

QUESTION - Susan English, Roano, Va , would like a recipe for plain saltine crackers

QUESTION - Mrs Gene Klingler, Selinsgrove, would like recipes for jam, jelly, salad, pie or cake, using mulberries She also wants a recipe for blackberry wine

QUESTION - Mrs Otto Schultz, Robesonia, would like a recipe for chocolate mousse pie

QUESTION - Rachel Beachel, Danville, would like a recipe for a sauce that tastes like Heinz 57

QUESTION - Doris Grube, New Providence, would like recipes for fillings for pita bread

QUESTION - Audrey Nemeth, Mt Vernon, Me , would like a recipe for pumpernickel bagels

ANSWER - Leah Ridinger, York, requested recipes for turtle soup and maraschino cherries She also wanted to know how to prepare turtle for eating Thanks go to Eva Southard, Glen Rock, for her turtle recipes and to Fran Westfall, Spring Grove, for her maraschino cherry recipe

Turtle Soup

- 1 turtle
- 1 chicken
- 2 1/2 quarts corn
- 1 1/2 quarts finely cubed potatoes
- 9 hard boiled eggs
- Salt and peper to taste

To prepare turtle: Chop head off with an ax Rinse the turtle in plenty of cold water immediately after the head is removed. OR hang the turtle, neck-down on a hook until the blood stops flowing Wash carefully, then drop into a large quantity of salted boiling water and cook 10 minutes Pour off water and rinse in cold water

Rub the skin off the neck and legs with a coarse towel With pincers, pull the nails from claws Cover again with boiling water and add 1 or 2 slices of onion and a stalk of celery Cover and simmer 45 minutes or until the legs yield when tested between thumb and forefinger Let the turtle cool in the cooking water drain Place on its back, then use a sharp knife to cut the body loose from the shell Remove the sac near the back of the head (This is the gall bladder and will cause the meat to taste bitter if not removed) Also remove the little sections known as sandbags The liver, heart, and eggs (if any) may be cooked and used with the meat

For soup: Cook the turtle and chicken until soft Pick meat off the bone and cut fine Grind skin, heart, liver and gizzard Boil potatoes in broth until soft and add corn (if canned) If corn is fresh, boil with the potatoes Add meat

and chopped eggs Bring to a boil and serve Noodles can be added if soup is too thin

Maraschino Cherries

Wash and pit 4 1/2 pounds sweet cherries Soak overnight in brine of 2 tablespoons salt and 1 teaspoon alum for each quart of water used

Drain and rinse thoroughly Add 9 cups sugar 3 cups water, and 1 ounce red food coloring and bring to a boil

Let stand 24 hours and bring to a boil

Let stand another 24 hours and bring to a boil Add 1 ounce almond extract and juice of 1 lemon Can

Dairy recipe contest deadline is extended

HARRISBURG - Pennsylvania residents have been digging diligently into their recipe files to find just the right combination of dairy products and that "real" taste, as they scurry to enter the "Make It With Milk (And Other Dairy Products) Recipe Contest," sponsored by the Pennsylvania Dairy Promotion Program

Nearly 200 recipes have been received to date, according to Donald B. Duncan, chairman of the Pennsylvania Dairy Promotion Program Board Duncan recently announced that the contest deadline, originally set for June 30, has been extended. All entries must now be received by July 31, 1985

"We realize what a hectic time the summer months are, so we've decided to give everyone a little extra time to get their best dairy recipes in the mail to us," Duncan said.

Recipes must feature dairy products as main ingredients, and be registered in one of four

categories: appetizer/beverage, side dish, entree or dessert. All entries must feature at least one dairy product as a main ingredient. No imitation dairy products may be used in any recipe entry.

One grand prize winner in each category will receive a family-size White-Westinghouse Frost Free refrigerator/freezer. The 17-cubic foot model features a 4.6 cubic foot freezer, two dairy compartments, cold-controlled meat keeper and several other valuable conveniences.

