



QUESTION - Sue Sharp, Mifflintown, is looking for a recipe for peanut butter whoopie pies.

QUESTION - Lois Zechman would like a recipe for deep-fried or batter-fried cauliflower and one for pickled cauliflower.

QUESTION - Mary Winters, Elizabethtown, would like a recipe for canning hot peppers.

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

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

ANSWER - Julia Euclide, Delta, had requested a recipe for ice cream using little or no cream. In the July 7 issue we listed two and this week, Mrs. Annie Stauffer, Loveville, Md., has sent another, that she says is still a little less rich and less expensive.

Ice Cream

Use skim milk. Portions are for a 4 or 5 quart freezer. Heat 1 quart milk to boiling. Meanwhile, mix 6 level tablespoons all-purpose flour to a smooth paste, with 1 cup milk. Stir into boiling milk, in a thin stream, stirring well to prevent lumps. Stir and cook until very well boiled, then add 1 full cup sugar in the last few minutes of boiling. This helps make smoother ice cream.

Now, if desired, strain the above through a sieve, to remove any lumps; let it dribble right into your container of milk - 2 quart for 4-quart freezer, relatively more for a 5 quart. Adjust for desired sweetness and additional flavor. Use 2 teaspoons vanilla for "basic" a pinch of salt and 4 eggs, fork beaten. If you are striving for low cholesterol, use only egg whites beaten till very fluffy. The finished product should be similar to frozen custard.

If chocolate or other flavor is desired, add cocoa to the flour used in making the thickening - 2 tablespoons or as desired. Or, instant pudding mix may be used as a base if expense is not a factor, using twice the amount of milk per portion recipe on pudding package, and adjusting sweetening as necessary, plus the eggs as above.

Summer fruits

(Continued from Page B6)

PEACH CRISP

Wash, peel and slice 2 1/2 pounds peaches. Cover with topping in 8 x 8 x 2-inch pan. Bake at 375°F. for 45 to 50 minutes.

TOPPING

1 cup flour
1 cup sugar
1/4 teaspoon salt or little salt
1/2 teaspoon cinnamon
1/2 cup soft butter, cut in
Whipped cream may be used as a garnish for serving.

Betty Biehl
Mertztown

FRUIT-FILLED WATERMELON

Cut thin horizontal slice from bottom of watermelon so it will rest evenly; slice watermelon lengthwise in half. Carve a decorative zigzag edge from sliced edge of half of watermelon; scoop out fruit to form a bowl. Scoop melon balls from second half.

Fill bowl with watermelon, honeydew and cantaloupe balls, pineapple chunks, strawberries, blueberries and any other fresh fruits in season. Pour Aloha Sauce (below) over fruits in bowl; toss lightly.

ALOHA SAUCE

Mix 2 tablespoons each strained lemon juice, lime juice and orange juice, 1/3 cup water and 2/3 cup sugar.

BLUEBERRY BUNDT CAKE

2 packages blueberry muffin mix
1/2 cup brown sugar, packed
1/2 cup chopped nuts
1 teaspoon cinnamon
2 eggs
1 cup dairy sour cream
1/4 cup water
1/2 cup confectioners' sugar
2 tablespoons milk

Heat oven to 350°F. Grease 12-cup bundt cake pan. Drain and rinse blueberries; set aside. Mix brown sugar, nuts and cinnamon. In large bowl, blend eggs, sour cream and water. Blend in muffin mix with fork.

Spread 1/3 of batter in pan; top with half the sugar mixture and half the blueberries. Repeat, ending with muffin batter. Bake 50 minutes. Mix confectioners' sugar and milk until smooth. Drizzle on warm cake.

FRESH BLUEBERRY COBBLER

1/2 cup sugar
1 tablespoon cornstarch
4 cups blueberries
1 teaspoon lemon juice
1 cup flour
1 tablespoon sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons shortening
1/2 cup milk

Heat oven to 400°F. Blend 1/2 cup sugar and the cornstarch in medium saucepan. Stir in blueberries and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour into ungreased 2-quart casserole; place in oven while preparing biscuit topping.

Measure flour, 1 tablespoon sugar and the cornstarch into bowl. Add shortening and milk. Cut through shortening 6 times; mix until dough forms a ball.

Drop dough by 6 spoonfuls onto hot fruit. Bake uncovered 25 to 30 minutes or until biscuit topping is golden brown. Serve warm. Makes 6 servings.

FRESH PEACH PIE

Cut up fresh peaches and put into a baked pie crust. Mix 3/4 cup sugar and 2 tablespoons corn starch. Blend into 1 cup of water and cook until thick and clear. Then add one 3-ounce package of peach jello, stir until dissolved. Pour over peaches and let set in refrigerator until set. Trim with whipped cream.

Denise Wenger
Lititz

CRUNCY BAKED BANANAS

2 or 3 small bananas
1/2 cup miniature marshmallows
2 tablespoons brown sugar
1 cup cornflakes cereal
1 tablespoon butter, melted
Heat oven to 375°F. Peel bananas; cut each lengthwise in half. Place cut sides up in buttered baking dish. Sprinkle bananas with marshmallows and sugar. Mix cornflakes and butter; sprinkle over top. Bake about 12 minutes or until bananas are tender. Serves 4.

BATTER FRIED APPLE RINGS

1 cup Bisquick baking mix
1 egg
1/2 cup milk
2 medium apples, pared and cored
Beat baking mix, egg and milk with rotary beater until smooth. Grease griddle. Cut apples crosswise into thin slices. Dip slices into batter. Cook on hot griddle until golden brown, turning once. Serve hot and, if you wish, with syrup, jelly or confectioners' sugar. Makes about 2 dozen rings.

Lucy Z. Brubacker
Middleburg

WATERGATE DESSERT

1 large container Cool Whip
1 box Royal pistachio pudding
1 22-ounce can crushed pineapple
1 bag miniature marshmallows
Mix gently and put in dish. Top with chopped nuts and cherries. Refrigerate.

Grassland FFA members

win sportsmen poster contest

LANCASTER — Members of the Grassland FFA from Eastern Lancaster County Schools swept the top four positions in the Lancaster County Federation of Sportsmen's Clubs conservation poster contest.

Depicting the theme "Water: We Can't Live Without It," these winners will now go on to face district-wide competition where they hope to qualify for recognition at the state level.

The winners were: first - Kathy

Richardson, daughter of Mrs. Gail Lewis, Narvon; second - Mike Weaver, son of Mr. Lloyd Weaver, New Holland; third - Bonnie Kachel, daughter of Mr. and Mrs. David Kachel, East Earl; and fourth - Andy Petershiem, son of Mr. and Mrs. John M. Petershiem, Morgantown.

All of the winners were enrolled in the environmental agriculture program at Garden Spot High School and received checks from the Lancaster County Federation of Sportsmen's Clubs.

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