

Cook's Question Corner

QUESTION - Doris Grube, New Providence, would like a recipe for a filling for pita bread

QUESTION - Fran Westfall, Spring Grove, would like a recipe for heavy German cheesecake not made with cream cheese It was sold in New Jersey and New York about 30 years ago

QUESTION - Audrey Nemeth, Mt Vernon, Maine, would like recipes for pumpernickle bagels and for rhubarb bread While Jeanette Sauder of Reinholds didn't provide a rhubarb bread recipe for Audrey, she does have a rhubarb cake recipe to share

Rhubarb Cake

3 to 4 cups chopped rhubarb 1/2 cup butter, softened
 1 cup sugar 1 cup sugar, scant
 1 3-ounce package straw- 1 beaten egg
 berry jello 3/4 cup milk
 1 1/2 cups flour 1 teaspoon vanilla
 2 teaspoons baking powder 1 teaspoon cinnamon mixed
 1/2 teaspoon salt with 1 tablespoon sugar

Combine rhubarb, sugar and jello in bowl and set aside As with other fruits, use sugar according to taste Sift flour, baking powder, and salt together

Cream butter, sugar, and beaten egg. Add dry ingredients along with milk and vanilla, saving out sugar and cinnamon Mix, blend until batter is smooth Make a layer of fruit mixture in bottom of deep, buttered baking pan or dish, 1 1/2 to 2 quarts Spread batter over fruit and sprinkle top with cinnamon and sugar

Bake at 350°F for 35 to 40 minutes Cut in squares to serve May be served with milk

ANSWER - Mrs Bertha Hocker, Cogan Station, requested a recipe for asparagus soup Thanks go to Doris Grube, New Providence, for the following recipe

Cream of Asparagus Soup

2 bunches of asparagus 3 tablespoons flour
 1 small onion 4 cups milk
 3 tablespoons butter Salt and pepper

Make a white sauce with butter, flour and milk Set aside Cook chopped asparagus and onion in salt water for 20 minutes Combine with white sauce and bring to a boil Season to taste (I like to puree in a blender before serving)

ANSWER - Edith Miller, Lincoln University, requested a recipe for smearsy pie - a Pennsylvania Dutch pie made with cottage cheese Thanks go to Mrs Nevin Horst, Elkton, Md, for sharing her Cottage Cheese Pie recipe

Cottage Cheese Pie

1 pound cottage cheese 3 tablespoons cornstarch
 1 1/4 cup sugar 2 cups milk
 3 eggs, separated 1 large can evaporated milk
 1/4 teaspoon salt 1 teaspoon vanilla

Add egg yolks, salt and sugar to cottage cheese Add milk, evaporated milk and vanilla When thoroughly combined, add beaten egg whites Pour mixture into crust Bake at 400°F for 10 minutes and 350°F for 20 to 35 minutes Makes one 9-inch and one 8-inch pie

ANSWER - Grace Ikeler, Bloomsburg, requested recipes for cooking cabbage with sweet and sour dressing Thanks go to Mrs Jay Spyker, Dallastown, for her Down Home Cabbage recipe and to Fran Westfall, Spring Grove, for her Cabbage Sweet and Sour recipe

Down Home Cabbage

2 pounds cabbage, cut up 2 tablespoons flour
 2 teaspoons salt 2 tablespoons sugar
 6 slices bacon 1/4 cup cider vinegar
 1 medium chopped onion 8 teaspoon pepper

Heat 1 inch of water to boiling Add cabbage and salt, return to a boil Cover and cook 5 minutes. Drain well, reserving 1 1/4 cups cooking liquid Cook bacon until crisp Remove bacon and break into 1-inch pieces Discard all but 1 tablespoon bacon drippings Add onion to drippings, saute until golden, stirring occasionally Sprinkle in flour and sugar Stir until smooth Stir in reserved cooking liquid, vinegar and pepper Cook over medium heat, stirring constantly until thickened Add bacon and cabbage, stir gently to coat Makes 6 servings, about 120 calories each

Cabbage Sweet and Sour

Cabbage 1 tablespoon sugar
 1 egg 1 teaspoon salt
 1/4 cup vinegar

Shred cabbage rather finely Put in saucepan and sprinkle with salt Cover pan and place over low heat and steam until tender Beat the egg, add vinegar sugar and salt and pour over the steamed cabbage Heat five minutes and serve at once

Lamb cook-off slated for Aug. 2

STATE COLLEGE - The Pennsylvania State Lamb Cook-Off Contest is scheduled for Aug. 2 at the new Ag Arena, Penn State, in conjunction with the Pennsylvania Sheep Field Day and Craft Show.

Any Pennsylvania resident, 18 years of age or older with non-professional food status may compete for \$300 in prize money, sheep skins and selected cuts of fresh American lamb.

A maximum of two recipes may be entered per person. The deadline for entries is July 1, 1985.

Any original recipe using lamb shoulder, riblets, neck, shank, breast or ground lamb may be entered. The dish must contain a minimum of one and not more than five pounds of fresh American lamb. Recipes should serve a minimum of four persons.

Recipes will be screened by a panel of three judges. Recipes will be judged on taste, ease of preparation and practicality, appearance and presentation. Finalists will be notified of their selection July 5 and will prepare their dish at University Park on

Aug. 2.

The first place winner receives \$50 plus a Pennsylvania sheep skin, valued at \$65, donated by I. & M. Fur Company, Quakertown, Bucks County. Second Prize is \$35 plus a gift pack of Pennsylvania valued at \$50, from the Appalachian Lamb Company, Greencastle, Franklin County. Third prize is \$25 plus a leg of lamb valued at \$25, donated by Appalachian Lamb Company; Fourth through tenth place finalists receive \$10. All finalists also receive ribbons and an American Lamb Cookbook.

