

(Continued from Page B8)

ANSWER — Martha Sensenig, Port Trevorton, requested a recipe to make French or Catalina dressing. Thanks to Elaine Wilson, Moorefield, W.V., and other unidentified readers for sending recipes.

French Dressing

- 1 14-ounce bottle catsup
- 1 cup granulated sugar
- ½ cup salad oil
- ¼ cup cider vinegar
- 1 medium onion, chopped
- 3 cloves garlic, chopped
- 1 teaspoon salt

Put all ingredients into a quart jar and shake well. It is best after it has set at least 4 or 5 hours to get all the flavors mixed.

French Dressing

- 2 cups Miracle Whip
- 2 cups sugar
- ¼ cup vinegar
- ½ cup catsup
- 2 teaspoons mustard
- 1 teaspoon paprika
- ½ teaspoon salt
- 4 teaspoons water
- ½ cup oil

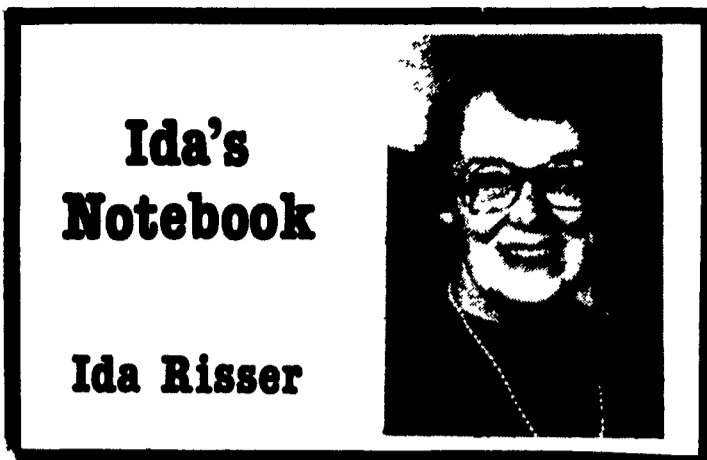
Mix well and store in refrigerator. Makes about 1 quart.

CORRECTION — Elaine Wilson sent a recipe for a flaky, light pastry crust for turnovers that she said is the best she has ever tasted. The recipe was printed last week with an error. Here is the corrected version.

Crust For Turnovers

- 3 cups flour
- 1¼ cups shortening
- 1 teaspoon salt
- 1 egg, well-beaten
- 5 tablespoons water, cold
- 1 tablespoon cider vinegar

Cut shortening into flour and salt. Combine egg, water, and vinegar. Pour all at once into flour mixture. Stir with fork. Roll on lightly floured board. This crust may be re-rolled without getting tough. Dough may be refrigerated for two weeks.



Ida's Notebook

Ida Risser

Today is Saturday the thirteenth and not Friday the thirteenth, which is supposed to be bad luck.

A few weeks ago my husband wanted to go to a Saturday sale, and, as I must do most of the driving just now, I reluctantly went along. This was a sale held by a distant relative. My husband not only bought a few items but also had a chance to visit.

It was a rainy day, but despite the weather a large crowd attended and the cars lined the road in both directions. I found a nice flat spot to park and got off the road. Then we walked in a muddy lane with an open umbrella over our heads. The mud pulled the rubbers right off my feet. In the house one room was filled with small items in boxes and on

ANSWER — V. Martin, Springfield, Va., requests recipes for root beer extract, gingerale extract, and homemade gingerale. Thanks to Veronique Collier of New Hope for sending recipes that she has used successfully.

Ginger Extract

- 6 ounces ginger root
- 1 cup sugar
- 2 cups water

Peel and dice ginger root. Put in heavy saucepan and add water. Boil 5 minutes. Let set for 12 to 24 hours, covered with a towel. Strain, wrap ginger root in cheesecloth and wring out thoroughly to get all the juice. Discard ginger. Add sugar to juice and simmer 5 minutes. Cool and bottle. To serve, put 1 tablespoon of the ginger extract into a glass with ice and seltzer. Stir.

ANSWER — Thanks to Lydia Stoltzfus, Bloomsburg, for sending a recipe for dandelion jelly.

Dandelion Jelly

Pick 1 quart dandelion blossoms without stems. Wash them and boil them in 1 quart water for 3 minutes. Drain off 3 cups liquid. Add 1¼ box Sure-Jell or pectin, 1 teaspoon lemon or orange extract and 4½ cups sugar. Boil together about 3 minutes.

Contributor writes that it tastes similar to honey.

trays— an accumulation of many years. Curious folks handled the things and rearranged the books and dishes.

Rain and more rain fell and when I went to move the car I could not! The ground was very soft and someone had parked broadside directly behind me. There was nothing to do but to call a tow truck. So, while my husband sat in the car, I walked in a farm lane where several pickup trucks were parked, but I found no one at home. I continued my hunt for a telephone by walking to a new house up a hill along the road.

Here a kind lady helped me contact the AAA. But, I discovered that we would have to pay the tow truck as we couldn't say the engine did not work. So, I dragged my soaked self back to the car to wait. Finally the truck came and lifted our car out of the tight squeeze that it was in.

It was a day that I'd just as soon forget. But, one can always say, "It could have been worse."

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FEM Scholarship Consultant is a scholarship matching service with access to a nationwide data base serving South Central Pennsylvania. Owner Faye E. Miller said that FEM is a service business offering to help students and parents obtain information on scholarships that are available from private fundings and corporations.

Miller said that 80 percent of private aid does not require proof of need. Many sources give college funding based upon interests, hobbies, ethnic background, ancestry, and even name. Some scholarships are for the older student; in fact, 42 percent of all college students are more than 25 years old. To find these obscure scholarships, call (717) 764-5002 or fax to (717) 767-5486, for a free consultation.

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