

QUESTION - Mrs. Rose Martin, Ephrata, would like a recipe for broccoli salad.

QUESTION - Mrs. R. Zimmerman, Lebanon, would like a recipe for a steak sandwich sauce such as Tallarico's.

QUESTION - Connie Dodd, Hartwood, VA., would like a recipe for Shoo-Fly Pie.

ANSWER - Mrs. Helen Reese, Lancaster, requested a recipe for crab cakes. Thanks go to Mrs. Beth Bradway, Hancock's Bridge, NJ, and to Mrs. Lloyd E. Sammons, Georgetown, Del., who sent in the first two recipes. Thanks also to everyone else who shared their recipes.

Deviled Crab Cakes

- 1 pound crab meat
- 2 tablespoons grated onion
- ½ cup bread crumbs
- salt and pepper to taste
- 2 eggs, beaten
- 1 tablespoon Worcestershire sauce

Mix well and make into cakes or stuff into cleaned crab shells. (Clean shells well and boil until pink, then fill.)

Fry in fat if made into cakes; bake in oven if put into shells. Both are done when golden brown.

Crab Cakes

- 1 pound crab meat
- 1 tablespoon mayonnaise
- 1 teaspoon prepared mustard
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 teaspoons Worcestershire sauce
- 1 teaspoon parsley flakes
- 1 tablespoon lemon juice
- 2 slices bread, toasted and crumbled

Mix all together with crab meat, form into cakes and leave in refrigerator overnight. Fry slow in frying pan until brown, turn once.

Appetizers

(Continued from Page B6)

MUSHROOM CANAPES

- Olive oil
- 3 cloves garlic
- 1 pound small mushrooms
- Salt and pepper
- 1 tablespoon onion juice
- 1 tablespoon lemon juice
- Chopped parsley

Mash the garlic in the olive oil in an iron skillet. Add washed mushrooms and fry over low heat until tender, adding salt and pepper to taste. Add onion and lemon juice.

Serve hot or cold on toasted bread bases. Garnish with parsley.

FRESH FRUIT COMPOTE

- 3 medium peaches
- 2 cups sliced strawberries
- 2 cups blueberries
- 2 cups melon balls
- 3 medium bananas
- 1 bottle (25 ounces) pink sparkling cawaba grape juice, chilled

Peel peaches and slice into bowl. Top peach slices with strawberries, blueberries and melon balls. Cover tightly and chill. Just before serving, peel bananas and slice into fruit mixture. Pour grape juice over fruit. 3-10 servings.

CHEESE AND HAM COCKTAIL BISCUITS

- ¾ cup sifted enriched flour
- ½ teaspoon salt
- 6 tablespoons grated American cheese
- 2 tablespoons butter
- 2-3 tablespoons milk
- Deviled ham

Mix and sift flour with salt. Cut or rub in the cheese and butter. Add milk to form dough. Roll out to less than ¼ inch thick. Cut into tiny rounds.

Spread deviled ham on alternate rounds. Cover with unsprayed rounds. Pinch edges together. Bake in very hot oven (450°F.) for 12 to 15 minutes.

For variety, you may want to try other favorite fillings in place of deviled ham.

TOASTED CHEESE DREAMS

- ½ pound sharp cheese, grated
- 1 3-ounce package cream cheese
- 2 tablespoons butter, melted
- 1 egg, beaten
- 1 tablespoon cream
- 1 whole loaf white bread (unsliced)

Combine grated cheese with softened cream cheese, melted butter, and beaten egg, adding cream to moisten.

Slice bread lengthwise or crosswise of loaf, as preferred.

Spread lengthwise slices with the cheese mixture. Roll up like jelly roll and slice ½-inch thick.

Spread thin crosswise slices with the mixture and roll from corner to corner, fastening with toothpick.

Sliced bread may be cut in rounds or other shapes and spread with cheese mixture if desired.

Toast under broiler until golden brown. Serve hot. Makes about 2½ to 3 dozen.

Sports outing to benefit Maryland youth programs

COLLEGE PARK, Md. — One of Maryland's all-time collegiate football greats will be guest of honor at the Maryland 4-H Club Foundation's third annual benefit golf and tennis tournament on June 5 at the Sparrows Point Country Club in the Baltimore harbor area.

The honoree will be John C. (Jack) Scarbath of Calvert an All-American quarterback at The University of Maryland in 1952 and runnerup that year for the Heisman trophy. Scarbath was inducted last December into the National Football Foundation's College Hall of Fame.

A member of The University of Maryland's board of regents from 1975 to 1980, the former football great is now president of John C. Scarbath and Sons, a sales engineering consultant firm.

The June 5 golf tournament will run from 9 a.m. to noon. The tennis tournament is set for 1 to 4 p.m. Prizes for both golf and tennis will be awarded during a buffet dinner which gets under way at 7 p.m. All funds raised above actual expenses will be used to support 4-H youth programs throughout the state.

Scoring for the golf tournament will be based on the Calloway handicap system. No previously established handicap is necessary to enter the competition.

Registration forms are available at golf and tennis clubs throughout the Baltimore metropolitan area. Or, you may call Amy F. Leber at



Jack Scarbath

the Maryland 4-H Club Foundation office on the University of Maryland campus in College Park. Mrs. Leber's telephone number is (301) 454-3736. Registration deadline is May 31.

Dairy Goat Club

The Beards and Wattles Dairy Goat Club on May 5 had a slide program at the Franklin Hill Community Hall.

Janice Courtoglour provided the slides and Linda Losiewicz brought the projector.

The group discussed a trip to the Pennsylvania Dairy Goat Association's Big Weekend in Huntington County June 15 to 17.

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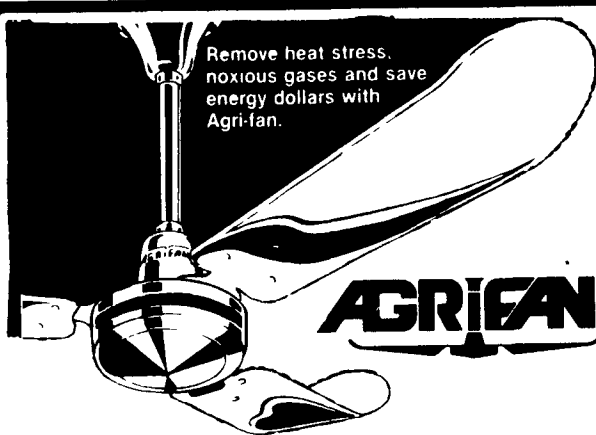
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