B8—Lancaster Farming, Saturday, October 29, 1983

Warm Up with Soup

(Continued from Page B6) HOT DOG SOUP

1/2 pound hot dogs, cut in slices

1 cup uncooked elbow macaroni

1 cup thinly sliced celery

1/2 cup chopped onion

3 1/2 soup cans of water

1 medium potato, diced

soup

MUSHROOM SOUP 2 pounds fresh mushrooms, sliced 2 tablespoons butter or margarine 1/2 cup chopped onion 2 tablespoons butter or margarine 3/4 teaspoon salt dash of pepper 4 tablespoons flour 2 cans condensed bean with bacon 1 (13 oz.) can chicken broth 3 tablespoons sherry, drinking or cooking

2 cups half and half 1/4 teaspoon nutrneg

Melt the butter in a large frying

onions. Saute about five minutes.

1/4 cup ketchup In a large saucepan brown hot dogs in butter. Add celery and pan. Add the mushrooms and onion and cook until tender. Stir in Do not pour off any liquid. Add salt soup, water, macaroni, potato and and pepper. Set aside. In a large ketchup. Bring to a boil; reduce saucepan, mix flour with a small heat. Cook 15 minutes, stirring amount of broth to make a paste. occassionally until macaroni is done. Linda Miller

New Smithville

Mertztown

MANHATTEN CLAM CHOWDER

- 2 medium potatoes 2 tablespoons oil
- 2 medium onions
- 2 small carrots
- 2 pieces celery
- 1 small can peeled tomatoes
- 1 teaspoon parsley
- 1 (7 oz.) can minced clams

Saute sliced onion. Add carrots. potatoes and celery, which have been diced. Also add tomatoes, juice from clams, 2 cans of water and parsley. Salt and pepper to taste. Simmer for one hour. Add minced clams for last 10 minutes. **Betty Blehl**

Add remaining broth slowly, stirring constantly. Cook over medium heat about five minutes while stirring. Add sherry. Add the half and half to the broth mixture. Then add the mushrooms and onions, with all the liquid, to the broth. Cook over medium heat until thick and bubbly, stirring constantly, about five to seven minutes. Stir in nutmeg and serve. Carol Paloni Hockessin, Del.

1 1/2 teaspoons instant chicken 1/2 cup chunky peanut butter

Ida's Notebook

Ida Risser

Somehow over the years we tend not to really see what we "see" everyday. Whether it be a box on the back of a table, a chair in a corner or even the house in which we live.

A few days ago a couple from Texas stopped at our house. They

Melt butter in saucepan; add onion and celery. Saute vegetables until tender. Stir in flour and instant bouillon until smooth. Remove from heat; gradually add milk. Bring to boil over medium heat, stirring constantly. Boil and stir one minute. Blend in peanut butter. Serve immediately. If soup thickens, add additional milk.

were inquiring about an old Weidler homestead as the wife was a descendant of the Weidlers. She had done a lot of research, over a period of years, in the Lancaster County courthouse, local cemeteries and other historical records. Now she expects to publish a book in the near future.

As they took pictures and exclaimed over the old hardware and the chair rails in our home, it made me look anew at the original Christian doors and stone sill. The built-in corner cupboard with its butterfly shelves and slits for silver spoons was appreciated anew. They were amazed at the tiny spiral stairway that is a replica of the one in the Betsy Ross house in Philadelphia. The corner

fireplace that works like a charm and the large walk-in fireplace in the kitchen with its many antiques was also fascinating to them.

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I knew that Hans Michael Weidler came across in 1727 and the third generation built our brick house in 1813. But, I didn't know the dimensions of the first log house in the meadow near our present hand dug well. This first dwelling was 25'x30' and with a later stone addition only had three windows. This was due to the tax on the number of windows and the record was taken from the U.S. Direct Tax list of 1798. The inventories of household goods was very interesting and included pewter spoons and plates, yard goods, tools, brass kettle, cole slawer and bedding.

I can hardly imagine what it was like in the early 1700's to settle here in Lancaster County along the Conestoga.

### Low in calories

Results of a nutritional study recently released by the U.S. Department of Agriculture indicate that pork has fewer calories than previously believed: 197 per 3ounce serving. This compares to 214 calories in beef, 221 calories in lamb, 162 calories in turkey and 144 calories in chicken. Pork also is high in thiamine and iron, as well as other vitamins and minerals.

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PEANUT SOUP 2 tablespoons butter 1/4 cup chopped onion 1/4 cup chopped celery 2 tablespoons flour bouillon 3 cups milk



