

ANSWER - Annie Kauffman, Southeastern, requested a recipe for homemade pizza sauce. Thanks go to Elizabeth Beiler, Gap, who provided the first recipe and to Regina A Peachey, Bellville, who sent the second recipe

Pizza Sauce

- 1 peck tomatoes
- 3 onions
- 3-4 sticks of celery (Not stalks)
- 3 green or red peppers

Put ingredients in a kettle and add a little water. Cook until soft and put through fruit strainer. Add:

- 2 tablespoons salt
- 2 teaspoons oregano
- 1/2 teaspoon pepper
- 2 teaspoons Italian seasoning
- 6 tablespoons parmesan cheese
- 1/2 cup vinegar

Boil 30 minutes. Thicken with cornstarch or clear jell. Note: This is a delicious sauce with no sugar. It can also be used as a spaghetti sauce.

Pizza Sauce

- 1/2 bushel tomatoes, scald and peel
- 2 green sweet peppers
- 3 hot peppers
- 3 pound onions
- Chop and cook 1 hour, put through a sieve then add.
- 2 cloves garlic
- 1 pint cooking oil
- 1 1/2 cup sugar
- 1/2 cup salt
- 2 tablespoons oregano flakes
- 2 tablespoons parsley flakes
- 2 tablespoons basil
- 6 bay leaves
- 8 6-oz. tomato paste

QUESTION - Mrs. Roscoe Line, Newville, is looking for a recipe for pepper jelly.

QUESTION - M.E. Martin would like recipes for homemade mayonnaise and ketchup.

Fresh fish

(Continued from Page B6)

CRISPY FRIED CRAPPIE

- 2 teaspoons garlic salt
- 1 1/2 teaspoons onion powder
- 2 pounds crappie or croaker fillets
- 48 round buttery crackers, finely crushed (2 cups)
- 1/2 cup beer
- 1 egg, beaten
- vegetable oil

Combine garlic salt and onion powder. Sprinkle fillets with 1/2 teaspoon garlic-onion mixture. Mix remainder with cracker crumbs on a sheet of aluminum foil.

Combine beer and egg in shallow dish. Place fillets in beer mixture. Coat both sides with seasoned cracker crumbs.

In fry pan, heat 1/4 inch vegetable oil over medium-high heat until bread cube dropped into oil sizzles. Fry a few fillets or dressed fish at a time, 3 to 5 minutes on first side; turn. Fry second side until golden brown and fish flakes in center. Drain on paper towels. Keep warm in 175°F. oven. Repeat with remaining fish.

BAKED FISH FILLETS IN SWEET SOUR PINEAPPLE

- 1 green pepper, cut in strips
- 1 coarsely chopped, medium onion
- 2 tablespoons salad oil
- 1 teaspoon powdered ginger
- 1 tablespoon brown sugar
- 1 tablespoon cornstarch
- 1 tablespoon soy sauce
- 1/4 cup vinegar
- 1 1/2 cups canned pineapple tidbits, not drained
- 1 to 1 1/2 pounds thawed quick frozen or fresh fish fillets, or 2 pounds fish steaks, 1-inch thick

Saute green pepper and onion in salad oil in skillet five minutes; add ginger and next five ingredients. Cook, stirring until blended and thickened. Arrange fillets in shallow baking dish; sprinkle with salt and pepper; pour on sauce. Bake at 350°F. for 30 minutes.

Theresa Wingert
State College

- SPICY CATFISH BROIL**
- 1/4 cup apricot preserves
 - 1/4 cup chili sauce
 - 1 tablespoon prepared mustard
 - 2 pounds catfish steaks, about 1-inch thick
- In small bowl combine apricot

preserves, chili sauce and mustard; set aside. On greased broiler rack, arrange catfish steaks. Broil 6 inches from heat 4 minutes. Turn fish over. Brush with sauce. Broil 6 minutes or until fish is flaky. Serves 4-6.

Ida's Notebook

Ida Risser



Time surely does change things in one's life. Our family today is so different than it was twenty years ago. I'm glad I can't see into the future.

Last week I had one child in Seattle, two in Pennsylvania, one in Maine, one in Canada and one in Wisconsin. However, the one in Wisconsin will soon move and start a new job in Illinois. They all have lives of their own to live and are quiet independent.

But in 1964 things were quite different. We had two teenagers, two in elementary school, a 3-year-old and a 6-month-old. If you don't think life was hectic, you simply never lived with an active family. Three of them were enrolled in two 4-H Clubs and had calves and pigs to tend besides bees, strawberries and flowers. They were in concerts at school and helped with plays plus attended a few movies and parties.

At that time we hauled our own coal and of course the children

wanted to go along with Daddy in the big truck. My husband attended a lot of meetings and also helped his father and brother on their farm 30 miles away.

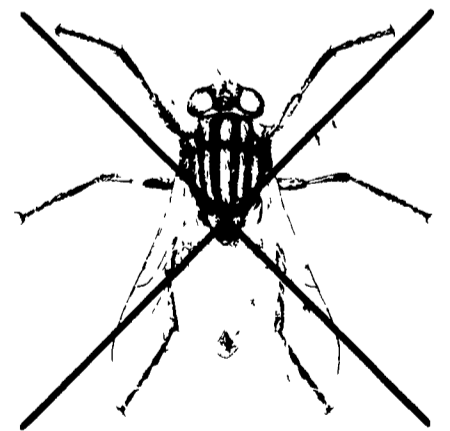
When I reread my diary, I'm surprised to see how many hours were spent ironing all of those school clothes. Now I rarely iron anything. I guess I was born 20 years too soon. One thing that was an asset was having two girls who loved to bake. They surely kept us supplied with cakes and cookies. Of course, there was the usual squabbling and then mother scolding the offenders.

But now most days are quiet with just the grandfather's clock ticking, the refrigerator humming and the sparrows chirping. However, we do look forward to their visits. Philip drove home from Wisconsin three times in the last six weeks to help on the farm. That gives me a good excuse to cook a lot of food.

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