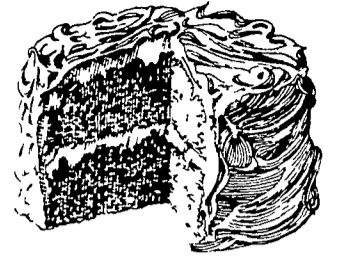


Home on the Range



Added touches for the holiday season ahead

The holiday season is a time for special foods and recipes, some which are only tried once or twice a year. Today in the Home on the Range, we have a variety of relishes and garnishes to add to that festive time of the year.

Today you will find a garden relish, tomato relish, sweet pickles, red beet jelly, a mock cranberry salad, cabbage supreme, spicy raisin tarts, bean salad, a ham and cheese ball, cocktail nuts, spiced coated nuts, pickled mushrooms, cranberry-orange relish, and dilly beans.

Next week is the week for breads, and to make a really wide variety of breads for our readers, we could still use some more recipes. So, those of our readers who love to bake, take the time today to sit down and write out your favorite bread recipe, and send it to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

Then it will be time for the holiday fruitcakes, followed by the Christmas cookies. Now would be a good time to get those recipes sent to the Home on the Range column too, before time slips by.

The second week of December will focus on holiday candies, with all other Christmas goodies to be featured the week of December 16.

END OF GARDEN RELISH

- 2 cups red and green peppers
- 2 cups cabbage
- 2 cups celery
- 1 cup onions
- 2 cups carrots
- 1 quart vinegar
- 2 tablespoons celery
- 4 tablespoons mustard seed
- 2 pounds granulated sugar
- 2 tablespoons turmeric

Chop vegetables very fine. Soak overnight in salt water, using 1/2 cup salt to two quarts water. Drain vegetables. Combine vinegar, two tablespoons celery, mustard seed, sugar, and turmeric. Bring to a boil. Add vegetables and simmer together for ten minutes. Pour into jars. You can add squash, (yellow or green), cauliflower, corn, okra, and turnips.

Mrs. Kenneth Pruitt
Upperville, Va.

ANNA'S SWEET PICKLES

- 1 cup vinegar
- 2 cups water
- 1/2 cup granulated sugar
- 1 quart pickles
- 8 1/4 grain saccharin tablets or 4 1/2 saccharin tablets

Bring vinegar, sugar, and water to a boil, then add pickles, and bring to a boil again. Then put into jars and add saccharin tablets. Seal jars. Put in boiling water bath for ten minutes for pints, 15 minutes for quarts.

Mrs. Luke G. Wise
Lebanon, Pa.

FANNIE'S TOMATO RELISH

- 1 gallon peeled tomatoes, cut fine
- 3 cups granulated sugar
- 4 large onions, chopped
- 2 tablespoons salt
- 4 large peppers (1 hot, if you wish)
- 1 tablespoon celery seed
- 1 teaspoon black pepper
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon red pepper



Holiday time means special foods and recipes, and two of the offerings today are red beet jelly and cocktail nuts.

Boil tomatoes for 45 minutes. Add peppers and onions, boil for 35 minutes. Add spices and sugar, boil for 20 minutes. Thicken with cornstarch to the thickness desired. This is good on scrapple or anything, as a substitute for catsup.

RED BEET JELLY

- 3 cups red beet water
- 4 cups granulated sugar
- 1 package powdered pectin
- 6 ounce package of raspberry gelatin

Cook red beets, and take three cups of the water they were cooked in. Bring this red beet water to a boil. Mix the gelatin and the powdered pectin, quickly add to the boiling juice to dissolve. Take from the heat, add the sugar immediately, and stir well. Put into jars and seal. Makes four or five cups of jelly.

MOCK CRANBERRY SALAD

- 2 cups red raspberry gelatin
- 4 cups hot water
- 4 cups cold water
- 1 1/2 cups apple sauce

Dissolve gelatin in hot water. Add applesauce and cold water, mixing well. Chill until firm.

