minutes until tender. Makes six servings.

Mrs. Charles Biehl
Mertztown, Pa.

xxx

Summer Corned Beef and Salad Cabbage

Corned beef:
3 to 5 pounds boneless beef brisket, heel of round, heart or tongue
½ cup salt
¼ teaspoon salt peter dissolved in ¼ cup warm water

2 tablespoons sugar
1 tablespoon whole pickling spices
½ teaspoon peppercorns
1 bay leaf
2 cloves garlic, quartered
1 quart water
1 celery stalk with leaves
1 onion, sliced
6 peppercorns Water to cover

Combine salt, salt peter dissolved in water, sugar, pickling spices, ½ teaspoon peppercorns, bay leaf, 1 clove garlic and 1 quart water. Place beef in a gallon jar or crock and pour liquid mixture over meat. Weight meat to keep sub-

(Continued on Page 45)

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Thursday, Sept. 16

- ★ HORSESHOE PITCHING CONTEST
- ★ LAMB TRIMMING & BLOCKING CONTEST - 4:30 P.M.
- ★ BLUE RIDGE QUARTET - 7:30 TO 10 P.M.

Friday, Sept. 17

≡NEW≡

- ★ LOG SAWING CONTEST (Time To Be Announced)
- ★ WILSON SR. HIGH SCHOOL CHOIR - 7:30 P.M.

Saturday, Sept. 18

- ★ PIE EATING CONTEST
- ★ CHICKEN BAR-B-Q AT THE OLEY FIRE CO.
- ★ ANTIQUE AUTO SHOW
- ★ OLEY HIGH SCHOOL AM-BASSADORS - 7 P.M. to 9 P.M.
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