



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 - Annie Kauffman, Honey Brook, would like a recipe for homemade ham and bean soup with a slightly thick puree and made with dried beans

QUESTION - Patricia Shedleski, Lancaster, would like any recipes using canned milk chocolate hot chocolate mix

QUESTION - Grade Ikeler, Bloomsburg, would like a recipe for Kielbasa (one with smoke and one without)

QUESTION - Doris Grube, New Providence, would like a recipe for cherry pie that you pour into the pie plate and forms its own crust.

QUESTION - Marie A. Cairns, Honey Brook, would like a recipe for a sweet yeast dough that is cut, deep fried and has an apple butter filling. Can anyone help?

QUESTION - Dwayne Roland, Westover, would like a recipe for canning mushroom soup.

QUESTION - Raymond Schreyer, Boyertown, is looking for a good rattlesnake recipe.

ANSWER - Mildred Sickler, Falls, asked for a recipe for a nut roll that makes four to six rolls. Thanks go to Patricia Lansberry, Woodland, for the following recipe.

Two-Hour Nut Roll

Dissolve 2 packages dry yeast in 1/2 cup warm milk with one tablespoon of sugar in it. Set aside.

Mix 6 cups flour, 1 teaspoon salt, and 2 tablespoons sugar together with hands. Then add 1/2 pound oleo, 3 eggs, 1/2 pint sour cream and yeast mixture. Work dough with hands until it is nice and light. Dough must not be sticky. You may have to add more flour. Cut dough into 4 equal parts. Roll out each part onto a sugared and floured

NEW RECIPE FOR PLANTS

If you are having trouble with your house plants - leaves turning yellow, small brown/yellow spots, a stunt in growth - try brand new product by putting one capsule per pot or plant. It will enhance growth & color within one week.

Product is totally organic and non-toxic. If not satisfied, 30-day money back guarantee. \$10 for 50 capsules. Add \$1 for postage.

The Martin Co.

RD 2, Lewisburg, PA 17837

WHAT'S YOUR PROBLEM?

Here's A Timely Tip...

Apply lime often for best results

To keep your soil neutral, liming every 2 or 3 years is recommended, because of the new higher analysis fertilizers being used today



Blue Bell, Pa. (717) 354-4125
Gap, Pa. (717) 442-4148

Beef recipes

(Continued from Page B6)

STEAK AND LETTUCE

- 1 pound top round steak - sliced across the grain in 1/8-inch strips
- 1 tablespoon cornstarch
- 3 tablespoons soy sauce
- 1 tablespoon red wine vinegar
- 2 teaspoons sugar
- Salt to taste
- 1 teaspoon beef bouillon
- 1/4 teaspoon cracked pepper
- 6 beef strips - cut crosswise in 1/4-inch strips
- 1 tablespoon butter
- 8 green onions - sliced in 1-inch pieces - separate white and green parts
- 1/2 medium lemon - cut into very small pieces
- 1 large head lettuce - torn into bite-size pieces

Toss meat with cornstarch, soy sauce, vinegar, sugar, salt, bouillon, and pepper. Set aside. In heavy skillet, cook beef strips until crisp. Remove beef strips and all but 1/8 cup of drippings.

Heat drippings until very hot. Add beef and cook just until barely browned. Remove from skillet. Set aside.

Add butter, white parts of onion, the lemon and lettuce to the skillet. Cook, turning until lettuce begins to wilt. Remove from heat, toss in beef and beef strips. Serve immediately garnished with green onion parts, onion curls and lemon slices. Serves 4.

SPEEDY MEATBALL SKILLET

- 1 1/2 pounds ground beef
- 2 cups carrots, cut in 1-inch pieces and halved lengthwise
- 2 teaspoons chili powder
- 1 1/2 teaspoons salt
- 1 medium onion, cut in 8 wedges

2 10-ounce packages frozen lima beans, defrosted
1 10 3/4-ounce can condensed cream of celery soup
1/4 cup water

Cook carrots in a covered saucepan in boiling salted water 10 minutes; drain. Lightly mix ground beef, chili powder and salt; pinch off one-inch pieces to make approximately 20 free-form meat "balls." Lightly brown meat "balls" and onion wedges in large frying pan; pour off drippings. Add carrots, lima beans and celery soup mixed with water and lightly stir in to combine. Cover and cook slowly 30 minutes, stirring occasionally. Makes 6 servings.

