

QUESTION - Nancy Kramer, Newmanstown, would like recipes for fruit desserts using only fruits for fruits with dressings or sauces

QUESTION - Grace Ikeler, Bloomsburg, still wants a

recipe for Lebanon sweet bag bologna

QUESTION - Annie Kauffman, Honey Brook, would like a recipe to can pizza sauce that tastes like the kind made from Mrs. Wages Pizza Sauce mix bought in stores

QUESTION - Fran Westfall, Spring Grove, would like a recipe for a cheesecake that is very heavy with a pie dough crust and is not made from cream cheese. Sometimes, the cake is served with pineapple on top, or with apples or raisins and cinnamon.

ANSWER - Nancy Farabaugh, Ebensburg, requested recipes for honey spreads and flavored butters. Thanks go to Ruth Ann Zeiset, Manheim, Mrs Aaron B. Shirk, Lebanon, and Nancy Kramer, Newmanstown, for sharing the following recipes.

Pear Butter

2 quarts pear pulp 2 pounds sugar

10 ounces canned crushed pineapple

Peel and core pears Add a little water and cook until soft. Puree in blender and measure pulp. Also puree crushed pineapple. Mix all together with sugar in an uncovered baking dish. Place in 350°F, oven for about 3 hours. Stir occasionally Pour into jars and seal or freeze Keeps in refrigerator several weeks. Makes 4 pints (For a double recipe, double baking time also)

Oven Apple Butter

4 quarts applesauce 21/2 teaspoons salt

1 3/4 cups vinegar 3 pounds or 6 cups

1 teaspoon cinnamon

sugar

Place ingredients in roastpan and mix well. Put in 350°F oven for 1 hour Reduce heat to 300°F and bake for 3 more hours. Do not stir while it's in the oven!

Peach Butter

2 cups dried peaches

1 cup sugar

2 cups water

Soak peaches in water Several hours, then cook slowly until soft Mash and add sugar Simmer slowly, stirring frequently until thick Pour into sterilized jars to 1/2 inch of top, put on screw band and process 10 minutes in water bath canner Makes 48-ounce jars

Steamed Apple Dumplings

1 egg 2 cups flour

3 teaspoons baking powder 1/2 teaspoon salt

2 tablespoons butter Enough milk to moisten

Mix like pie dough. Beat the egg well and add to baking powder and salt Cut in butter and moisten with milk Roll, cut in squares and place apple with a little sugar and cinnamon on apple Wrap up and steam 1 hour. Do not lift lid before you think they are done as this makes the dough

OR, place dumplings in a well-floured coarse cloth dipped in hot water. Tie cloth securely, leaving room for dumpling to swell and place dumpling in boiling salted water and boil 45 minutes. Serve hot with fruit sauce or pudding sauce

ANSWER - Colleen Shields, Jersey Shore, requested a recipe for cinnamon rolls that stay soft. Thanks go to Nancy Kramer, Newmanstown, for the following recipe

Cinnamon Rolls

Dough:

1 cup milk 11/2 teaspoons salt 1 teaspoon sugar

2 eggs 1/4 cup margarine, melted

½ cup sugar 2 packages dry yeast 1 cup very warm water 6 cups all-purpose

flour

To make dough heat milk, sugar and salt in small saucepan until sugar melts and bubbles appear around edge of pan. Cool to lukewarm. Dissolve yeast and the 1 teaspoon sugar in very warm water. (Comfortably warm when dropped on wrist.) Stir until blended and allow to stand 10 minutes or till bubbles form. Beat egg into yeast mixture; stir in cooled milk mixture. Beat in flour, little at a time, until dough becomes elastic Work in melted margarine Work in enough remaining flour so dough is kneadable. (Do not add too much flour that dough stops sticking to your hands; it should be sticky.)

turn out dough onto floured surface and knead 5 minutes Place in buttered bowl, turning to bring buttered side up Cover with clean towel or plastic wrap. Let rise in warm, draft-free place for 1 hour or until doubled Punch down dough, turn onto lightly floured surface. Knead a few times Roll out dough to two 12x9-inch rectangles Fill with Cinnamon Mixture recipe which follows

Filling for Cinnamon Rolls:

