



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 - Mabel Powell, Droop, W Va would like a recipe for boiled custard to make a half gallon at a time

QUESTION - Mrs John Heberling, Falls Creek, would like a recipe for lemon bread pudding and a recipe for orange sauce made with a base of a white sauce, then orange juice is added. The orange sauce is to be used with plum pudding

QUESTION - Mrs Barbara Glick, Quarryville, would like a recipe for pecan pie that has the pecans distributed throughout the pie, not just on top

QUESTION - Rose M Markley, Williamsport, would like a recipe for easy-to-make, soft, cut-out shamrock cookies and icing

QUESTION - Mrs W H Rinehart, Stewartville, NJ would like a recipe for a fruit cake, the kind that was given to each guest at a wedding some 50 years ago. A small piece was placed in a pretty white box tied with a white ribbon. They are planning on about 250 guests for the wedding in June

QUESTION - Anna Jeanette Kannoda, Monongahela, would like a recipe using pig's feet to make a jell, a simple recipe for chicken soup and beef soup; a recipe for a poppy seed roll using homegrown, whole poppy seed mixture, and a recipe for a good steam pudding that has a fragrance when cooking. She would also like to know how to soften garden peas that were picked when they were a little too old

QUESTION - Patricia Shedliski, Lancaster, would like any recipe 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 - Bill Zomro, Clark, NJ, asked for a recipe for strawberry-flavored popcorn. Thanks go to Alice Yoder Lewistown, for the following recipe

Popcorn Coating

- 1 small box strawberry gelatin powder
- 2 tablespoons honey or clear corn syrup
- 1/4 cup margarine

Heat all ingredients together until melted and pour over popcorn. Toss well (You can use any flavor gelatin)

ANSWER - Grace Ikeler, Bloomsburg requested a recipe for Kielbasa. Thanks go to Marvin Levan Catawissa for the following recipe

Kielbasa

- 10 or 12 pounds pork shoulder, ground coarsley
- 2 cloves garlic cut fine
- 1/2 teaspoon mustard seed
- 1 teaspoon whole black pepper cracked (crack in a piece of cloth - do not put in whole)
- 2 1/2 to 3 tablespoons salt or to taste
- 1/4 pound casing to stuff it in
- 1 tablespoon brown sugar

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 Martjn Co.
RD 2, Lewisburg, PA 17837

A very small amount of salt peter, about the size of a quarter or of a pea - do not put in too much or your sausage will be too red

Cook 3/4 to 1 hour. Can be eaten hot or cold, or can be canned. Smoke about 5 hours. Cook after

Hamburger recipes

(Continued from Page B6)

MEXICAN DELIGHT

- 2 pounds ground beef
- 2 small onions, cut up
- 2 6-ounce cans tomato paste
- 2 8-ounce cans tomato sauce
- 4 (tomato paste) cans water
- 4 tablespoons brown sugar
- 1 cup minute rice
- 1/2 cup water
- 2 teaspoons accent

- 2 teaspoons flaked oregano
- 2 teaspoons chili powder
- 2 teaspoons whole cumin seeds
- 2 teaspoons salt
- 2 shakes of garlic powder

Brown together the ground beef and onions. Skim off grease. Add the tomato paste, tomato sauce, 4 cans of water, sugar, accent,

flaked oregano, chili powder, cumin seeds, salt and garlic powder. Simmer this mixture slowly for 40 minutes, stirring frequently. Then add the minute rice and simmer for 10 more minutes. Now arrange in separate bowls the following:

- 1 13.5 ounce can corn chips
- 1 large head lettuce, finely chopped
- Ground beef mixture as prepared above
- 3 medium avocados, chopped
- 1/2 dozen green onions
- 1 large can pitted black olives, cut up
- 3 large tomatoes, cut in small pieces
- 3/4 pound sharp cheese
- 1 pint ranch dressing

These are arranged buffet style. Each person takes in order out of the bowls, then tops with the dressing. This takes around 1 hour 15 minutes to 1 hour and 30 minutes to prepare; food for bowls can be prepared as the ground mixture is cooking. This amount will serve eight to ten. It is a meal all in one and easy to prepare.

M Quality Building Systems
540 WEST 28th DIVISION HWY.
PH: (717) 626-5204

MERVIN MILLER

YOUR RELIABLE BUILDER

- DAIRY • BEEF • SWINE • POULTRY
- HORSE BARN • ALL PURPOSE BUILDINGS

SKID LOADER & BACKHOE SERVICE
INSTALLATION WATER & SEWER LINES



UNIPEL® 13-34-10

fertilizer can get your corn crop off to a super start:

It has a high concentration of water-soluble Phosphorus that gets to young seedlings quickly. Helps plants establish a good root system - the starting point for top yields. Its quick-acting and long-lasting Nitrogen team up to feed the young plants for full yield potential, continually from sprouting to harvest.

This is the Starter Special that corn growers know from good experience. It's highly effective as a banded starter. And it's SAFE...no chance of ammonia damage to tender, young seedlings when used as a "pop up" and applied directly with the seed at 50 lbs/acre

How can we fit UNIPEL 13-34-10 into your corn fertility program?



P. L. ROHRER & BRO., INC.

SMOKETOWN, PA PH: 717-299-2571