

# Home on the Range

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## Pizza

### ZUCCHINI PIZZA

- Olive or vegetable oil
- 3 small zucchini, unpeeled and sliced (about 2 cups)
- ½ pound Italian sweet sausage, removed from casing
- ½ cup coarsely chopped onion
- ½ cup coarsely chopped green pepper
- 1 clove garlic, minced
- 1 (15 ounce) package pizza (includes flour mix, tomato sauce, and ground cheese)
- 8 ounces Mozzarella cheese, coarsely grated
- ¾ teaspoon dried crushed oregano

In a heavy 10-inch skillet heat about 1½ tablespoons oil; add the zucchini and cook gently, turning as necessary, until the slices look somewhat clear and some of them are slightly browned. With a slotted spoon remove the zucchini and set aside.

Add the sausage to the skillet and crumbling with a fork, brown and thoroughly cook. To the sausage in the skillet add about 1½ tablespoons oil, the onion, green pepper and garlic; cook gently, stirring often, until the vegetables are wilted; set aside.

Make up the dough for the pizza according to package directions, but add ½ teaspoon oil with the water; let stand for five minutes as package directs. Spread a 12-inch black iron skillet (with an ovenproof handle) with a light film of oil and pat the dough over the bottom and almost half way up the sides - don't worry about irregular edges. Sprinkle with a third of the mozzarella then with half the sausage mixture; arrange half the zucchini over the sausage and sprinkle with half of the cheese from the pizza package. Repeat layers. Stir in the oregano into the tomato sauce from the pizza package and pour it over the layers; top with the remaining third of mozzarella. Pinch crust into even edge around pie.

Bake on the lowest rack of a preheated 425 degree F oven for 20 minutes. Cut in wedges and serve at once or the crust will get soggy.

Long Creek Farm  
Sistersville, W. Va.

## Miscellaneous

### ZUCCHINI CHIPS

- Zucchini
  - 1 cup flour
  - 1 teaspoon salt
  - ½ teaspoon pepper
- Slice zucchini as thin as you can. Mix flour, salt, and pepper and dip zucchini in flour mixture. Fry in hot oil and drain between paper towels.

### ZUCCHINI CHIPS

- 1 large onion, chopped
  - 2 cloves garlic crushed
  - 2 medium potatoes, peeled and diced
  - 2 zucchini diced (scrubbed, not peeled)
  - 1 cup cooked tomatoes
  - ½ teaspoon oregano
  - ½ teaspoon basil
  - Salt and pepper to taste
- Saute onion, garlic, and potatoes in small amount of oil. Add zucchini, tomatoes, and seasonings and cook until potatoes are done. Add water if necessary.

Audrey Nemeth  
Rockaway, N.J.



## On being a farm wife

—And other hazards

By  
JOYCE BUPP

Stars twinkled in the sky and cricket voices sang through the dark night as I walked to barn late that night for a supply of milk for the breakfast cereals.

Strange murmurings could be heard with the opening of the milk house door. Following the sound back into the barn, I was astonished when I stumbled into a noisy meeting.

"We've got to march on Washington," Bossy was bellowing. "It's time to lobby for quick passage of ERA - Equal Rights for Animals!"

"Let's coordinate our demands," suggested herd leader Gloria, prepared to begin writing notes on the whitewashed barn walls with a red paint stick.

"Put a national health program at the top of that list," ordered sore-feet,

mastitis-prone Angel "What shall we call it?"

"Medicow, of course!" moored Amy

"Well, I certainly would ask that they make free family planning information available," sighed old Belle, the 10-year-old grandma cow whose twin heifers butted against her bulging udder every five minutes hunting a snack.

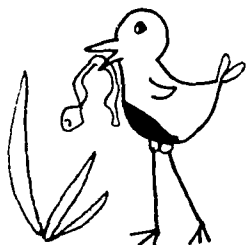
"Don't forget to ask for increased feed stamps," reminded big, lumbering, always hungry Susan "Just because I don't fill the milk pail as full as Milie and Jan should not keep me from getting my equal share at the grain feeder. They owe that to me."

"And no more expecting us to walk out to pasture and find our own grass," added Lazy Lilly, sprawled out relaxing in the walkway.

## Chicken barbecue planned

VINEMONT -- The Vinemont Community Lutheran Church will hold its annual Summer Take-Out Chicken Barbecue on the church grounds along the Fritztown - Vinemont - Reinholds highway today (July 22) between the hours of 11 a.m. and 4 p.m. The ladies of the church will conduct a baked goods sale at the same time. Also, the youth group, led by Mrs. Gerald Grumblng, will have the same barbecued chicken and baked goods on sale at

the Weaver Store in Blainsport. The public is invited to attend and participate.



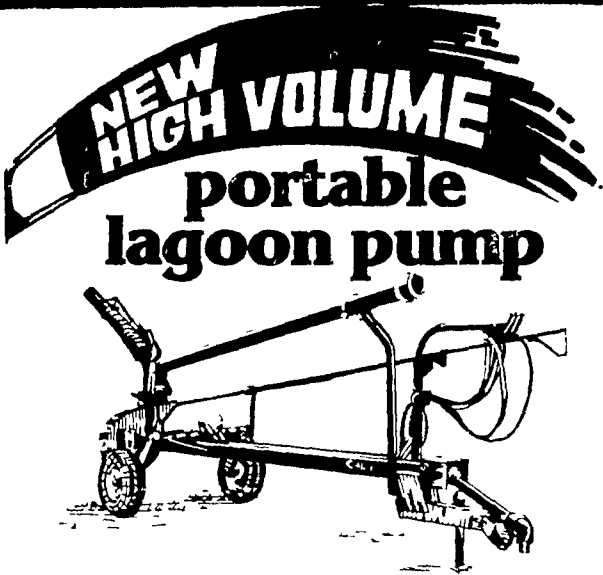
"Add an amendment to force farmers to cut the grass fresh each day and bring it to us."

"How about including an article to repeal artificial insemination?" came another suggestion from somewhere in the back row of stalls.

"And why not stiff fines for veterinarians with cold hands?" was heard voiced from another direction.

"Incorporate as part of the legislation enforcing Saturdays and Sundays off from milking, as well as eight annual paid holidays and three weeks Summer vacation." insisted a final speaker.

I don't buy that package of negotiation suggestions - but if they can make that last item stick, I'll march right along with them.



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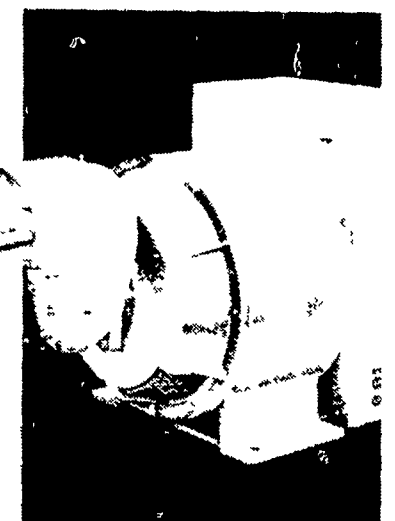
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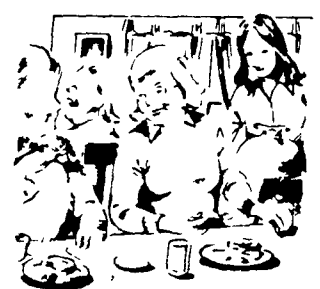
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