



CORRECTION - Last week Verna Alleman's recipe for Pickled Cauliflower appeared in this column. The recipe printed directed the cook to boil the cauliflower for 2 hours. Mrs. Alleman wrote that the cauliflower should be cooked for 2 minutes, not 2 hours. Lancaster Farming regrets this error.

QUESTION - Mrs. Ginny Atkinson, Bridgeton, NJ, would like recipes for squash. She says she already has recipes for a squash custard and pie.

QUESTION - Mrs. Gordon P. Burgett, Newville, would like a recipe for corn fritters such as the ones served at Mrs. Gibble's Restaurant in Chambersburg. They are shaped like doughnut holes, deep fried and dusted with confectioner's sugar.

ANSWER - Sue Sharp, Mifflintown, requested a recipe for peanut butter whoopie pies. Thanks to Gwen Eberly, New Holland, for sharing her recipe.

Peanut Butter Whoopie Pies

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|--|--------------------------|
| 2 cups brown sugar | 1/3 cup margarine |
| 1/3 cup peanut butter | 2 eggs |
| 1/2 teaspoon salt | 2 cups flour |
| 1/2 cup whole wheat flour | 1 teaspoon baking powder |
| 2 teaspoons soda dissolved in 3 tablespoons boiling water. | |

Cream sugar, margarine, peanut butter and eggs. Add salt, flour and baking powder. Add soda water. Beat. Drop on pans. Bake 8-10 minutes at 350°F.

Frosting:

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| 3 cups powdered sugar | 1/3 cup peanut butter, creamy |
| 1/3 cup milk | 1 tablespoon hot water |
| 1/2 teaspoon salt | |

Mix together all ingredients. Spread between two cookies.

ANSWER - Laura England, Lancaster, requested a recipe for Creamy Potato Soup. Thanks go to Brenda Oberholtzer, Ephrata, for sending her recipe.

Creamy Potato Soup

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|-----------------------------|-------------------------------------|
| 4 slices bacon, cut up | 3 cups potatoes, diced |
| 1 medium onion, chopped | 1 stalk celery, chopped, or 1/2 cup |
| 1 medium carrot, or 1/2 cup | 4 cups milk |
| 2 teaspoons salt | 1/4 teaspoon sugar |
| 2 tablespoons flour | 2 teaspoons paprika |
| 1 cup sour cream | |

Fry bacon til crisp. Save 3 tablespoons drippings in pan. Add potatoes, celery, carrots, and onion and cook until tender. Stir in milk, salt and pepper. Stir together sour cream, flour and paprika. Pour into boiling mixture gradually.

ANSWER - Ruth Martin, Lititz, requested a recipe for sweet Gherkins pickles. Thanks go to Bertha Ocker, Chambersburg, for the following recipe, and to all the others who shared their pickle recipes.

Sweet Gherkins

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|------------------------------------|--------------------------------|
| 7 pounds of 1 1/2-3-inch cucumbers | 1/2 cup salt |
| 8 cups sugar | 6 cups vinegar |
| 3/4 teaspoon tumeric | 2 teaspoons celery seed |
| 2 teaspoons mixed pickling spice | 8 1-inch pieces stick cinnamon |

First morning: Wash cucumbers thoroughly and boil in water. Six to eight hours later, drain and cover with fresh boiling water. That afternoon, drain and add salt and cover with fresh boiling water.

Third day: Drain and prick cucumbers in several places with fork. Make syrup of 2 1/2 cups sugar and 2 1/2 cups vinegar. Add tumeric and spices. Heat to boiling and pour over cucumbers. This syrup will only partly cover at this time. That afternoon, drain syrup in pot and add 2 cups sugar, 2 cups vinegar and cinnamon. Heat till boiling and pour over pickles.

Fourth day: That morning drain syrup into pan and add 2 cups sugar and 1 cup vinegar to syrup. Heat till boiling and pour over pickles. That afternoon, drain syrup into pan and add last 1 cup sugar to syrup. Heat till boiling. Pack pickles into clean jars and cover with boiling syrup to 1/2 inch from top of jar. Process 5 minutes in boiling water bath.

ANSWER - Verna Alleman, Lititz, requested a recipe for freezer pickles. Thanks to Bonnie Bodman, Catawissa, for

Casseroles

(Continued from Page B6)

BEEF CASSEROLE

- 2 pounds round steak
- 1/2 cup flour
- 1 teaspoon salt
- 1 cup milk
- Pinch pepper
- 2 tablespoons margarine
- 2 cups water

Melt margarine in pan. Dredge cut-up meat in flour mixed with salt and pepper. Brown quickly on both sides. Remove to casserole. Brown any flour that is left. Add water and milk, let come to a boil and pour over meat. Cover and bake in slow oven (325°F.) for 2 to 2 1/2 hours.

This is a great dish to make

her recipe and to the many, many others who took time to share their recipes.

Freezer Pickles

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|----------------------------------|----------------------|
| 4 cups sliced unpeeled cucumbers | 2 cups sliced onions |
| 4 teaspoons salt | 2 tablespoons water |
| 3/4-1 cup sugar | 1/2 cup vinegar |
| 1 teaspoon dill seed | |

Mix and prepare cucumbers, onions, salt and water. Let stand 2 hours. Drain. Do not rinse. Return vegetables to bowl and add sugar, vinegar and dill seed. Let stand and stir from time to time to dissolve sugar and until liquid covers the vegetables. Freeze in plastic freezer containers.

Excellent to eat in the winter.

QUESTION - Brenda Oberholtzer, Ephrata, would like a recipe for Zucchini Cookies.

ahead and you have your meat and gravy in one dish.

K.D. Shaull
Brogue

AMISH-STYLE CHICKEN CASSEROLE

- 8 ounce-package egg noodles
- 1/2 cup butter or margarine
- 1 cup, or less, thinly sliced mushrooms
- 1/2 cup flour
- 2 cups chicken broth
- 1 cup milk
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 2 cups cut-up chicken, cooked
- 1/2 cup grated parmesan cheese

Preheat oven to 350°F. Cook noodles according to package directions; drain. In large skillet,

melt butter and cook mushrooms until tender. Blend in flour; gradually add broth, milk, salt and pepper, stirring constantly until sauce is thickened. In greased 2 1/2-quart casserole, combine noodles, chicken and sauce; top with cheese. Bake 20 minutes.

Donna Goshall
Harleysville

HAM AND GREEN BEAN CASSEROLE

- 1/2 pound fried bacon
- 2 cups bite size pieces pre-cooked ham
- 1 medium sliced onion
- 1 quart stewed tomatoes
- 1 quart green beans, cut
- Salt and pepper to taste

Fry bacon until crisp; remove. Stir-fry in bacon grease, onion, and ham. When onion is soft and ham slightly brown, add drained green beans and stir-fry until grease is about gone. Add stewed tomatoes, drained of most of the water. Stir, pour into casserole or cake pan and crumble bacon on top. Bake at 250°-300°F. for one hour.

Linda M. Shissler
Hummelstown

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