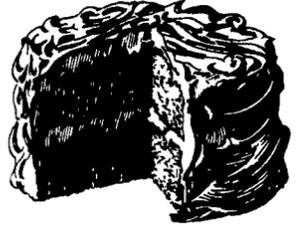




Home On The Range



Tomatoes Sprout Bushels Of Recipes

Some tomatoes taste scrumptious. Some tomatoes taste like wet cardboard. But don't blame it on the poor tomato. The difference in flavor depends mostly on when it is picked. The more ripe tomatoes are when plucked from the vine, the better the flavor.

When you need to resort to using unripened tomatoes, leave them at room temperature in a loosely covered paper bag or in a dark drawer until they turn red and slightly soft; then transfer them to the refrigerator. Ripened tomatoes should be refrigerated in a plastic bag placed in a vegetable drawer and used within three to seven days; otherwise, long refrigeration will cause them to lose flavor and nutrients.

The following methods of cooking tomatoes are often requested in recipes.

Bake or boil whole tomatoes or slices just long enough to make them soft.

Deep-fat fry tomatoes that have been dipped in a wet batter. Firm green tomatoes work best.

Grill-fry or saute firm slices of green tomatoes, coated with seasoned flour or breading, until they are golden brown.

Simmer and steam tomatoes for 5 to 10 minutes.

Stew tomatoes with just a little water or broth so they cook in their own liquid until soft.

V8 JUICE

6 quart kettle tomatoes
3 stems celery cut in chunks
2 or 3 peppers cut in pieces
1 onion chopped and fried in butter

8 to 10 stems of parsley
several cloves
3 tablespoons salt
1 cup sugar

Cook! Strain! Can!

A Manheim Reader

REALLY RED CATSUP

2 gallons tomato juice
7 tablespoons salt
2 onions
15 drops cinnamon oil
8 drops clove oil
3 cups vinegar
8 cups sugar
8 tablespoons cornstarch

Boil onions in tomato juice till it is cooked down one-third. Add vinegar and cook again. Add the oils, cornstarch and sugar which have been mixed together. Then boil one-half hour. Put in jars and seal.

A Manheim Reader

CAMBELL'S TOMATO SOUP

Group I:

14 quarts cut up tomatoes
14 stems celery cut up
14 bay leaves
27 whole cloves
1 pepper chopped

Cook Group I and put through sieve. Use a cup or two of the juice to mix to Group II.

Group II:

Make a smooth paste of:

12 tablespoons flour
1 pound butter
6 teaspoons salt
½ teaspoon black pepper
1 cup pasteurized cream
16 tablespoons sugar

Mix Groups I and II. Cook one hour stirring often. Can it while hot and then process 20 minutes. To serve, mix equal amounts of soup and milk or cream and heat. Makes approximately 16 pints.

A Manheim Reader

SPAGHETTI SAUCE

1 peck tomatoes
8 large peppers
8 large onions
2 tablespoons parsley
Cook together and put through strainer. Cook ½ day. Add salt. One teaspoon per quart sugar to taste.

1 tablespoon bay leaf
1 tablespoon basil
1 tablespoon oregano
Cook rest of day. Can it. Note: If using a firm tomato variety the cooking time only takes a few hours.

A Manheim Reader

ALMOST PIZZA

7 cups thinly sliced potatoes
1 pound ground beef
1 (11 oz. can) condensed nacho cheese soup
1 cup milk
1 (10¼ oz. can) condensed tomato soup
½ cup chopped onion
1 teaspoon sugar
½ teaspoon oregano
1 to 2 cups shredded mozzarella cheese

Place sliced potatoes in greased 9x13-inch pan. Brown ground beef. Sprinkle over potatoes. Mix cheese soup and milk in small saucepan and heat over medium heat. Pour over potatoes and meat.

In a mixing bowl stir together tomato soup, onion, sugar and oregano. Pour over all. Bake at 375°F for 1½ hours. Add pizza toppings and cheese the last 15 minutes of baking. Serves 8 to 10.

A Manheim Reader

PIZZA SAUCE

1½ quarts tomato juice
1 cup onion
2 tablespoons salad oil
½ cup sugar
1 teaspoon salt
1 tablespoon garlic salt
1 teaspoon oregano
1 teaspoon chili powder
pinch of pepper

Boil 20 minutes. Mix 2 tablespoons cornstarch in ½ cup water and add to the kettle. Bring to boil again and can it.