Four semi-finalists in each category will receive a Sunbeam two-quart electric ice cream maker

Anyone interested in entering the contest can pick up an entry blank at their local supermarket dairy counter or write for complete contest rules to

PA Dairy Recipe Contest
P O Box 3050
Pittsburgh, PA 15230

Beef recipes

(Continued from Page B6)

PRIZE-WINNING MEATLOAF

- 1 1/2 pounds ground beef
- 1 cup tomato juice
- 3/4 cup oatmeal (uncooked)
- 1 egg
- 1/4 cup chopped onion
- 1 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Preheat oven to 350°F Combine all ingredients; mix well Press firmly into ungreased 8x4x2-inch pan Bake about 1 hour. Let stand 5 minutes before slicing.

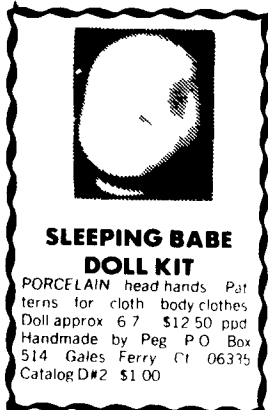
Sarah Miller Paradise

BARBECUED HAMBURGER

- 2 pounds hamburger
- 1 onion
- 1/2 cup catsup
- 2 tablespoons brown sugar
- 2 tablespoons vinegar
- 2 teaspoons mustard
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt

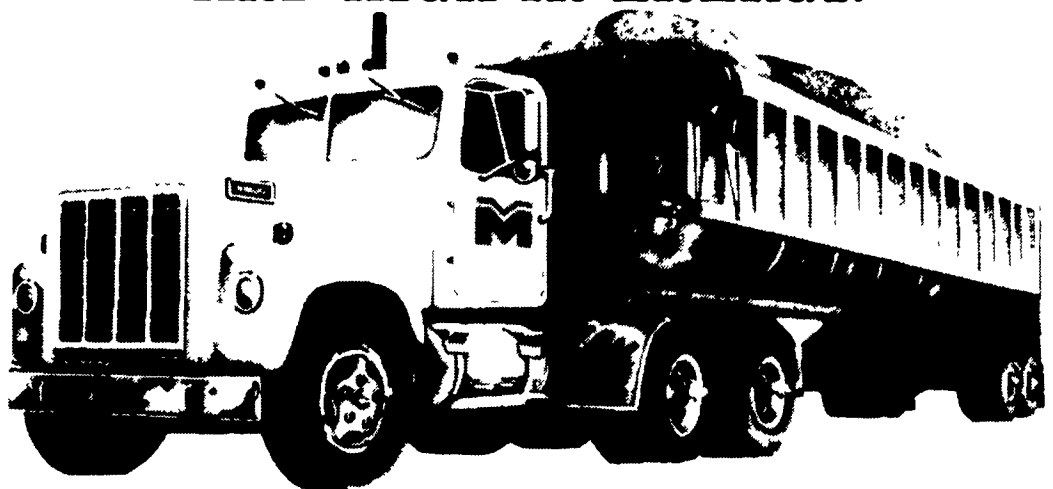
Fry onion and hamburger in 4 tablespoons hot fat until it has lost its raw red color Stir until smooth and add remaining ingredients Simmer 20 minutes.

Rebecca Miller Paradise



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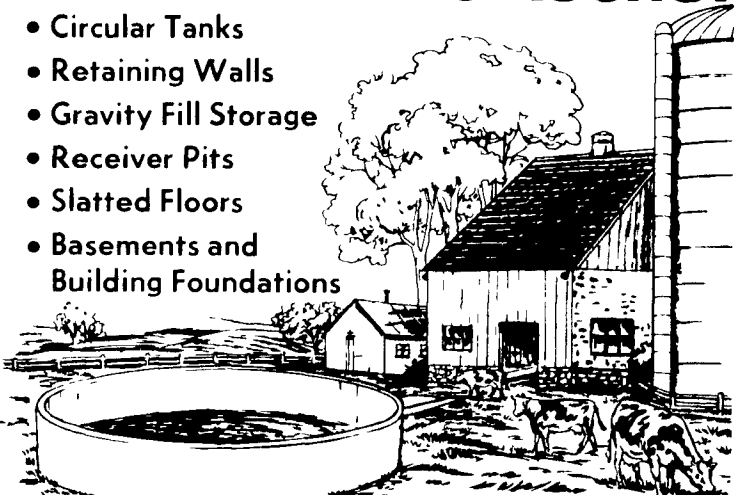
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