



(Continued from Page B8)

ANSWER — Julianne Medaglia, Birdsboro, wanted recipes for quick and easy (30 minute type) dinner ideas that can be made in the morning and cooked for supper or slow cooker ideas. Thanks to Lisa Sparr, Upper Falls, Md., for sending numerous recipes.

Herbed Mushroom Round Steak

2 pounds beef round steak, cut 3/4-inch thick
 1 tablespoon cooking oil
 1 medium onion, sliced
 2 cups sliced fresh mushrooms or 2 4-ounce jars canned mushrooms

10 1/2-ounce can condensed cream of mushroom soup
 1/2 teaspoon dried oregano, crushed
 1/4 teaspoon dried thyme, crushed
 1/4 teaspoon pepper
 3 cups hot cooked noodles

Trim fat from meat. Cut meat into serving size portions. In a large skillet brown beef on both sides in hot oil.

In a 3 1/2 -4-quart crockery cooker, place onion slices and mushrooms. Place beef on top of vegetables.

In a small bowl, combine soup, oregano, thyme, and pepper; pour over meat.

Cover; cook on low-heat setting for 8-10 hours or on high for 4-5 hours.

Serve over hot cooked noodles.

Herbed Pork Roast

4-7 pounds fresh ham or pork leg
 2 cups water
 1 teaspoon salt
 1 teaspoon thyme, crushed
 1 teaspoon ground sage
 1 teaspoon grated lemon peel
 1 tablespoon lemon juice
 1 clove garlic

Remove skin and excess fat from pork. Place in large bowl. Pour water over; add remaining ingredients. Cover and refrigerate several hours or overnight. Turn meat two or three times if possible. Transfer meat and marinade to slow cooking pot. Cover and cook on low for 10-12 hours or until meat is done. If possible, turn meat in pot once during cooking. Drain and slice. Makes 8 servings.

Minestrone Soup

1 pound beef shank or stew meat
 6 cups water
 1 onion, chopped
 1 teaspoon salt
 1 teaspoon powdered thyme
 2 tablespoons minced parsley
 1/4 teaspoon pepper
 16-ounce can tomatoes, cut up
 1 zucchini, thinly sliced
 16-ounce can garbanzo beans
 2 cups chopped cabbage, drained
 1 cup small elbow macaroni, uncooked
 1/4 cup grated Parmesan cheese

In slow-cooking pot, combine beef with water, onion, salt, thyme, parsley, pepper, and tomatoes. Cover and cook on low for 7-9 hours. Remove beef bones; cut up meat and return to pot. Turn control on high. Add zucchini, beans, cabbage, and macaroni. Cover and cook on high for 30-45 minutes or until vegetables are tender. Sprinkle with cheese. Makes 8-10 servings.

Chicken Cacciatora

2 1/2 -3-pound broiler-fryer chicken, cut up
 1/4 cup salad oil
 1 onion, chopped
 2 8-ounce cans tomato sauce
 1 teaspoon dried oregano leaves, crushed
 1/4 teaspoon dried thyme leaves, crushed
 1 teaspoon salt
 1/4 teaspoon pepper
 1 clove garlic, minced
 2-ounce can sliced mushrooms, drained
 Cooked spaghetti

In large skillet or slow cooking pot with browning unit, brown chicken in hot oil. Drain. In slow-cooking pot, combine chicken with onion, tomato sauce, oregano, thyme, salt, pepper, and garlic. Cover and cook on low for 4 to 5 hours. Stir in drained mushrooms. Spoon over hot cooked spaghetti. Makes 4-5 servings.

Sweet And Sour Chicken With Almonds
 1 pound skinless, boneless chicken breast halves
 24 1/2 -ounce jar sweet and sour cooking sauce for chicken
 16-ounce package loose-pack frozen broccoli, carrots, water chestnuts, and red sweet peppers
 2 cups hot cooked rice
 1/4 cup toasted, chopped almonds
 Rinse chicken; pat dry. Cut chicken into 1-inch pieces. In a 3 1/2 -4-quart crockery cooker, combine chicken cooking sauce and frozen vegetables.
 Cover and cook on low heat setting for 5-6 hours or on high heat setting for 2 1/2 -3 hours. Serve with hot cooked rice. Sprinkle with almonds. Makes 4 servings.

