

"Microwave Magic"

By:
Carol Stark



Winter is soon over so why not take one more fling and make some homemade soup? This is a good tasting, quick-to-make soup that our family loves. It is a hearty soup that's a meal in itself. It can be served with crackers and fruit for a light supper, especially in the winter.

Cream of Broccoli and Cheese Soup

2 cups chopped celery
1 cup finely chopped onion
1 package (10 ounce) chopped broccoli
1 cup cottage cheese
2 cups whole milk
1 can (10 3/4 ounces) cream of chicken soup, undiluted
1/2 teaspoon salt, if desired
1/8 teaspoon white pepper

Cook celery, onion and broccoli in 2 1/2 quart covered casserole in microwave on HIGH for 6 minutes, stirring after 3 minutes. Set aside. Blend cottage cheese in blender or food processor until very smooth; slowly add milk while continuing to blend. Add chicken soup to cheese/milk mixture; blend; add mixture to cooked, undrained vegetables. Microwave on HIGH until heated through (about 3 minutes) without boiling. Add salt and pepper. Makes approximately 6 servings.

Macaroni Casserole with Polish Sausage

1/4 teaspoon dried dillweed
1 pound cooked Polish sausage, cut into 1/2 inch slices
2 cups thinly sliced zucchini
1/2 cup shredded Swiss cheese (2 ounces)
1 - 10 3/4 ounce can condensed cream of celery soup
1/2 cup milk
1/2 cup sour cream
2 tablespoons chopped pimiento
1 teaspoon dried parsley flakes
1/2 teaspoon minced dried

onion

2 cups hot cooked corkscrew macaroni

In a mixing bowl stir together soup, milk, sour cream, pimiento, parsley flakes, dried onion, and seasoning. Add macaroni, sausage, and vegetable; gently toss until well combined. Turn into a 2 quart casserole. Micro-cook, covered, on 100 percent (HIGH) power for 15 to 20 minutes or until heated through and vegetable is tender, stirring twice. Top with cheese. Micro-cook, uncovered, on 100 percent power (HIGH) for 1 to 2 minutes more or until cheese is melted. Makes 5 servings.

Pasta Pie Italian Style

1 pound ground beef
1 teaspoon sugar
1 teaspoon dried oregano, crushed
1/2 teaspoon garlic salt
1/2 cup shredded mozzarella cheese (2 ounces)
1 medium onion, chopped
1 - 7 1/2 ounce can tomatoes, cut up
1 - 6 ounce can tomato paste
1 tablespoon all purpose flour
2 beaten eggs
3 cups hot cooked spaghetti (6 ounces uncooked)
1/3 cup grated Parmesan cheese
2 tablespoons butter or margarine
1 cup cream-style cottage cheese, drained
Crumble ground meat into a 2 quart casserole. Add onion; micro-cook, covered, on 100 percent power (HIGH) for 5 to 6 minutes or until meat is no longer pink, stirring once to break up meat. Drain off fat. Stir in undrained tomatoes, tomato paste, flour, and seasoning. Micro-cook, covered, on 100 percent power (HIGH) for 7 to 8 minutes or until

mixture is thickened and bubbly, stirring once. Set aside.

Stir together the beaten eggs, hot cooked spaghetti, Parmesan cheese, and butter or margarine. Form spaghetti mixture into a "crust" in a greased 10 inch pie plate. Cover with vented clear plastic wrap. Micro-cook spaghetti crust on 50 percent power (MEDIUM) for 5 1/2 to 6 1/2 minutes or until 1 crust is just set, giving dish a half-turn after 3 minutes.

Spoon cottage cheese over bottom of crust. Spread meat mixture atop cottage cheese. Micro-cook, covered, on 50 percent power (MEDIUM) for 3 to 3 1/2 minutes or till hot, giving dish a half-turn after 1 1/2 minutes. Sprinkle with topping; let stand 5 minutes. Cut into wedges to serve. Makes 6 servings.

