

QUESTION - Erma Sheriff, Marysville, would like a recipe for Old Fashioned Raisin Cake

QUESTION - Grace Ikeler, Bloomsburg, would like a recipe for cooking apple dumplings in water

QUESTION - Josephine Shoemaker, Chambersburg, would like a recipe for a vegetable/jello salad that has a lime jello base with shredded raw vegetables and a tangy taste

QUESTION - Mrs Daniel Martin, East Earl, would like recipes using maple syrup Of special interest to her are recipes for canning and baking

QUESTION - Martha HoHmeier, Lincroft, N J, still needs a recipe for Lebanon sweet bag bologna

QUESTION - Mrs Norman Brown, Clementon, N J still needs a crumb bun recipe

ANSWER - Kathy Lechene, Patton, requested a recipe for canned cherry pie filling Thanks go to Esther Mae Martin, Myerstown, for sharing the following recipe

Canned Cherry Pie Filling

- 4 quarts pitted cherries
- 8 cups water
- 26 tablespoons Clear Jel
- Red food coloring, if desired
- 7 cups sugar
- Pinch of salt
- 1/4 cup lemon juice

Put 6 cups water, sugar and salt on stove While this heats, mix 2 cups water with clear jel Stir in and cook until thickened Blend in cherries and add lemon juice and food coloring Boil 30 minutes in jar to seal

ANSWER - Lisa Bloom, Johnstown, requested a pumpkin pie recipe Thanks go to Lydia Stoltzfus, Strasburg, for sharing her pumpkin pie recipe

Pumpkin Pie

- 2 cups cooked pumpkin
- 1 rounded cup white sugar
- 1 rounded cup brown sugar
- 3 tablespoons flour
- 5 eggs
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 6 cups milk
- 3 tablespoons butter or margarine

1 1/2 cups flour
1/2 teaspoon salt
1/2 cup milk
1/2 cup yellow corn meal

2 tablespoons vanilla
Mix flour, sugar, spices and salt Add egg yolks beat whites and fold in last Bake at 350°F until firm and brown - about 45 to 60 minutes

ANSWER - Mrs Clair Johnson, Damascus, Md, requested a recipe for cornmeal dumplings Thanks go to Janet Hartman, Chambersburg, for sharing her recipe

Corn Meal Dumplings

- 1 teaspoon baking powder
- 1 egg, beaten
- 1 tablespoon oil
- 1/2 teaspoon poultry seasoning

Mix flour, baking powder and salt together and set aside Mix eggs and milk, add oil Mix all ingredients together Drop by teaspoons into hot boiling broth They stand alone and do not stick together Cook about 6 to 8 minutes

Ham recipes

(Continued from Page B6)

UPSIDE-DOWN SUPPER

- 1 1/2 cups cubed cooked ham
- 1 cup cooked lima beans
- 1 8-ounce can cream-style corn
- 1 cup shredded sharp Cheddar cheese (about 4 ounces)
- 2 tablespoons minced onion
- 1 teaspoon Worcestershire sauce
- 2/3 cup Bisquick baking mix
- 1/2 cup cornmeal
- 1 egg
- 1/4 cup milk

Heat oven to 400°F. Mix ham, beans, corn, cheese, onion and Worcestershire sauce. Turn into greased 1 1/2-quart casserole Cover; bake 15 minutes.

Mix remaining ingredients; spoon over hot meat mixture, spreading batter evenly to edge of casserole. Bake uncovered 20 minutes. Cut into wedges; invert each onto place. Makes 4 servings.

CRAB-STUFFED HAM ROLLS

- 2 6-ounce packages frozen cooked crabmeat
- 12 thin slices boiled ham (about 1/2 pound)
- Curry Sauce (recipe below)
- Hot cooked rice

Sliced green onions or capers

Heat oven to 350 °F. Cut each block of frozen crabmeat into 6 sticks, each 1/2 inch wide. Place frozen stick of crabmeat on narrow end of each ham slice; roll up and secure with wooden pick. Place seam side down in ungreased baking pan, 13x9x2 inches. Cover; bake 20 minutes or until heated through.

While ham rolls bake, prepare Curry Sauce. Arrange ham rolls on rice; spoon sauce over rolls and sprinkle with sliced onions

VERSATILE HAM LOAF

- 1 pound pork
- 1 pound ham

Grind these two meats together. 1 egg 2 tablespoons brown sugar 1/2 cup milk 1 cup corn flake crumbs

Mix all ingredients together and bake in a loaf pan OR use this recipe as hors d'oeuvres. Mold into 1-inch balls and bake in a 13x9x2-inch sheet pan. Bake at 350°F. for 1 hour. During the last 15 minutes, baste with:

- 1/4 cup wine vinegar
- 1/2 cup brown sugar

- 1/4 cup water
- 1/2 tablespoon dry mustard

This is very easy and delicious.

