

Excellent Response Received in Recipe Round-up

By HENRIETTE QUILLING
K. U. H. S. Domestic Science Department

There has been excellent response for our request recipe. This week 7 people responded to Mrs. Anna Hayes, 42 Pine street, request for carrot pudding.

The following was contributed by Mrs. H. P. Rasmussen, Box 593.

Steamed Carrot Potato Pudding

- 1 cup carrots
- 1 cup potato
- 1 cup sugar, brown
- 1 cup butter
- 1 egg
- 1 teaspoon soda
- 1-2 cup chopped nuts
- 1 teaspoon nutmeg
- 1 teaspoon clove
- 1 teaspoon cinnamon
- 1 cup moist bread crumbs

Put raw carrots and potatoes through food chopper, mix with other ingredients and steam 3 1/2 hours. Serve with hard sauce.

Here is another recipe slightly different sent in by Mrs. H. D. Cox, 1327 Oregon Avenue.

Carrot Pudding

- 1 cup sugar
- 1 cup butter
- 1 egg
- 1 cup grated carrots
- 1 cup grated potatoes
- 1 cup raisins
- 1 cup walnuts
- 1 cup carrots
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon salt
- 1 cup flour

Place in oiled cans and boil 3 hours.

Sauce—
1 cup sugar and 1 slice of butter about 1/2 inch across a 2-lb. roll. 1 rounded tablespoon of flour. Put above ingredients in a frying pan and stir over fire until brown. Then add water and boil until smooth. Flavor with vanilla if desired.

Others sending in recipes very similar: Elsie Larson, 1517 Donald street, Mrs. Britton Barrett, Mrs. A. C. Wood, 529 Hillside avenue, Mrs. James Blair, 1527 Oregon Avenue, Mrs. Smith.

Do you want a recipe for some particular dish? Send in your request to this department.

Pickles and relishes seem to be popular recipes, as this week we have received an exceedingly large number of excellent suggestions. However, space permits us to print but a few.

In some families you find pickles and relishes more popular than jams or jellies. The spicy flavor of them adds just the tang of variety needed to brighten up an otherwise dull meal.

One dollar prize winners this week are:

- Pickle Relish**
Mrs. E. A. McKinnon, 1401 East Main Street.
3 qts. ripe or canned tomatoes
2 cups green peppers
2 cups red peppers
3 cups onions
2 cups celery
2 cups brown sugar
4 cups cabbage
4 cups salt
3 tablespoons mixed pickle spices

1 quart vinegar
Chop all the vegetables fine and mix with salt and brown sugar. Place mixed pickle spice in small bag and simmer in the vinegar for 30 minutes. Cool, pour over the vegetables and let stand over night. In the morning remove spice bag and heat the pickle mixture to the boiling point and pack in hot sterilized jars. Seal at once.

Cherry-Leaf Pickles

- Mrs. E. H. Helken, 410 Owen St.
2 dozen 4 inch cucumbers
2 quarts of cherry leaves
2 cups salt
2 cups vinegar
3 gallons water

Scrub the cucumbers and pack them into a crock in single layers, using 3 or 4 thicknesses of fresh, well cleaned cherry leaves between them. Cover with a brine made by pouring the slightly heated vinegar over the salt and then adding the cold water. Cover with a plate, weighted to hold the cucumbers beneath the surface of the liquid, and allow to stand ten days. Then drain.

wash well in fresh water, and heat to boiling point in equal quantities of vinegar and water to cover. Drain, cut crosswise in three-eighths inch slices and pack in sterilized jars. Cover with this syrup: Three cups sugar, two cups of vinegar, four tablespoons mixed pickling spices. Boil together five minutes. Seal and allow the pickles to stand two weeks before using.

Twenty-five cent awards go to:

Chili Sauce

- Mrs. R. B. Spencer, Box 77X, Rt. 1, Klamath Falls, Ore.
12 large ripe tomatoes
4 ripe or green peppers
2 medium sized onions
Chop all separately, very fine, put on to boil with 3 cups of vinegar, add two tablespoons sugar, one tablespoon cinnamon, two tablespoons salt, one tablespoon black pepper, boil one and one-half hours or until thick. Bottle while hot. When ripe tomatoes are not in season this can be made with canned tomatoes, also canned peppers, or made without peppers.

Ripe Cucumber Pickles—Danish

- Mrs. H. P. Rasmussen, Box 593.
Select large ripe cucumbers. Peel and remove seeds, cut into lengthwise strips, 2 lbs. of these over night in salt water, using 1 cup salt to 1 quart water, drain, wipe, and cook 2 or 3 minutes in the following:
2 lbs. sugar
1 pint vinegar
1 pint water
1 teaspoon cloves
1 package mustard seed
Pack into pint jars, adding 2 hot peppers and a small bunch of dill. Seal.

