



Cook's Question Corner

QUESTION - Erla Snyder, East Earl, would like a recipe for instant cocoa mix that takes powdered milk, instant cocoa and a little instant coffee

ANSWER - Debbie Flory, Lancaster, requested a recipe for creamy rice pudding. Thanks go to Nancy Brandt, Manheim, and to another reader, for sharing the recipes below.

Creamy Rice Pudding

1 cup long grain rice ½ teaspoon salt
2 cups water

Boil this until all the water boils away. Be sure to cook slowly. Then add:

6 cups milk ½ to ¾ cup sugar

Cook slowly until thickened. Add 1 cup raisins at the end of cooking time. When thickened, remove from heat. Add 1 teaspoon vanilla. Pour pudding into a dish and sprinkle with cinnamon

Creamy Rice Pudding

¼ cup uncooked rice 6 tablespoons sugar
2 cups milk ¼ teaspoon salt
2 eggs, separated 1 teaspoon vanilla

Wash rice, drain and add to milk. Cook covered in top of double boiler until rice is tender (45 minutes). Beat egg yolks thoroughly; add 4 tablespoons sugar and salt. Stir some of the rice mixture into beaten yolks. Then add yolks to hot mixture and cook two minutes, stirring constantly. Remove from heat and add vanilla. Beat egg whites until stiff, add 2 tablespoons sugar. Fold beaten whites into custard. Chill and serve. Beaten whites may be spread on top of custard and browned delicately in the oven. One cup of raisins may be cooked in custard if desired. Makes 6 servings.

Hamburger

(Continued from Page B6)

BEEFED-UP BISCUIT CASSEROLE

1 to 1¼ pound ground beef
½ cup chopped onion
¼ cup diced green pepper
1 8-ounce can tomato sauce
½ to ¾ teaspoon garlic salt
1 8-ounce can refrigerated country-style biscuits
1½ cups shredded Monterey Jack or Cheddar cheese
½ cup dairy sour cream
1 egg, slightly beaten

In large fry pan, brown ground beef, peppers and onions. Drain. Stir in tomato sauce and garlic salt. Simmer while preparing dough. Separate biscuit dough into 10 biscuits, pull apart each into 2 layers. Press 10 biscuit layers over bottom of ungreased 8- or 9-inch square baking pan.

Combine ½ cup cheese (reserve remaining cheese for topping), sour cream and egg, mix well. Remove meat mixture from heat. Stir in sour cream mixture, spoon over dough. Arrange remaining biscuit layers on top, sprinkle with remaining cheese. Bake at 375°F for 25 to 30 minutes.

Tips: reheat, loosely covered with foil, at 375°F. for 20-25 minutes.

To make ahead, prepare, cover and refrigerate up to 2 hours before baking. Bake at 375°F. for 30-35 minutes.

Mrs. Bill Reynolds
Waynesboro

BARBECUE

2 pounds hamburger
1 diced onion
1 can chicken gumbo soup
2 teaspoons mustard
½ cup ketchup

Salt and pepper to taste

Brown hamburger and onion. Add all the other ingredients and simmer for ½ hour. A little water may be added if desired. Serve on hamburger rolls

Betty Biehl
Mertztown

Ida's Notebook

Ida Risser



Going to the Farm Show at Harrisburg this year was a bit different than other years. For one thing, I accidentally met my sister in the crowd and was able to show her around.

She had seen all of the animals and all of the huge machinery but wondered if there were any crafts displayed anywhere. My desire was to see the braided rugs as I've finally started another one this winter. And since my husband is a "regular" at the show, I too have been there many times and was able to act as her guide for the afternoon. She has delved into many crafts and as Christmas gifts I've received pottery, framed wild flowers, hand painted boxes, etc. I'm wondering if the show is so big that some other people miss part of

it simply because they don't know where to find everything.

Another difference in the Farm Show for us this year was the opportunity to stay for the evening square dancing program. You see, many years ago we participated in the program on the dance floor. As we still belong to the Foot and Fiddle Club, hearing the familiar calls and seeing the very colorful costumes was quite enjoyable.

Allen and I have just celebrated another wedding anniversary and several friends and relatives have been kind enough to invite us to their homes for dinner to help us celebrate. We got married on a blustery, snowy day. Some guests could not get to the church and others had trouble getting home again. We also had to postpone our trip to Florida because the roads were closed due to the storm.

That year my father had steers that he watered by chasing them to the Conestoga River every day to drink and for a month he had to break the ice with an axe everyday. So when I awaken on a cold morning, I remember 37 years ago and know things could be a lot worse.



CALL TOLL FREE
1-800-237-0400 or 1-800-252-4900 In Pa.

TOTALLY BALANCED

Herbal Diet

LOSE WEIGHT NOW!

3 - 30 Day Plans to Choose From!
1.) Good — \$29.95 2.) Better — \$48.85 3.) Best (deluxe) — \$89.80

No Additives or Preservatives — 100% Money Back Guarantee

Leola Diet & Nutrition Center

93 W Main St., Leola, Pa 17540 (Rt #23 & 772)
(717) 656-6408 M,W,F 10-8; T,Th 10-6; Sat. 9-5

We Will Mail or UPS

HARRISBURG TRUCK BODY CO.

Custom Body Builders ★ Repairing & Painting

FACTORY DISTRIBUTOR FOR:
MORGAN ALUMINUM & FIBERGLASS VAN BODIES
MORYSVILLE UTILITY BODIES • ADRIAN VAN INTERIORS
HARRISBURG DUMP BODIES • BENSON ALUMINUM DUMPS
KNAPHEIDE STAKE & GRAIN BODIES • HYDRAULIC TAILGATES
MEYER & AMERICAN ROAD MACHINERY • SNOW PLOWS
HIAB CRANES & AERIAL DEVICES • RAMSEY WINCHES
PICKUP ACCESSORIES

TRUCK EQUIPMENT SPECIALISTS
766-7651
408 Sheely Lane, Mechanicsburg, PA 17055
A Pennsylvania Corporation Serving
The Pennsylvania Business Community

FROM THE FARM BUILDING SPECIALISTS

Pictured Above: 40'x100' Uni-Arch Barn

THANKS and CONGRATULATIONS
To
AL HAMILTON
On His New Beef Barn!
★ Another Quality Building By Triple H Construction ★

Triple H Construction Co.
29 S. Charles St.
Ephrata, Pa. 17522
717-738-2142
The Farm Building Specialists

Quality Custom Builders of Dairy, Hog, Poultry, Horse, Storage Buildings and Commercial Buildings!

Contact: Luke Hibshman, Nevin Wagner or Glenn Horst