

Home On The Range

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FRESH TOMATO SOUP

2 gallons cut up tomatoes
4 large onions, chopped
1 stalk celery, chopped
½ pound of butter
¼ cup salt, or less

2 cups sugar
½ teaspoon pepper
1 cup cornstarch

Cook the tomatoes and run through a sieve. Cook the onion and celery separately and run through the sieve. Add the remaining ingredients to the tomato mix and bring to a boil. Add the cornstarch dissolved in a little cold water. After adding the cornstarch, bring to a boil again and cook to the desired thickness. Put in sterilized jars to can and cook in hot water bath for 10 minutes. Yields 7 quarts

Mrs. Adrian Holsinger, Waynesboro

SCALLOPED CORN

2 cups cooked, canned or fresh corn
1 cup milk
¾ cup cracker crumbs
3 tablespoons melted butter
dash of pepper
1 tablespoon sugar
2 eggs
1 teaspoon onion salt

Beat eggs and add milk and crumbs. Add corn, seasonings and butter. Mix together well and pour into a greased casserole. Bake at 350° F. for 40 minutes. Serves 6

Miriam Ocker, Williamson

BAKED CREAMED POTATOES

4 tablespoons margarine
2 cups milk
salt and pepper to taste
4 tablespoons flour
3 cups diced, cooked, pared potatoes
¼ pound thinly sliced Cheddar cheese

Melt margarine in a 1½ quart sauce pan over low heat. Blend in flour thoroughly. Add milk all at once. Cook and stir constantly over moderately low heat until thickened. Mix lightly with diced potatoes in a 1½ quart shallow baking dish, adding salt and pepper to taste. Arrange the thin slices of cheese over the top. Bake in 350° F. oven until cheese melts, 20-25 minutes.

Mrs. Carl Bacon, Felton

Lancaster Farming, Saturday, August 9, 1980—C9

CREAMY COLESLAW

1 small green cabbage, cut into 1-inch pieces
½ green pepper, cut up
½ cup mayonnaise or salad dressing
¼ cup dairy sour cream
2 teaspoons lemon juice
½ teaspoon salt
¼ teaspoon dry mustard
dash of pepper

Fill the blender container to top-cup marking with vegetables. Add cold water just to cover vegetables. Cover container and follow manufacturer's instructions or run just long enough to chop vegetables, about 3-4 seconds. Pour mixture into strainer and drain thoroughly. Repeat with remaining vegetables. Mix mayonnaise, sour cream, lemon juice, salt, mustard, and pepper. Pour over chopped cabbage and green pepper and mix. Makes 4-6 servings

Carol Fantom, Delta

14 DAY COLESLAW

1½ cups vinegar
½ cup water
1¼ cups sugar
1 teaspoon celery seed
1½ teaspoons mustard seed
½ teaspoon turmeric
1½ teaspoons salt
1 medium head cabbage
½ spanish onion
1 medium carrot
1-2 green peppers
½ cup salad olives, optional

In a saucepan, stir the vinegar, water, sugar, celery seed, mustard seed, turmeric and salt and bring to a boil. Cool. Shred the remaining ingredients and combine in a large bowl. Pour cooled dressing over all and mix well. Store in covered jars in the refrigerator for use within 2 weeks.

Annabelle Menegus, Belvidere, New Jersey

SCHOOL GIRL PICKLES

Make a salt brine strong enough to float an egg. Soak 13 pounds of cucumbers in the salt brine for 2-3 weeks. Drain. Rinse. Cut cucumbers in chunks or sliced in half or leave small pickles whole. Soak in fresh water for 24 hours. Drain off water and soak for 6 hours in alum water. (Use 7 tablespoons of alum for each 6 pounds of cucumbers.) Drain, heat enough vinegar to boiling to cover cucumbers. Pour over and let stand 24 hours. Pour off vinegar and discard.

Pack cucumbers in a large stone jar or crock, then put a layer of sugar and spices and a layer of cucumbers until all are used. Use 8 pounds of sugar to 13 pounds of cucumbers. Use 2 boxes stick cinnamon, ½ box whole cloves or spices desired. Let stand 5 or more days and the pickles are ready to use.

This pickle does not have to be canned and will keep indefinitely. Store in a cool place. May add more sugar if a sweeter pickle is desired.

Alma Sanders, Westminster, Maryland

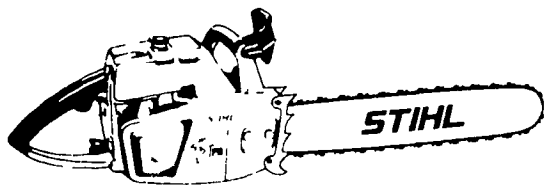
HARVARD BEETS

½ cup sugar
½ teaspoon cornstarch
¼ cup water
2 teaspoons butter
12 small cooked beets
¼ cup vinegar

Mix sugar and cornstarch. Add vinegar and water and boil 5 minutes. Add beets, cut into slices, to hot sauce. Let stand at least 30 minutes. Bring to the boiling point again just before serving and add butter.

Mrs. Charles Biehl, Mertztown

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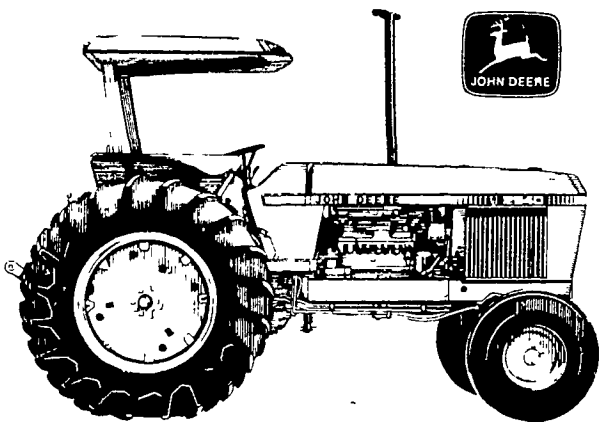
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