



QUESTION - Marian S. Blowers, Canandaigue, NY, would like a recipe for Chicken Cordon Bleu.
QUESTION - Mrs. Helen Kitchey, Everett, would like a recipe for sour cream.
QUESTION - Mrs. Otto Schultz, Robesonia, would like a recipe for chocolate mousse pie.
QUESTION - Bettie Barloge, York County, would like a recipe for smearcase cake, a type of cheese cake made with smearcase cheese.
ANSWER - Susan English, Roano, Va., requested a recipe for saltine crackers. Thanks go to Mrs. Pat Hood, Mt. Airy, Md., for the recipe below and to all the others who shared cracker recipes.

Homemade Crackers

- 1 cup flour
- 1 level teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 cup water

2 level tablespoons vegetable shortening
 Sift dry ingredients together and work shortening in with fingertips. Add enough water to make mixture like pie dough. Turn on slightly floured board and roll with rolling pin til very thin. Cut into squares and prick each several times with a fork. Sprinkle with salt or not, your choice. Put on cookie sheet and bake at 400°F. for 10 minutes. Makes about 2 dozen.

ANSWER - Mrs Gene Klinger, Selinsgrove, requested recipes for jam and pie using mulberries. Thanks go to Eva Southard, Glen Rock, for the mulberry recipes

Berry Jam

- 4 cups crushed berries
- 3 cups sugar
- 1/4 teaspoon salt

Rinse berries under cool running water. Drain, crush and measure berries into kettle. Stir in sugar and salt
 Cook over low heat until juice runs freely, then boil rapidly. Cook, stirring frequently, until jam thickens. Skim off foam quickly. Pour hot jam to 1/8 inch of top of jar. Wipe top and threads of jar; seal. Process in boiling water bath for 10 minutes to complete seal. All varieties of berries may be used.

Mulberry Custard

- 1 cup mulberries
- 3 eggs (large 9-inch pie or 2 eggs for 8-inch)
- 3/4 cup sugar
- 1 cup milk for 9-inch pie, 3/4 cup for 8-inch
- Flour
- Unbaked pie shell

Blend eggs, sugar and pinch of salt. Beat until fluffy, thick and yellow. Sprinkle 1 tablespoon flour over dough in pan. Put mulberries in the shell and sprinkle with flour until white. Pour custard over mulberries. Have oven at 400°F. until custard starts to rise, then reduce heat to 350°F. for about 12 to 15 minutes. Hint: Mulberries can be used in any recipe that calls for raspberries.

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Lebanon 4-H'ers take ribbons at Regional Night

LEBANON - Twelve Lebanon County 4-H members brought home gold and blue ribbons symbolic of special effort and outstanding achievement in competition to test knowledge gained through 4-H project activities. 4-H Regional Night was held recently at Cumberland Valley High School for youth from seven counties.

Fresh fruit

(Continued from Page B6)

CANTALOUPE PICKLES

- 2 large, slightly underripe cantaloupes
- 8 cups vinegar
- 4 cups water
- 2 teaspoons ground mace
- 4 sticks cinnamon
- 4 tablespoons whole cloves
- 8 cups sugar (or 4 cups white and 4 cups brown)

Peel cantaloupes and cut in 1-inch cubes. Place in 2 gallon crock or glass bowl. Combine vinegar, water and mace in saucepan. Add cinnamon and cloves (tied in cheesecloth bag.) Bring to boil; pour over cantaloupe. Let stand, covered, 12 to 18 hours in cool place.

Drain cantaloupe, reserving liquid in kettle. Bring liquid to boil; stir in sugar; add cantaloupe. Simmer, uncovered, until cantaloupe is translucent, about 1 hour. Remove spice bag. Remove cantaloupe with slotted spoon and pack into 4 hot pint jars. Return liquid to boiling; boil uncovered 10 more minutes; add to jars. Process in boiling water bath 5 minutes.

Ann Grumbine, Myerstown, and Dawn Hawryluk, Lebanon, earned gold ribbons for outstanding performance with demonstrations. Becke Grumbine of Myerstown earned a blue ribbon in her senior demonstration. These three are now eligible to compete at 4-H State Achievement Days held at Penn State in August.

Heather Sowers, Lebanon, and Michelle Slaybaugh of Annville also won blue ribbons in the junior demonstration contest for members under the age of 13.

A team of 4-H members from the Myerstown Raiders 4-H club won first place in a consumerama judging contest designed to test consumer skills. Team members, all from Myerstown, are Joan Bashore, Larissa Smith, Damian Shinier, and Andrew Smith. The team will enter state competition in August.

Thirteen members of 4-H dairy clubs participated in dairy bowl competition to test quick recall of dairy facts. A novice team of Michelle Bushong, Kraig Sellers, both of R4 Lebanon, and Judy Mase of Lebanon won first place in the junior contest for members under 13. Another junior team consisting of Melanie Bushong, Lebanon, Cori Bomgardner, Ono, and Lynette Shuey of Annville took third place.

Winning fifth place for horse bowl judging was the team of Kris Lehn, Lebanon; Rob Kain, Lebanon; Kirsten Gross, Lebanon;

and Leslie Strauss of Jonestown.

Clothing judging winners were Sharon Wagner, Lebanon, scoring third; and Jennifer Allwein, Lebanon, scoring tenth. In foodarama judging, Sara Frazier, Lebanon, placed fifth and Sherri Wenger placed sixth. They will be competing at Penn State in August.

The following members of two senior dairy bowl teams also competed: Ellen Hanson, Jon Sonnen, Dale Weaver, Becky Sonnon, Sherry Donmoyer, Matt Bushong and Dave Lentz.

Local judges at the events were Linda Funck of Palmyra, Gail Shiner of Myerstown, Alvena Kneasel, Lebanon and Denis Hoke, Lebanon County Agriculture Agent.



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