

St. Mary's

County

'Fare'

“A

LITTLE

BIT

OF

SOMTHING

EXTRA”





NINE DAY PICKLES



Maude Lawrence

50 medium cucumbersWASH and cut 1/4" thick. Place in
crock with lid.

1 c. salt)
1 gal. water)MAKE enough solution to cover cu-
cumbers. Bring to boil and pour
over cucumbers.

Second Day - Drain off liquid,boil
and pour over cucumbers.

Third Day - Repeat.

Fourth Day - Pour out salt solu-
tion.

2 heaping T. Alum)
1 gal. water)MAKE a new solution, enough to
cover cucumbers. Bring to boil
and pour over cucumbers.

Fifth & Sixth Day - Drain, boil
and pour over cucumbers.

Seventh Day-Pour off liq.,discard

1 c. vinegar)
2 c. sugar)
1 T. whole allspice)MAKE enough syrup to cover.Bring to
boil, pour over cucumbers.

Eighth Day - Repeat.

Ninth Day-Drain off syrup. Pack
in jars. Heat syrup to boiling.

Pour over filled jars & seal.

COMPANY PICKLE CHUNKS



Alice Dawson

10 medium cucumbersCOVER with boiling water. Let stand overnight; drain. Repeat this procedure the next three mornings. On the 5th day drain and slice in 1/2" pieces.

8 c. sugar
2 T. mixed pickling spices
5 t. coarse medium salt
4 c. cider vinegar

)COMBINE remaining ingredients; bring to a boil and pour over cucumbers. Let stand 2 days. On 3rd day, bring to boil and seal in hot sterilized jars.

CHOW CHOW

Mabel Callis

1 med. head of cabbage
1 10 qt. bucket tomatoes
3 lbs. onions
2 or 3 red peppers (sweet)
2 or 3 green peppers

)CUT fine.

3 1/2 to 4 lbs. sugar (according
to taste)
black pepper
salt
a little cinnamon & cloves
1/2 gal. vinegar

)ADD.

1/2 box pickling spiceTIE in bag and add to above.

SET overnight. Cook until tender,
stir often to keep from sticking.

SEAL in pint jars.

CRANBERRY RELISH

Lillian G. Wood

1 lb. cranberries)
2 1/2 c. sugar)COOK until berries burst open.
2 c. water)

2 pkgs. lemon jelloADD. Set aside to cool before adding the balance of ingredients.

1 c. grapes, cut up)
1 c. celery, cut up)FOLD in.
1 c. nuts, chopped)
1 can crushed pineapple)

If a firmer salad is desired, add 2 envelopes of unflavored gelatin. Dissolve gelatin in hot liquid (after softening in cold water).

NEVER-FAIL HOLLANDAISE SAUCE

Yield: 4 servings

3 egg yolks
2 T. lemon juice
1/4 t. salt
1/4 t. sugar
1/4 t. dry mustard
1/4 t. bottled hot pepper
sauce

.....BEAT together in top of double
boiler.

1/2 c. very cold butter or
margarine

.....DIVIDE into 3 equal portions. Add
one portion to the egg mixture.
Cook over hot water, stirring
constantly, until butter is
melted. Add second portion,
when this is melted, repeat with
third portion, stirring constant-
ly as butter melts and sauce
thickens. Remove from heat.
Serve hot or at room temperature
Leftover sauce may be refrigera-
ted.

HINT: If mixture separates, beat
with rotary beater until
creamy.

MARINADE SAUCE FOR STEAKS

Margaret Foley

Marinates 2-3
steaks

1/2 c. oil
1/4 c. lemon juice (or juice
from 2 squeezed lemons)
1 T. paprika
2 T. worcestershire sauce
2 T. vinegar (wine vinegar
preferred)
2 t. salt
2 t. sugar
2 cloves of garlic, crushed (or
shake in garlic powder or
liquid garlic)

.....SHAKE it all together in a large jar
and then pour over the steaks.
The longer you marinate the better;
6 hrs. or more at room temperature.
It penetrates better. It will
turn the meat kind of darkish
brown.