1/3 cup margarine, melted

3/4 cup sugar

11/2 teaspoons cinnamon

Mix sugar and cinnamon together Brush dough with half of melted margarine, sprinkle with half the sugarcinnamon mixture Starting at short end, roll up jelly-roll style. Cut into 12 slices. Place slices, not quite touching, in a well-greased 13x9x2-inch pan Repeat with remaining dough Cover, let rise until almost double. Bake in hot oven, 400°F for 30 minutes Turn out onto cookie sheets Glaze and serve immediately

Glaze for Rolls:

3 tablespoons margarine

2 cups 10x sugar

2 tablespoons hot coffee 1/2 teaspoon maple flavoring Melt margarine, stir in sugar, hot coffee and flavoring Stir until blended Spread on warm rolls, so glaze soaks in

Serve warm or cool

International foods

(Continued from Page B6)

CHINESE VEGETABLE SALAD 1 6-ounce package frozen Chinese pea pods, thawed and drained

2 medium cucumbers, peeled, halved, seeded and sliced 4-inch thick

1 medium carrot, cut into 2-inch matchsticks

Dressing

1 tablespoon vegetable oil 1 teaspoon mild chili powder 1 clove garlic, minced 1/4 cup soy sauce 1/4 cup white vinegar 3 tablespoons sesame oil

2 tablespoons brown sugar Combine pea pods with cucumber and carrot in large serving bowl; refrigerate covered. For dressing, heat 2 tablespoons

vegetable oil in small skillet. Add chili powder and cook, stirring heated. Add remaining ingredients and mix well; let cool. About one hour before serving, pour dressing over vegetables and toss well. Cover bowl and refrigerate until serving time.

ORIENTAL STYLE BARBECUE MARINADE FOR BEEF

1,2 cup sov sauce 3 tablespoons white vinegar 2 tablespoons vegetable oil 4 garlic cloves, crushed 2 green onions, finely chopped 1 tablespoon hot mustard 1 teaspoon ginger 1/8 teaspoon freshly ground black

For up to three pounds of beef, such as round, chuck or flank steak, or up to six pounds short ribs (cut into 3- to 6-inch lengths), combine marinade ingredients. mixing thoroughly. With a sharp knife, lightly score meat to be grilled every half inch or so. Place meat in small dish and pour marinade over, turning meat to coat. Cover and let stand at least 2 hours, turning frequently.

Prepare barbecue grill. Drain meat; discard marinade. Cook meat over hot coals until done to

CHINESE CHICKEN PIE

4 cups cooked chicken, cut in pieces

4 cups chicken broth

½ cup butter

12 cup all-purpose flour 1 teaspoon soy sauce

5 egg yolks, lightly beaten

1 8-ounce can water chestnuts, drained, sliced

1 10-ounce can chopped clams, drained

1 pre-baked deep dish pie shell, and unbaked pastry for top crust

Preheat oven to 425°F. Melt butter in large skillet; stir in flour with wire whisk. Slowly add 4 cups hot broth, stirring well. Cook and stir until mixture is slightly thickened and smooth. Decrease heat; let simmer 10 minutes more, stirring occasionally. Remove from heat.

Combine egg yolks and soy sauce in small bowl. Stir in 2 tablespoons of the hot sauce. Pour egg mixture into sauce, stirring vigorously. Add chicken pieces, water chestnuts, and clams, mixing well. Spoon into pre-baked pie shell.

Roll out unbaked pastry into a circle to cover pie. Fit pastry atop, crimping edges over rim, pricking with fork to allow steam to escape. Bake 30 to 40 minutes or until top crust is deep, golden brown.

Soybean standards revision

WASHINGTON - The U.S. Department of Agriculture will retain test weight as a gradedetermining factor and reduce the number of classes from five to two in its revised standards for soybeans.

The final rule on soybean standards will become effective Sept. 9, said Kenneth A. Gilles, administrator of USDA's Federal Grain Inspection Service.

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The rule also sets limits for unsanitary items such as glass or weed seeds that would cause soybeans to be graded "U.S. Sample Grade," and revises the format and clarifies the language used in the standards.

The revised standards eliminate the current classes of Green, Black and Brown soybeans and keeps the Yellow and Mixed soybean classes.

Under the standards, when

soybeans of other colors in a sample exceed 10 percent, the sample is classed as "Mixed Soybeans" and the percentages are certified. For example, mixed soybeans are certified as "U.S. No. Mixed soybeans: Yellow soybeans 80%, Soybeans of other colors, 20%.'

"Soybeans of other colors" are defined as black, brown, green and bicolored soybeans.



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