

Peanut Butter Topping

½ cup peanut butter
1 cup light corn syrup
½ cup salted peanuts, coarsely chopped, optional.
Place peanut butter and corn syrup in a medium-sized mixing bowl. Beat until thoroughly mixed. Stir in peanuts; pour into jars and cover tightly. Makes 1½ cups. Serve over cake or ice cream.

Peanut Butter Topping

½ cup peanut butter
1 14-ounce can sweetened condensed milk
½ cup peanuts, chopped coarsely, optional
In a heavy sauce pan, place peanut butter and condensed milk. Cook over low heat until thoroughly mixed. Stir in peanuts.
Serve over ice cream or waffles. Store in tightly covered container in refrigerator.

Mint Topping

½ cup light corn syrup
1 teaspoon creme de menthe flavoring or
¾ teaspoon peppermint flavoring and 2 to 3 drops green food coloring
In a small bowl, mix the corn syrup and mint flavoring. Store in tightly-covered container.

Mint Sauce

¾ cup light corn syrup
½ cup packed mint leaves
2 tablespoons lemon juice
½ teaspoon salt
In a covered blender container, blend all ingredients at high speed. Stir before serving. Spoon over fresh fruit for salad or dessert.

ANSWER — A reader from Greencastle requested a recipe for making boiled apple dumplings. Thanks to Eva Southard of Glen Rock for sending a recipe.

Sweet Corn For The Home Gardener

HONESDALE (Wayne Co.) — The three types of sweet corn commonly planted include:

1. Normal sugary kernels contain moderate but varying degrees of sugar, depending on the variety. The sugars convert to starch rapidly after harvest. This type of sweet corn has the "traditional" corn flavor and germinates best when soil temperatures are between 55 degrees F and 60 degrees F.

2. Sugary Enhanced sweet corn has a gene, when present, that modifies the normal sugary (su) gene. When this happens, the result is increased tenderness and, to a certain degree, the sweetness

of the sweet corn. The conversion of sugar to starch after harvest is slowed. No isolation from "normal" sweet corn is necessary when planting an (Se) sweet corn. A soil temperature of between 55 degree F to 60 degrees F will help in the germination of sugary enhanced (Se) sweet corn seed.

3. Shrunken (sh2) sweet corn seed is characterized by the shrunken or dry or wrinkled appearance of the seed. The gene involved in this type of sweet corn creates greatly heightened levels of sweetness in the corn and promotes a slow conversion of the kernal sugar (sucrose) to simpler

sugar (such as fructose) after harvest. The common name for this type of sweet corn is "Super Sweet" sweet corn.

Cross-pollination between a "super sweet" and a "normal" or "sugary enhanced" sweet corn variety will result in tough, starchy kernels in both types. The seed of shrunken-type (sh2) sweet corn must be handled very carefully because this type of seed tends to be very brittle and can "fracture" or break-apart very easily if it is handled roughly. Broken or "fractured" sweet corn seed will not germinate and the total number of sweet corn plants in the field or garden will be drastically reduced.

Shrunken-type (sh2) sweet corns germinate best when the soil temperature is between 65 degree F and 70 degree F. Shrunken-type (sh2) sweet corns must be isolated from other types of sweet corn in order to protect their unique "super sweet" qualities. Try to separate this type of sweet corn from other sweet corns by maintaining a 10 to 14 day variety maturity difference or by maintaining a barrier of at least 500 feet between unlike sweet corns.

Sweet corn plants like a well-drained fertile soil with a pH range of 6.0 to 6.8. Sweet corn seed should not be planted too deep about 1 to 1 1/2 inches is fine. The use of a good starter fertilizer like 5-10-5 or 8-24-8 is also recommended.

For additional information about growing sweet corn please contact the Wayne County Cooperative Extension Service by dialing 253-5970, extension 239.

Boiled Apple Dumplings

Roll out a large sheet of pie dough, rather thick, and cut in pieces large enough to cover an apple. Pare and core the apple without cutting in pieces. Fill the inside hole with brown sugar with a little lemon juice. Put one apple in a piece of dough and seal it.

Dust them thickly with flour and put them in a pot of boiling water. Boil until the apples are soft when pierced with a fork. Serve warm with cream or a sweet sauce.

CORRECTION — Here is a correction for the apple fritter 'sunday' that appeared in the paper two weeks ago. "Eat slowly. It's a Sunday made in heaven," writes Betty Light of Lebanon.

Apple Fritter 'Sunday'

In a dessert dish, place:

1 to 2 Mrs. Paul's hot apple fritters

Top with:

2 scoops vanilla ice cream

Drizzle with:

2 to 4 tablespoons butterscotch topping

Top with:

½ cup whipped cream

Finish off with:

1 maraschino cherry

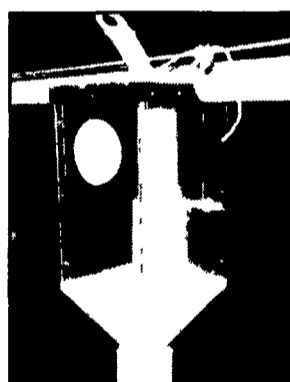
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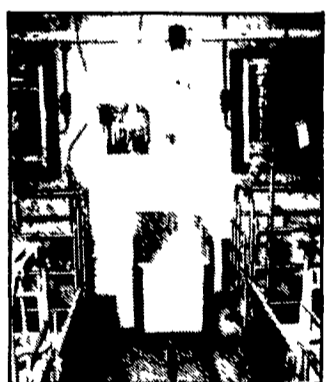
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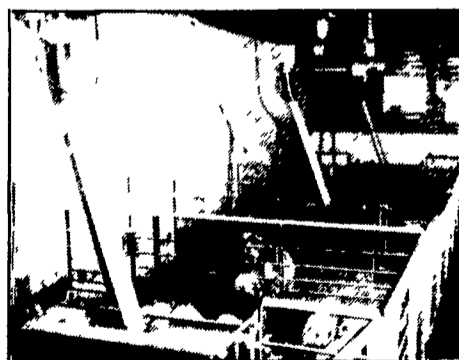
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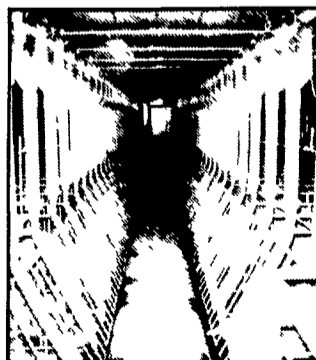
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