

# Maryland Dairy Scholarships Available

DICKERSON, Md. — Two \$4,000 scholarships are again being offered to Maryland dairy youth who have, or had, a dairy project and are enrolled in a 4-year college of agriculture program at any college of choice.

The scholarships are made available through the generosity of a friend of 4-H and the Maryland dairy industry.

They are offered to entering freshman through entering seniors, and are available to youth involved with any breed of dairy cattle.

Scholarships are to be presented during a dairy awards program in conjunction with the Maryland State Fair.

The deadline for applications is July 1. An official transcript and recent photograph are to be included.

An applicant is eligible to win a scholarship twice, but must reapply each year.

Applications can be obtained by contacting scholarship committee chairpersons Arthur and Peggy Johnson, (301) 972-8274, or (301) 972-2520, or write to them at Mt. Ephraim Road, Dickerson, MD 20842.

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# Cook's Question

(Continued from Page B8)

**ANSWER** — In answer to the request for pickled pigs feet, several answers were received. Here is one from Kathy Crooks, Upperco, Md.

### Pickled Pigs' Feet

- 4 pigs' feet, split in half
- 3 cups vinegar
- 1 onion
- 12 peppercorns
- 6 whole cloves
- 1 bay leaf
- 1 tablespoon salt

Scrub pigs' feet thoroughly. Put in large kettle or Dutch oven and cover with cold water. Add vinegar and bring to a boil. Skim off the foam that forms on top. Add remaining ingredients and simmer, covered, for 2 hours or until meat is tender. Skim off the foam as it forms on top. Cool in liquid and serve cold. They will jell as they cool. Makes 4 to 6 servings.

Thanks to Fran Westfall, New Oxford, for sending a recipe.

### Pickled Pigs' Feet

Scald, scrape and clean feet thoroughly then sprinkle lightly with salt and let stand 4-8 hours. Wash the feet well in clean water. Place them in hot water and cook until tender but not until meat can be removed from the bones. Pack the feet in jars to within one-inch of top. Fill pint or quart jar to within ½ -inch of top with boiling vinegar solution. Put on cap, screw band tightly. Process under 10 pounds pressure for 75 minutes.

### Vinegar solution:

- 2 quarts vinegar
- 1 small red pepper
- 2 tablespoons grated horseradish
- 1 teaspoon whole black pepper
- 1 teaspoon whole allspice
- 1 bay leaf

Mix all together and bring to boiling point.

**ANSWER** — Thanks to Alice Keppley, Boyertown, for sending this recipe for Linda Garber.

### Picante Salsa

- 7 cups chopped tomatoes
- 1½ cups chopped green pepper
- 1½ cups chopped onion
- 1½ teaspoons chopped garlic
- 1½ cups medium hot peppers
- 1 hot jalapeno pepper (optional)
- 1 teaspoon cumin
- 2 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon oregano
- 2 tablespoons vinegar

Cook the first group of ingredients to the desired consistency for approximately one hour.

Add the second group of ingredients (spices) and cook for a few more minutes. Jar and process for 25 to 30 minutes. Yields approximately 7 jelly-sized jars.

**ANSWER** — Ezra Gottschall, Ephrata, wanted recipes for creole and for Cajun cooking and some old-time favorite soup recipes. Thanks to Betty Light for the following recipes.

### Cajun Spice Blend

- 2 tablespoons cayenne
- 2 tablespoons paprika
- 2 tablespoons garlic powder
- 1 tablespoon dried oregano leaves
- 1 tablespoon dried thyme
- 1 tablespoon onion powder
- 1 tablespoon salt
- ½ teaspoon ground white pepper
- ½ teaspoon ground black pepper

Combine all ingredients in a food processor or blender and blend thoroughly. Put in airtight container. Yields ¾ cup. Rub into meat, mix it with oil and brush it on poultry or fish.

### Cajun Fire Sticks

- 4 skinless, boneless chicken breast halves
- 2 tablespoons cajun spice blend
- 1 tablespoon fresh lime juice
- 1 tablespoon olive oil

Fire ice dipping sauce

Rinse chicken breast and pat dry. Cut each half breast into 8 pieces.

In a medium bowl, combine chicken pieces, spice blend, lime juice, and oil. Toss to coat well. Cover and marinate for 2 hours at room temperature or overnight in refrigerator.

Soak 16 bamboo skewers in water for 30 minutes for appetizers or 8 skewers for main dish at the meal. Prepare hot grill or broiler on high. For appetizer place two pieces meat on a skewer. For main dish, place four pieces on a skewer. On a grill place 6 inches from hot coals or in broiler six inches from heating element. Turn several times until meat is white but juicy. Serve with dipping sauce. Yields 16 appetizers or 4 main entrees.

### Fire and Ice Dipping Sauce

- ½ cup plain yogurt
- 2 scallions, chopped
- 2 jalapeno peppers, seeded, chopped
- ¼ cup fresh mint leaves
- 1 tablespoon light brown sugar
- 1 tablespoon lime juice
- ¾ cup cilantro leaves
- Salt and white pepper to taste

Combine all ingredients in a blender and puree until smooth. Season with salt and pepper. Put into covered container and refrigerate until serving time. Yields 1 cup.

**ANSWER** — Here's another soybean recipe that had been requested by a reader.

### Soybean Casserole

- 1 tablespoon cooking oil
- ½ cup chopped onion
- 1 cup chopped celery
- ¼ cup chopped green pepper
- ¼ pound ground beef or turkey
- 1 beef bouillon cube
- 1 cup hot water
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon seasoned salt
- 2½ cups cooked soybeans
- 1½ cups tomato sauce or stewed tomatoes
- 2 cups cooked rice
- ¾ cup soft bread crumbs
- 1 tablespoon melted butter
- ½ cup grated cheese

Saute oil, onion, celery, green pepper, and ground meat in large heavy skillet to brown.

Dissolve bouillon cube in hot water. Add remaining ingredients except bread crumbs, butter, and cheese, and simmer until well mixed. Spoon into greased casserole dish.

Combine bread crumbs and melted butter and sprinkle over casserole ingredients. Bake 350 degrees for 40 minutes. Remove from oven and sprinkle with cheese. Return to oven and bake 5 minutes longer.

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