

Cook's Question Corner



If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, Pa. 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION - Mrs. Leonard Martin, Myerstown, would like a recipe for any kind of bread made without yeast.

QUESTION - Mrs. Hank Velkoff, Warriors Mark, would like a recipe for butter cake like Danish bakeries sell. It has a thin melted buttery topping.

QUESTION - Pat Bartow, Conestoga, would like a recipe for a whipped topping similar to Cool Whip.

QUESTION - L. Lucille Groff, Denver, would like a recipe for canning apple pie filling.

QUESTION - Mrs. Jerry Hershey, Conestoga, would like a recipe for cheese danish similar to the ones sold by fast food restaurants.

QUESTION - Mrs. Paul Hoover, Ephrata, would like a cheese recipe that tastes like Velveeta cheese.

QUESTION - Betty Biehl, Mertztown, would like recipes that use hot farina cereal.

ANSWER - Mrs. C.K. Edgin, Sewell, N.J., asked for a spice cake recipe. Thanks go to Betty Biehl, Mertztown, for the following recipe.

Spice Cake

- | | |
|--|---|
| 2 cups light brown sugar | 3 cups sifted flour |
| 1 cup shortening | 2 teaspoons soda, dissolved in warm water |
| 1 teaspoon vanilla | 1 cup buttermilk |
| 2 teaspoons cinnamon | 1 teaspoon cloves |
| 1 teaspoon allspice | 1/2 teaspoon nutmeg |
| 2 cups raisins boiled for 15 minutes in water, undrained | |

Mix all ingredients together. Makes high 9-inch layer cake. Bake at 350° F. for 30 to 35 minutes or until tests done.

ANSWER - Mrs. Herbert Todd, Winthrop, N.Y., asked for a sauerkraut recipe. The following recipe comes from Lancaster County Extension home economist Doris Thomas.

Glass Jar Sauerkraut

Remove and discard outer leaves from firm, matured heads of cabbage. Wash, drain, cut in halves or quarter and remove and discard cores. Shred 5 pounds of cabbage

at a time with a shredder or a very sharp knife. It should not be thicker than a dime. In a large container, thoroughly mix 3 tablespoons canning salt with the 5 pounds of shredded cabbage. Let the salted cabbage stand for several minutes to wilt slightly; this allows packing without breaking or bruising. Repeat shredding and salting until all cabbage is ready for fermenting. 25 pounds of cabbage will yield approximately 9 quarts.

Pack into clean glass canning jars, pressing cabbage down, firmly with a wooden spoon. Fill to within 1-1/2 to 2 inches from the jar top. Be sure there is enough juice to cover the cabbage. A quart jar holds about 2 pounds of shredded cabbage.

Wipe off the jar top. Cover cabbage with pads of cheesecloth, edges tucked down against inside of jar. Hold the cabbage down by criss-crossing two dry wooden strips so they catch under the neck of the jar. Wipe off the outside of the jars, put on lids, but do not seal tightly.

Set the filled jars in shallow pans or on folded newspapers because they may overflow during fermentation. Keep the jars where the temperature will not exceed 70 degrees F. for top quality sauerkraut.

Skim film every few days if it forms. If directions have been followed accurately and correct temperature maintained little or no film should form. Keep cabbage covered with brine. If necessary add more weak brine made by dissolving 1-1/2 tablespoons salt in one quart of water.

Allow to ferment about 10 days, or until liquid settles and bubbles no longer rise to the surface. Remove the lids, cheesecloth and wooden strips and add more weak brine if necessary to fill jar to within 1/2" of the top.

Place jars in a pan of cold water. Pan should be deep enough to allow water to extend to neck of the jars. Bring water slowly to the boiling point. Remove jars; wipe off rims; adjust lids. Process in boiling water bath, 15 minutes for pints and 20 minutes for quarts.

Homemade doughnuts

(Continued from Page B6)

CREAM-FILLED DOUGHNUTS

Scald 1 quart whole milk. Then add:

- 2 cups mashed potatoes
- 1 cup shortening
- 1 cup sugar

Let cool to lukewarm. Prepare 3 packages dry yeast in 3/4 cup warm water and add 1 teaspoon sugar. When yeast becomes alive, add to above mixture. Then add:

- 2 beaten eggs
- 1 tablespoon salt
- 9 to 11 cups flour

Mix well. Let rise until double. Knead well. Roll out 1/2-inch thick and prepare filling.

