

## Tasty lunches

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### HAM SALAD

3 cups ground cooked ham  
3 chopped hard cooked eggs  
½ cup minced green pepper  
½ cup minced celery  
½ cup mayonnaise  
2 tablespoons vinegar

2 teaspoons chives

Mix the ham, eggs, pepper and celery. Combine the vinegar and mayonnaise. Mix with ham mixture and vegetables. Sprinkle with chives.

Betty Biehl  
Mertztown

**ANSWER** - Here is Joyce Bupp's Corn Cob Jelly recipe that several readers requested.

### Corn Cob Jelly

12 freshly shelled, bright red, field corn cobs  
4 cups granulated sugar  
1 package fruit pectin (Sure-Jell)  
Drop or two of red food color

Cover cobs with water in large kettle, bring to boil and simmer for 20 minutes. Drain liquid through jelly bag. Measure 4 cups liquid and return to kettle. Stir in pectin and food color to shade desired. Bring to boil and add sugar. Bring to boil again and boil hard for one minute. Remove from heat, skim foam and seal.

**ANSWER** - Donna Lencaski, Latrobe, requested a recipe for carmel apples. Thanks go to Betty Biehl, Mertztown, for sharing her recipe.

### Carmel Apples

6 apples, yellow delicious if preferred  
1 tablespoon cornstarch  
1 tablespoon butter  
1 cup brown sugar  
½ cup water  
1 cup milk  
½ teaspoon vanilla

Cook apple in syrup made from sugar water. When tender, remove to dish. Mix cornstarch and milk together, add to cooked syrup from the apples. Cook until thick. Add butter and vanilla. Pour over apples in dish. Delicious. Serves 6.

**ANSWER** - Nancy Kramer, Newmanstown, requested Eggplant Casserole recipes. Thanks go to Mrs. Ray Reinecker, York Springs, and to all the others who shared their recipes.

### Baked Eggplant Casserole

1 large eggplant, cubed  
½ cup grated American cheese  
½ cup chopped onion  
1 egg, beaten  
Salt and pepper to taste  
1 tablespoon melted butter  
½ cup bread or cracker crumbs

Cook eggplant in small amount of water; drain thoroughly and then mash. Stir in egg, salt, pepper, crumbs, cheese. Reserve small amount of cheese for topping. Pour mixture into greased casserole dish. Cover with remaining cheese and additional crumbs. Sprinkle with butter. Bake at 450° F for 15-20 minutes or until browned. (White squash may be used for the eggplant.) Serves 4.

### ROCKY COAST HERO

4 large Kaiser rolls, split  
4 lettuce leaves  
8 slices Muenster cheese  
12-16 slices salami  
1 red onion, thinly sliced  
4-ounce jar roasted red peppers, drained  
2 to 3 cans sardines  
Mustard, pickles, olives  
Spread bottom half of each roll with mustard. Layer lettuce, cheese, salami, onion, pepper and sardines on each. Spread top halves of rolls with mustard and place over sardines. Secure with skewers or picks. Serve with pickles and olives.

### CEREAL NOUGAT BARS

3 tablespoons butter  
32 large or 3 cups miniature marshmallows  
4 cups Cheerios, Wheaties or Kix cereal  
½ cup coarsely chopped nuts  
½ cup shredded coconut  
4 squares (4 ounces) sweet or semisweet chocolate, melted  
Butter baking pan, 8x8x2 or 9x9x2-inches. Melt butter and marshmallows over low heat, stirring constantly. Remove from heat. Fold in cereal, nuts and coconut.  
Pat mixture evenly in pan with buttered back of spoon. Pour chocolate on top; spread in thin layer. Chill about 1 hour or until set. Cut into bars, 2x1 inches. Makes 32 cookies.

### TURKEY SALAD

2 cups diced, cooked salad  
½ cup minced raw celery  
½ cup mayonnaise or salad dressing  
Salt and pepper  
Mix turkey, celery and mayonnaise. Add salt and pepper to taste.

