

# Recipe Swap

As promised, on the second Saturday of each month, "Recipe Swap" will be printed as a regular feature. This week we are publishing the various responses we received to the quest made on February 11 for grape jelly.

In that same issue, a contributor requested duck casserole recipes, and "Hungarian Duck Stew" is one answer to that.

For April 8 Mrs. Arthur Peterson would like some good Pennsylvania Dutch recipes for doughnuts. Mrs. Peterson, who is from New Jersey, writes, "We have gotten some of those doughnuts in rides through Pennsylvania - they are delicious."

And, Mrs. Pat Erway from our circulation department needs a recipe for cookie press cookies utilizing cream cheese as a base.

Also, Mrs. Leon Merkey wrote requesting recipes for making dry beef, sausage, or corned beef. Her family is butchering and would like to make some of these foods.

Maybe you can help these ladies. If you can, send your recipes to "Recipe Swap," Lancaster Farming Newspaper, Box 366, Lititz, Pa. 17543. Don't forget to include name, address, and phone number.

### FOX GRAPE JELLY

4 quarts wild grapes  
2 cups vinegar  
7 cups sugar  
4 tablespoons whole cloves  
4 tablespoons whole cinnamon

Wash grapes and pick from stems. Add vinegar and spices and cook until soft. Strain through cheesecloth. Add sugar and boil about 20 minutes or until the jelly tests done. Place in sterilized jars or jelly glasses and seal. Contributor's note: good with poultry and lamb or as substitute for cranberry sauce. NOTE: Penn State Extension specialists

recommend that jelly be placed in pint jars and processed in boiling water bath for 10 minutes.

Mrs. W. Hoag Malvern, Pa.

xxx

### GRAPE CATSUP

5 pounds grapes cleaned and stemmed  
2 pounds sugar  
1 pint vinegar  
1 tablespoon cloves  
1 tablespoon cinnamon  
1 tablespoon allspice  
1 teaspoon pepper  
1 teaspoon salt

Boil grapes in enough water to keep from burning. When soft, strain through a sieve. Add remaining ingredients. Boil until catsup thickens. Makes about six pints. Note: Penn State Extension specialists recommend that jelly be placed in pint jars and processed in boiling water bath for 10 minutes.

Mrs. Rebecca Gardner Spring Grove, Pa.

xxx

### GRAPE KETCHUP

5 pounds concord grapes  
2 cups cider vinegar  
6½ cups sugar  
1½ teaspoons salt  
1 stick cinnamon, broken  
1 tablespoon whole cloves  
1 tablespoon whole allspice  
2 pieces whole mace  
2 ginger roots

Wash and stem the grapes, put them in a large preserving kettle, and simmer until tender, stirring frequently. Press the grapes through a sieve. Add vinegar, sugar, salt, and spices tied in a bag to the grape pulp. Bring to a boil and simmer for about 35 minutes or until the consistency of ketchup, stirring frequently. Discard the spice bag and seal in hot sterilized jars or bottles. Note: Penn State Extension specialists recommend processing jelly in boiling water bath for 10 minutes in pint jars.

Mrs. Shirley Miller Nazareth, Pa.

### HUNGARIAN DUCK STEW

Brown six medium-sized sliced onions in ¼ cup of lard or other shortening; stir in one tablespoon of paprika and, when well blended, stir in 2½ pounds of duck (or more) cubed small; season to taste with salt and pepper; add ½ cup of hot water, cover tightly, and cook over a very low heat till the meat is half done, or about 30 minutes, shaking the pan occasionally to prevent scorching. Then add three large, fresh tomatoes, peeled, seeded and coarsely chopped; three medium-sized thinly sliced green peppers, white seeds and ribs removed; and one cup of thinly sliced fresh mushrooms. Cover tightly and continue cooking for 30 minutes longer, or till the vegetables are done. Taste for seasoning and, when just ready to serve, stir in one cup of scalded heavy sour

cream. Serve at once with a side dish of buttered noodles.

Mrs. James I. Coombs, Gardners, Pa. 17324

xxx

### PIXY POUND CAKE

1 cup vegetable shortening  
½ cup butter or margarine  
3 cups sugar  
6 eggs  
¾ cups flour  
1 level teaspoon baking powder

½ teaspoon salt  
1 cup milk  
1 teaspoon vanilla  
½ teaspoon lemon flavoring  
Syrup:  
3 tablespoons butter  
1 cup sugar  
Juice of one lemon  
2 teaspoons grated lemon rind

Cream shortening, butter, and sugar together. Add eggs one at a time, beating after each addition. Sift flour, baking powder, and salt together and add alternately with milk. Add flavoring. Beat thoroughly.

