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 4 onions
1 small bunch celery 3 large peppers

Chop together and add:

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

Cook together $1\frac{1}{2}$ hours. Put through strainer. Bring juice to a boil and add clear jell until desired thickness. Put in jars and seal. Makes about $5\frac{1}{2}$ quarts.

Tomato Catsup

1 peck tomatoes 1 onion

1 pepper

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

1 pint vinegar 3 cups sugar

3 teaspoons salt

½ teaspoon dry mustard

½ teaspoon scloves

½ teaspoon cinnamon

Add pepper if preferred

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

Mayonnaise

1 cup granulated sugar 3 eggs

2 level tablespoons ½ cup cider vinegar , cornstarch ½ cup water

cornstarch ½ cup water 1 teaspoon salt 2 cups milk

1 teaspoon dry mustard

(opt.)

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 2 tablespoons vinegar

1½ teaspoons salt 2 tablespoons lemon

1¼ teaspoons dry juice

mustard 2 cups salad oil

½ teaspoon paprika

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 choleserol 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).

¹/₃ of 1 piece of Gulfwax (from the 16 oz. box containing 5 pieces.)

Melt chocolate in a double boiler. Add $\frac{1}{3}$ of a piece of Gulfwax by shaving it with a paring knife. When smooth, dip the candy eggs. Covers 2 to $2\frac{1}{2}$ 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

1/4 cup ground hot pepper

3/4 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.

Popcorn Cheese Snacks

2 quarts popped corn ½ cup butter

1/2 cup grated American or Parmesean cheese

1/2 teaspoon salt

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.

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.

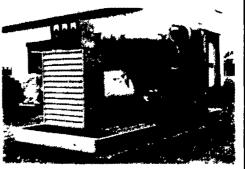
Lincoln Community Club

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.





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