Betty Biehl  
Mertztown

## Cook's Question Corner



**QUESTION** - Grace Ikeler, Bloomsburg, would like a recipe for spiced cantaloupe.

**QUESTION** - Jean Stroble, Cogan Station, would like a recipe for spiced apple rings.

**ANSWER** - Arnold Jo Daly, Crownsville, Md., requested a recipe for flaky pie crusts. Thanks go to Betty Herschberger, Quarryville, for sharing her recipe.

### Flaky Pie Crust

1 ½ cups flour  
1 teaspoon salt  
½ cup oil  
2 tablespoons sugar  
2 tablespoons milk

Combine and mix well. Pat into pie pan.

**ANSWER** - Harold Latshaw, Walnutport, requested recipes for fudge and for molasses cookies. Thanks go to Mrs. Ray Keeny, New Freedom, for her fudge recipes and to Mrs. Sam Keens, Lititz, for her Molasses Cookie recipe.

### Creamy Cheese Fudge

1 3-ounce package cream cheese, softened  
2 packages unsweetened baking chocolate  
Dash of salt  
1 tablespoon cream  
2 cups unsifted powdered sugar  
½ teaspoon vanilla  
1 cup chopped nuts

Combine cream cheese and cream; beat until smooth. Add unsweetened baking chocolate and blend. Stir in vanilla, salt, and chopped nuts. Press into buttered 8x4-inch pan and chill until firm. Cut into squares. Makes about 1 pound.

### Soft Molasses Cookies

2 cups brown sugar  
2 eggs, unbeaten  
6 cups all-purpose flour  
3 teaspoons baking soda  
1 teaspoon ginger  
¼ teaspoon each of cloves and nutmeg  
1 teaspoon vanilla  
1 cup vegetable shortening  
1 cup Gold Label Brer' Rabbit molasses  
1 teaspoon salt  
½ teaspoon cinnamon  
2 cups buttermilk or thick milk

Cream shortening and sugar; Add eggs one at a time and then add molasses. Sift dry ingredients and add alternately with liquid. Cool dough. Drop by spoon on a greased cookie sheet. Bake at 375° F until cookie springs back when touched. Makes 6 dozen.

**ANSWER** - Eileen J. Tarpy, Deptford, N.J., requested a recipe for cream of broccoli soup. Thanks go to Marlene Sauder, Bowmansville, who shared her recipe.

### Cream of Broccoli Soup

½ cup onion, chopped  
2 cups cooked broccoli  
1 teaspoon salt  
1 cup cream or milk  
3 tablespoons butter  
2 cups chicken broth  
Dash of mace, optional  
3 tablespoons flour

Fry onion in butter until transparent. Blend onions and broccoli in blender until smooth. Heat the vegetables, chicken broth, salt and spice until ready to boil. Combine cream and flour until free of lumps and pour slowly into hot mixture. Continue to heat and stir until it becomes smooth and creamy.

**ANSWER** - Carol Kernard, Elizabethtown, requested a recipe for homemade baking mix. Thanks go to Edward Parent, Village of Berne, for sending his recipe and to all the others who shared their favorites.

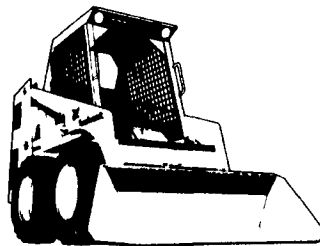
### Homemade Biscuit Mix

4½ cups all-purpose flour  
1 teaspoon salt  
5 tablespoons solid shortening  
5 teaspoons baking powder  
3 tablespoons unsalted butter

This basic recipe makes 3 batches (scant 2 cups each), and can be successfully doubled or tripled. In a bowl, whisk together flour, baking powder and salt. Cut in the butter and shortening using your fingers, a pastry blender or an electric mixer until the fat particles are no longer visible. Separate the mix in three equal parts and seal in airtight containers. Plastic freezer boxes or bags are excellent for this. Mix will keep in refrigerator for a month or will freeze for as long as 6 months. Use buttery flavored shortening for additional flavor and color.

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