Farm Show 4-H Potato Awards

OPEN DIVISION

- Class 1- White Division**
1 Paul T Hower Northampton 2 Nevin W Reitz Schnecksville 3 Paul T Hower Northampton
- Class 2- Russeted Skin Varieties**
1 Paul T Hower Northampton 2 James E Smith Jr Newville 3 D E Lichtenalner Farms Macungie
- Class 3- Red Skin Varieties**
1 Paul T Hower Northampton 2 Blair Hower

- Northampton, 3 Paul T Hower Northampton
- Class 4- Commercial 5 or 10 Lb Bag**
1 Stauffer Farms Lancaster, 2 D E Lichtenalner Macungie 3 Robert Schmidt Slatington

Class 5- Champion Open Division

- Paul T Hower Northampton
- Class 6- White Varieties**
1 Jeffrey Masser Pitman 2 Erick Sweinhart Jonestown 3 Barbara Marshall Honesdale

Russeted Varieties

- No Entries
- Red Skin Varieties**
1 Barbara Marshall Honesdale 2 Jeffrey Masser Pitman 3 Erick Sweinhart Jonestown

Champion Junior Division

- Barbara Marshall Honesdale
- HEAVIEST POTATO**
Heaviest Uniform-shaped Tuber of any variety

- 1 Jeffrey Masser Pitman 2 Allen Werner Hanover
- Grand Champion**
Paul T Hower, Northampton

surface Spread filling and roll up. Let rise about one hour or until it is double in size. Bake at 350°F for 35 to 40 minutes or until golden brown.

Nut Filling:

2 pounds walnuts
Grind nuts fine. Add enough sugar to walnuts to your taste. Add enough canned milk to spreadable consistency.

BEACON FEEDS

BEACON PRE-SERV MEETINGS

BE SURE TO ATTEND AND HEAR
Dick Fuller, Product Manager And Foremost Authority In The United States On PRE-SERV Products And Equipment.

MEETING SCHEDULE

- Monday, Feb. 3 Ramada Inn 10:30 A.M.
Somerset Milling Co. 814-445-7504
- Tuesday, Feb. 4 Leola Family Restaurant 11:00 A.M.
McCracken's Feed Mill 717-665-2186
- Wednesday, Feb. 5 Harvest Drive Restaurant 10:00 A.M. (Amish Meeting)
H. Jacob Hooper 717-768-3431
- Thursday, Feb. 6 Harvest Drive Restaurant 10:00 A.M.
(Tractor People Meeting)
H. Jacob Hooper 717-768-3431
- Monday, Feb. 10 Rangler Steak House 11:00 A.M.
Tri County Ag Center 717-899-6772
- Tuesday, Feb. 11 Curwensville Central Hotel 10:30 A.M.
Curwensville Feed Store 814-236-1572
- Wednesday, Feb. 12 Chilcoats Restaurant 10:00 A.M.
Martinsburg Milling Co. 814-793-2137
- Thursday, Feb. 13 New Midway Fire Hall, MD 10:30 A.M.
North Glade Feed & Supply, Inc. 301-775-7981
or 301-898-3414
- Thursday, Feb. 13 Friendly Farm, MD 7:00 P.M.
R.D. Bowman & Sons, Inc. 301-848-3733
- Friday, Feb. 14 Mt. Nebo Methodist Church 10:30 A.M.
Service Feed & Supply 301-452-8444 or 717-456-7433

Call For Reservations

Lunch Will Be Served

Beacon Milling Company, Inc.



York, PA
Phone: 717-843-9033