



ANSWER - Mrs. Irene McComell, Blain, requested a recipe for making cider turn to vinegar. Thanks go to M.E. Martin who answered her question.

Change Cider to Vinegar

Bring the barrel out of the cellar and set in the hot sun. Remove the bung and in its place put a glass bottle, inverted, to keep out insects, and give the sun a chance to shine a little. Add a cupful or so of yeast to hasten the process. If wanted extra sharp, add 2 or 3 quarts of sorgum molasses. A few weeks in the open air will change it, then it may again be removed to the cellar.

ANSWER - Blanche Hess, Quarryville, requested a recipe for meringue and for graham cracker crust. Betty Herschberger, Quarryville, provided a meringue recipe and Miss Edith Hoover, Stevens, gave her graham cracker crust recipe. Thanks to both ladies.

Meringue

- 1 tablespoon cornstarch 2 tablespoons cold water
- ½ cup boiling water 3 egg whites
- ¼ teaspoon cream of tartar ⅓ cup sugar

Mix cornstarch and cold water. Add boiling water. Stir constantly. Cook about 2 minutes or until thickened. Cool. Beat egg whites and cream of tartar until soft peaks form. Add sugar gradually. Continue beating. Add cornstarch mixture all at once. Beat until well-blended. Makes enough for 9-inch pie. Bake at 350° F. for 12-15 minutes or until a light brown or put under broiler.

Graham Cracker Crust

- 10 graham crackers
- ¼ cup white sugar
- ¼ stick butter or margarine

Roll crackers. Add sugar and melted butter. Press in pan and bake until slightly brown.

ANSWER - Mrs. Holly Plummer, Bolivar, requested a recipe for chocolate covered coconut creme eggs and peanut butter eggs. Many women generously sent their recipes. Special thanks go to Mrs. Edward Mycek, Spring City, who sent in the first two recipes and to Mrs. Harry R. Zimmerman, Frenchville, who sent in the next two.

Coconut Eggs

- 2 tablespoons butter 5 tablespoons marshmallow
- ¼ cup coconut 1 cup 10X sugar

Mix well, shape into eggs and chill.

Peanut Butter Eggs

- 4 tablespoons butter 5 tablespoons marshmallow
- 6 tablespoons peanut butter 1 cup 10X sugar

Follow same as above. These may be coated with chocolate or the coconut ones rolled in coconut and the peanut butter ones rolled in ground salted peanuts.

Coconut Easter Eggs

- 1 tablespoon butter 2½ cups powdered sugar
- 1 egg (approx.)
- ½ teaspoon vanilla 1½ cups coconut

Cream butter, add 1 cup sugar. Add egg and beat until light. Beat in remaining sugar, vanilla and coconut. Form eggs and wait a day or two before covering with melted chocolate. Eggs are best if left to season a week or two before eating.

Peanut Butter Eggs

- 1 pint marshmallow cream 3 sticks oleo
- 20 oz. peanut butter 2 pounds powdered sugar

Mix marshmallow cream, oleo and peanut butter with mixer. Add powdered sugar a little at a time. Makes 3 one pound eggs.

QUESTION - Annie Kauffman, Southeastern, is looking for a recipe for homemade pizza sauce to can that tastes like the sauce made with Mrs. Wages Pizza sauce mix bought in stores.

QUESTION - Bessie Hanson, Bridgeton, NJ, is looking for a recipe for a seafood bisque which contains shrimp, crab, scallops, some kind of fillet of fish, such as flounder, had-dock or cod.

Homemaker's day scheduled

HORSHAM — Spring Homemakers Day, sponsored by the Montgomery County extension service, has been set for Thursday, April 27, 9 a.m. to 2 p.m. at Williamson Restaurant, Horsham.

The program for the day includes a lecture/demonstration on color and fashion analysis by Ms. Chris Jones of Color Makes The Difference; a theatrical presentation on the life of Dolly Madison and a medley of musical favorites presented by the Upper Dublin stage band.

The cost of the day is \$7.75 and includes a delicious luncheon. Registration is required and the public is cordially invited.

For more information contact the Montgomery County Extension Service at 277-0574.

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