Filling

- 1 cup vegetable shortening
- 1 cup margarine
- Pinch of salt
- 1 1/4 pounds confectioner's sugar

Cream well. Add 2 egg whites and enough milk to make a smooth paste. Beat in 1 cup marshmallow whip. Makes 80 to 90 doughnuts.

Esther Weaver
Ephrata

OLD FASHIONED DROP DOUGHNUTS

Mix together and let stand: 1/2 cup warm water and 2 packs yeast

- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/3 cup shortening
- 2 eggs, beaten
- 3/4 cup lukewarm milk
- 4 cups flour
- 1 cup raisins
- 1/2 teaspoon nutmeg

Combine sugar, salt, nutmeg and shortening. Pour over scalded milk, cool to lukewarm; add the beaten eggs and yeast. Add 2 cups flour and beat until smooth. Add raisins and remaining flour. Let rise in warm place for about 45 minutes. Drop by teaspoons (not too full) in hot fat, turn to brown on both sides. Drain. Glaze while warm with scant 1/2 cup warm water and about 4 cups confectioner's sugar, 1 teaspoon vanilla. Makes about 4 dozen.

Betty Herschberger
Quarryville

Chester Co. gets new 4-H agent

WEST CHESTER — Laurie A. Sicko-Sandow has helped youngsters get involved as a YMCA director in Silver Bay, NY for the past five years. She'll continue to help youngsters now, but in a different way-as Chester County's new 4-H youth extension agent.

"Extension 4-H and YMCA programs are similar. The words are different, but the philosophes are basically the same," she says. "Both organizations are helping kids grow and develop similar

goals in different ways."

Laurie is responsible for planning, expanding, executing and evaluating educational programs for adult volunteer leaders and 4-H youth. Her program content will involve leadership development, youth program development and communication skills.

Her appointment was announced by W. Wayne Hinish, acting dean of Penn State's college of agriculture and director of the University's Cooperative Extension Service.

Farm Drainage & Soil Conservation...

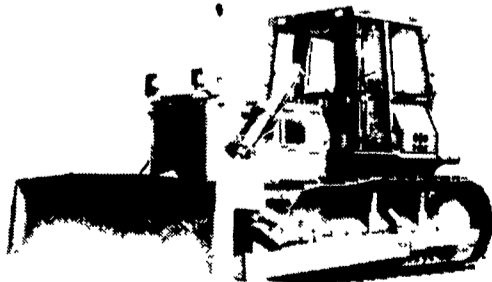
That's Us!

We Are Fully Equipped To Install Tile With Laser Beam Control



- Improved Land Use and Efficiency
- Better Soil Conservation
- Deeper Root Development
- Increased Crop Yield
- Longer Growing Seasons
- Improved Plant Quality
- Better Livestock Farming

We Specialize In Soil Conservation And Land Improvement Work



We're Equipped With: Dozers, Pans And Excavators To Handle Any Excavating Jobs, Such As Terraces, Waterways, Diversions, Ponds, Etc.

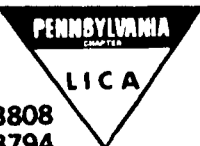


COCALICO EQUIP. CO.

FARM DRAINAGE & EXCAVATING

RD#4, BOX 317, DENVER, PA. 17517 PH: 215-267-3808

717-738-3794



SAVE COWS, TIME & BEDDING

SAVE 40%

on New Replacement Belts For Farm Machines

- Bale Thrower Belts \$70.00
- Grove-Gehl-Int.-S.U. Wagon Box Belts \$120 to \$150

Also Available: Bean Picker Belts & Big Round Baler Belts

Any flat belt can be custom made for your farm machinery (cleats installed). Belts shipped same day by UPS.

For more information, write:

Bob Gabel

Rt. 16, Chaffee, New York 14030

CALL TOLL FREE: 1-800-537-3003

Phone Collect: 716-496-6025



COW MATS

Use our unique method of installing a one piece mat under a row of cows. Prevents movement of mat and bedding from creeping underneath.

All "row" and single mats are cut from heavy one inch rubber belting.