



### Keuka Spring Harvest Carrot Salad

- |                                   |                         |
|-----------------------------------|-------------------------|
| 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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