Cook's Question

(Continued from Page B8)

ANSWER - Mary Louise Starr, Mercersburg, wanted a recipe for frozen strawberry preserves. Thanks to a faithful reader for sending the following:

Frozen Strawberry Jam (uncooked)

4 cups crushed fresh strawberries

package fruit pectin (SureJell)

1 cup corn syrup

5½ cups sugar

1/4 cup lemon juice

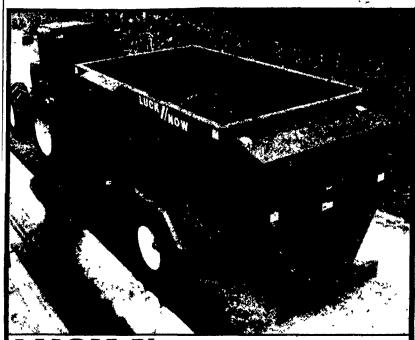
Crush strawberries and sift in fruit pectin. Stir well, Let set 30 minutes, stirring occasionally. Add syrup and sugar, mixing well. Warm very slightly, just to melt sugar. Add lemon juice. Pour into jars and freeze.

ANSWER --- Bob Snyder, Akron, Ohio, wanted to know how to freeze corn on the cob. Thanks to a faithful reader who writes that corn frozen on the cob tends to be more watery, but is good for something different on a winter day. Here are her instructions.

Frozen Corn On The Cob

Blanch ears of corn for 21/2 to 31/2 minutes and cool quickly. Place in plastic bags and freeze.

Earl Thoman, Railroad, writes that he picks corn before 9 a.m., in order to retain its sugar, then simply puts the corn into a plastic shopping bag and freezes it until ready to use.



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ANSWER - Michelle McBride, Northampton, wanted recipes to use mulberries, which grows on her farm. Thanks to Arvilla Keeny, New Freedom, who writes that mulberries are not tart at all and to make a delicious dessert, mulberries need to mixed with a tart fruit such as rhubarb, cherries, gooseberries, etc. or add a little lemon juice. Here is a recipe she uses. Berry Pie

3/4 -1 cup sugar

2 tablespoons cornstarch or 4 tablespoon flour Dash salt

2 cups mulberries

1 cup tart fruit of your choice

9-inch pie crust

1 tablespoon butter

Mix sugar, cornstarch or flour, and salt. Sprinkle over fruit in pie crust (or mix with fruit, then put in crust). Dot with butter. Adjust top crust. Bake at 400 degrees for 40 to 50 minutes.

ANSWER — In the response for watermelon drinks requested by a reader, here is one from Mrs. David Ferguson, Herrick Center. Also, more recipes can be received by sending a self-addressed stamped envelope to The National Waterme-Ion Promotion Board, P.O. Box 140065, Orlando, FL 32814-0065.

Watermelon Cocktail

4½ pounds watermelon

21/2 teaspoons vanilla extract

1/4 cup powdered sugar or to taste ½ cup light or dark rum or to taste

Lime wedges for garnish

Cut watermelon flesh from the rind and cut flesh into 2-inch chunks removing the seeds. This will yield about 5 cups watermelon. In a food processor or in blender, combine watermelon chunks, vanilla, and sugar. Process to a sluch, about 2 minutes. Strain through a fine sieve and discard solids. Stir in rum. Pour into glasses over ice and garnish with lime wedges. Serves 4.

Migrant Students Compose Song

WEST CHESTER (Chester Co.) - Migrant education middle and high school students of Kennett are set to record a song that they composed about their

"Retumba Y Truena" was created as a project resulting from a four part series on creativity.

Musician and composer, Juan Avila, an American born son of Mexican migrant parents from the Yucatan, and Penn State Cooperative extension staff facilitated musical improvisation and poetry Students were encouraged to revisit their roots, acknowledge their feelings, and express their hope for the future

Penn State University Agricultural Sciences and National Character Counts curricula were used to help students problem-solve through the creative process

Audio Visions of Delaware are scheduled to record Retumba Y Truena at the Mary D. Lang Elementary School on Tuesday, July 28

Course Offered

COLLEGE PARK. Md — Applications for the 1998 Master Gardener class are now being accepted. The Carroll County Extension Office will holding its
Master Maryland Gardener Volunteer Training Program on October 5, 6, 7, 8 and

This program will provide each participant with a working knowledge of home fruit production, vegetable gardening, home insect control. plant disease management, landscape management, basic flower gardening, botany and pruning In addition to the classroom hours, participants are asked to volunteer their time in various activities directed at sharing their knowledge with community Volunteer hours are required for certification and may be required for participation in the class, depending on the volume of response

Classes are scheduled to run from 900 am until 4.30 pm at the Carroll Country Extension Office in MD Westminster, There is a \$125 fee for this program which includes all training and literature as well as Master Gardener manual (200+ pages).

If you would like to attend this series of classes, please call Lisa on Mondays or Thursdays at the Extension Office for further information. The phone number is (410) 848-4611 (410) 875-2801.

ANNUAL GOODVILLE FIRE COMPANY EARLY RISER BREAKFAST Sat., Aug. 8th 6 am until 10 am, Come and join the fire company for their annual breakfast! They will be serving all you can eat buffet style of pancakes, eggs, ham, bacon, home fries, sausage, orange juice, and coffee.

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