HAM STEAK COLUMBO

- 2 large ham steaks (center cut)
- 1/4 pound provolone cheese, sliced thin
- 1/4 pound mozzarella cheese, sliced thin
- 1 medium onion, sliced very thin
- 1/4 pound fresh mushrooms, sliced thin
- 2 tablespoons butter
- 2 cloves garlic
- 1 tablespoon finely chopped parsley

Sauce:

- 1/4 cup olive oil
- 1 cup finely chopped onions
- 1 clove garlic, crushed
- 1 cup tomato sauce
- 1/4 cup brown sugar
- 3 tablespoons lemon juice
- 1 tablespoon vinegar
- 1/2 cup water
- 3 tablespoons soy sauce
- 2 tablespoons prepared mustard
- 2 teaspoons salt
- 1 teaspoon oregano
- 1/4 teaspoon pepper

In hot oil, cook onion and garlic until transparent. Add other ingredients and simmer uncovered for 15 minutes.

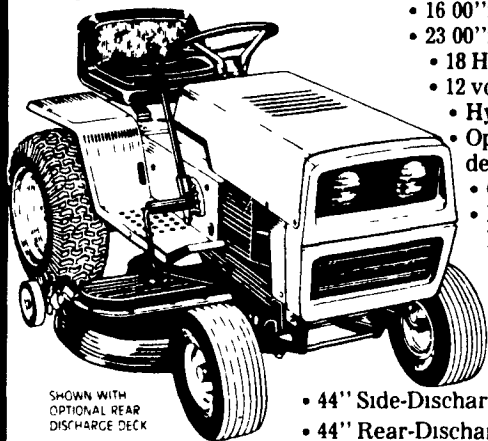
Using one ham steak, allow room to stitch (about 1/4 inch in from fatty edge); layer several slices of provolone and one layer of onion Place mozzarella around edge of provolone leaving center free for placement of mushrooms. Saute mushrooms in butter, garlic and parsley. When tender, place over above layers in ring formed by mozzarella cheese. Salt and pepper to taste. Top with any cheese left over. Place other ham steak over entire recipe aligning with ham steak on bottom. Taking a needle and some fairly heavy thread, lace together, taking care not to tear ham steaks. Before placing on charcoal grill, baste entirely with barbecue sauce. Grill for approximately 10 minutes per side. CAUTION: Watch steaks at all times as cheese tends to run. If cheese does run, turn steaks and allow cheese to harden and turn again.



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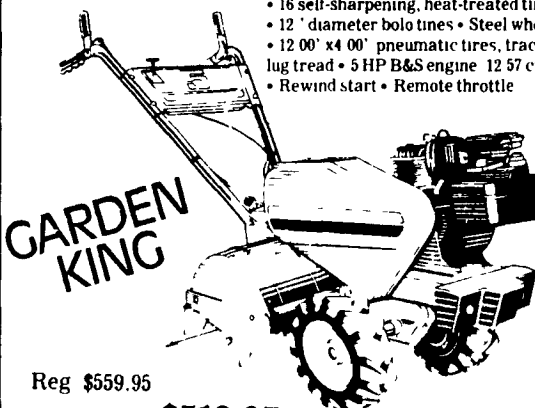
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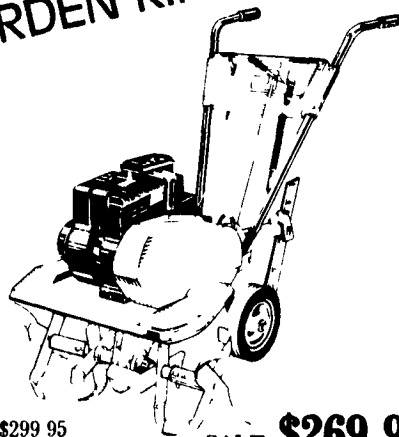
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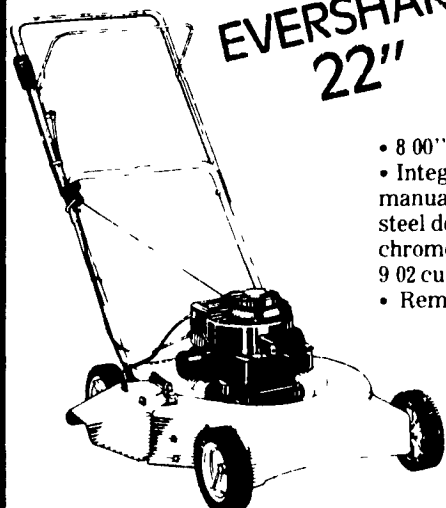
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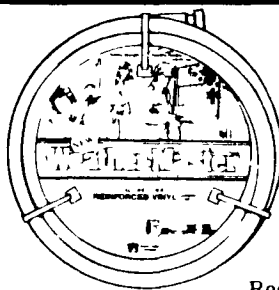
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