

Home On The Range

(Continued from Page C6)

OLD FASHIONED CHOW CHOW

2 quarts corn
1 quart chopped celery
1 quart diced carrots
1 quart soup beans
1 quart cabbage, chopped
1 quart kidney beans
1 quart small pickles
15 peppers, red, yellow and green
2 ounces whole mustard
½ ounce ground mustard
3 cents worth of celery seed

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2 cents worth of tumeric
2 quarts vinegar
2 quarts sugar

Cook each vegetable separately until almost soft. Put all in a big container and add the remainder of the ingredients. Add spices according to your taste. Bring chow-chow to a rolling boil and process.

Anna Nolt, New Holland

CHOW CHOW

1 cup dried navy beans, washed and sorted
2 cups dried red kidney beans, washed and sorted
2 cups lima beans
2 cups string beans, trimmed, washed and cut into 1 inch pieces
1 cup yellow wax beans, trimmed, washed and cut into 1-inch pieces
2 cups cauliflower buds
2 cups coarsely chopped celery
2 cups coarsely chopped red and green peppers
2 cups sliced carrots
2 cups fresh corn kernels, cut off the cob
2 cups tiny white onions, peeled
2 cups chopped cabbage
2 cups chopped sweet gherkins
5 cups sugar
2½ cups cider vinegar
1½ cups water
2 tablespoons mustard seed
1 tablespoon celery seed
1 tablespoon tumeric

Cook everything except the gherkins. When just barely tender, remove from heat.

Ellen Wenger, Millersville

SPAGHETTI SAUCE

1 bushel tomatoes
2 stalks celery
6 onions
2 cups sugar
½ cup salt
1½ teaspoons paprika
½ pound margarine
1 cup cornstarch

Cook the tomatoes, celery and onions together until soft. Put through a food mill. Let cool until you can ladle water off the top. Bring to a boil then add the remaining ingredients. Can the sauce immediately.

Ellen Wenger, Millersville

Lancaster Farming, Saturday, August 16, 1980—C17

CHOW CHOW

1 quart green beans
1 quart yellow beans
1 quart corn
1 quart celery
1 quart kidney beans
1 quart soup beans
1 quart lima beans
1 quart small pickles
12 small red peppers
1 quart carrots
3 small onions
3 pounds sugar
2 teaspoons mustard seed
2 teaspoons celery seed
3 quarts vinegar and water, approximately

Cook all vegetables separately until soft but not mush. Drain and rinse. Mix everything together and add vinegar and water in proportions to your taste.

Mrs. Raymond Wenger, Lititz

CHOW CHOW

3 quarts watermelon rind
3 quarts cauliflower
3 quarts pickles
3 quarts celery
3 quarts peppers
3 quarts carrots
3 quarts string beans
1 quart onions
1 quart lima beans
1 quart dried soup beans
1 quart kidney beans
1 quart corn

Pre-cook each vegetable separately until partly soft in salted water. Make a syrup by bringing to a boil:

13 cups sugar
6 cups vinegar, or less
7 cups water
2 teaspoon celery seed
2 teaspoons tumeric, if desired

Mix the vegetables in the sauce.

Mrs. Ben Brubaker, Kutztown

SPAGHETTI SAUCE

½ bushel ripe tomatoes
6 garlic cloves or 1 teaspoon garlic powder
6 medium onions
1 cup chopped parsley
½ cup brown sugar
¼ teaspoon salt
3 tablespoon oregano
2 tablespoons basil
1 teaspoon pepper

Chop garlic, tomatoes and onions in a blender. Place in a large, heavy kettle. Add the remaining ingredients. Simmer, stirring frequently, 4 hours until thick. Pour into pint jars. Process in boiling water for 10 minutes. For spaghetti use 4 cups sauce, 1 pound ground beef, browned, 1 bay leaf, and a dash of thyme. Simmer 20 minutes. Remove the bay leaf and serve over cooked spaghetti. Sprinkle with grated cheese.

For pizza use 2 cups sauce, 1 stalk celery — chopped, 2 tablespoons green pepper — chopped; dash of garlic powder and red pepper as desired. Combine, simmer 10 minutes and spread on the pizza dough. Sprinkle with grated cheese and bake.

Sarah Keeny, New Freedom

(Turn to Page C18)



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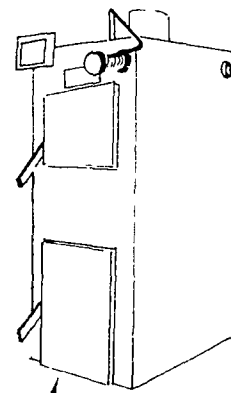
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