CABBAGE SUPREME

- 1 medium cabbage
- 4 tablespoons butter
- 4 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups milk
- 1/2 green pepper
- 1/2 medium onion, chopped
- 1/4 cup chopped pimento
- 2/3 cup shredded cheese
- 1/2 cup mayonnaise
- 3 tablespoons chili sauce

Cut cabbage in small wedges and cook in boiling water until tender, about 15 minutes. Drain and place in a 13 x 9 x 2 inch casserole. While cabbage cooks, prepare white sauce. Melt butter in saucepan. Blend in flour, salt, and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Stir in milk and boil for one minute, stirring constantly. Spread white sauce over cabbage in baking dish. Bake at 375 Degrees F. for 20 minutes. Combine green pepper, onion, pimento, cheese, mayonnaise and chili sauce. Spread crumbs on top and

BEAN SALAD

- 2 hard boiled eggs
- 1 can kidney beans
- 1 cup celery
- 1 cup cabbage, chopped
- 1 cup green or red peppers
- 1/2 cup onions

Dressing

- 2 beaten eggs
- 1 cup granulated sugar
- 1 teaspoon dry mustard
- 1/2 cup vinegar

Prepare dressing. Boil for two minutes. Add to vegetables. Let set overnight before serving.

SPICY RAISIN TARTS

- 2 cups seedless raisins
- 2 cups cider
- 1/2 cup brown sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup chopped walnuts
- 1 tablespoon butter or margarine
- 4 to 6 unbaked tart shells

Cook raisins in cider until they are plump, about ten minutes. Combine sugar, cornstarch, and spices. Stir in a little of the hot cider, add to the remaining hot mixture. Cook and stir until thick, about five minutes. Remove from heat and stir in nuts and butter. Fill Shells. Bake in hot oven at 400 Degrees F. for 20 to 25 minutes.

Mrs. Charles Biehl
Mertztown, Pa.

HAM AND CHEESE BALL

- 2 eight ounce packages cream cheese, softened
- 1 cup creamed cottage cheese
- 1 envelope Parmesan salad dressing mix, (Italian dressing with cheese added)
- 3/4 cup finely chopped cooked ham
- 1/4 cup chopped parsley
- 1/2 cup finely chopped walnuts or other nuts

Blend softened cream cheese and cottage cheese with Parmesan salad mix, ham and parsley. Shape into one large or two small balls. Roll in walnuts until thoroughly coated. Wrap in plastic wrap and chill. Shelf life in refrigerator is about two weeks. Serve in wedges or as spread for crackers. Makes about four cups.

COCKTAIL NUTS

- 2 tablespoons butter or margarine
- 1 pound salted mixed nuts with peanuts
- 1 teaspoon onion or hickory salt
- 1/2 teaspoon paprika

Melt butter in a shallow baking pan at 300 Degrees F. oven. Remove pan from oven and stir in nuts. Sprinkle

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HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

MOLASSES

CHOCOLATE BIT COOKIES

- 1/4 cup sifted flour
- 1/2 c. HB Baking Molasses
- 1/2 tsp. soda
- 1 egg
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 1/2 tsp. cinnamon
- 1/2 cup chopped nuts
- 1/2 cup shortening
- 1 pkg. chocolate bits
- 1/4 cup sugar

Heat oven to 350°F. (moderate). Sift together first four ingredients. Cream shortening, sugar and molasses. Beat in egg and vanilla. Gradually stir in flour mixture. Add nuts and chocolate bits. Drop from teaspoon onto lightly greased cookie sheet. Bake 10 minutes. Store in tightly closed tin box.

YIELD: 4 dozen cookies.

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer. If not available call: (215) 273-3776



ZOOK MOLASSES CO.
West Main St., Honey Brook, PA

Recipe Theme Calendar

NOVEMBER

18 Breads
Deadline November 11

25 Holiday Fruitcakes
Deadline November 18

DECEMBER

2 Christmas Cookies
Deadline November 25

9 Holiday Candies
Deadline December 2

16 Christmas Goodies
Deadline December 9