

# 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** - Vera Martin, Mifflinburg, would like a recipe for homemade butter made with sweet cream (not sour cream) She would also like to know if butter can be made in the blender or mixer.

**QUESTION** - Nancy Zuck, Elizabethtown, would like recipes for cookies and desserts that don't use sugar. She writes: "My friend has a medical condition which prohibits the use of any type of sugar. She is allowed to eat strawberries, peaches, pineapple, bananas and grapefruit"

**QUESTION** - Mrs. Elwood Richlin, Dushore, would like a recipe for zucchini honey spice cake.

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

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

**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

**ANSWER** - Annie Kauffman, Honey Brook, asked for a recipe for homemade ham and bean soup with a slightly thick puree and made with dried beans. Thanks go to Rita Stump, Bernville, for her German Bean Soup recipe

- |                 |                          |
|-----------------|--------------------------|
| 1 pound each of |                          |
| Baby limas      | Pinto beans              |
| Lentils         | Navy beans               |
| Kidney beans    | Black eyed peas or beans |
| Split peas      | Small red beans          |
| Barley          |                          |

Mix all above ingredients in large container. Measure 2 cups of bean mixture for the following recipe:

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 2 cups beans (soaked overnight) | 2 quarts water                       |
| 1 pound can tomatoes            | Juice of 1 lemon                     |
| 1 large onion, chopped          | 1 teaspoon chili powder              |
| Salt and pepper to taste        | OR 1/2 teaspoon each basil and thyme |

Wash and sort beans. Cover with water 2 inches over beans. Add 2 tablespoons salt and and soak overnight

Drain add 2 quarts fresh water and ham. Bring to boil and simmer 3 hours. Remove ham hock and cut up meat. Add all ingredients to soup. Cook 1 hour more or longer. Serve and enjoy.

NOTE: Remainder of beans may be put into plastic bags and frozen. The beans could also be given as a house warming gift, birthday or holiday gift. Remember to attach the recipe to the bag of beans.

**ANSWER** - Doris Grube, New Providence, asked for a cherry pie recipe that you pour into the pie plate and forms its own crust. Thanks go to Pamela L. Berry, Lebanon, and all the others who shared this Cherry Impossible Pie recipe

## Cherry Impossible Pie

- |                                   |                      |
|-----------------------------------|----------------------|
| 1 cup milk                        | 2 tablespoons butter |
| 1/4 teaspoon almond extract       | 2 eggs               |
| 1/2 cup baking mix                | 1/4 cup sugar        |
| 1 21-ounce can cherry pie filling | Streusel (below)     |

Heat oven at 400°F. Grease pie plate. Beat all ingredients except pie filling and streusel until smooth, 15 seconds. Pour into pie plate. Spoon pie filling over top. Bake 25 minutes. Top with Streusel topping and bake about 10 minutes longer.

### Streusel:

- |                      |                       |
|----------------------|-----------------------|
| 2 tablespoons butter | 1/2 cup baking mix    |
| 1/2 cup brown sugar  | 1/2 teaspoon cinnamon |

Cut 2 tablespoons firm butter into 1/2 cup baking mix, 1/2 cup packed brown sugar and 1/2 teaspoon ground cinnamon, until crumbly.

**ANSWER** - Raymond Schreyer, Boyertown, asked for a rattlesnake recipe. Thanks go to Kathryn Mylin, New Providence for the recipe below, and to the others who shared rattlesnake recipes.

### Rattlesnake

Kill, skin and remove entrails from snake. Cut into bite sized pieces. Dip in milk, then into crumbs made of flour, cracker meal, salt, pepper and garlic powder. Fry in very hot fat until golden brown.

**ANSWER** - Mildred Sicker, Falls, asked for recipes for a nut roll. Thanks go to Carole Frantz, Friendsville, Md., for the following recipe

# Conrad Weiser Keystone Degrees

**ROBESONIA** — Two Conrad Weiser Area High School FFA'ers received the Keystone Farmer Degree during the recent State Convention in Harrisburg.

Dave Musser, the son of Mr. and Mrs. Irvin Musser, Womelsdorf, is a senior and has served his chapter as secretary and president. He has also served on numerous chapter committees.

Dave also received the Proficiency Award in Agriculture Mechanics. The award includes a \$100 check and a plaque.

Also receiving the Keystone Degree was Brian Zechman, the son of Mr. and Mrs. Harold Zechman, Womelsdorf. Brian, a senior, was chapter parliamentarian and chaplain. He also served on several committees.

Dallas Wagner, a retired farm manager at the Wernersville State Hospital, received the Honorary Keystone Degree. This award is given to adults who help the FFA by donating their time and expertise in FFA activities on the chapter, state and national levels.

Wagner helped the Conrad Weiser FFA at the Keystone Livestock Exposition and for many years assisted with the fall apple cider fund raiser.



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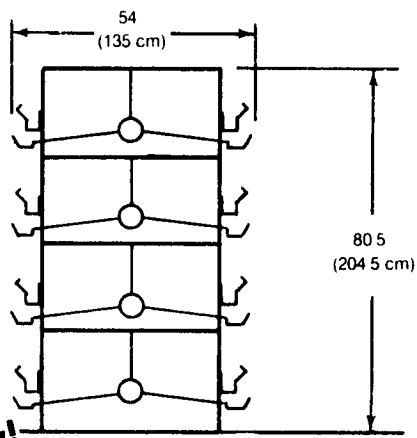
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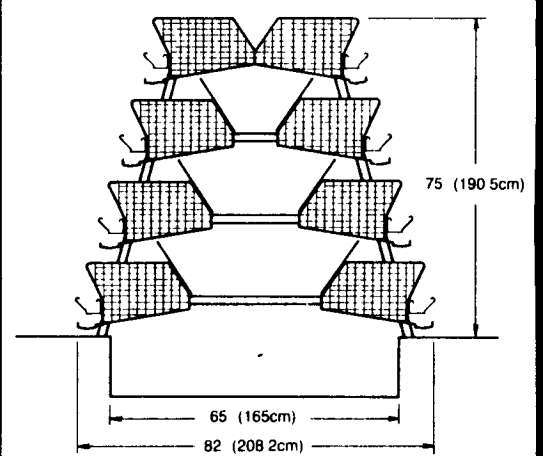


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