



Cook's Question Corner

QUESTION - Joanne Heeres, Stewartville, NJ, is looking for a recipe for a filled almond cookie like you would buy at a Dutch bakery.

QUESTION - Mrs. Linda Stoltzfus, Honey Brook, is looking for a recipe for homemade pancakes.

QUESTION - Rita Eisensmith, Mt. Wolf, would like a recipe for egg rolls like the ones made at Root's Market.

QUESTION - Rose Hutchinson, Centerville, Del., has recently started dairying and would like some dairy recipes for no-cook ice cream, homemade butter and flavor variations for butter, cheese recipes and a yogurt recipe.

ANSWER - Susan Fisher requested a recipe for tomato paste. Thanks go to Mrs. Bertha Nolt, Ephrata, who sent her recipe.

Tomato Paste

- | | |
|----------------------------|---------------------------|
| Tomatoes to make 3 gallons | 1 tablespoon paprika |
| tomato juice | 1 teaspoon red pepper |
| 3 or 4 medium onions | 1 teaspoon chili powder |
| Bit of parsley | 2 tablespoons garlic salt |
| 1 cup sugar | 2 tablespoons oregano |
| 1/2 cup salt | 2 cups clear jell |

Add parsley and onions to tomatoes and cook until tender. Run through the sieve. Add sugar, salt, paprika, red pepper, chili powder, garlic salt, oregano to juice. Make a thickening of 2 cups of clear jell. Add to juice and boil well. If not thick enough, add more clear jell. Cold pack 5 to 10 minutes.

ANSWER - Connie Dodd, Hartwood, Va., requested a recipe for Shoo-Fly pie. Thanks go to Linda Christman, Greencastle, who shared her recipe and to the many others who also sent their recipes.

Gooey Shoo-Fly Pie

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|------------------|---------------------------|
| 2 eggs | Crumbs: |
| 2 cups molasses | 2 cups flour |
| 2 cups hot water | 2 cups brown sugar |
| 2 teaspoons soda | 4 tablespoons soft butter |

Beat eggs. Add molasses. Dissolve soda in hot water and add to above mixture. Mix crumbs well and save 1/2 cup. Mix crumbs with gooey and pour into unbaked shell. Bake at 400°F. for 15 minutes and then at 350°F. for 35 minutes.

ANSWER - R. Scott, Quarryville, requested recipes for potato salad dressing and lettuce dressing. Thanks go to Eva Southard, Glen Rock, and to Mrs. Florence G. Nauman, Manheim, who shared their recipes with us, and with all the others who shared their favorite recipes.

Delaware seeks dairy princess contestants

NEWARK, Del. — Applications are being accepted for the 1984 Delaware Dairy Princess contest. Contestants must be Delaware residents between 16 and 25 years of age as of June 1. They must be sponsored members of either 4-H or FFA, or must have lived on a

commercial milk-producing farm. The winner will receive a \$300 cash award and have the opportunity to represent the Delaware dairy industry in the coming year by making personal appearances and slide presentations, and by attending annual DHIA meetings and other dairy-oriented activities.

Deadline for applications is June 15. Entry forms are available from county extension offices in Newark, Dover and Georgetown, or from members of the Delaware Dairy Princess Committee: Margaretta Eliason, Alice Mae Dempsey, Sharyn Sheats, Martha Cook, Doris Biggs, Becky Vanderwende, JoAnn Dawson or Mary Lou Parry. Send entries to JoAnn Dawson, 1210 Ogleton Road, Newark, DE 19711 (phone 368-7514).

Potato Salad Dressing

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|-------------------------------|------------------------------------|
| 2 eggs, beaten; add | Butter, size of walnut |
| 2 tablespoons sugar | 1/2 teaspoon celery seed |
| 1/2 teaspoon prepared mustard | 1 teaspoon flour, mixed with sugar |
| 1/4 cup vinegar, add | |
| 1/4 cup water | |

Cook over low heat, stirring constantly until it becomes like custard. Pour over diced, cooked potatoes, celery, onion, and diced eggs. Dressing can be thinned with mayonnaise, milk or cream as you desire. Add tumeric to dressing if you desire a yellow color to your salad.

Lettuce Dressing

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|---------------------|-------------------------|
| 1/3 cup catsup | 6 teaspoons lemon juice |
| 1/2 cup sugar | 1/2 cup oil |
| 1 teaspoon salt | 1 small onion, optional |
| 1/3 teaspoon pepper | |
- Shake in tupperware or blender.

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