TO GRILL: Use hickory chips that have been soaked overnight and cook steaks
on grill to desired doneness.

BARBECUE SAUCE FOR SPARERIBS

Margaret Foley
Yield: 1 3/4 c.

3/4 c. tomato catsup
3/4 c. water
2 T. vinegar
2 T. worcestershire sauce
1 T. salt
Dash cayenne
1 t. paprika
1/2 t. black pepper
1 t. chili powder

.....COMBINE ingredients. Baste meats
while broiling or use for
braising.

MARYLAND BISOUE

(A Peninsula blend of seafood flavors you can make quickly)

Yield: 4-6 servings

2 c. diced raw potatoes)
2 c. water)COOK in covered saucepan until
done.

1 10 oz. can frozen condensed)
oyster stew)ADD and heat until thawed, stirring
1 10 oz. can frozen condensed)
cr. of shrimp soup) often.
2 T. chopped parsley)

SOFT SHELL CLAM OR MAN-I-NOSE SOUP

Alice Dawson
Yield: 4-6 serv.

1 qt. cleaned Maninose or soft shell clams)GRIND long parts (snouts)

3 slices of bacon, cooked, reserving grease)DRAIN bacon, cook onion in bacon grease a few minutes, then pour over maninose snouts.
1/2 med. onion, sliced

1 c. or more, water)ADD to above and cook 20-30 min.
Salt to taste)Then add large part of maninose and cook 5 min.

1 pt. milk)ADD to above ingredients, including
Pepper to taste)bacon, crumbled.
1 can mushroom soup

BOSTON CLAM CHOWDER

Louise Dean

- 2 slices salt pork or bacon, dicedSAUTE until light brown. Skim out pieces and discard.
- 1 onion, dicedADD to fat and cook until golden brown.
- 1 pt. shucked clams or 1 7 oz.)
can of minced or whole clams,)DRAIN. Add liquor to fat.
minced coarsely)
- 1 c. water)
2 c. diced potatoes)ADD. Cook until potatoes are tender.
- 1 t. salt)
2 t. worcestershire sauce)ADD to above. Add clams. Scald.
1/4 t. pepper)
2 c. milk)
- 2 T. butter)
2 T. flour)CREAM together. Add to above to thicken. Cook mixture 10 min. longer. Do not boil.

SERVE with crackers.

HOMEMADE SOAP

Catherine
Christman

1 can lye
3 pts. water
(rainwater desirable))DISSOLVE lye in water in an Earth-
enware, porcelain or wood con-
tainer, stirring with a wooden
spoon or stick, out of doors. Be
careful not to inhale fumes or
get mixture on skin.

1/2 c. borax
1/2 c. turpentine)ADD, stir until lukewarm.
1/2 c. ammonia

5 lbs. fat (any sort)
melted & strained through
several thicknesses of cloth)ADD, continue stirring until mix-
ture thickens.

Have several containers ready to
pour thickened soap into for set-
ting & aging. A large flat porce-
lain pan or thick cardboard flat,
lined with waxed paper may be
used.

When set, cut in squares the desired shape for soap cakes. Let age for at least a
week or two before using. This makes an almost white floating soap. It is not
injurious to hands.

MARROW DUMPLINGS

Virginia Shilling

1/2 c. flour
1/2 t. salt
dash pepper
1/4 t. paprika
1 t. baking powder
dash nutmeg
pinch of sugar

.....MIX together in a bowl.

1/2 to 2/3 c. marrow
1/4 c. margarine

.....CHILL well. CUT into above dry ingredients until like pie crust.

1 c. bread crumbs
1 t. onion, grated or juice
1 t. chopped parsley
2 eggs, beaten
1/4 to 1/3 c. canned milk

.....ADD to above ingredients and mix well.

ROLL into small balls (chill before rolling into balls - it handles better)

DROP into boiling vegetable soup, cook 10 min. uncovered, then 5 min. covered.

