

# Cook's Question

(Continued from Page B8)

**ANSWER** — Jennifer Hall, Delta, requested recipes to can tomato paste, spaghetti sauce, pizza sauce, and fruit butter (low sugar or honey used). Thanks to Cook's Corner fan and Robert Uhler, Boyertown, for sending recipes.

### Tomato Medley Sauce

- ¼ cup olive oil
- 3 carrots, peeled and shredded
- 2 green peppers, diced
- 2 garlic cloves, minced
- 3 large onions, diced
- 12 pounds tomatoes, peeled and diced
- ¼ cup honey
- 1 tablespoon salt
- 6 tablespoons oregano, dried
- 2 teaspoons basil, dried
- ½ teaspoon pepper
- 12-ounces tomato paste

Saute all veggies in oil except tomatoes about 15 minutes. Add tomatoes, stir, simmer several hours on low heat (uncovered) until just about desired thickness. Add spices, sugar, and paste. Simmer, uncovered over low heat until desired thickness. To can, heat until very hot, pour into hot jars, leaving ¼ -inch head space. Seal and process in boiling water bath. Process pints 30 minutes.

If you have fresh oregano or basil, use handfuls of the herb but first take it off the stem and chop it finely.

### Spaghetti Sauce

- 6 quarts tomato puree
- 2 garlic cloves
- 3 peppers
- 3 onions
- 1 pint vegetable oil
- 1½ cups sugar
- ½ cup salt
- 1 tablespoon basil
- 1 tablespoon oregano

Grind the cloves, peppers, and onions. Combine all ingredients and cook until sauce is desired thickness. Pour into jars and seal. To make tomato puree, drain the water off the cooked tomatoes before straining them.

**ANSWER** — Barbara Randall, Holcomb, N.Y., requested a recipe for making condensed milk. Thanks to Anna Cressman, Slatington, and others for sending recipes.

### Sweetened Condensed Milk

- 1 cup non-fat dry milk
- ½ cup granulated sugar
- ½ cup boiling water
- 3 tablespoons butter, melted

Put all ingredients in blender and process until smooth. Let cool. Refrigerate covered. Makes 14 ounces.

### Sweetened Condensed Milk

- ½ cup evaporated milk
- ¼ cup sugar
- 2 tablespoons butter

Combine ingredients. Cook over medium heat, beating until sugar and butter are completely dissolved.

**ANSWER** — Janet A. Miller, Easton, wanted a recipe for mincemeat (with meat) and directions for canning it. Thanks to Alice Horning, Mifflinburg, for sending a recipe.

### Mincemeat

- 21 pounds cooked ground beef
- 32 pounds apples, ground with peelings
- 4 pounds raisins
- 6 cups brown sugar
- 4 cups molasses
- 9 tablespoons salt
- 1 cup lemon juice
- 3 quarts cider
- 1 quart meat stock
- 1½ quarts wine
- 8 teaspoons cinnamon
- 3 teaspoons cloves
- 3 teaspoons nutmeg
- 12 teaspoons allspice

Add juice as desired. Mix everything together and put into quart jars. Process in hot water bath for 2 hours.

# Art, Craft Directories

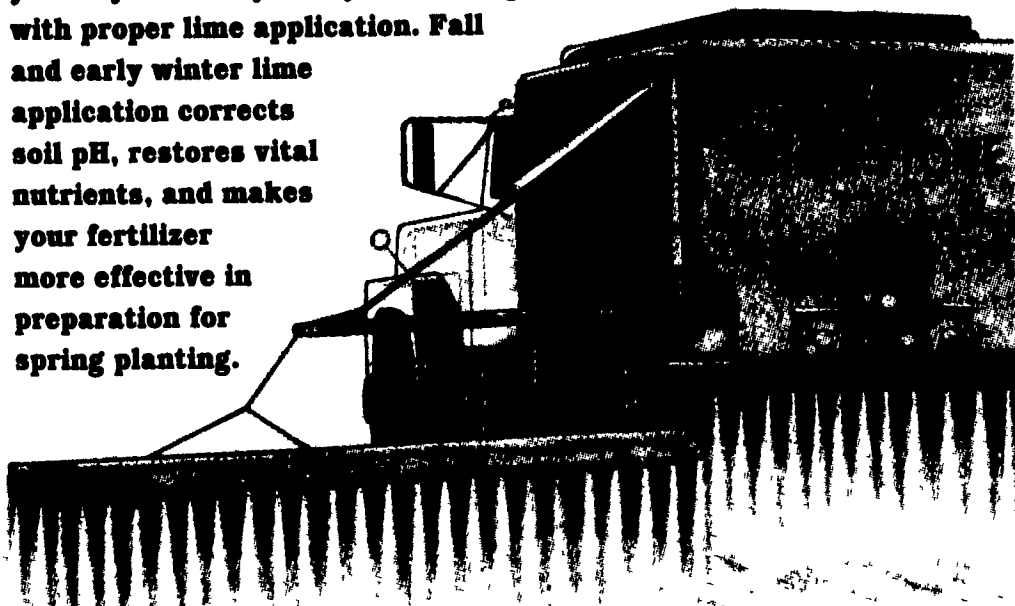
LANCASTER (Lancaster Co.) — The 1992 Art and Craft Show Directory for Lancaster County and surrounding areas is now available. Published by the Market House Craft Center, the directory provides information for 152 art and craft shows in the area. It is intended for people who are interested in exhibiting in the shows as well as for patrons who like to attend them. The booklet includes an index of shows by towns, which facilitates locating a specific show when the date is unknown. Each event is described, with date, title, location, hours, special attributes, the number of exhibitors, the expected attendance, and the admission charge. Also given is information for potential exhibitors such as the fees, the requirements and deadlines for applications and the contact person.

