

Summer salads

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Sauerkraut Salad

1 large can kraut (drain well)
1 c. chopped celery
1 medium onion
1 green pepper
1 small jar pimento

Heat 1/2 cup vinegar and 1 cup granulated sugar. Let cool, then add 1/2 cup salad oil. Pour over ingredients and refrigerate. Keeps well.

Mrs. Aaron B. Martin
New Holland

Taco Salad

1 medium head lettuce, chopped
1 lb. ground beef
1 lb. cheddar cheese, coarsely grated
1 small can kidney beans
1 large onion chopped
4 medium tomatoes, diced
1 T. chili powder
1/4 t. hot pepper sauce
1 package taco seasoning
1-9 oz. package taco flavored corn or tortilla chips, crushed

Brown and drain ground beef. Stir in chili powder and hot sauce. Drain and rinse kidney beans. Combine all vegetables and seasonings in a large bowl. Add cheese, then ground beef, then chips. Toss.

Dressing: 8 oz. thousand island dressing, 1/3 cup sugar, 1 T. taco seasoning, 1 T. tabasco sauce. Combine and mix well. Serve over salad.

Janet Good
Johnstown

Ham Salad

3 c. ground cooked ham
3 chopped hard cooked eggs
1/2 c. minced green pepper
1/2 c. minced celery
1/2 c. mayonnaise
2 T. vinegar
2 t. chives

Mix the ham, eggs, pepper, and celery. Combine the vinegar and mayonnaise, mix with ham mixture and vegetables. Arrange on lettuce leaves in a bowl. Cover with slices of cucumber and sprinkle with chives. Serves 5.

Ever wanted to try making your own pancake syrup? Now you can try. The recipe is provided courtesy of Rose Hoover of Dallas in response to a request in Cook's Question Corner.

Pancake Syrup

Wash all fruit or berries well. Drain, but do not dry. For each 6 cups of berries, add 4 1/2 cups of sugar. Set in cool place for eight hours or overnight. Stir well and place on stove. Set a candy thermometer on side of pot. Cook until the thermometer reaches about 219 or 220 degrees. This will take about 20 or 30 minutes. Stir often to prevent scorching since fruit will settle to bottom later in cooking. You can remove pieces of fruit or berries with a slotted spoon or strainer, then reheat and ladle into hot sterilized jars. Using two piece lids, seal. I prefer to leave berries in the syrup because they are nice on pancakes or ice cream, plump and sweet.

Rose Hoover, Dallas



Lancaster Co. Society 5

Lancaster Farm Women 5 gathered for a pig roast recently at the home of Mr. and Mrs. Mervin E. Peifer. Twenty-three members joined in the feast.

Members made plans for a trip

to Baltimore Harbor for September 28.

Members and their husbands will be going to a buffet and musical at the Tumbers in Mt. Gretna on August 29.

Lancaster Co. Society 6

Lancaster Society 6 met August 1 for a family banquet at the Brethren in Christ Church. Twenty-four members and friends attended the gathering.

Allen Hollinger presented a brief

program showing his travelogue of Europe.

Members plan to attend the county picnic and to visit another Society in August.

Berks Co. Society 7

The July meeting of Berks County 7 was held at the home of Lillian Grajewski in the form of a picnic. Eleven members attended.

The Berks County Farm Women Convention will be held at the

Extension Center, October 3. Price is \$6.50.

The County Farm Women hoe-down will be held at the Hamburg fieldhouse on October 24.

Lancaster Co. Society 11

Lancaster Farm Women Society 11 met on July 30 at the home of Helen Wagner in Quarryville.

Sixteen members answered roll call by telling things they wish they had learned to do when younger.

The program was presented by Phyllis Sauder of the Lancaster County Hospice Program.

The next meeting will be held on August 27 at the Chesnut Level Church House at noon.

September's meeting will be a bus trip to the Allentown Mall and the October meeting will be at Hershey Farms Restaurant.

York Co. Society 12

York Society 12 met at the home of Mrs. Dean Tyson recently. Eighteen members attended.

A \$10 donation was given to the Arthritis Foundation Fund.

Members will be entertained by Society 1 at Rocky Ridge Park in August and will entertain Society 14 at Bethlehem Stonepile Methodist Church near Red Lion.

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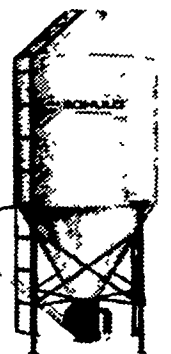
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