

## Zucchini Recipes

(Continued from Page B6)

### ZUCCHINI CASSEROLE

2 cups grated zucchini  
1 cup grated cheese  
1 cup crackers, crumbled  
2 eggs  
½ cup milk  
Salt and pepper to taste  
Onion, optional  
Beat together eggs and milk. Add remaining ingredients and stir by hand. Bake at 350°F. for 50 minutes.

Denise Brubaker  
McAllisterville

### ZUCCHINI RELISH

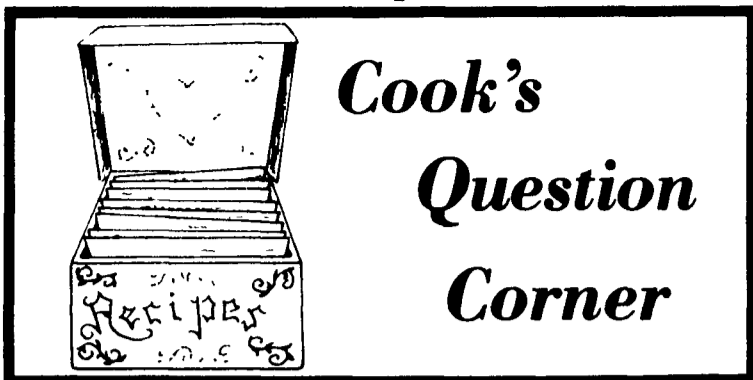
10 cups zucchini squash  
4 cups onion  
1 red pepper  
1 green pepper  
1 tablespoon salt  
Grind above ingredients together. Mix together:  
2½ cups vinegar  
¼ teaspoon celery salt  
4½ cups sugar  
2 tablespoons cornstarch  
1 teaspoon nutmeg  
1 teaspoon tumeric  
Mix together. Boil 30 minutes.

Eileen Z. Horning  
New Holland

### ZUCCHINI CASSEROLE

1 pint small curd creamed cottage cheese  
1½ teaspoons basil  
1 teaspoon oregano  
1 medium clove garlic, minced  
1½ cups pitted ripe olives, cut into wedges  
2 tablespoons butter  
2 pounds zucchini, crookneck or patty pan squash, diagonally sliced ¼ inch thick (7 cups)  
1 medium onion, cut into wedges  
½ teaspoon salt  
¼ cup flour  
2 tablespoons grated parmesan cheese

Mix cottage cheese, basil, oregano, garlic and 1 cup olives. Set aside. Heat butter in skillet. Add squash and onion and saute over high heat about 5 minutes or until tender-crisp. Sprinkle with salt and flour, mixing in. Turn half into shallow 2-quart baking dish. Spread cheese mixture overall. Top with remaining squash. Sprinkle with Parmesan cheese. Bake uncovered in 350°F. oven for 30 minutes or until heated through. Garnish with remaining olives. Serves 4 to 6.



## Cook's Question Corner

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, Pa. 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

**QUESTION** - Mrs. Leo Barsnica, Neshanic Station, N.J., would like a recipe for zucchini cookies.

**QUESTION** - Connie Kreider, Manheim, would like recipes for granola bars and for danish similar to the kind served by McDonald's.

**QUESTION** - W. J. Coddington, Rahway, N.J., would like a recipe for Concord Grape Skin Pie. She would also like to know how to prepare a refrigerator pie using 1 box lemon gelatin, 1 can evaporated milk and vanilla wafers or graham cracker dust for the pie crust. She needs a complete list of ingredients and the amount of each needed.

**QUESTION** - Katherine Van Ness, Wanaque, N.J., would like a recipe for old fashioned molasses cake.

**QUESTION** - Mary Lapp, Newburg, would like a recipe for granola bars with honey and a recipe for cream cheese.

**QUESTION** - Mrs. Ginny B. Atkinson, Bridgeton, N.J., would like a recipe for biscuits like those sold by Kentucky Fried Chicken.

**QUESTION** - Mrs. Randolph Foltz, Edinburg, Va., would like a recipe for "dough cake." The dough is allowed to sit overnight, then in the morning is pulled from the dough ball and stretched out. The dough is fried in grease. It puffs up and is eaten with eggs or butter and jelly.

**QUESTION** - R. K. from Mattawana, would like a recipe for Poor Man's Oysters.

**QUESTION** - Mrs. Delores Buhite, Reynoldsville, would like a recipe for blackberries wrapped in dough, sealed tight and dropped in boiling water. She needs the recipe for the dough and how long to cook it.

**QUESTION** - Beverly Reiner, Pitman, would like a recipe for Chicken Monterey using deboned chicken breasts with a type of barbecue sauce.

**ANSWER** - Connie Garrison, Dividing Creek, N.J., requested recipes for tomato butter and tomato jelly. Thanks go to Mrs. Leo Barsnica, Neshanic Station, N.J., for sharing the following Tomato Butter recipe and to Kathy Butler, Montoursville, for her Green Tomato Raspberry Jelly recipe.

### Tomato Butter

8 pounds tomatoes  
1½ pounds apples  
¾ teaspoon cinnamon

Peel, quarter and seed tomatoes. You should have about 8 cups. Quarter and seed apples. Toss into kettle and heat until the juice boils. Reduce to simmer and cook for 40 minutes. Reduce heat to low and cook 2 hours or until mixture is thick. Add cinnamon and puree in a processor or blender.

To can, pour hot tomato butter into clean half-pint jars. Water bath for 35 minutes in boiling water. Butter can also be frozen. To serve, defrost in the refrigerator overnight.

### Green Tomato Raspberry Jelly

6 cups ground green tomatoes  
5 cups sugar  
1 box raspberry flavored gelatin

Grind tomatoes. (I use a meat grinder. Small, hard tomatoes give the best results.) Mix tomatoes well with sugar. Bring to a boil on stove for 30 minutes. Remove from heat and add dry box of gelatin. Stir well. This mixture will thicken more in jars. Place in jars to seal.

**ANSWER** - Dorothy S. Riesterer, New Providence, requested recipe for crab apples. Thanks go to Lois Martin, Waynesboro, for sharing her Crabapple Gems recipe.

### Crabapple Gems

Wash, halve and core 2 quarts crabapples.  
1 cup water  
6 cups sugar  
½ teaspoon red food coloring  
¼ teaspoon oil of cinnamon

Bring first three ingredients to boil. Add oil of cinnamon and stir well. Add crabapples. Turn heat low and gently simmer for a half hour or until fruit is transparent and the sauce is thickened. Be sure not to cook — only simmer. Pack and Seal. Makes 4 pints.

## Horticulture Award

FLEMINGTON, N.J. — Elaine Fogerty Barbour has been named the 1986 first place northeast regional winner in the NACAA Turfgrass/Horticulture Communications Awards Program of the National Association of County Agricultural Agents. Her program consisted of timely garden tips publicized in local newspapers.

In addition Ms. Barbour was named the 1986 first place state winner in the District Mail Piece category of the NACAA Public Information Awards Program. The flyer announced the state-wide direct marketing conference Ms. Barbour coordinated last spring. Finally, Ms. Barbour was named first place state winner of the Public Relations in Daily Efforts Award Program for her coordination and participation in Ag Awareness Day in Hunterdon County.

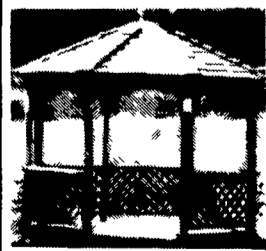
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