We raise 10 acres of tomatoes and I love to can them! Of course not all those - they get shipped to a cannery.

A Manheim Reader

SEAFOOD STUFFED TOMATOES

1 7-ounce package frozen shrimp, cooked, OR 1 cup cooked shrimp

1 6-ounce package frozen crab meat, thawed and well-drained
1 cup grated carrots
1 hard-cooked egg, chopped
2 tablespoons sliced green onion
1 cup sour cream
3 tablespoons chopped parsley
1 teaspoon lemon peel
2 tablespoons fresh lemon juice
1 teaspoon prepared mustard
1 teaspoon salt
¼ teaspoon pepper
6 large tomatoes

Cut shrimp into small pieces, flake crab meat. Combine shrimp, crab meat, carrots, egg, and onion in a bowl; chill. Combine sour cream, parsley, lemon peel, and juice, mustard, salt and pepper in a small bowl; chill. Lightly toss dressing with seafood mixture. Chill. Remove a slice from the stem and blossom ends of tomatoes. Place each tomato on side; cut into thirds about two-thirds down. Place ¼ cup seafood mixture into each sliced section (¼ cup for each tomato).

Jacy Clugston
Lancaster Co. Dairy Princess

CHILI SAUCE

½ bushel tomatoes - nice solid ones

1 dozen medium onions
2 bunches celery
6 red peppers
6 green peppers

Chop coarse or coarse chop in food processor. Place all this in canning pot.

Mix and put over vegetables:
6 cups sugar
2 tablespoons salt
1 teaspoon cinnamon
1½ teaspoons red pepper
½ teaspoon black pepper
1 cup vinegar

Put one tablespoon mixed spice (whole spice) in cloth bag and place in chili while it is cooking.

Peel tomatoes after hot bath as if canning; cut into chunks; place in pot with other vegetables. Pour liquid mixture over all this and cook for two hours; mix so it won't burn; seal in jars.

Helen Santak
Newark, DE



Although considered a fruit, tomatoes are most often used in vegetable, salad or casserole dishes.

HEARTY TOMATO-BEEF SOUP

1 pound ground beef
1 cup chopped onion
½ cup chopped celery
1 tablespoon butter
1 quart canned or fresh tomatoes
2 beef bouillon cubes
½ cup uncooked rice
1 teaspoon salt
1 bay leaf
2½ cups water

Saute ground beef, onion, and celery in melted butter until meat is well browned. Stir in remaining ingredients. Bring to boil; reduce heat. Cover and simmer for 20 minutes. Remove bay leaf before serving. Makes 2 quarts.

Rhoda Witmer
Carlisle

TOMATO SOUP TO CAN

3 gallons chopped tomatoes
14 stems celery
14 sprigs parsley
8 medium sized onions
Cook tomatoes, celery, parsley and onion until soft. Put through blender or food chopper. Bring to a boil and add ¼ pound butter.

Mix:
1¼ cups flour
1½ cups sugar
1 teaspoon pepper
3 tablespoons salt with 2 cups water to form a paste. Add to tomato mixture and can.

A. Cressman
Slatington R3

(Turn to Page B8)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

September 1- National Chicken Month
8- National Breakfast Month
15- Apple Dishes

Featured Recipe

Lancaster County Poultry Queen Debra Wolgemuth puts a plug in for eggs every chance she gets. She eats lots of scrambled eggs and will be whipping up omelets to promote the poultry industry during her reign, but her favorite egg dish is Cheese Souffle.

"Ummm... just thinking about it makes me hungry," the 17-year-old daughter of poultry farmers John and Thelma Wolgemuth said.

Try her taste-tempting recipe and read more about the poultry queen and the alternate queen, Bev Ginder, in this section.

CHEESE SOUFFLE

3 tablespoons quick-cooking tapioca
½ teaspoon salt
1 cup milk
¼ cup grated cheddar cheese, packed
3 egg yolks, beaten
3 egg whites, stiffly beaten

Combine tapioca, salt, and milk in a saucepan; let stand 5 minutes. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Add cheese, stirring until melted. Fold into beaten egg whites. Pour into 1½ quart baking dish; place dish in pan of hot water. Bake at 350 degrees for 50 minutes or until firm. Serves 4 to 5.

*To bake in custard cups, bake at 350 degrees for 30 minutes or until firm.