



Cook's Question Corner

(Continued from Page B8)

ANSWER — Helen Spencer, Troy, wanted recipes for spaghetti salad. Thanks to Tina Forry, Palmyra, and to Donna Wilson, Port Royal, for sending recipes.

Spaghetti Salad

- 16-ounce bottle Wishbone Italian Dressing
- 1 teaspoon sugar
- ½ bottle Salad Supreme
- 1 medium cucumber, chopped
- 2 medium tomatoes, chopped
- 1 small onion, chopped
- 1 cup chopped celery

Break spaghetti into quarters. Cook and drain. Add dressing, sugar, and Salad Supreme mix. Add cucumber, tomatoes, onion and celery; mix. Let set overnight in refrigerator. Do not eat before it is marinated.

ANSWER — Shirley Jean Ash, Bridgeport, W.V., wanted recipes using 1½ pounds ground beef. Thanks to Patty Ashton, Schellsburg, for sending one of her family favorites.

Burrito Bake

- 1 cup Bisquick
 - ¼ cup water
 - 16-ounce can refried beans
 - 1 cup thick salsa
 - 1½ pounds ground beef, drain well
 - 1½ cups shredded cheddar cheese
- Grease 10-inch pie plate. Mix together Bisquick, water, and beans until smooth. Spread in pie plate. Layer meat, salsa, and cheese on bean mixture. Bake 25 to 30 minutes. Serve with sour cream and chopped garden onions.

ANSWER — Ann Wiegler requested a recipe for pickled herring. Thanks to Irene Greer, Richwood, W.V., who sends two recipes that she received on a trip to Denmark. She writes that after enjoying a Danish smorgasbord for 21 days, getting a recipe book that contained these recipes was a must.

Marinated Herring

- 4 large fillets of fresh herring

Brine:

- 4 cups water
- ¾ cups coarse salt
- 4 tablespoons sugar

Marinade:

- 1½ cups pickling vinegar
- 2 cups water
- 1½ cups sugar
- 1 tablespoon whole allspice
- 1 teaspoon whole pepper
- ½ teaspoon ground pepper
- 2 teaspoons dill seeds
- 1 teaspoon whole cloves

4 onions (1 leek or 3 spring onions)

Wash fillets and drain. Boil ingredients for brine and cool. Pour brine over herring fillets and chill for two days. Remove fish from brine, wash and drain. Mix ingredients for marinade and boil. Cool. Put herring fillets and sliced onions and leek into a crock or deep dish and pour cold marinade over them.

Fish may need to be weighted to stay in marinade. Use a small plate and a jar filled with water or a small clean rock. Marinate in refrigerator for 3 three days before serving.

Pickled Herring

- 4 fillets salt herring
- 1 piece horse radish (about 1-inch long)
- 1 carrot
- 2 red onions
- 2 bay leaves
- 2 teaspoons allspice
- 2 teaspoons mustard seeds
- 2 small pieces dried ginger or 1 teaspoon ground ginger

Marinade:

- ¾ cup pickling vinegar
- ¾ cup water
- 1 cup vinegar

Soak herring overnight. Wash, drain, and cut into one-inch pieces. Boil water, vinegar, and sugar for marinade and cool. Peel horseradish, carrot, and onions. Cut into thin slices. Layer herring with onions, carrots, horseradish, and spices in a tall wide-mouthed jar or crock. Cover the fish with marinade.

Marinate in refrigerator for one day. Fresh horseradish may be hard to find. A tablespoon of ready-made grated horseradish may be sprinkled between herring layers instead.

ANSWER — Sherry Cramer of Bridgeton, N.J., wanted a recipe for the best meatloaf. Thanks to Michelle Mills, Knoxville, for sending this one from her mother. She said her mother experimented a lot to come up with a meatloaf that her dad would eat. The family thinks this one is the best.

Best Meatloaf

- 2 pounds ground beef
- 1 cup milk
- 1 cup uncooked rolled oats
- 1 beaten egg
- ¼ cup chopped onion
- 2 teaspoons salt
- ¼ teaspoon pepper

Combine all ingredients. Mix well. Press firmly into an ungreased loaf pan. If preferred, pour a little more milk over the top. Bake at 350 degrees for about one hour. Let stand 5 minutes before slicing.

This recipe also makes excellent meatballs. Omit the milk and add one more egg.

ANSWER — For the reader who wanted cabbage recipes. Here are some from Fay Leslie, Woodstown, N.J.

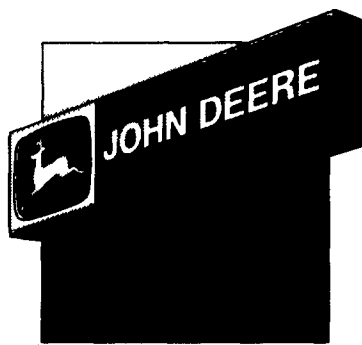
Cabbage Pie

- 2 cans refrigerated crescent rolls or biscuits
- 1 pound ground beef
- 1 onion, chopped
- 1 small head cabbage, chopped
- 1 can cream of mushroom soup
- 1 cup shredded sharp cheddar cheese

Brown meat and draining. Saute onion and cabbage in 1 tablespoon oil for several minutes. In a 9x13-inch pan, layer meat, top with cabbage and onion. Spread soup over top. Spread cheese over top. Unroll rolls or separate biscuits. Arrange on top of cheese. Bake at 350 degrees for 30 minutes.

Noodle
 1 small head cabbage
 ½ pound wide noodle
 3 tablespoons olive oil
 Salt and pepper to taste
 Heat oil in large heavy
 10 minutes until crisp-d
 dies per package direct
 noodles and toss with ca
 to coat all noodles. Allow
 Even better next day

3 tablespoons cooking oil
 1 medium onion, chopped
 1 medium green pepper
 14-ounce can tomato
 1 cup water
 ½ teaspoon powdered
 2 teaspoons brown
 ¼ cup lemon juice
 Small piece bay leaf
 ½ teaspoon salt
 ¼ teaspoon pepper
 8 large cabbage leaf
 2 cups ground cook
 1 cup grated raw po
 1 small onion, chop
 ½ teaspoon dry mus
 Dash cloves
 1 egg
 4 medium carrots, chop
 2 large green pepper
 Heat oil in heavy skil
 and one chopped green
 stirring. Add tomato sau



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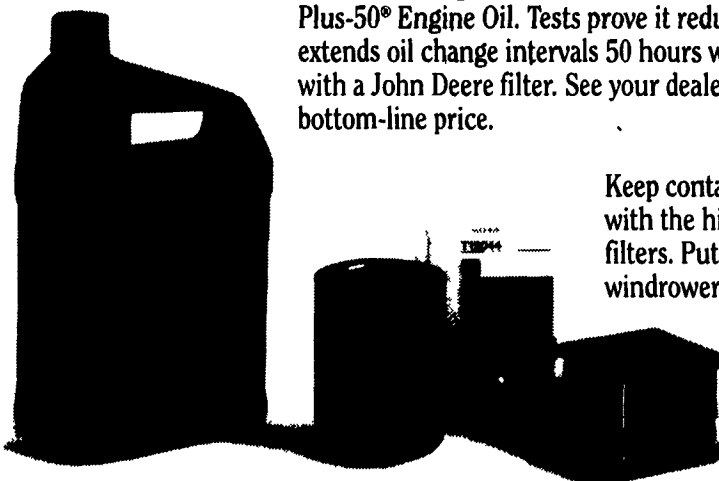
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