

bay leaf, salt and pepper. Bring to a boil, turn down heat, cover and simmer 15 minutes.

Put cabbage leaves in a large saucepan and cover with boiling water. Boil 2 minutes. Lift out cabbage leaves and drain. Cut away the tough vein at the bottom of each leaf. Combine ham, potato, 1 chopped small onion, mustard, cloves, and egg, blending well.

Put a scant 1/2 cup of this mixture on each cabbage leaf. Roll leaves up around ham filling, starting at side of leaf where vein was cut away. Tuck in the ends of the cabbage leaves so that the meat is tightly wrapped. Add the cabbage rolls to the sauce after it has simmered for the first 15 minutes. Cover the pan and simmer 30 minutes.

Add carrots and simmer 15 minutes. Add green peppers and simmer 10 minutes more. Add water to sauce if liquid has evaporated.

**ANSWER** — For the reader who wanted more recipes for salad dressings. Here are some from D. Horst, N.Y.; Barbara Shirey, Ligonier; and others.

**Mexican Salad Dressing**

- 1/2 medium chopped onion
- 3/4 cup sugar
- 1 teaspoon celery seed
- 1 teaspoon mustard
- 1 cup oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup vinegar

Chop onion in blender. Add remaining ingredients and blend. May be stored in refrigerator for one month. Shake well before each use as it separates.

**Thousand Island Dressing**

- 1/2 cup sugar
- 1 teaspoon mustard
- 1 teaspoon salt
- 1 small onion
- 1/2 cup vinegar
- 1/2 cup vegetable oil
- 1/2 cup mayonnaise
- 1/4 cup catsup

Blend all ingredients well and refrigerate. Shake well before using.

**Dutch Cupboard Salad Dressing**

- 4 slices bacon
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 tablespoon cornstarch
- 1 beaten egg
- 1/4 cup vinegar
- 1 cup water

Fry bacon slowly until browned and crisp. Drain off all but one tablespoon bacon fat.

Mix sugar, salt, and cornstarch. Mix together beaten egg, vinegar, and water and add to sugar mixture.

Pour mixture into skillet with bacon and one tablespoon fat. Cook to desired thickness, stirring constantly. Chop a small onion into the dressing before placing on greens such as endive or lettuce. Also good as a dressing for hot potato salad.

**ANSWER** — A reader wanted to know how we determine whose answer to use when we receive duplicate answers. Generally we try to use recipes from a variety of readers. Some readers send in batches of recipes on a regular basis. If we haven't received other answers, we will use those, but we don't like to limit printing recipes from a few readers. Sometimes, answers are printed and later more answers are received. If there is room, we sometimes print additional answers. If not, we file them to use at a later date. Some appear several months later but if too many similar recipes are received, it may never appear. Sometimes one person sends in a batch of recipes to the same answer and we receive no answers from other readers. In that case, several recipes appear by the same reader. We appreciate those who send in recipes regularly but hope they understand that we cannot print all of them. We do not keep the full addresses of those who ask questions or send in recipes. We do not have the time to send personal replies.

The reader also wanted to know how we select feature stories. We are always looking for ideas. We want our readers to send in suggestions for features or people who they think will make an interesting subject.

The reader also wanted to know if visitors may tour the office and see how the paper is put together. Yes. Tours are given, but call in advance. Our staff will be happy to answer your other questions then.

**ANSWER** — Dolly Getty, Oxford, wanted recipes for muffin mix and quick bread mix in which the dry ingredients may be combined ahead of time and stored until ready to bake. Thanks to Mrs. Anthony Hathaway, Pittstown; Sarah Pine, Altoona, and others for sending recipes.

**Master Mix (like Bisquick Mix)**

- 9 cups flour
- 1/2 cup baking powder
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 1/4 cup sugar
- 2 cups shortening
- 1 cup milk powder

Mix together all dry ingredients. Cut in the shortening. Store in a cool place in air-tight container.

For biscuits: 3 cups Master Mix plus 3/4 cup water. Mix together, roll out dough, cut into shapes. Bake in 400 degree oven until lightly browned.

Muffins: 3 cups Master Mix, 2 tablespoons sugar, 1 cup water, and 1 egg. Mix together and drop into greased cup cake pans. Bake at 425 degrees.

Waffles: 3 cups Master Mix, 1 egg, 1 1/2 cups water, Bake in preheated griddle.

Corn bread: 1 1/2 cups Master Mix, 3/4 cup cornmeal, 1/2 teaspoon salt, 2 tablespoons sugar, 1 cup milk, and 1 egg. Bake in greased pan at 450 degrees.

Coffee Cake: 3 cups Master Mix, 1/2 cup sugar, 3/4 cup milk, 1 egg. Top with mixture of 1/2 cup brown sugar, 1 tablespoon flour, 1/2 teaspoon cinnamon, and 1 tablespoon butter.

**Basic Quick Bread Mix**

- 1 1/4 cups unbleached all-purpose flour
- 1/2 cup whole wheat flour
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Mix all ingredients until thoroughly blended. Store in an air-tight container at room temperature until ready to use. Stir before measuring for recipes. Ingredients may be doubled or tripled and stored as directed above. Makes 3 cups.

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