



QUESTION - Lydia Weber, Reynolds, is still looking for blue fish recipes.

QUESTION - Emma Sue Martin, New Holland, still needs a recipe for custard filling for doughnuts.

QUESTION - Mrs. Roland Rader, Holmes, still needs a recipe for rich pan pudding.

QUESTION - Mrs. Rose Martin, Ephrata, would like a recipe for peach tapioca using canned peaches. She would also like a recipe for whole wheat pancakes like you get at a pancake house.

ANSWER - Emma Sue Martin, New Holland, requested a recipe for coffee cake made with yeast with a pie filling center. Thanks go to Pauline Rider, Unityville, for sharing her cherry crumb coffee cake recipe.

Cherry Crumb Coffee Cake

- 1 package (2 layer size) yellow cake mix
- 1 envelope dry yeast
- 1 cup flour
- 2/3 cup warm water
- 2 eggs
- 1 can (1 lb. 5 oz.) cherry pie filling
- 1/4 cup sugar
- 1 teaspoon cinnamon
- 6 tablespoons margarine

Measure 2 1/2 cups dry cake mix. Reserve for crumb topping.

In large bowl, combine remaining cake mix, yeast, flour, water and eggs. Mix 100 strokes by hand. Spread batter in greased 9 x 13-inch pan. Spoon pie filling over top.

In medium bowl, combine the 2 1/2 cups cake mix, sugar, cinnamon and butter. Mix until fine grained mixture results. Sprinkle over pie filling. Bake at 375°F. for 30 to 35 minutes or until cake tests done.

ANSWER - Louise Baer, Newville, requested a Swedish meatballs recipe. Thanks go to Treva Leese, Hanover, for sharing her recipe, and to all other readers who shared meatball recipes.

Swedish Meatballs

- 1 pound ground beef
- 1 tablespoon flour
- Dash of nutmeg
- Small onion
- 1 egg
- Salt and pepper to taste

Mix and shape in balls size of walnuts. Brown in oil. Drain and add

- 1 can consommé
- 2 tablespoons sherry or to taste
- 1/2 cup water mixed with 1/4 cup flour to form thickener

Add meat and simmer 20 to 30 minutes. Serve on rice or noodles that have been cooked.

ANSWER - Mae Pugh, Chambersburg, requested a pizza dough recipe. Thanks go to Diane Witmer, Myerstown, for sharing her recipe.

Pizza Crust

- 1 package dry yeast
- 4 cups flour
- 1 1/4 cups warm water
- 1 teaspoon salt
- 2 tablespoons Wesson oil

Dissolve yeast in warm water. Add remaining ingredients. Beat thoroughly. Let rise a half hour. Divide dough into two parts. Roll out to fit in pizza pans. Makes two pizza crusts.

Men's favorites

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PEANUTTY PORK CHOPS

- 1 cup croutons
- 1/2 cup finely chopped salted peanuts
- 2 tablespoons instant minced onion
- 2 tablespoons snipped parsley
- 1 teaspoon crushed red chili pepper
- 1/3 cup butter or margarine, melted
- 1 tablespoon water
- 3/4 teaspoon salt
- 8 loin pork chops, 1 1/4 inches thick, with pockets
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 10-ounce jar apple jelly
- 2 tablespoons lemon juice

In medium bowl, mix croutons, peanuts, onion, parsley and chili pepper. Stir together butter, water and 3/4 teaspoon salt; pour over crouton mixture and toss gently.

Trim excess fat from pork chops; season chops with 1 teaspoon salt and the pepper. Stuff pockets with crouton mixture. Close openings with skewers. Heat jelly and lemon juice just to boiling, stirring constantly.

Place chops on grill 4 inches from medium coals. Cook 1 hour or until done, turning every 15 minutes and basting with jelly sauce during last 30 minutes of grilling. Makes 8 servings.

SAVORY DUCKLING ON A SPIT

- 1 5-pound duckling
- 2 teaspoons salt
- 1 small onion
- 3 sprigs parsley
- 1/2 cup dry vermouth or apple juice
- 1/2 cup dark corn syrup
- 1 tablespoon lemon juice
- 1 teaspoon ground coriander

Wash duckling; pat dry. Rub

cavity with salt, place onion and parsley in cavity. In saucepan, combine remaining ingredients; simmer 15 to 20 minutes or until sauce is reduced about half.

Fasten neck skin of duckling to back with skewer. Flatten wings over breast; tie string around breast to hold wings securely. Tie drumsticks securely to tail. Insert spit rod through center of bird from breast end toward tail. Secure duckling on spit with holding forks. Check balance by rotating in palms of hands.

Arrange medium-hot coals at back of firebox; place large foil drip pan under spit area. Just before placing duckling on rotisserie, use a baster to force 1/4 cup of the sauce into cavity. If needed, use additional skewers to keep cavity closed securely.

Cook duckling 2 hours or until tender; frequently prick skin with fork to allow excess fat to drain away. Add coals if necessary to maintain even heat. During last 20 minutes of cooking, brush duckling every 5 minutes with remaining sauce. Makes 2 or 3 servings.

ITALIAN SPAGHETTI WITH MEAT SAUCE

- 2 pounds ground beef
- 1 medium onion, finely chopped
- 1 green pepper, finely chopped
- 2 15-ounce cans tomato sauce
- 2 12-ounce cans tomato paste
- 1 7 1/2-ounce can pitted ripe olives, drained and sliced
- 2 envelopes (1 1/2 ounces each) Italian-style spaghetti sauce mix with mushrooms
- 3 cups water
- 1 tablespoon sugar
- 1 teaspoon oregano leaves
- 2 cloves garlic, crushed
- 1 bay leaf, crumbled

16 ounces Italian-style spaghetti
Grated Parmesan cheese

Cook and stir meat, onion and pepper until meat is brown and onion is tender. Stir in remaining ingredients except spaghetti and Parmesan cheese. Cover; simmer 1 1/2 hours, stirring occasionally.

Cook spaghetti as directed on package; drain. Serve meat sauce over hot spaghetti; pass Parmesan cheese. Makes 8 servings.

CHICKEN FRICASSEE WITH DUMPLINGS

- 2 1/2 to 3-pound broiler-fryer chicken, cut up
- 1 cup Bisquick baking mix
- 2 teaspoons salt
- 1 teaspoon paprika
- 1/8 teaspoon pepper
- 2 tablespoons shortening
- 1 tablespoon butter
- 1 10 1/2-ounce can condensed cream of chicken soup
- 1 1/2 cups milk
- Dumpling dough
- 1/2 teaspoon parsley flakes
- 1/4 teaspoon poultry seasoning

Wash chicken pieces and pat dry. Mix baking mix, salt, paprika and pepper in paper or plastic bag. Shake 2 or 3 pieces of chicken at a time in bag to coat thoroughly. Melt shortening and butter in large skillet; brown chicken on all sides.

Remove chicken. Drain fat from skillet; stir in soup and milk and add chicken. Cover and simmer about 1 hour or until thickest pieces are tender.

Twenty minutes before end of cooking time, prepare Dumpling dough as directed on baking mix package, adding parsley flakes and poultry seasoning before mixing in liquid. Drop dough by spoonfuls onto hot chicken. Cook uncovered 10 minutes; cover and cook 10 minutes longer. Serves 4.

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