Scones Apricot

1/3 cup snipped dried apricots
1/4 cup apricot yogurt
1 cup all purpose flour
3 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup butter or margarine
1 cup quick cooking rolled oats
1 beaten egg
2 teaspoons sugar
1/4 teaspoon ground nutmeg

In a mixing bowl stir together flour, the 3 tablespoons sugar, baking powder, and salt. Cut in butter or margarine until mixture resembles coarse crumbs. Stir in rolled oats and fruit. Stir together egg and liquid; add to dry ingredients, stirring just until moistened. Knead gently 4 or 5 strokes on a lightly floured surface. Pat dough into an 8 inch circle. Stir together the 2 teaspoons sugar and ground nutmeg or cinnamon. Sprinkle atop dough. Cut circle of dough into 12 wedges. Arrange wedges on a lightly greased 12 inch round nonmetal plate, leaving a least 1/2 inch space between wedges.

Micro-cook, uncovered, on 100 percent power (HIGH) for 3 to 4 minutes or till done, rotating the plate a half-turn after 2 minutes. (When done, surface may still appear moist, but a wooden pick inserted into the center of the scones should come out clean.) Remove scones to a wire rack; cool for 5 minutes. Serve warm. Makes 12 scones.



The Rosemanns, quilt collector's, use the quilt in their talks to demonstrate how quilts document family histories.

Talents

(Continued from Page B2)

PICKLED WATERMELON RIND

5 pounds watermelon rind
5 cups granulated sugar
2 cups distilled white vinegar
2 cups water
1/2 teaspoon oil of cloves
1/2 teaspoon oil of cinnamon
Pare watermelon and cut into 2-inch pieces.

Mix 1/2 cup salt with 2 quarts water and soak watermelon pieces overnight.

In the morning, drain and rinse with cold, clear water. Drain again. Cook watermelon in water until fork tender, drain.

Combine sugar, vinegar, water, and spices. Bring to a boil and pour it over drained rind. Let stand overnight. The next morning, drain off syrup, cook syrup for 5 to 6 minutes. Repeat above procedure for 3 days. On the third day, cook rind and syrup together for 3 minutes. Fruit will remain clear if the oil of spices are used. Use water bath method. Makes 6 pints. Be sure to refrigerate overnight before serving.

PEAR OR PEACH SMOOTHIE

Peel and pit 3 pounds fully ripe pears or peaches

Cook over low heat until soft enough to go through a baby mill or fruit sieve. Place pulp in a sieve and allow to drip for 2 hours. Combine:

3 cups juice
1 cup pulp
1/4 cup lemon juice
7 1/2 cups granulated sugar
1 packet Certo

Measure fruit in large saucepan. Add the exact amount of sugar, then mix well.

Place over high heat, bring to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, stir in Certo.

Allow mixture to set for 5 minutes, then skim off foam with metal spoon.

Ladle into sterilized jars and lids. Follow water bath method in canner.

SCRIPTURE CAKE

(Uses biblical references for ingredients)

1 cup butter, softened (Judges 5:25)
2 cups sugar (Jeremiah 6:20)
1 tablespoon honey (Exodus 16:31)
6 medium-sized eggs (Isaiah 10:14)
3 1/2 cups all-purpose flour, divided (I Kings 4:22)
2 teaspoons baking powder (I Corinthians 5:6)
1/2 teaspoon salt (Leviticus 2:13)
1/2 teaspoon ground cinnamon (I Kings 10:10)
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1 cup water (Exodus 17:6)
2 cups raisins (I Samuel 30:12)
2 cups figs, chopped
1 cup chopped almonds (Genesis 43:11)

Set oven 325 9x5-inch loaf pan, greased and floured.

Bake 1 hour and 30 minutes until wooden pick inserted does not leave impression.

Cream butter in large mixing bowl, add sugar gradually and beat well. Add honey, beat well. Add eggs, one at time, beating well after addition. Combine 3 cups flour, baking powder, salt, and spices; mix in bowl and add to cream mixture alternating with water, beat well after each addition. To leftover flour, coat raisins, figs, almonds; fold into batter. Spoon batter into loaf pan. Bake at 325 degrees for 1 hour and 30 minutes.

Cool cake in loaf pan for 10 minutes on cake rack. Remove cake to wire rack and cool completely. Yield: one 9-inch loaf. Does not need frosting.

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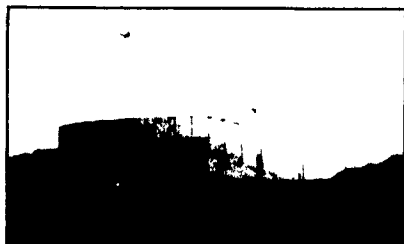
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