ANSWER - Last week, we ran two recipes for Long Johns. This week, Emma Fisher, Paradise R1, sent us a recipe for filled Long Johns. Enjoy!

#### **Long Johns**

2 packages yeast 1 cup sugar 2 cups lukewarm water 1 cup shortening 2 cups mashed potatoes 5 eggs, beaten 1 teaspoon salt 10 cups flour

1 teaspoon vanilla

Mix above ingredients and let the dough rise until it is about double in size. Roll it out and cut it in strips and let rise again. Bake until light brown. Cool and then cut them in half lengthwise. Spread filling over bottom half and cover with top half.

### **Filling**

2 tablespoons milk 11/2 cups vegetable 3 egg whites shortening 3 teaspoons vanilla 3 cups powdered sugar

Beat egg whites until stiff. Mix milk, powdered sugar and vanilla and add to egg whites.

ANSWER - Donna Lencoski, Latrobe, wrote to ask us about gooseberry recipes. Here are two I found in the file from Eva Sauthard, Glen Rock.

#### Fresh Gooseberry Pie

3 cups fresh gooseberries

11/2 cups sugar

3 tablespoons quick cooking tapioca

1/4 teaspoon salt

pastry for 9-inch 2 crust pie

2 tablespoons butter or margarine

Stem, wash and drain gooseberries. Crush 1/2 cup of the berries and combine with sugar, tapioca and salt. Add the whole berries. Cook and stir until the mixture thickens. Line pie plate with pastry and fill with gooseberry mixture. Dot with butter. Adjust top crust. Bake in 450-degree oven for 10 minutes, reduce temperature to 350 degrees and bake for 30 minutes longer or until crust is done. Serve slightly warm.

#### **Granberry or Gooseberry Sauce**

1 pound gooseberries or cranberries

11/2 cups sugar

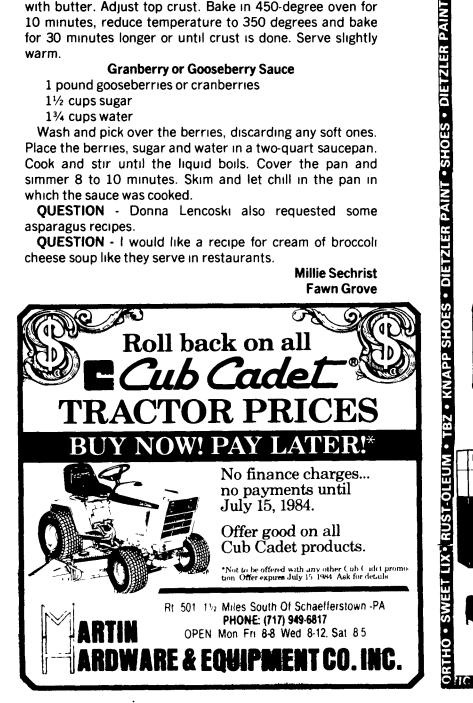
13/4 cups water

Wash and pick over the berries, discarding any soft ones. Place the berries, sugar and water in a two-quart saucepan. Cook and stir until the liquid boils. Cover the pan and simmer 8 to 10 minutes. Skim and let chill in the pan in which the sauce was cooked.

QUESTION - Donna Lencoski also requested some asparagus recipes.

**OUESTION** - I would like a recipe for cream of broccoli cheese soup like they serve in restaurants.

Millie Sechrist **Fawn Grove** 

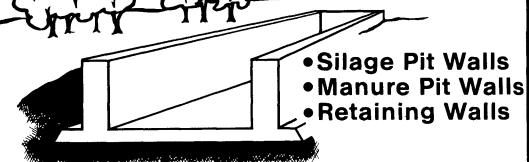


QUESTION - Please ask your readers for a recipe for wet black walnut syrup for ice cream.

> Mrs. Earl McCaleb Loganton

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