Cook's ????
Question ???

Forestry comments requested

WASHINGTON, D.C. The U.S. Department of Agriculture's Forest Service has invited public comments for use in determining what shares of the nation's timber, range, outdoor recreation, wildlife, wilderness, water and other renewable resource outputs the agency should help produce during the next 50 years.

Forest Service Chief R. Max Peterson said public comments on the draft environmental impact statement for the 1985-2030 Resources Planning Act Program will be used to update the program which helps to guide Forest Service activities. Those activities include cooperative assistance programs with states and private landowners, forest and range research, and management of the 191million-acre national forest system.

RPA requires the Forest Service to identify the role it should play in providing renewable resources to meet the needs of the nation. The program which guides Forest Service activites is based on an assessment of future demand for and supplies of those resources. A 1984 supplement to assessment prepared in 1979 indicates that demand for most products will continue to rise rapidly. Supplies also will increase, but at a slower rate, leadingg to a widening gap between supply and demand unless steps are taken now to prevent it, Peterson said.

Comments on draft environmental impact statement document are due April 9. Other responses should be sent to the nearest Forest Service regional office (Missoula, Mont.: Lakewood, Colo.; Albuquerque, N.M.; Ogden, Utah; San Francisco, Calif.; Portland, Ore.; Atlanta, Ga.; Milwaukee, Wis.; or Juneau, Alaska). Copies of the document are available at these same offices.

ANSWER: Last week, Karen Moyer, Portage, requested recipes for homemade butter and homemade chocolate candy. A reader sent in the next two entries in answer to Karen's requests.

Homemade Butter

Have sour cream at about 62 degrees F, fill churn to not more than $\frac{1}{3}$ full and churn until butter forms and loses some of its crumbly texture, remove butter from churn and knead to remove buttermilk. Add 1 teaspoon salt per pound of butter and mix. Place in refrigerator until solid and knead again to remove buttermilk. More or less salt may be used. You can also use a jar instead of a churn and shake the jar until the butter forms.

Chocolate Fudge

3 cups granulated sugar

2 slightly round tablespoons cocoa

2 tablespoons corn syrup

3/4 cup milk

dash of salt

Place in saucepan, stirring until sugar is dissolved. Cook to softball stage. When cool add

2 tablespoons butter

1 teaspoon vanilla

Beat until it thickens and loses its glossy appearance Turn into buttered pan or knead and form rolls. Cut before entirely cold

ANSWER - In another question last week, Debra Shultz, Halifax, wanted a recipe for strawberry or pineapple delite

Thanks go to Betty Loump, Bernville, for this recipe

Cherry Delight

1 pack graham crackers

1 cup brown sugar

½ cup butter, melted Mix together, but do not bake

1 package dream whip

6 oz. cream cheese, softened

2 cups 10X sugar

Mix above three ingredients together. Put on layer of crumbs and top with a layer of the cream cheese mixture. Top with layer of your favorite fruit pie filling. Refrigerate. Mrs. Loump wrote that her recipe called for one can of cherry pie filling, but she thinks any type of fruit pie filling could be used.

QUESTION - We're still looking for bagel recipes and recipes for graham cracker fudge, made with peanut butter chips, and Long Johns

QUESTION - I would like to know how to make granola bars. Would someone have a recipe to share?

Margaret Gockley Mohnton

QUESTION - P Morris, New Holland, is looking for a recipe for potato doughnuts like the ones at the Farm Show.

QUESTION - Does anyone have a recipe for turkey barbeque gravy style, without using ketchup?

Linda Miller New Smithville

