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Post Cookbook Amish share spiced food recipes

BY JOAN KINGSBURY Last week my family

and I had the pleasure of spending four days vacationing in Lancaster County. Anyone who has never spent time in this region of Pennsylvania just doesn't know what they are missing. Delicious Pennsylvania Dutch food like homecured hams, bacon, sausage and scrapple are served in all restaurants. The people are friendly and the interesting Amish culture awaits all who visit Lancaster County.

Enroute to our campground in Strasburg, we stopped at the Mount Hope Estate and Winery near Manheim. Built in 1800 by Henry Bates Grubb, a son of one of colonial America's wealthiest ironmasters. Mount Hope Estate features a Victorian mansion which is elegant with its 32 rooms, castle walls and turrets, winding walnut staircase, handpainted 18-foot celings, Egyptian marble fireplaces, grand ballroom and greenhouse solarium. Antiques and furnishings of the Victorian period add to the original charm of the mansion. Following the mansion tour, guests are treated to a formal wine tasting in the billiard room where the hostess gives a short program in wine appreciation. spicy, slightly sweet wme, in the mansion's Vintage Wine Shop.

Village is restored to look

like it did in 1728 with a

mill where corn is ground

by a giant waterwheel. In

the mill one can also see a

broommaker construct-

ing brooms from broom

corn, and a woman hand

dipping candles. A ride in

a horse and buggy over

the covered bridge, or a

visit to the snack bar

where music machines

from early 1900's are

restored also provided

entertainment for guests

of Mill Bridge Village.

For a nickel, you can pick

a tune on the player piano.

Not far from Mill

Bridge Village on Route

772, we visited Jack and

Mae Phillips Lancaster

County Swiss Cheese

Company. A large picture

window in the cheese shop

enables visitors to watch

the actual cheese making

process. We also visited

the aging cellar where

Swiss cheese is aged in 100

lb. blocks. Swiss cheese is

made at the Lancaster

County Cheese Factory in

large copper kettles

which hold 300 gal. of

areas, copper kettles are still used here because Following a short stop copper enhances the at the Candy Americana sweet, nutty metallic Museum at Wilbur flavor of Swiss cheese. Of Chocolate's Factory course we purchased Candy Outlet in Lititz, we some of the cheese made proceeded to our camp at the factory which was site at Mill Bridge delicious. Village. Mill Bridge

One thing Lancaster County does not lack is fine restaurants. One we found particularly appealing was Miller's Smorgasbord on the Lincoln Highway East in Ronks. The breakfast smorgasbord features a variety of fresh fruits, scrapple, sausage, ham, bread pudding, French toast, pancakes, scrambled eggs, fried potatoes, donuts and pastries made daily at Miller's bakery. This breakfast is fabulous but don't plan to eat much for the remainder of the day if you decide to try it. Miller's also has a dinner smorgasbord with seven sweets and seven sours featuring all Pennsylvania Dutch specialties. We are looking forward to sampling the dinner on

copper kettles in most our next visit. Watching the Amish farmers is in itself a treat.

These hardworking people keep their farms so clean. Their horses are well taken care of and very beautiful. Living without electricity and power machinery would seem like a terrible trial to most of us, but the Amish not only accept this religious mandate, but seem to thrive on it. The Amish women's handiwork is apparent everywhere with almost every yard displying beautiful quilts and handmade

In choosing Pennsylvania Dutch recipes for this week's column I tried to pick those that call for crops that will soon be ripening, Chow-Chow, Corn Relish and Spiced Peaches or Pears appear on many Amish tables. Peach Kuchen is a tasty dessert **CHOW-CHOW**

1/2 doz. green tomatoes 1½ doz. green, red and yellow peppers

beans

3 qt. boxes lima beans 5 bunches celery, cut up 2 jars prepared mustard 50 miniature sweet pickles 2 qts. vinegar

2 qt. water 2 qt. sugar or to taste

Cook each vegetable separately, just until heated thoroughly. Add heated juices to vinegar, water; add sugar to taste. Put vegetables in and heat entire mixture to boiling point. Keep hot and place in jars. Seal. Yields 12-15 gts. SPICED PEACHES OR PEARS

18-22 peaches or pears 4 c. vinegar 9 c. lt. br. sugar

1 t. whole cloves 1-3 inch stick cinnamon 1 t. whole allspice Scald and peel desired number of peaches or pears. Pears may be used whole if small or they may be halved. Make vinegar and sugar mixture. Tie whole cloves,

cinnamon stick and allspice in a bag. Add to vinegar mixture, bring to a boil. Cook fruit a few at

peaches

a time in boiling liquid until tender. Place in jars. Pour remaining hot vinegar mixture over fruit and seal. This amount of liquid will do for about 18-22 pieces of fruit or 4 pints. CORN RELISH 1 doz. ears corn

1 pt. vinegar 1 c. sugar 1 T. dry mustard 1 shredded head cabbage 2 sm. onions, chopped 2 red peppers, chopped

chopped

1 green pepper, chopped 1/2 t. salt 2 sm. sticks celery, 2 T. sugar Cut corn from ears of 1/2 c. butter

1 c. thick sour cream vinegar, sugar, dry Sift together flour, salt, baking powder, sugar. mustard; add corn, shredded cabbage, Cut in with pastry blender 1/2 cup butter until mixchopped onions, chopped green peppers, chopped ture looks like cornmeal. Press into the bottom and red peppers, chopped celery. Cook together sides of an 8-inch square pan. Add peach halves. until tender, about 25 minutes. Place in jars and cover peach halves with a

³/₄ c. sugar

1 t. cinnamon

2 beaten eggs

PEACH KUCHEN 2 c. flour 1/4 t. baking powder

12 peeled peach halves corn. Into a large pot put

mixture of sugar and seal. Yields about 4-5 qts. cinnamon. Bake for minutes at 400 degrees, then pour a combination of beaten egg yolks and sour cream. Bake 30 minutes more. Serve warm. Serves 6.

N'Moreland Twp. plans Aug. 27 parade, bazaar



items

2 qt. small onions

¹/₄ peck yellow string