



QUESTION - Mrs. Carol Kernard, Elizabethtown, would like a recipe for a homemade baking mix such as Bisquick.

QUESTION - Arnold Jo Daly, Crownsville, Md., would like recipes for apple strudel, especially the strudel dough, very flaky pie crusts, real Italian spaghetti sauce with meat in the sauce, and chili con carne with beans, ground meat and garlic.

QUESTION - Eileen J. Tarpy, Deptford, N.J., is looking for a quick and easy cream of broccoli soup. She prefers one without cheese, but will take any recipes you share.

ANSWER - Grace Ikeler, Bloomsburg, requested a recipe for zucchini cake. Thanks go to Anna Ruth Musser, Lebanon, who shared her recipe.

Chocolate Zucchini Cake

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| ½ cup soft margarine | 1 teaspoon baking soda |
| ½ cup vegetable oil | ½ teaspoon baking powder |
| 1¾ cups sugar | ½ teaspoon cinnamon, optional |
| 2 eggs | ½ teaspoon ground cloves optional |
| 1 teaspoon vanilla | 2 cups shredded zucchini |
| ½ cup sour milk | 4 tablespoons cocoa |
| 2½ cups unsifted flour | |

Cream margarine, oil and sugar. Add eggs, vanilla and sour milk. (To make sour milk add 1 teaspoon of lemon juice or vinegar to ½ cup milk. Let stand five minutes before using.) Mix all dry ingredients together and add to creamed mixture and mix well with mixer. Stir in zucchini. Sprinkle with chocolate chips before baking. Bake in 9x12-inch pan at 350° F. for 40-45 minutes. Needs no frosting.

ANSWER - Judy Stayman, Chambersburg, requested a recipe for canned spaghetti sauce. Thanks go to Alice Rhoad, Grantville, for sending her recipe and to all the others who sent their recipes.

Spaghetti Sauce

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| 20 large tomatoes | 1 medium green pepper |
| 3 large carrots | 2 tablespoons parsley flakes |
| 1 tablespoon salt | 1 tablespoon oregano |
| 1 teaspoon black pepper | ¾ cup sugar |
| 1 tablespoon garlic powder | 1 12-ounce can tomato paste |
| | 3 large onions |

Wash, core and chop tomatoes in quarters. Grate carrots, pepper and onions. Add spices. Cook for 20 minutes after mixture starts to boil. Add 12-ounce can tomato paste. Mix and let stand 10 minutes. Put mixture in blender at high speed for 20 seconds. Cook again until boiling. Jar and seal. Note: you do not need to peel tomatoes. The blender takes care of that.

ANSWER - Ginny Atkinson, Bridgeton, N.J. requested recipes using squash. Thanks go to Pauline Shirk and Alice Rhoad, Grantville, for sharing their recipes.

Zucchini Squash Cake

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| 1 cup oil | 3 eggs |
| 3 cups flour | 1 teaspoon soda |
| 2 cups sugar | 1 teaspoon baking soda |
| 2 cups peeled, drained zucchini squash, mashed | 1 teaspoon salt |
| | 2 teaspoons vanilla |
| ½ cup raisins | Nuts, optional |

Cream oil and sugar together, creaming until light and fluffy. Blend in eggs. Sift together dry ingredients. Add dry ingredients alternately with zucchini. Stir in nuts and raisins. Bake in 2 greased 9-inch layer pans at 350° F. for about 30 minutes.

Squash with Herb Dressing

- 1 package herb dressing
- ½ cup butter.

Mix and put ½ of this in bottom of casserole. Cook 6 cups diced squash for 5 minutes and add ½ cup chopped onion, 1 small container sour cream, 1 can cream of chicken soup and ¾ cup grated cheese or carrots.

Put in casserole and top with remainder of herb dressing. Cover with grated cheese and bake at 350° F. for 30 minutes.

QUESTION - Mrs. Gordon P. burgett, Newville, requested a recipe for corn fritters. Thanks go to Lydia Stoltzfus, Strasburg, for sharing her recipe.

Corn Fritters

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| 1 pint creamed corn | 1 teaspoon baking powder |
| 2 eggs | ½ teaspoon salt |
| 1 cup flour | Little pepper |

Combine all ingredients and mix well. Drop by tablespoons and fry in deep fat until golden brown.

CORRECTION - Bertha Ocker's recipe for Sweet Gherkins pickles appeared in the August 4 issue. To clarify some questions about her recipe, she sent in a revision of the first part of the directions. Below is the revised recipe.

Sweet Gherkins

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| 7 pounds of 1½ to 3 inch cucumbers | 2 teaspoons celery seed |
| ½ cup salt | 2 teaspoons mixed pickling spice |
| 8 cups sugar | 8 1-inch pieces stick cinnamon |
| 6 cups vinegar | |
| ¾ teaspoons tumeric | |

First morning: Wash cucumbers thoroughly, put in pot and cover with water. Bring to a good boil and remove from heat. Six to eight hours later, drain and cover with fresh boiling water.

Second morning: Drain and cover with fresh boiling water. That afternoon drain and add salt and cover with fresh boiling water. Optional: Add a few drops of green food coloring to last syrup boiling to make a nice green color.

Third day: Drain and prick cucumbers in several places with fork. Make syrup of 2½ cups sugar and 2½ 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 ½ inch from top of jar. Process 5 minutes in boiling water bath.

Salads

(Continued from Page B6)

ZUCCHINI TOSS

- 1 head lettuce, washed and chilled
- 1 small head romaine, washed and chilled
- ¼ cup olive oil or salad oil
- 2 medium zucchini, thinly sliced
- 1 cup sliced radishes
- 3 green onions, sliced
- 3 tablespoons crumbled blue cheese
- 2 tablespoons tarragon or wine vinegar
- ¾ teaspoon salt
- 1 small clove garlic, crushed
- Generous dash freshly ground pepper

Into large salad bowl, tear greens into bite-size pieces (about 10 cups). Toss with oil until leaves glisten. Add zucchini, radishes, onions and cheese. Combine vinegar, salt, garlic and pepper; pour over salad and toss.

SALAD

- 1 head cauliflower, grated
- 1 head lettuce, torn up
- 1 chopped onion
- 1 pound bacon, fried
- 6 hard boiled eggs, chopped
- ½ cup grated cheese

Dressing

- ½ cup sugar
- 1¾ cups salad dressing
- 3 tablespoons vinegar.

Mix and pour in and let soak in overnight.

Anna Ruth Musser
Lebanon

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