

ANSWER - Judy Stayman, Chambersburg, requested a recipe for canned hamburger dill pickles. Thanks go to Nancy Kramer, Newmanstown, who set in a Kosher Dill recipe.

Kosher Dills

4 pounds 4-inch pickling cucumbers	2 3/4 cups vinegar (white or cider)
14 cloves garlic peeled and split	3 cups water
1/4 cup salt	12-14 sprigs fresh dill
	28 peppercorns

Wash cucumbers; cut in half lengthwise. Combine garlic, salt, vinegar and water. Heat 'o boiling. Remove garlic and place 4 halves into each clean jar, then pack cucumbers, adding 2 sprigs fresh dill to each jar and 4 peppercorns. Pour hot vinegar solution over cucumbers to within 1/2 inch of top. Put on lids and process 10 minutes in boiling water bath. Makes 6-7 pints.

QUESTION - Judy Stayman, Chambersburg, requests a recipe for canned spaghetti sauce.

QUESTION - Mrs. Ginny Atkinson, Bridgeton, N.J. is still looking for recipes using squash. She says she already has recipes for a squash custard and squash pie.

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

ANSWER - Brenda Oberholtzer, Ephrata, requested a recipe for zucchini cookies. Thanks go to Mrs. Ray Reinecker, York Springs, for sharing her recipes and to all the others who sent zucchini cookie recipes.

Zucchini Drop Cookies

1 cup zucchini, peeled and grated	1 cup chopped nuts
1 teaspoon soda	1 cup sugar
1/2 cup shortening	1 egg
2 cups flour	1 teaspoon cinnamon
1/2 teaspoon cloves	1/2 teaspoon nutmeg
1/2 teaspoon salt	1 cup raisins

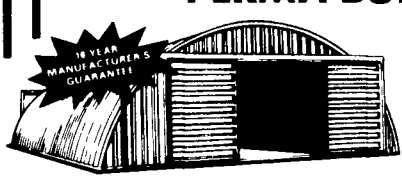
Beat zucchini, soda, sugar and shortening well. Add egg and beat well. Add sifted flour and spices. Add nuts and raisins. Drop on greased cookie sheet. Bake at 375°F. for 12-15 minutes.

Zucchini Bars with Carmel Frosting

Sift together:


3 cups flour	1 teaspoon salt
1 1/2 teaspoons baking soda	1/8 teaspoon cloves
1 teaspoon baking powder	1/8 teaspoon nutmeg

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Cookies and brownies

(Continued from Page B6)

CARROT COOKIES

1 cup shortening, part soft butter
3/4 cup sugar
2 eggs
1 cup mashed cooked carrots
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup shredded coconut
Orange Butter Icing
Heat oven to 400°F. Mix shortening, sugar, eggs and carrots. Blend in flour, baking powder and salt. Stir in coconut. Drop dough by teaspoonfuls about 2 inches apart onto lightly greased baking sheet.

Bake 8 to 10 minutes or until no imprint remains when touched lightly. Immediately remove from baking sheet. Cool. Frost with Orange Butter Icing. Makes 4 dozen cookies.

ORANGE BUTTER ICING

3 tablespoons soft butter or margarine
1 1/2 cups confectioners' sugar
2 teaspoons grated orange peel
About 1 tablespoon orange juice
Blend butter and sugar. Stir in orange peel and juice. Beat until frosting is smooth and of spreading consistency.

OATSIES

2 cups oats
1/2 cup brown sugar, packed
1/2 cup butter or margarine, melted
1/4 cup dark corn syrup
1/2 teaspoon salt
1 teaspoon vanilla
1 6-ounce package semi-sweet chocolate pieces, melted
1/4 cup chopped nuts

Heat oven to 400°F. Grease baking pan, 9x9x2 inches. In medium bowl, mix oats and brown sugar. Stir together butter, syrup, salt and vanilla; mix thoroughly into oat mixture. Press dough evenly in bottom of pan.

Bake 8 to 10 minutes or until top bubbles. Cool. Spread chocolate on top. Sprinkle nuts on chocolate. Chill 1 hour. Cut into bars, about 2x1 inches. 32 cookies.

CHOCOLATE CHIP SQUARES

1 cup sifted flour
1 teaspoon baking soda
1 cup brown sugar
1/4 cup butter
1/2 cup coconut
1/2 cup oatmeal
2 eggs, well beaten
6 ounces chocolate chips
1/2 cup brown sugar

Cream together:

3/4 cup margarine	1 teaspoon vanilla
1 cup brown sugar	2 eggs
1/2 cup granulated sugar	

Combine both mixtures and gradually add:

2 cups peeled and grated zucchini	1/2 cup either butterscotch chips or raisins
1/2 cup chopped nuts	

Pour into greased and floured 10x15 cookie sheet (jelly-roll pan). Bake at 375°F. for 20-25 minutes. Frost with carmel frosting:

1/2 cup margarine	1/4 cup milk
1 cup brown sugar	1-1/2 cups powdered sugar

Melt margarine. Add brown sugar and bring to a boil for 2 minutes. Add milk and bring to second boil. Remove from heat. Add enough powdered sugar to spread.

1/2 cup walnuts
1/4 cup melted butter
1 tablespoon flour

Sift 1 cup flour, and baking soda onto wax paper. Mix 1 cup brown sugar and 1/4 cup butter until crumbly. Stir in flour, coconut, and oatmeal. Press firmly into 9-inch pan. Mix egg, chips, 1/2 cup brown sugar, walnuts, 1/4 cup melted butter and 1 tablespoon flour. Pour over bottom layer. Bake 35 minutes at 350°F. Cool and cut into squares.

Marian Hoover
Mifflinburg

PECAN DAINTIES

1 egg white
1 cup light brown sugar
1 1/2 cup pecans
Beat egg white until stiff. Add sugar gradually, beating constantly. Work in nuts. Drop from teaspoon on greased baking sheet. Bake at 250°F. for 30 minutes. Remove from sheet immediately and cool. Makes 3 dozen.

Betty Blehl
Mertztown

Cakes could bring \$1,000 at Montgomery Fair

GAITHERSBURG, MD. — Montgomery County 4-H'ers will parade their top prize-winning cakes to be auctioned to the highest bidder in the Cattle Show Pavilion at the Montgomery County Fair on Monday, August 20 at 8:45 p.m.

Last year's grand champion cake, an iced red velvet baked by Lori Rau, brought \$1,000 at the auction, setting a fair record. 4-H members contribute their cakes to be auctioned, with the profits going to the 4-H program.

This past year, monies have provided support to county activities to keep participation fees low. Some monies provide for recognition of each county 4-H member and for the ribbons they receive for many of their activities.





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