

Home on The Range

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allspice, and whole cloves. Boil rapidly, then add one tablespoon celery seed and one teaspoon mustard seed. Jar and seal.

Mrs. Samuel C. Brubaker
Seven Valleys, Pa.

VEGETABLE PICKLES

1 large head cauliflower
1 quart small cucumbers
1 quart small onions, whole
1 quart celery, diced
2 red sweet peppers, chopped
2 green peppers, chopped
1 quart carrots, cut in inch pieces

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1 quart lima beans
1 quart vinegar
2 cups granulated sugar
2 tablespoons salt
4 tablespoons dry mustard

Break cauliflower into flowerlets. Cut peppers and carrots into bite size pieces. Cook each vegetable separately in salt water until tender, but not soft. Mix cooked vegetables lightly. Combine sugar, vinegar, salt and mustard and bring to a boil. Add mixed vegetables and heat again to boiling point. Put into hot jars and seal.

Mrs. Harold Douglas
Delta, Pa.

SHAGGY CARROT COOKIES

1 cup finely shredded raw carrots
2 cups flour
½ teaspoon baking soda
¼ teaspoon baking powder
dash of salt
1 cup shortening (partly butter)
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
2 cups uncooked oats
1 cup coconut
1½ cup chopped nuts

Sift together flour, soda, baking powder, salt, and oats. Set aside. Cream shortening and sugar; add egg and mix. Add raw carrots and mix well. Add flour mixture, coconut, and nuts; mix very well. Bake at 350 degrees F. 12 minutes, or until done. Yield: 6 dozen.

Mrs. A. L. Zimmerman
Mohnton, Pa.

DUTCH RELISH

1 quart cucumbers, peeled
6 large onions (about 2 cups)
1 cabbage
6 peppers
4 tablespoons salt
10 cups granulated sugar
½ gallon cider vinegar
4 ounces mustard seed
½ cup flour
1½ teaspoon turmeric

Using a blender or food processor, the cucumbers, onions, cabbage, and peppers should be chopped. Then they are combined, adding four tablespoons of salt, mixing thoroughly. Cover with water and let stand overnight.

The next morning drain and add sugar, vinegar and mustard seed. Cook for 30 to 40 minutes. Then add flour, making a paste, and turmeric, cooking for an additional two to three minutes. Pour into sterilized jars and seal. Let cool. Makes about 11 pints.

Mrs. Jimmy Bana
De Ruyter, N.Y.

Lancaster Farming, Saturday, October 7, 1978-55

EGGPLANT AND TOMATO BAKE

2 to 3 eggplants
3 teaspoons salt
¼ cup all purpose flour
½ cup oil
2 onions, chopped
½ pound fresh tomatoes or 8 ounces can tomatoes
¼ cup tomato paste
1 teaspoon dried basil
½ teaspoon dried oregano
1 teaspoon granulated sugar
¼ teaspoon black pepper
8 ounces mozzarella cheese, sliced
¼ cup grated parmesan cheese

Slice the eggplants into ½ inch slices, sprinkle with two teaspoons of the salt and leave aside. Rinse the eggplant slices and pat dry with paper towels, toss in the flour. Heat the oil in a frying pan, and fry the eggplant slices until brown on each side. Drain. Add the onions, tomatoes, remaining salt, the tomato paste, basil, oregano, sugar, and pepper to the oil remaining in the pan and cook for ten minutes. Cool slightly; blend or push through a strainer. Place half the tomato mixture in a greased baking dish. Add a layer of the eggplant slices and a layer of cheese slices. Top with the remaining tomato mixture and sprinkle over the cheese. Cook in a moderately hot oven, 400 Degrees F. for 20 minutes.

Long Creek Farm
Sisterville, W. Va.

FRIED GREEN TOMATOES

4 large green tomatoes
1 egg, slightly beaten
½ teaspoon paprika
1 tablespoon water
1 teaspoon salt
2 teaspoons granulated sugar
¼ teaspoon pepper
½ cup fine bread crumbs

Slice tomatoes one inch thick. Add water and seasoning to slightly beaten egg. Dip tomatoes in egg mix, then in bread crumbs. Fry on both sides in hot fat until golden brown, about five minutes per side for one inch slices. Serve hot. Cooked slices should be crisp in texture.



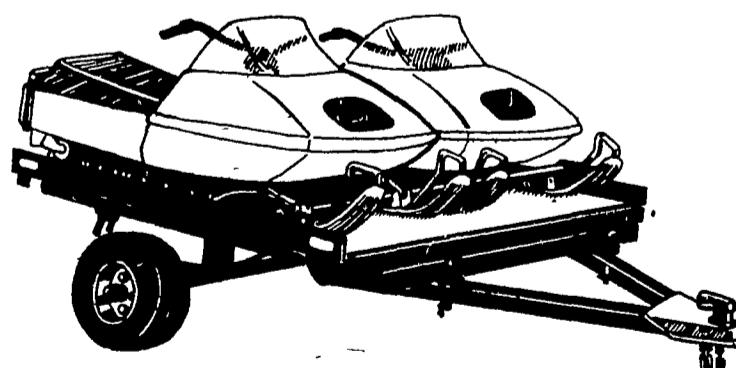
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