



Keuka Spring Harvest Carrot Salad

- | | |
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| 4 cups carrots, sliced | 1 cup sugar |
| 1 small green pepper, sliced thin | 3/4 cup vinegar |
| 1 medium onion, sliced thin | 1 tsp. prepared mustard |
| 1 can tomato soup | salt & pepper |
| 1/2 cup vegetable oil | |

Cook carrots until partially done (tender crisp). Mix with onion and pepper. Mix all other ingredients. Pour over carrots. Let stand 24 hours.

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Harvest Pumpkin Cookies

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| 1 cup chopped nuts | 1/2 tsp nutmeg |
| 1 cup raisins | 1/4 tsp ginger |
| 2-1/2 cups sifted flour | 1/2 cup soft shortening |
| 3 tsp. baking powder | 1-1/4 cups brown sugar |
| 1/2 tsp salt | 2 eggs |
| 1 tsp cinnamon | 1-1/2 cups strained pumpkin |

Cream shortening. Add sugar and eggs one at a time. Add pumpkin. Stir in dry ingredients. Gradually stir in nuts and raisins. Drop on greased cookie sheet. Bake at 400 degrees 12 to 15 minutes.

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