There is a \$3 charge for the directory, which covers postage and printing costs. Directories may be ordered by sending a check or money order to: 1992 Show Directory, Market House Craft Center, P.O. Box 552, Lancaster, PA 17603.

Directories may also be picked up at the Market House Craft Center. The Craft Center is located in the lower level of Southern Market Center at the corner of Queen and Vine Streets in downtown Lancaster. Look for the sign over the steps on Vine Street. The Market House Craft Center is a nonprofit organization, and a Chapter of the PA Guild of Craftsmen. Call 295-1500 for current hours and more information.

## Proper lime application can increase your dry weather yield

You can't control the weather, but you can increase your dry weather yield by controlling soil fertility with proper lime application. Fall and early winter lime application corrects soil pH, restores vital nutrients, and makes your fertilizer more effective in preparation for spring planting.



Hi-Calcium

Hi-Magnesium

# Martin Limestone

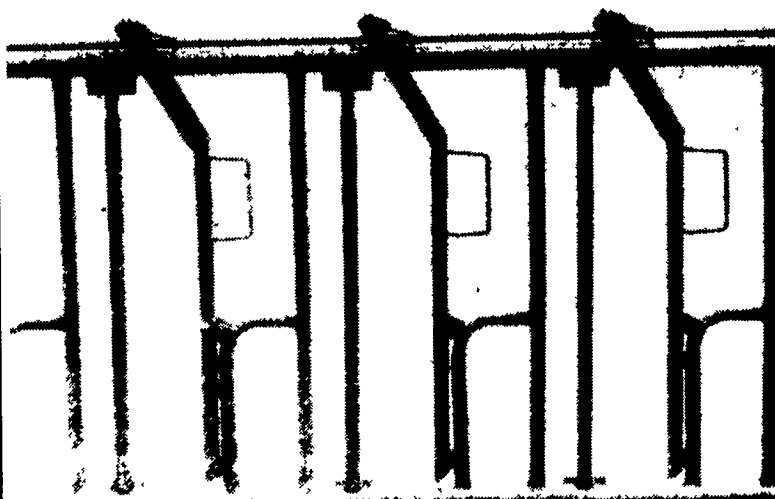
For prompt delivery contact your local Martin Limestone dealer or call Blue Bell, Pa.

(800) 233-0205

(717) 354-4125



## HEADLOCKS



THREE SIZES AVAILABLE TO MEET ALL YOUR CATTLE HANDLING NEEDS EXTRA HEAVY CONSTRUCTION FEATURES

- \* 1.9" O.D. High Yield Tube Top & Bottom Frame
- \* 1" structural pipe on verticals & locks
- \* All yokes lock on individual catches, no strain on control rod
- \* Yoke stabilizer on large sizes
- \* Unique design allows more head room
- \* Neck bar can be removed or adjusted without tools
- \* Individual lock on each yoke for holding one or more animals
- \* No loose pins or parts to get lost in manure or drop in pit

# PAUL B. ZIMMERMAN, INC.

Call or Write For Additional Information And Your Nearest Dealer

295 Woodcorner Rd.  
Lititz, PA 17543  
1 Mile West of Ephrata  
Phone: 717-738-1121