



ANSWER - M.E. Martin requested recipes for homemade mayonnaise and ketchup. Thanks go to the many women who shared their recipes with us. Special thanks to Martha Weaver, East Earl and Betty Swigart, McClure, for sending their ketchup recipes and to Minnie Schlegel, Fleetwood, and Lucy Shirk for their mayonnaise recipes.

Ketchup

- 12 ripe tomatoes
- 1 small bunch celery
- 4 onions
- 3 large peppers

Chop together and add:

- 1 cup sugar
- 1 teaspoon salt
- 1 cup vinegar
- 1 teaspoon cinnamon

Cook together 1½ hours. Put through strainer. Bring juice to a boil and add clear jell until desired thickness. Put in jars and seal. Makes about 5½ quarts.

Tomato Catsup

- 1 peck tomatoes
- 1 pepper
- 1 onion

Cook the above and strain. Pour juice through a bag; drain six hours and add

- 1 pint vinegar
- 3 teaspoons salt
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- 3 cups sugar
- ½ teaspoon dry mustard
- ½ teaspoons cloves
- Add pepper if preferred

Boil 10 minutes or till thick, but not more than 20 minutes. Stir while boiling.

Mayonnaise

- 1 cup granulated sugar
- 2 level tablespoons cornstarch
- 1 teaspoon salt
- 1 teaspoon dry mustard (opt.)
- 3 eggs
- ½ cup cider vinegar
- ½ cup water
- 2 cups milk

Put first 4 ingredients into 3 or 4-quart saucepan. Add eggs and mix well. Add water and vinegar, mix. Stir in milk and bring to a boil, stirring constantly. If using for potato salad, add prepared mustard to taste (about 2 tablespoons) or add bacon for hot bacon dressing on lettuce or dandelion.

Blender Mayonnaise

- 2 eggs
- 1½ teaspoons salt
- 1¼ teaspoons dry mustard
- ½ teaspoon paprika
- 2 tablespoons vinegar
- 2 tablespoons lemon juice
- 2 cups salad oil

Put eggs and seasoning into blender container; at high speed, blend thoroughly. Add lemon juice and start at high speed. Remove filler cap in cover and slowly pour in half the oil; add vinegar, then rest of oil, running blender until thoroughly mixed. This is almost like bought mayonnaise. For low cholesterol use only white of eggs.

ANSWER - Mrs. John Wayne, Leesport, requested a recipe to cover Easter eggs. Thanks go to Linda Wilson who sent the first recipe and to all the others who also sent recipes.

Easter Egg Coating

1 package Baker's semi-sweet chocolate or 1 package (12 oz.) semi-sweet chocolate chips (Hershey's work nicely).

⅓ of 1 piece of Gulfwax (from the 16 oz. box containing 5 pieces.)

Melt chocolate in a double boiler. Add ⅓ of a piece of Gulfwax by shaving it with a paring knife. When smooth, dip the candy eggs. Covers 2 to 2½ dozen eggs.

ANSWER - Mrs. Roscoe Line, Newville, requested a recipe for pepper jelly. Thanks go to Audrey M. Redinger, Biglerville, who shared her recipe.

Pepper Jelly

- ¼ cup ground hot pepper
- ¾ cup ground bell pepper

Remove seeds.

- 1½ cups vinegar
- 6½ cups sugar
- 1 bottle certo or 2 foil packages

Grind peppers - sauce juice - add sugar and vinegar. Boil 10 minutes. Remove from heat and add certo and red or green food coloring. Fill jars and process as certo gives for jelly.

ANSWER - Mrs. Joan Carleton, Accident, Md., requested a recipe for cheese popcorn. Thanks go to Mrs. Harry Tumer, Lock Sheldrake, NY, who sent her recipe.

Kabobs

(Continued from Page B6)

- 3 tablespoons vinegar
- 2 tablespoons soy sauce
- 1½ teaspoons salt
- 1 teaspoon curry powder
- ½ teaspoon black pepper
- 1 cup water
- 2 tablespoons cornstarch

Alternate chunks of chicken on a skewer with mushrooms, onions and green pepper. Combine marinade ingredients, except water and cornstarch. Place

prepared skewers in a shallow baking dish; pour on marinade. Cover and marinate in refrigerator 4-6 hours. Place kabobs on preheated grill about 6-8 inches from heat; grill 10 minutes or until brown. Turn, brush with sauce, grill for 10 minutes or until chicken is brown and fork tender. Meanwhile, pour remaining marinade into saucepan, add water mixed with cornstarch; heat until thickened, stirring constantly. Brush sauce over kabobs. Serve kabobs and remaining sauce on bed of rice. Makes 6 servings.

CHILLED KABOBS

Alternate ½-inch cubes salami (about ½ pound), ¾-inch cubes cantaloupe (½ small melon), and 48 pickled mushroom caps (about 6 ounces) on bamboo skewers. Cover; chill until serving time. Makes 24 appetizers.

Lincoln Community Club

The Lincoln Community 4-H Club held its reorganizational meeting on April 10 at the home of leaders Kerry and Deb Boyd.

The following officers were elected: John Bollinger, president; Jennifer Stauffer, secretary; Fred Weaver, treasurer, and Renee Zartman, news reporter.

The next meeting will be held on May 8 at 7:30 p.m. at the home of Mr. and Mrs. Earl Stauffer.

Popcorn Cheese Snacks

- 2 quarts popped corn
- ½ cup butter
- ½ teaspoon salt
- ½ cup grated American or Parmesean cheese

Spread freshly popped corn in a flat pan. Keep hot and crisp in oven. Melt butter and grated cheese and salt. Pour mixture over corn. Stir until every kernel is cheese-flavored.

BUY DIRECT FROM THE MFG. AND SAVE \$\$\$

GENERATORS
1 to 4000 KW

MARTIN MACHINERY
P.O. Box 35 - Martindale, PA 17549
215-445-4585
Telex 522372 IP-A-HOWD

SHINDIG IN THE BARN PRESENTS:

THE LEWIS FAMILY AND THE BLUEGRASS CARDINALS
SATURDAY, MAY 12
Show Time 8 P.M. - Doors Open 6:00 P.M.
Adults \$7...Children 12-6 \$3
Under 6 FREE Tax Included
Held At The Guernsey Barn 5 Miles East of Lancaster on Rt. 30

HOLD YOUR GROUND

Fight back with a Glencoe® Stretched Soil Saver.®

- The one-pass conservation tillage tool handles your highest yielding fields—cutting through heavier stubble and thicker stalks
- Additional trash flow clearance provided by deeper 4-bar frame with 3 ranks of shanks
- There's a model to fit your needs—in cutting widths from 8'9" to 26'3"
- Exclusive 5 year limited warranty on both main frame and shanks

It's time you take a stand against soil erosion—see your Glencoe Dealer today.

"For your nearest dealer, please contact —"
HAMILTON EQUIPMENT, INC.
Wholesale Distributors
567 South Reading Road
P.O. Box 478, Ephrata, PA 17522
PHONE: 717/733-7951