

Junior Cooking Edition

Part of this week's column is on vegetables that are in the garden right now and that can be put to use right away. The rest are some good desserts from our readers.

Right now there are lots of delicious apple recipes just ready to be printed in next week's column. If you have a recipe that you would like to get in for next week, you still have time. Just make sure it is postmarked by next Wednesday, and it should get to us on time.

Have a nice day, and don't forget that September is "Breakfast Month."

Pickle Relish

4 quarts pickles (ground)
1 quart onions (ground)
½ quart peppers (optional)
3 teaspoons salt
2 teaspoons mustard seeds
2 teaspoons celery seeds
1 teaspoon tumeric
2 pounds sugar
2 cups vinegar
Grind the pickles, add ¼ cup salt. Let set for one hour. Drain the juice. Add other ingredients, then simmer for 30 minutes. Pack in jars and seal.

Leah Miller
Lancaster, Pa.
Age 11

XXX

Chow Chow

2 cups sugar
½ cup water
½ cup vinegar
Salt
Pepper
Carrots
Onions
Pickles

Cut equal amounts of peppers, carrots, onions, and pickles. Cut into one-to two-

inch pieces. Cook all vegetables separate with salt added until soft. Add rest of ingredients. Bring to a boil. Put in jars and seal.

Leah Miller
Lancaster, Pa.
Age 11

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Vegetable Soup

2 quarts peeled, cored chopped tomatoes
1-½ quarts cubed pared potatoes
1 quart lima beans
1-½ quart carrots (sliced)
1 quart cut corn, uncooked
2 cups one-inch slices celery
2 cups chopped onions
Mix raw vegetables together, pack in quart jars, adding ¼ teaspoon salt to each jar. Cook for three hours.

Elizabeth E. King
Leola, Pa.
Age 9

XXX

Six Day Catsup

½ bushel red, ripe tomatoes
¼ cup salt
¼ cup mixed pickling spices
3 medium onions
½ large pepper (or omit)
5 cups white sugar
1 cup vinegar
¼ cup cornstarch
½ cup water
Slice unpeeled tomatoes and put in layers. Sprinkle each layer with salt and let stand for five days. Drain water off daily. Run tomato pulp through colander. Place pickling spices, onions, pepper, sugar, and vinegar together with tomatoes in a sack and cook for 45 minutes. Then, add cornstarch and water. Cook 10 minutes longer. Hot peppers may be added.

Martha Fisher
Littitz, Pa.
Age 12

XXX

Homemade Pizza Sauce

3 quarts tomato juice
2 cups chopped onions
2 tablespoons oil
1 cup brown sugar
1 teaspoon salt
¾ teaspoon black pepper
1 teaspoon garlic salt
1 teaspoon oregano
1 teaspoon chili powder
Brown chopped onions in oil and add the remaining ingredients. Bring to a boil and simmer for 20 minutes. Thicken with clear jell. Put

in jars boiling hot.

Fannie Stoltzfus
New Providence, Pa.

XXX

Peanut Butter Pudding Cake

1 cup all-purpose flour
1-¼ cups packed brown sugar
2 teaspoons baking powder
½ teaspoon salt
½ cup milk
one-third cup chunk-style peanut butter
2 tablespoons cooking oil
1 teaspoon vanilla
1-½ cups hot water.

Thoroughly stir together flour, ¾ cup of brown sugar, baking powder, and salt. Add milk, peanut butter, cooking oil, and vanilla. Spread in greased 8 x 8 x 2 inch baking dish. Sprinkle with remaining brown sugar. Carefully pour hot water over entire top. Bake in 350 degree F. oven for 45 minutes. Serve warm with vanilla ice cream.

Jane Hoover
New Holland, Pa.
Age 11

XXX

Puffed Wheat Squares
one-third cup margarine
1 cup brown sugar
one-third cup syrup or honey
2 teaspoons cocoa
½ teaspoon vanilla

Bring to a full boil and pour over eight cups of puffed wheat. Stir well and pack into a buttered cake pan.

Ivan Sauder
East Earl, Pa.
Age 9

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Chews

½ cup peanut butter
½ cup brown sugar
½ cup corn syrup

Bring to a boil and add three cups corn flakes. Don't boil long. Mold into balls.

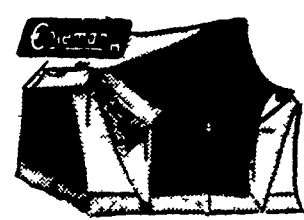
Stevie Zimmerman
Fleetwood, Pa.
Age 10

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Chocolate Sandwiches Cookies

two-thirds cup butter
1 cup sugar
¾ cup cocoa
¼ cup milk
1 egg
½ teaspoon salt
2 cups flour
½ teaspoon soda
1 teaspoon baking powder
Cream butter and sugar. Add egg and dry ingredients. Stir in milk and mix well. Chill for several hours. Cut out ½ inch thick. Cut until small round with cookie

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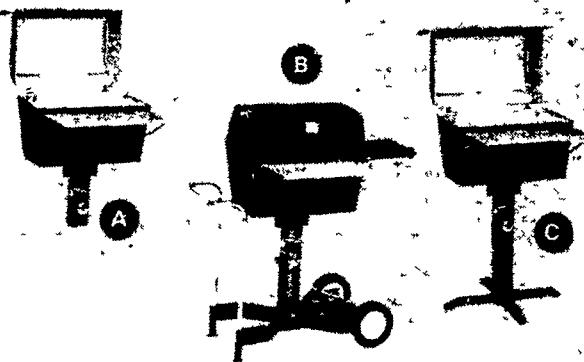
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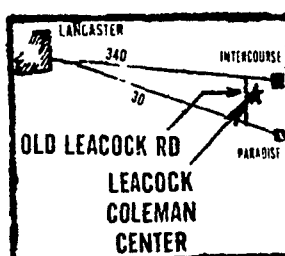


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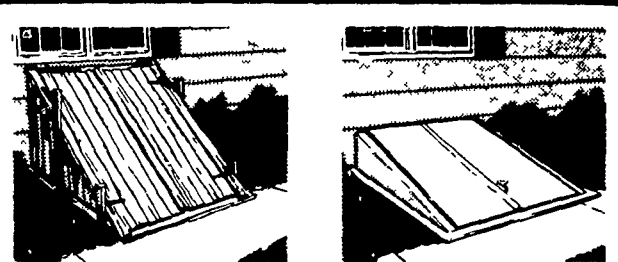


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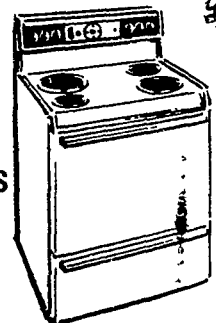
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