ANSWER — Norma Stoltzius, Morgantown, wanted a recipe for English muffins made from scratch. Thanks to a Dover reader for sending a recipe. She writes that the muffins are easy to make and kids love them. Store in the refrigerator, split and toast when ready to eat.

Commeal English Muffins
 Makes 20 muffins

1 1/4 cups milk
 2 tablespoons butter
 1/2 cup warm water
 1 cup cornmeal
 1 package dry yeast
 1/4 teaspoon sugar
 3 1/2 -4 cups flour
 1 egg

Heat milk in small saucepan until bubbles form. Add butter. Set aside to cool until warm.

In small bowl, mix water, yeast, and sugar. Stir. Let stand until foamy (approximately 5 minutes).

In large mixer bowl, mix 2 cups flour and salt. Make well in center. Add milk mixture, yeast mixture, and egg. Beat (dough hook or by hand) until smooth. Add 1 1/4 cups flour and the cornmeal. Mix until soft dough forms. Knead several times, adding 1/2 cup flour as needed.

Place dough in oiled bowl, turning to coat. Cover and let rise one hour.

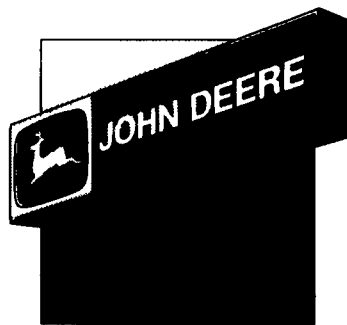
Punch down dough. Roll out with 3-inch round cutter. Cut rounds. Bake for 10-12 minutes.

Lightly oil skillet and heat on medium heat. Cook 1 side of rounds for 3 minutes. Turn and cook for 2-3 minutes more until browned.

ANSWER — Naomi Stoltzius, Morgantown, wanted a recipe for sending instructions for sending instructions for sending instructions. Prick the shins of chestnuts with a sharp knife. Laurie wrote that the chestnuts she covered them with foil. She suggested...

ANSWER — Tammy wanted a recipe for sending instructions for sending instructions. Here is a recipe for sending instructions. Dough...

1 cup milk
 5 tablespoons flour
 Cook milk and flour until thickened.
 1/2 cup shortening
 1/2 cup butter
 Add flour-milk mixture slowly. Stir in 1/2 cup vanilla.



INTRODUCING THE NEW 73-HP 5500 TRACTOR

Big on power. Surprisingly small price.

This all-new 5500 Tractor packs plenty of power for all your haying and hefty loader work. It's the most powerful tractor in the 5000 Series line, yet it's priced lower than many tractors of comparable horsepower.

The 3.9 L turbocharged diesel delivers the torque reserve John Deere engines are famous for. And you get the full rated 73 PTO horsepower to operate a mower, baler, or wide rotary cutter at peak performance in tough conditions.



SPECIAL SAVINGS FOR THE HOLIDAY SEASON

Our 33-piece tool set is the perfect gift for any homeowner. Extra-tough alloy steel with rust-resistant nickel-chrome plating provides years of reliable service. A lifetime limited warranty adds even more value to this high-quality gift.

Only **\$42.73*** (TY19971)

A dependable grease gun is a year-long necessity, and this is John Deere's most popular. Exerts up to 10,000 pounds of pressure with each stroke.

Just **\$12.74*** (TY15410)

Fight grime all around the farm with our 10XH, 10XE, or 15XE electric high-pressure washers. All feature a 36-inch insulated wand, plus a 35-foot GFCI electrical cord. One-year warranty. U.L. approved.



*John Deere dealers are independent retailers who determine their own prices, so actual selling prices can vary from the prices shown. Offer good through December 31, 1995.