

What Does A Retiree Do

(Continued from Page B2)

Zimmandale Farm Recipes

Corn Fritters

2 eggs
1/2 cup milk
1-3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cooking oil
1 cup whole kernel corn
1/2 cup sugar

Beat eggs with sugar by hand and stir in milk. Add dry ingredients to egg and milk mixture; beat. Add cooking oil and corn; drop by teaspoon into deep fat, frying until golden brown. Drain and roll or shake in bag coating with confectioner's sugar

Tomato Gravy

Melt 2-3 teaspoons shortening in bottom of frying pan. Slice a large tomato and coat slices with flour. Fry tomato slices until brown on each side—does not matter if they crumble or fall apart. Sprinkle with a little more flour and add more shortening if too dry. Pour cold milk over all and heat stirring until thick. Serve over slices of bread or mashed potatoes.

Judy's Macaroni Salad

1 one pound box (trio) of pasta, cooked and cooled
1 cup italian dressing
1 cup mayonnaise
Sugar
1/2 teaspoon italian seasoning
3 cups vegetables mixed such as cucumbers, tomatoes, broccoli, cauliflower.
4 ounces provolone cheese, cubed

Mix all above and refrigerate until served

Golden Parmesan Potatoes

6 large potatoes
1/4 cup flour
1/4 cup Parmesan cheese
3/4 teaspoon salt
1/8 teaspoon pepper
1/3 cup butter
Parsley, chopped

Pare potatoes, cut into quarters. Combine flour, cheese, salt and pepper in a bag. Moisten potatoes with water and shake a few times in the bag, coating potatoes well with cheese mixture. Melt butter in a 13x9" pan. Place potatoes in single layer in pan. Bake at 375 degree oven for one hour, turning once during baking. When golden brown, sprinkle with parsley. Makes 6-8 servings.

Cheese Scalloped Potatoes

1 can cheddar cheese soup
1/2 cup milk
4 cups potatoes, thinly sliced
1 small onion, thinly sliced
1 tablespoon butter
paprika

Preheat oven to 375 degrees. Heat soup well, slowly add milk. In a 1-1/2 quart casserole dish, arrange alternately potatoes, onion, and soup; dot with butter and sprinkle with paprika. Cover and bake for 1 to 1-1/2 hours. Uncover and bake an additional 15 minutes or until done.

Oven Fried Chicken with Potatoes

1 whole chicken (if frozen, thaw 3-4 days in refrigerator)
1/2 stick butter
flour
salt and pepper
potatoes (new potatoes are best)

For Chicken: melt butter in preheated 375 degree oven. Rinse, look over, and cut up chicken pieces. Coat with flour and place in buttered pan in single layer, starting with skin side down. Season with salt and pepper. Bake 3/4 of an hour, and then pour off excess grease. Turn all pieces over and bake for another 1/2 hour or more until evenly browned. Oven fried chicken does not have to be watched as closely as pan-fried.

Variations. Oven can be turned up to 375 to 400 degrees for faster frying. Chicken can be coated with buttermilk and then flour or even with cornflake crumbs

For potatoes. Cut up in 1-2 inch chunks. Flour and roll around in melted butter before placing chicken in pan (tilt pan). Be sure potatoes are completely covered in butter to ensure crispness. Place between chicken pieces.

Ida's Notebook

by

Ida Risser



September has always seemed to be the busiest month of the growing season. It is the month that I pick the grapes from the brick smokehouse in the middle of the garden. If I can make grape juice without making a real mess in the kitchen I am happy—that seldom happens.

It is also the month that the pole limas on the permanent fence must be picked and hulled. The first picking gave us a bushel and a half. And, there are

lots more beans maturing. Something is nibbling at the tomatoes but we still have more for canning than we need. There is a carryover from last year on the canning shelf in the basement

My husband has something to keep him busy too. His elderberries have a heavy crop this year. We have not had any orders for this year's crop and so he has been removing the tiny berries from the stems and I freeze them. Someday I'll make jelly but as for now, he will have to be satisfied with an elderberry-apple pie.

