



(Continued from Page B8)

**ANSWER** — I.M. Filler, Brookfield, Mass., wanted like a recipe for stuffed pumpkin or as one friend called it, Poor Man's Turkey. Thanks to Irwin for writing again to say that he is a man who reads every issue of recipes. After he sent in the request, a neighbor, Sandy Rawson, gave him the recipe. He shares this unique recipe with our readers who may be interested in trying it.

**Poor Man's Turkey**

- 1 small pumpkin
- 1 pound ground beef
- 1 onion, chopped
- 4 medium-sized potatoes
- 1 to 1½ teaspoons poultry seasoning
- Salt and pepper, to taste

Cook potatoes, mash with milk and butter. Brown ground beef with onion, drain fat. Mix should be moist, add mashed potatoes to ground beef. Add seasonings. Cut off top of pumpkin for lid. Clean out shell. Put hamburger stuffing inside pumpkin. Put on lid. Bake at 350 degrees in approximately ½ -inch water in Dutch oven. Cover and bake 1½ to 2 hours. Cut slices to serve. Cut off shell after it is cooked.

Irwin writes that he now understands why it is called poor man's turkey.

**ANSWER** — Jean Nestler, Halifax, wanted a recipe for lime gelatin and cottage cheese salad that was served at the Harvest House Restaurant in Colonial Park during the early 1970s. Here are some recipes from our readers.

**Lime Salad**

- 6-ounce package lime Jell-O
- 1 cup boiling water
- 1 cup pineapple juice
- 1 cup small curd cottage cheese
- 1 cup whipped cream topping
- 8-ounces crushed pineapple
- ½ cup chopped pecans or walnuts, optional

Mix Jell-O with boiling water. Stir until all dissolved. Add pineapple juice. Cool in refrigerator until thickening starts. Beat until fluffy. Fold all other ingredients together with Jell-O. Refrigerate until it sets firmly.

Myrtle Sherk of Manheim writes that this may be made in a mold sprayed with vegetable spray for easy removal. Can be touched up with maraschino cherries for a festive look. She received this recipe from her daughter-in-law who lives near Harrisburg.

**Pineapple Lime Cheese Salad**

- 1 package lime or lemon Jell-O
- 1 cup hot water
- 1 cup pineapple juice
- 1 cup crushed pineapples
- ¼ cup maraschino cherries, chopped
- 8-ounces cream cheese

Dissolve Jell-O in hot water, add pineapple juice and chill. Mix in cream cheese, 2 tablespoons cherry juice or cream. When smooth, combine cheese with pineapple and chopped cherries.

When Jell-O begins to thicken, add the first mixture. Pour into a mold. Chill until firm. Float in hot water for only a half minute to loosen from mold. Turn upside down on a plate with lettuce leaves.

Mrs. Elvin Nolt, Leola, writes that it may be garnished with mayonnaise purchased from a health food store for best flavor

**Delicious Jell-O Salad**

- 2 boxes lime Jell-O
- 1 box lemon Jell-O
- 1 cup mayonnaise
- #2 can crushed pineapple
- 1 pint cottage cheese
- 1 can evaporated milk
- 1 small jar maraschino cherries
- Nuts, optional

Drain juice, add enough water to make 2 cups. Heat and stir in Jell-O. Add pineapple, 1 pint cottage cheese, 1 cup mayonnaise, 1 can evaporated milk, 1 small jar maraschino cherries and nuts if desired. Let set. Serve on lettuce.

**ANSWER** — Velma Winters, Manheim, wanted a recipe for baked potato soup. Thanks to Carol Apple, Johnstown; Audrey Coleman, Elmer, N.J.; Miriam Worley, Hummelstown; a New York reader, and others for sending recipes for this and for Firehouse potato soup, which had been requested by Ruth Ann Burke.

**Houllhan's Baked Potato Soup**

- 1½ pounds baking potatoes
- ¼ pound butter
- 2 cups diced yellow onions
- ½ cup flour
- 5 cups water
- ¼ cup low-salt chicken base
- 1 cup instant potato flakes
- ¼ teaspoon dried basil flakes
- ½ teaspoon tabasco
- 1 cup heavy cream
- 1 cup milk
- Salt and pepper to taste

Wash potatoes, prick skins and bake until fork pierces center easily. Remove from oven and cool. Remove skins and cut potatoes into ½ -inch cubes. Melt butter in a large saucepan. Add onions and saute over low heat until onions are translucent. Add flour to onions and butter, cook 4 to 5 minutes, stirring well until flour is absorbed. In a separate container, combine water, chicken base, potato flakes, and seasonings. Stir thoroughly to eliminate lumps. It will thicken. Add slowly to onion mixture, stirring so no lumps form. Increase to medium heat and continue cooking until soup begins to simmer. Add milk and cream, stirring until smooth and lightly thickened. Do not boil. Add cubed baked potatoes and stir to combine. Remove from heat and serve. Makes about 1 gallon. Top with either grated mild cheddar, scallions, or toasted seasoned bread cubes.

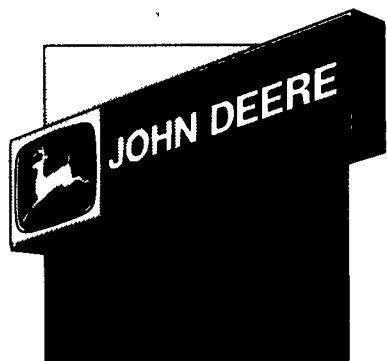
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**Baked Potato Soup**

- ¾ cup butter
- ¾ cup all-purpose flour
- 7 cups milk
- 4 cups baking potatoes, baked, peeled, and cubed
- 4 green onions, sliced
- 12 bacon strips, cooked and crumbled
- 1½ cups shredded cheddar cheese
- 1 cup sour cream
- ¾ teaspoon salt
- ½ teaspoon pepper

In a large soup kettle, melt the butter. Stir in flour until smooth. Gradually add milk, stirring constantly. Add potatoes and onion mixture. Simmer for 10 minutes. Stir in remaining ingredients; stir until cheese is melted. Yield: 8-10 servings.



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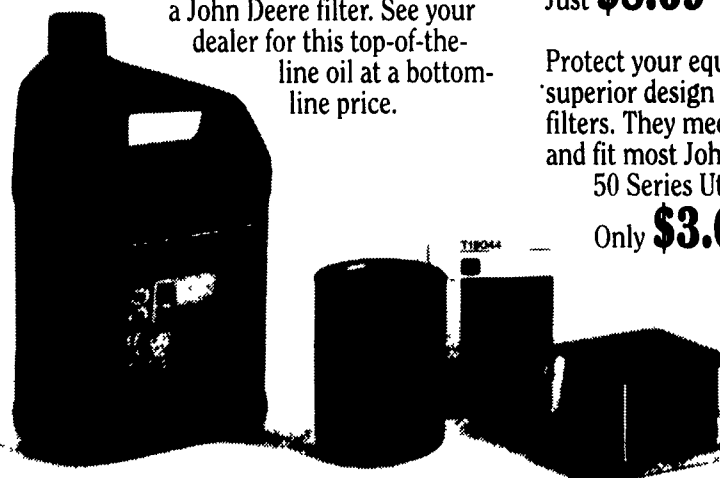
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