

Cooks Question

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QUESTION — Marie Geisinger wants to know what went wrong with a recipe for crock jam. She said she used the following recipe using fresh cherries. It turned out terrible, she said. Marie said it never thickened, and the cherries were "tough." "Because of the sweetness, it wasn't even good as an ice cream topping," she said. "Any suggestions (about) what may have gone wrong?"

Crock Jam

- 2 cups fruit
- 2 cups sugar

Cook for 20 minutes on low heat. Cool. Place in crock or large glass container. Use any fresh fruit as it comes in season. Fruits you can use — apricots, cherries (sweet and sour), rhubarb, pineapple, blueberries, plums, strawberries, raspberries, apples, pears, currants, peaches, blackberries. Don't put in berries such as blackberries, raspberries, currants and etc. until they have been strained to remove the seeds. You can use this jam anytime and you can add fruit the following year if you have any jam left. Does not need to be refrigerated.

ANSWER — Eunice J. Petersheim, Bethel, shows how to take "Cheese Whiz" to can.

"Cheese Whiz" To Can

- 3 two-pound blocks of Velveeta cheese
- 3½ cups evaporated milk or cream
- 1 quart milk
- ¼ pound butter

Melt together over low heat. Fill pint jars and cold pack 20 minutes. Makes 20 pints.

For variation, add chopped-up hot peppers to some of the cheese before canning.

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Have You Heard?

By Doris Thomas
Lancaster Extension
Home Economist

MAKING FLAVORED VINEGARS

Flavored vinegars have become very popular in the supermarket. However, it is easy to make your own, and if you grow your own herbs it is inexpensive.

The addition of herbs, spices, and fruits to vinegar will soften and mellow the sharpness of vinegar while adding their characteristic tastes. The combinations and flavors can be varied to suit individual tastes. It is an easy process and there are just a few guidelines to follow:

- Be sure the containers used are sterilized to prevent the vinegar from clouding. Use containers made of glass or crockery.

- Either apple cider, distilled white or wine vinegar, or a combination of vinegars may be used. Apple cider vinegar blends well with fruit flavors while distilled white may be preferred for the more delicate herb flavors. Wine vinegar has a more robust flavor that can support the stronger flavors of garlic, tarragon, and the like.

- A great variety of herbs, singly or in combination, may be used. Try mint, basil, tarragon, dill, rosemary, oregano or chives. Use about 3 to 4 fresh sprigs of fresh herbs to each pint of vinegar. Herbs should be completely immersed.

- If fresh herbs are not available, dried herbs may be substituted. Use about 3 tablespoons dried herbs to each pint of vinegar. Let the vinegar stand 3 to 4 weeks, then strain through damp cheesecloth or damp coffee filter and discard herbs.

- Fruit flavors that have appeal are lemon or orange peel, strawberries, raspberries, and pears. Try fruit in combination with other flavors such as orange or lemon with mint or spices such as cinnamon and cloves. Use the peel from one lemon or orange for each pint of vinegar.

- Experiment with your own combination of seasonings. The flavors will mellow and blend in

the bottle and the possible combinations are endless.

- It takes about 3 to 4 weeks for the flavors to develop. Let the container stand, tightly capped, in a cool dark place. Use within 3 to 4 months.

To speed the process up by a week or so, heat the vinegar to just below the boiling point and bruise or coarsely chop the herb leaves. When the flavor has reached the level you prefer, strain the seasonings out and return vinegar to a clean container. Add a fresh sprig of herbs for decoration and identification.

- If the flavors become too strong, flavored vinegars may be diluted with more of the same kind of vinegar.

- Let your creativity take over in finding uses for flavored vinegars. They add a new dimension to vinaigrettes and salad dressings, vegetables, meat, poultry, or marinades and seasoned mayonnaise.

If you would like to receive your free copy of Flavored Vinegar Recipes, send a self-addressed, stamped envelope to me at the Lancaster County Cooperative Extension Office, 1383 Arcadia Road, Lancaster, PA 17601.



HAPPENINGS

Adams Co. 4-H Officers Training Session

Adams County 4-H Club presidents, vice presidents, secretaries, treasurers, news reporters, song leaders, and game leaders were acquainted with their duties and responsibilities at the 1991 4-H officers training session.

An Adams Co. 4-H senate committee planned the session to help each officer become better informed of their particular office responsibilities.

Specific workshop presenters were Mary Jane Hilbert, Gettysburg National Bank, treasurers' workshop; Darlene Resh, extension 4-H program assistant, news reporters' workshop; Carol Rex, Upper Adams 4-H leader, secret-

arys' workshop; 4-H teen leaders Dan Ludwig, Gettysburg, Mariebel Gabrielson, Abbottstown, Raquel Piper, New Oxford, and Sonja Smith, Gettysburg, game and song leaders' workshop; and Jared Tyson, county 4-H agent and Amy Miller, 4-H teen leader, presidents' and vice-presidents' workshop. More than 60 4-H members attended.

Special recognition was given to Balow/Mount Joy and Sheep Club for having all their officers present at officers training. Registration was done by Heidi Miller, Jean Sterner, Sonja Smith, and Heather Herfel. Each officer received a 4-H notepad and 4-H pencil. Refreshments were served by the Abbottstown 4-H Club.





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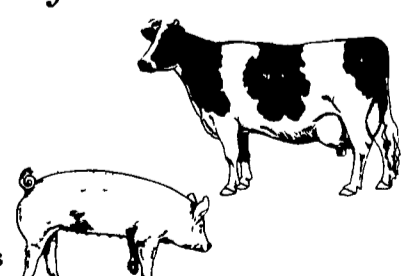
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