

Tomato Favorites

(Continued from Page B12)

Process in boiling water canner with water 1-2-inches above jar tops. Bring water to a rolling boil then set timer for the recommended processing time.

Some recipes from the workshop are printed as follows. Do not alter the proportions if you are going to can these recipes as the proportions of vegetables to acid and tomatoes may make it unsafe.

SCALLOPED FRESH TOMATOES

- 1 medium onion, chopped
- 2 tablespoons butter
- 4 medium, ripe tomatoes, sliced
- 1 cup grated sharp cheese
- 1 cup fine, soft bread crumbs
- 1 cup dairy sour cream
- 2 eggs, well-beaten
- ½ teaspoon salt

Cook onions in butter until tender. Place half the tomatoes in a 10x6x1½-inch baking dish. Top with half each onions, cheese, and crumbs; repeat. Mix remaining ingredients. Pour over top. Bake at 350 degrees for 35 to 40 minutes. Serves 4 to 5.

TOMATO SALSA

- 4 cups peeled, cored, chopped tomatoes
- 2 cups seeded, chopped long green chiles
- ½ cup seeded, chopped jalapeno peppers
- ¼ cup chopped onions
- 4 cloves garlic, finely chopped
- 2 cups vinegar
- 1 teaspoon ground cumin
- 1 tablespoon oregano leaves
- 1 tablespoon fresh cilantro
- 1½ teaspoon salt

Combine all ingredients in a large saucepan and bring the mixture to a boil, stirring frequently.

Reduce heat and simmer 20 minutes, stirring occasionally. Ladle hot into pint jars, leaving ½-inch headspace. Adjust lids and process in a boiling water canner for 15 minutes. Yield: 4 pints.

TOMATO TACO SAUCE

- 8 quarts peeled, cored, finely chopped paste tomatoes
- 2 cloves garlic, crushed
- 5 cups chopped onions
- 4 jalapeno peppers, seeded, chopped
- 4 long green chiles, seeded, chopped
- 2½ cups vinegar
- 2 tablespoons salt
- 1½ tablespoons black pepper
- 1 tablespoon sugar
- 2 tablespoons oregano leaves
- 1 teaspoon ground cumin

Combine ingredients in a large saucepan. Bring to a boil, then reduce heat and simmer, stirring frequently until thick (about 1 hour). Ladle hot mixture into pint jars, leaving ½-inch headspace. Adjust lids and process in boiling water canner for 15 minutes. Yield: 16-18 pints.

TOMATO PASTE SALSA

- 3 quarts peeled, cored, chopped slicing tomatoes
- 3 cups chopped onions
- 6 jalapeno peppers, seeded, finely chopped
- 4 long green chiles, seeded, chopped
- 4 cloves garlic, finely chopped
- 2 12-ounce cans tomato paste
- 2 cups bottled lemon juice
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 tablespoon ground cumin
- 2 tablespoons oregano leaves
- 1 teaspoon black pepper

Combine all ingredients in a

large saucepan. Bring to a boil. Reduce heat and simmer for 30 minutes, stirring occasionally. Ladle hot into pint jars, leaving ½-inch headspace. Adjust lids and process in boiling water canner for 15 minutes.

Yield: 7-9 pints.

LETTI'S HOMEMADE TOMATO SOUP

- 5-quarts tomatoes, cored, quartered
 - 1 large onion, chopped
 - 1 large pepper, chopped
 - 1 cup chopped celery leaves
- Wash tomatoes, core, quarter, and place in kettle with other vegetables. Cook until vegetables are tender, stir often to prevent scorching and sticking. When vegetables are tender, put them through a food mill to remove skins and seeds. Season with salt and pepper, to taste.

Freeze tomato mixture in 2 cup containers to make 1 quart soup. When ready to make soup, have tomato mixture heated. Make the following milk mixture.

- 1 tablespoon flour
- 1 tablespoon butter
- 1 cup milk

Mix together flour and cold milk until lumps dissolve. Melt butter and heat flour and milk mixture over medium heat until it boils and thickens, stirring often. Season with salt and pepper if desired.

Have ready equal amounts of hot thickened milk mixture and tomato mixture. Slowly pour the tomato mixture into the milk mixture, stirring as you do it. Remember tomatoes are acid. If you forget and add the milk into the tomato juice, it will curdle almost immediately. Heat gently until serving temperature.



Ida's Notebook

Ida Risser

This past Sunday our son from Georgia asked me to take a drive with him. We spent a few hours simply driving in our local area. During this time we drove through three covered bridges and saw a beautiful stone arch bridge.

It was a time for reminiscing as I pointed out the place where a blacksmith shop was previously located. Here my father brought his horses to be shod. We saw large homes built along the Conestoga River, and I told him where houses had been burned down. There were abandoned stone quarries, and we took some pictures.

One day during his visit we were eating dinner when his brother stopped in to say that he was going to pick up some baby pigs. You should have seen those grandchildren push in their French

fries as they wanted to go along. After the pigs arrived, they were something new to play with on the farm. Our two black cats hid every time they saw the children coming and could only be petted at feeding time.

Just now I have so many bouquets. There are not enough tables to put all of them on and properly display them. In the living room is a big green vase with gladiolas. The dining room table has a vase of large zinnias while the kitchen table has two bouquets. One is of asters and the other of roses. For some reason our roses do not last very long after they are cut. I've tried putting them in hard water instead of soft water but it does not seem to make any difference. Even giving them fresh cuts does not help.

ADADC Simplifies Food Label Literacy

SYRACUSE, N.Y. — An information explosion has hit America's supermarkets and American Dairy Association and Dairy Council Inc. (ADADC) in conjunction with National Dairy Council is taking advantage of the new label system to promote dairy products.

"LABEL-EASE: A guide to Using the New Food Labels" is an educational program for high school students and adults developed by the National Dairy Council (NDC) to demystify the new nutrition labels.

With more than 17 pieces of nutrition information listed on each

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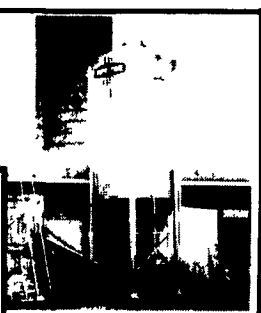


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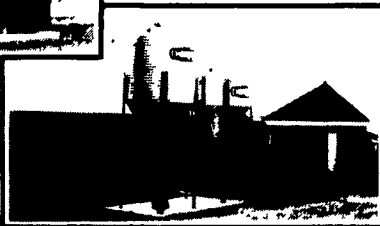
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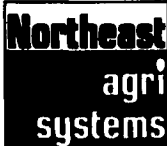
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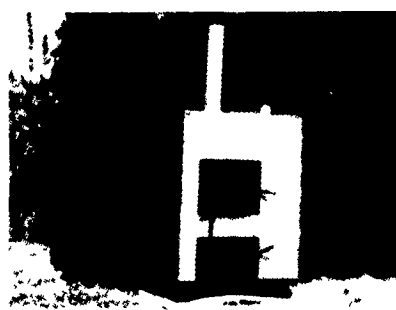
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