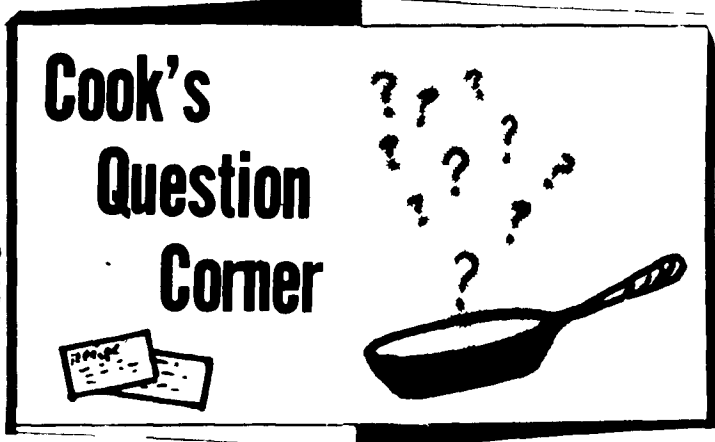


Tractor and safety training offered



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 - A reader from Newville writes "My caramel popcorn gets sugary. What am I doing wrong?"

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, pineapples, bananas and grapefruit."

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

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

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

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 - 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. Thanks go to Mrs. Andrew Knott, Schuylkill Haven, for the following recipe for butter made in a mixer.

Butter with a Mixer
 1 quart sweet cream
 at temperature of 60°
 to 64° F

Put sweet cream in large mixer bowl. Beat at high speed until flecks of butter form. Turn to low speed until the butter comes. Pour off buttermilk. Add equal amount of cold water as the buttermilk poured off. Pour off water and add more until water becomes clear. Work out water by pressing butter against bowl with a wooden spoon.

Add 2 teaspoons salt, mixing thoroughly. Press into molds. Store in refrigerator or freeze.

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

Sour Cream Nut Rolls

1½ cakes compressed yeast	2 tablespoons warm water
½ cup butter or margarine	3 tablespoons sugar
3 eggs	½ cup sour cream
3½ cups all-purpose flour, sifted	1 whole egg, beaten (to be used as glaze)

Soften yeast in warm water. Cream butter and sugar together. Add eggs, one at a time. Add sour cream and softened yeast. Add the flour and blend well. Turn mixture onto a well-floured board and knead until dough forms a smooth, elastic ball. Divide dough into 3 or 4 balls. Roll out each ball as for pie crust. Spread with nut filling, (recipe follows). Roll as for jelly roll, squeezing ends together to

NEWARK, DEL. — Teenagers planning to work on farms this summer may need safety training. The child labor provisions of the federal Fair Labor Standards Act prohibit youth under 16 from working in certain hazardous agricultural operations unless they have an exemption certificate from a safety training course.

The Delaware Cooperative Extension Service is again offering to teach these young workers about hazards associated with tractors and farm machinery. Ron Jester, University of Delaware extension safety specialist, says that 14- and 15-year-old farm workers can receive exemptions if they complete the formal training.

"Youngsters working on their parents' or guardians' farms don't need a certificate," says Jester. "But safety training is really essential. Teenagers have the

highest accident rate in agriculture."

Hazardous jobs closed to youths without training include:

- operating a tractor with more than 20-horsepower,
- operating or assisting with the operation of most farm machinery,
- operating or assisting with tractors, forklifts, chain saws and other types of machines,
- working inside airtight produce and grain storage areas or silos,
- working at high elevations,
- handling hazardous materials,
- working pens with breeding stock,
- handling explosives or

anhydrous ammonia,
 • working in heavy timber operations,

- transporting passengers in vehicles on farm property,
- riding on a tractor as a passenger or helper.

The training program will be set up as a correspondence course with three formal classes. The final class consists of tractor driving and written tests. Training schedules and meeting sites will be determined after applications are in. Classes will be held at night.

To register, call the county extension office on Newark (451-2506), Dover (736-1448) or Georgetown (856-7303).

Northern Berks 4-H Dairy Club

HAMBURG — The Northern Berks 4-H dairy club recently met

at the home of Michelle Hoppes. The agenda for the meeting included; election of officers and collection of project books.

New members attending their first meeting were; Angie Werley, Mike Gross, and Steven Brown. The new officers for the club are; Chris Dietrich, president; Michele Christman, vice president; Susan Hollenbach, treasurer; Tracey Schlappich, news reporter; Jennifer Davis, historian; Angie Werley and Steven Brown, song and games.

The next meeting is scheduled for February 20 at the home of Michele Christman.

keep filling in

Place rolls on greased cooking sheets. Let them stand in warm (80° F.) draft-free place for 1 hour to rise. Before placing nut rolls in oven, brush with beaten whole egg. Bake in 350° F. oven for about 30 minutes or until golden brown. Makes 3 or 4 nut rolls to be sliced into serving size pieces.

Nut Filling:

1 cup sugar	4 egg whites, stiffly
¾ pound ground walnuts or pecans	beaten

Beat sugar into egg whites gradually, using an electric mixer. Fold in nuts.

OPEN HOUSE

Stumpland Farm - Berks County



FRIDAY, FEBRUARY 28, 1986

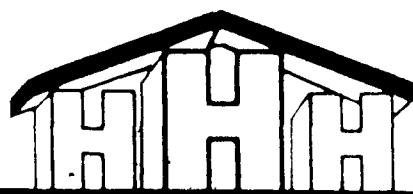
See Next Week's Issue For More Details!

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