The last planting of green beans is giving a nice crop but some beans in another garden were almost completely eaten by groundhogs. This year my husband's electric fence did not keep the raccoons from eating most of our sweet corn. There must have been an army of them as they really flattened everything.

So, as we sit and peel Bartlett pears to can, we can contemplate having an ample supply of food this winter.

Southern Baked Corn

1 1/2 cups fresh or frozen corn
2 cups milk
2 heaping tablespoons flour
Small lump of butter
4 tablespoons sugar
2 eggs
Pinch of salt

Scald milk and add to beaten eggs, sugar and flour. Add other ingredients and bake in medium hot 350-degree oven in buttered baking dish, no more than 3 inches deep for about 35 minutes. Serves 8. Can be microwaved 11 minutes, stirring twice.



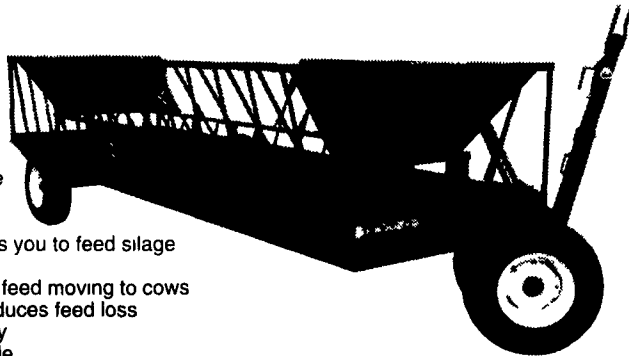
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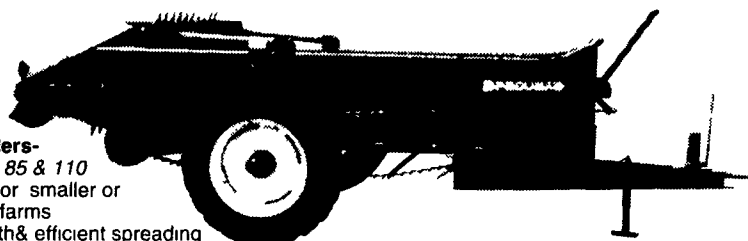
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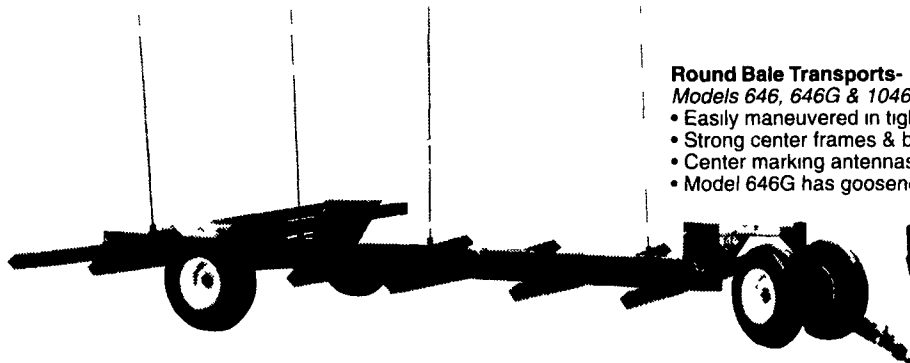
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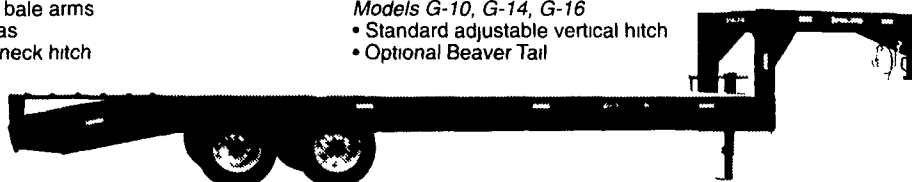
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