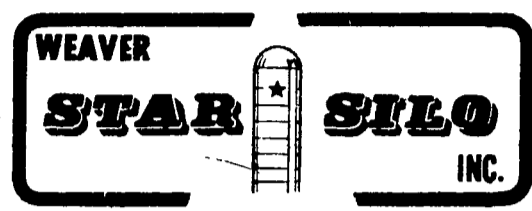
Bake in a 10 inch tube pan for 1½ hours at 350 degrees F. Do not look at cake for first hour. As soon as cake is removed from the oven, pour syrup over it slowly. To make sryup, melt butter in saucepan. Add remaining

ingredients and cook until sugar is dissolved. Cool cake in the pan. Note: if juice of lemon does not make ½ cup, add enough water to make ½ cup.

Mrs. Mary E. Peterson Alloway, N.J.

Know Where the Activities Will Be?  
Read the Farm Women Calendar.

"Hitch your silo blower to a star"

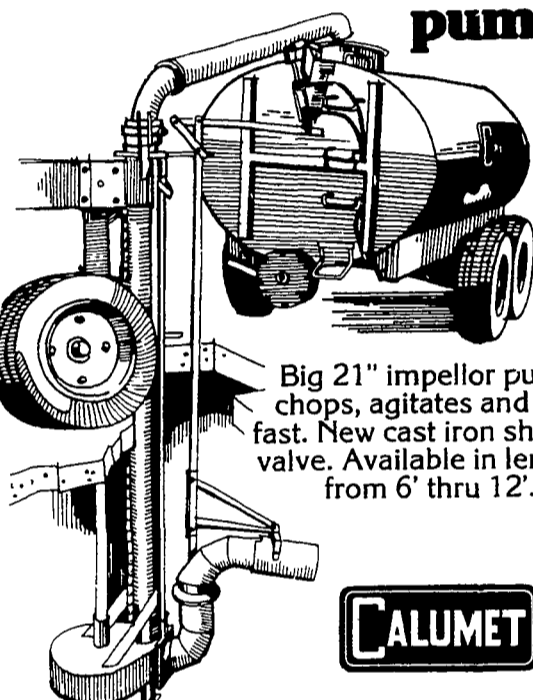


WEAVER STAR SILO INC.

"Honey Pak" "Tapper" "Energy Pak"

R.D. 4 MYERS TOWN, PA. 17067  
CALL COLLECT 717-866-5708

**Complete agitation, fast unloading with a Calumet manure pump.**



Big 21" impellor pump chops, agitates and fills fast. New cast iron shut-off valve. Available in lengths from 6' thru 12'.

**CALUMET**

Your complete liquid manure equipment dealer  
**F. ERNEST SNOOK**  
Calumet and Nesseth Distributor  
Penna., New Jersey, Maryland, West Virginia  
R. D. 3, Millinburg, Pa. 17844  
Phone 717-966-2736 Day or Night

Now is the TIME to think about next year's garden and lawn equipment, that is, if you want to save MONEY.



25 Tools & Attachments Available

**Tuff-bilt**

**ALLEN H. MATZ, INC.**  
505 E. Main St., New Holland  
Ph: 717-354-2214  
SERVING THE COMMUNITY  
Twenty-Eight Years  
LANC. CO'S OLDEST FORD DEALER

**OUR POPULAR SEMI-ANNUAL**

**1/2 OFF SALE**


**AT OUR FACTORY OUTLET STORE WITH APPAREL FOR THE FAMILY MARCH 8 TO MARCH 18**

Mon., Tues., Wed., & Sat. 10:00 - 4:00  
Thurs. & Fri. 10:00 - 8:00

*Penn-elm Apparel Inc.*  
NEWPORT AND ELM ROADS ELM PA 17521

**Clay**

**Farrowing Stalls**



**Rodded Hog Panel Gates**



for durability and flexibility

Leading authorities agree Farrowing stalls pay for themselves in baby pigs saved. Features that make Clay stalls more outstanding than other stalls include: internal gate that positions sow for greater baby pig safety, electro galvanized against rust and corrosion, heavy construction unexcelled in strength and durability, and a solid front with 17 lb capacity self-feeder. Insist on Clay! The Quality Farrowing Stall!

**AGRI-EQUIPMENT, INC.**

**CATTLE, HOG, POULTRY EQUIPMENT**  
RD 4, EPHRATA, PA 17522 PH: 717-354-4271  
HOURS: MON.-FRI. 7:30-5:30; SAT. 7:30-3:00