Cherry Olives

- Mrs. Arthur Kliffe, 605 Eldorado.
1 quart water
1 pint vinegar
4 cup sugar
4 cup salt
3 pounds firm, ripe, dark cherries

Boil first four ingredients and cool thoroughly. Wash cherries but do not remove stems. Pack rather firmly into sterile Mason jars. Fill jars with mixture and seal with hot, sterile screw lids. As a garnish for a plate lunch, or as an accompaniment for chicken these are unsurpassed.

Uncooked Relish

- Mrs. R. C. Lane, 1634 Johnson St.
1 pkg. ripe tomatoes
6 green peppers
6 onions, good size
3 stalks celery
1 cup salt
Let stand over night, then drain and add:
4 cups vinegar
2 lbs. brown sugar
3 oz. mustard seed
This does not have to be sealed. It will keep indefinitely. Keep in cool place.

Mustard Pickles

- Mrs. Lee Kennedy, 234 N. 8th St.
1 pint small cucumbers
1 pint sliced cucumbers
1 pint small (whole) onions
1 cup string beans
3 sweet green peppers—cut
3 sweet red peppers—cut

2 cups vinegar

2 cups salt

3 gallons water

Scrub the cucumbers and pack them into a crock in single layers, using 3 or 4 thicknesses of fresh, well cleaned cherry leaves between them. Cover with a brine made by pouring the slightly heated vinegar over the salt and then adding the cold water. Cover with a plate, weighted to hold the cucumbers beneath the surface of the liquid, and allow to stand ten days. Then drain.

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2 cups salt

3 gallons water

- 1 pint cauliflower—cut in pieces.
Dressing—
1 quart vinegar
1 cup brown sugar
4 tablespoons flour
3 tablespoons mustard
4 tablespoons tumeric (add last)
1 tablespoon crushed celery seed.

Put all vegetables into brine over night. (Brine 2 quarts water and 1-3 pound salt). Place in sieve to drain. Cook the dressing till well blended. Add the vegetables and simmer until tender. Seal as for any canned food.

Sweet Pickled Peas

- Mrs. Smith, 524 N. 2nd Street.
Cut 6 or eight medium sized peas in halves, remove core and press one or two cloves into each half pea. Put 1/2 cup of vinegar, three inch piece of cinnamon bark, broken into small pieces, and two cups of brown sugar into a kettle. When boiling point is reached, add peas and cook until tender but not broken. Place in jars and fill with the syrup and seal.

Bread and Butter Pickles

- Mrs. W. J. Owsley, 1932 Erie Street.
2 dozen small cucumbers
4 medium onions

- Slice and soak in salt water two hours. Drain. Wash.
1 pint vinegar
1 cup sugar
1 teaspoon mustard seed
1 teaspoon celery seed
1 teaspoon cinnamon bark
1/2 teaspoon tumeric
Boil vinegar and seasonings one minute. Pour over cucumbers and allow to come to a boil. Seal hot. This amount will fill two pint jars.

Tumeric Pickles

- Mrs. Britton Barrett, 1720 Menloway St.
5 quarts cucumbers, sliced
1 quart onions
Soak over night in salt water and then drain.
Add 1 quart vinegar
1/2 cups sugar
1 heaping teaspoon tumeric
1 teaspoon celery seed
1 teaspoon mustard seed
1 teaspoon cassabude or cloves
Boil 5 minutes. Seal.

Pickled Peas

- Mrs. M. McWhitney, 722 N. 10th.
6 pounds large peas
2 pounds brown sugar
1 pint vinegar
1 oz. stick cinnamon
1 tablespoon whole cloves.
Boil sugar, vinegar and spices together for 20 minutes. Pour over fruit. Let stand over night. Pour syrup off and bring to a

boil. Pour over fruit. Repeat this for 6 mornings. Seal while hot.

Indian Relish

- Mrs. J. A. Leech, 732 N. 11th. St.
3 medium onions
1 large red pepper
3 green tomatoes
3 green apples
1 lb. seeded raisins
1 lb. sugar
1 pint vinegar
Salt to taste
1 dessert spoon each of cinnamon, ginger and 1 teaspoon cloves.

Chop all fine and boil 1 hour and seal while hot.

Next week we should like your ideas on new ways to prepare meats. How about suggestions for fixing liver or sweetbreads? Do you have a particularly good new way of preparing the ordinary roast?

Mink Captured in Downtown Seattle

SEATTLE, Feb. 28, (U.P.)—Seattle's reputation as a metropolitan area was threatened Thursday when Will Jones, doorman of the Mayflower hotel, in the heart of the downtown business district, captured and killed a mink—a small fur-bearing animal—after a chase of four blocks.

Jones was undisturbed by a threat of the state game commission to prosecute him for trapping without a license. It was believed the mink had been driven into town by cold weather, or had escaped from a fur farm.

KING HAS ACCIDENT

ATHENS, Feb. 28, (U.P.)—King George of Greece, driving his own automobile, ran into a street car today, but escaped injury. Both the royal automobile and the street car were damaged.

The United States produces and consumes approximately half of all lumber made in the world.

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