

Question Corner

(Continued from Page B8)

ANSWER — Anna Weaver, Annville, requested a recipe for perogies. Thanks to Anna Martin of Reinholds for answering her request.

Perogies

Dough:

- ½ cup butter
- 1 cup cottage cheese, small curd
- 2 eggs
- 2 cups flour
- ½ teaspoon salt
- Mix ingredients to form dough.

Filling:

- 6 to 8 potatoes, cooked and mashed
- Salt and pepper to taste
- 2 tablespoons butter
- ¼ pound grated cheddar cheese

Roll out dough on floured board. Use a coffee cup to press out circles. Spoon 1 tablespoon potato mixture onto dough circle. Fold in half and dampen edges with water. Press edges together. Boil 1½ quarts water with ½ teaspoon. Drop perogies into boiling water for 3 minutes. Saute perogies in brown butter with onions. Makes 24 perogies.

ANSWER — Anna Weaver, Annville, requested a recipe for pierogie. Thanks to Ida Hauryluk, Lebanon, for the following recipe.

Pierogi Dough

- 2 cups flour
- 2 eggs
- ½ teaspoon salt
- ½ cup water

Put flour on a bread board and make a well. Put salt and liquid ingredients into well. As you mix the center gradually pull in the flour a little at a time. Knead dough well. When dough is smooth, let rest under a bowl for at least 30 minutes.

In the meantime, prepare one of the following fillings.

Filling

- 8-ounces sour cream
- 2 eggs
- 1 teaspoon salt
- 3½ to 4 cups flour

Potato Filling

- ½ cup chopped onion
- ½ cup butter
- 1 teaspoon salt
- 4 cups mashed potatoes. Saute onion in butter until golden. Add mashed potatoes and salt. Mix well.
- Roll dough until thin. Cut into 3-inch circles. Place 1 teaspoon filling a little to one side of each round of

dough. Moisten edges with water, fold over and press edges firmly. Make sure it is firmly seal or it will open during cooking.

Drop pierogi into salted, boiling water. Cook gently 5 to 10 minutes. Do not crowd in the water or they will stick together. Remove from water with slotted spoon. Serve with melted butter. Contributor writes, "My family also likes them with sour cream. After they are cooked, they can be fried crisp in butter."

Solanco National Runners Up

Jennifer Hamish of Christiana and Dale Herr Jr. of Kirkwood have been named silver and bronze award winners respectively in the National FFA Eastern Region Proficiency Awards.

Jennifer, daughter of Mr. and Mrs. R. Edwin Hamish and a 1989 graduate of Solanco High School, became eligible for the award when she won the \$100 State FFA Fruit and Vegetable Production Proficiency Award. Her major enterprise was strawberries.

Dale, son of Mr. and Mrs. A. Dale Herr, is a 1988 graduate of Solanco High School. He became eligible for regional competition by winning the \$100 State FFA Specialty Crop Production Proficiency Award for tobacco production.

These awards are two of 29 agricultural Proficiency Awards presented annually at local, state, regional and national levels to recognize FFA members for their achievements in activities leading to careers in agriculture.

The Fruit and Vegetable Production Award is sponsored by Briggs and Stratton Corporation Foundation, Incorporated, while the Specialty Crop Award is sponsored by the R.J. Reynolds Tobacco Company (U.S.A.).

Jenny and Dale will be presented certificates and \$100 each at the Pennsylvania FFA Mid-Winter Convention in Harrisburg during January.



MILLION DOLLAR ALL

More in the field. More in the bank. And more in the bank—when you choose the right Agway alfalfa seed to begin with. An Agway variety bred to thrive under the growing conditions and management program on your farm. **EXCALIBUR**—Early maturing. Vigorous. Valued for broad spectrum resistance and rapid recovery. For prime alfalfa ground, you can't do better than Excalibur.

CENTRAL... with big potential for regrowth. Deliver outstanding resistance to the five major alfalfa diseases. Your best choice for variable weather conditions.

So don't delay. Order your seed today—from your Farm Enterprise Salesperson or Agway Store. And talk it for all your worth!

AGWAY ALFALFA. THE PROFIT PRODUCER.



All-Plant LIQUID PLANT FOOD 9-18-9 PLUS OTHERS!

- Contains 100% white ortho phosphoric acid. Made in USA.
- Non-corrosive. Won't settle.
- Top quality. Excellent service.
- Newest equipment.
- Financially sound... and growing!

Big Demand Requires More Distributors!

- I sell to farmers. How do I become your distributor?
- I'm a farmer. What's the price? Where do I get it?

CALL or SEND FOR FACTS: Phone: 814-364-1349

ALL-PLANT LIQUID PLANT FOOD, INC.
821 State Rd. 511 N., RFD 3,
Ashland, Ohio 44805