

Recipe Swap

While we are receiving recipes for requests of several weeks ago, there are several requests from readers which have not had responses. Check the recipe requests, and send in your favorites to share with others.

DILL PICKLE

- 4 lb. cucumbers
- 3½ tablespoons salt
- 1½ tablespoons mustard seed
- 2 cups white vinegar
- 4 cups water
- 6 cloves garlic (2 per jar)
- 6 bay leaves (2 per jar)
- 1 spray dill (fresh, 1 per jar)
- 2 teaspoon dill seeds

Wash and cut cucumbers lengthwise, pack in jars with cloves of garlic, bay leaves and dill. Heat to boiling the salt, mustard seed, vinegar and water. Pour boiling solution to 1-inch from top of jar and seal. Process for five minutes in boiling water bath.

Mrs. Victor Woerner, Gettysburg

Question: I would like a recipe for cottage cheese.

Mrs. R.L. King, Betty Miller

Home On The Range

(Continued from Page C8)

SCALLOPED CORN

- 1 pint corn
- 1 cup milk
- 2 eggs
- 1 tablespoon flour
- 1 tablespoon butter
- 1 tablespoon sugar
- 1 teaspoon salt

Combine all ingredients and pour into buttered casserole. Bake at 350 degrees until solid or top, approximately 45 minutes.

D. Robinson, Leola

WHITE BREAD

- ½ cup milk
- 3 tablespoons sugar
- 2 teaspoons salt
- 3 tablespoons margarine or butter
- 1½ cups warm water
- 1 package active dry, or cake, yeast
- About 6¼ cups sifted all-purpose flour

Scald milk; stir in sugar, salt, and margarine. Cool to lukewarm.

Measure warm water into large bowl; sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixture and 3 cups flour; beat until smooth. Add enough flour to make a soft dough. Turn out onto lightly floured board.

Knead until smooth and elastic, about 8 to 10 minutes. Form into smooth ball. Place in greased bowl, turning to grease top.

Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch down dough. Let rest 15 minutes, then divide in half and shape each half into a loaf.

Place each loaf in a greased pan, 9 X 5 X 3 inches. Cover; let rise in warm place until double. Then bake at 400 degrees Fahrenheit for about 30 minutes, or until golden brown.

Let cool for about 15 minutes, then remove from pans and cool on rack. Makes two loaves.

FRENCH APPLE PIE

- ¾ cup granulated sugar
- ½ cup water
- ¼ teaspoon salt
- 1 teaspoon lemon juice
- 1/8 cup clear jell or cornstarch
- ¼ cup water
- ¼ cup light Karo
- 1 tablespoon butter
- 1 teaspoon cinnamon
- 1 tablespoon brown sugar
- 2 large apples
- 1 8-inch pie pastry

In a saucepan heat but do not boil the granulated sugar, ½ cup water, salt and lemon juice. Remove from heat and add a paste made of the clear jell or cornstarch and ¼ cup water. Stir and bring to a boil. Remove from heat and add the light Karo, butter, cinnamon and brown sugar and more water if it gets too thick. Stir until blended. Peel and slice in small pieces the two apples. Add to the above mixture and cook until apples are almost soft. Cool. Sprinkle with topping and bake at 400 degrees for 40 minutes.

Topping:

- ½ cup flour
- ¼ cup brown sugar
- ½ teaspoon cinnamon
- ¼ cup butter

Mix the flour, brown sugar, cinnamon and cut in the butter to make a crumb consistency.

Mrs. Aquillas-Peachey, McAlisterville

Perry County Dairy Club elects officers

ELLIOTTSBURG — The Perry County 4-H Dairy Club met recently at the Messiah Lutheran Church, Elliottsburg.

An election of officers was held. Elected were Jon Reapsome, President; Brian Rock, Vice-President; Carole Dum; Secretary; Allen Kretzing, Treasurer; Judy Kriebel and Duane Richards, Game and Social Chairpersons; Kim Kriebel and Irene Benner, News Reporters; Allen Kretzing and Pete Brubaker, Council Representatives; Nancy Stephens, Jon Reapsome, Brian Rock, Carole Dum, Kim Kriebel, Duane Richard, and Allen Kretzing, Teen Leaders; Ken Benner, Richard Kriebel, and Dave Houser, Senior Leaders; Hulda Dum, Program Leader. Brian Rock presented a slide show of the 1979 roundup. The club approved starting a Junior Holstein Club.

Robert Morris, State Director, will be speaking to

the club at a future meeting. The next meeting will be held on March 6, 1980 at 7:30 p.m. at the Messiah Lutheran Church, Elliottsburg.

All people between the ages of 8 and 19 who have an interest in raising a dairy animal, please attend the March 6th meeting or call the Agricultural Extension Service at 582-2131. Reported by Kim Kriebel.

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