The lamb and wool promotion boasts 100 commercial and craft exhibits ranging from fencing systems to lamb and wool related crafts, pottery, paintings and wool fashions.

Demonstrations scheduled throughout the event include spinning, weaving, wool crafts, lamb cookery, Scottish Highland dancing, working sheep dogs and sheep industry related forage and management seminars.

Contests will be held in sheep photography, art, wool crafts, sheep shearing fleece and youth exhibits. More than \$1,000 is offered in prize money.

For a copy of the Pennsylvania State Lamb Cook-Off rules and entry form, send a self-addressed stamped envelope to: LAMB COOK-OFF, Dr. Clair Engle, 316 Wm. Henning Building, Penn State University, University Park, PA 16802.

ANSWER - Hilda M Blatt, Honestown, requested a recipe for Red Beet Relish Thanks go to Ruth Shirk, Richland, for sharing the following recipe

Red Beet Relish

12 medium red beets, cooked in skins, peeled and chopped fine
 6 peppers 1 head cabbage
 1 stalk celery
 Chop and cook each separately Mix and add

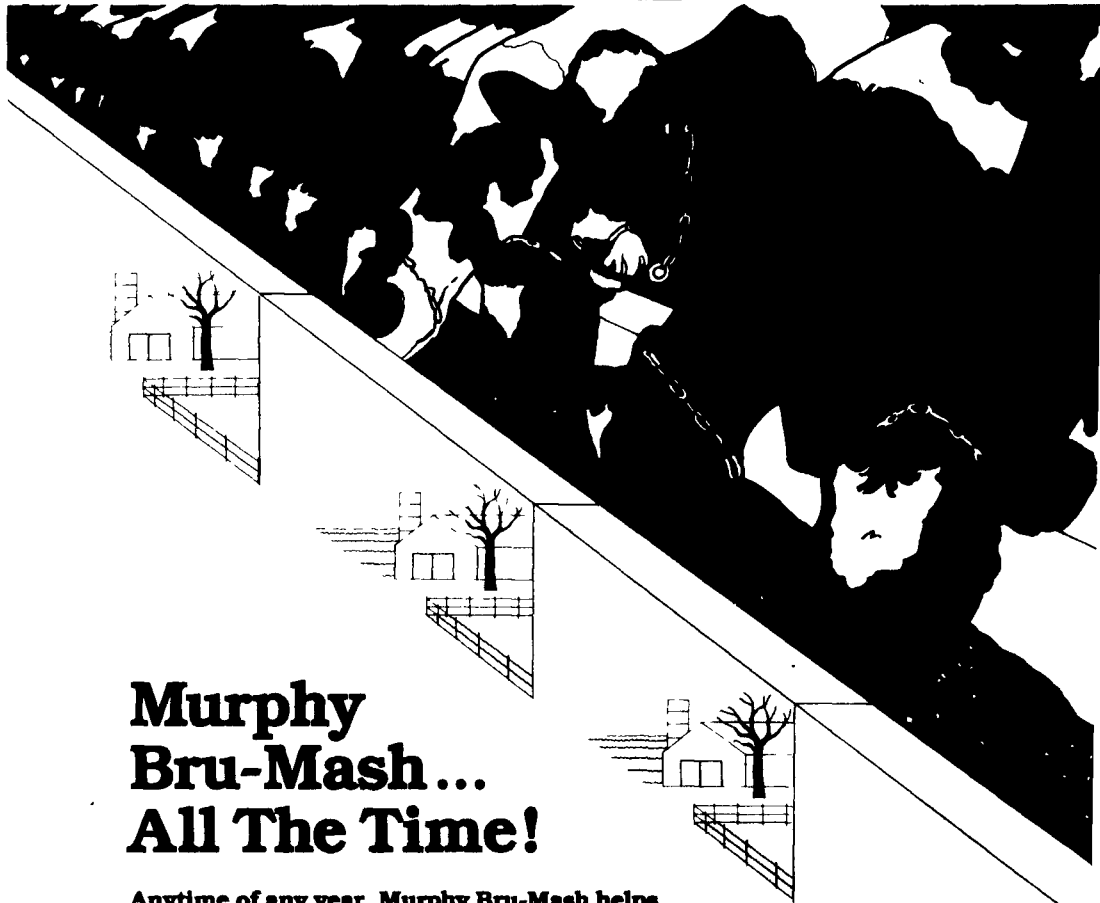
1 cup red beet juice 3 cups sugar
 2 cups vinegar
 Bring to a boil and can

ANSWER - Grace Ikeler, Bloomsburg, and Nancy Koons, Lebanon, both requested recipes for potato salad with a good dressing Thanks go to Fran Westfall, Spring Grove, for the following recipe.

Hot Dutch Potato Salad

4 slices bacon 1/8 teaspoon pepper
 1/2 cup chopped onion 1 teaspoon sugar
 1/2 cup chopped green 1 egg
 pepper 1 quart hot cubed cooked
 1/4 cup vinegar potatoes
 1 teaspoon salt 1/4 cup grated raw carrot
 3 hard boiled eggs

Dice bacon and pan fry. Add chopped onion and green pepper Cook 3 minutes, add vinegar, salt, pepper, sugar and beaten egg Cook slightly Add cubed potatoes, grated carrot and diced hard cooked egg Blend and serve hot



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