



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 - Leen Jones, Doylestown, would like a recipe for hog maw. She also would like to know how she can tell when the pig's stomach is clean.

QUESTION - Mrs. Martin would like a recipe for Parmesan cheese.

QUESTION - Mrs. Galen Gockley, Mohnton, would like a recipe for Johnnycake. It is similar to a donut and fried in oil.

QUESTION - Mrs. W. Bishop, Landisburg, would like recipes for no-cook Easter candy other than peanut butter and coconut cream.

QUESTION - Mrs. John Heberling, Falls Creek, would like a recipe for lemon bread pudding.

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

QUESTION - Anna Jeanette Kannoda, Monongahela, would like a recipe for simple chicken soup and beef soup; a recipe for a poppy seed roll using homegrown whole poppy seed mixture; and would like to know who to soften garden peas that were picked when a little too old.

ANSWER - Mrs. Samuel J. Fulkroad, Millersburg, requested a recipe for caramel icing using egg yolks. Thanks go to Mrs. Kitty Wagner, Elizabethtown, for the following recipe.

Caramel Cream Frosting

Caramelized Syrup:
2 cups sugar 1 cup boiling water

Pour sugar in heavy skillet. Melt over low heat, stirring constantly with wooden spoon to prevent burning. (Don't worry about lumps.) When sugar becomes a clear brown syrup, remove from heat. Stir in boiling water, slowly. Return to low heat and stir until smooth. Cool. Pour into clean jar, cover tightly. Keeps 6 to 8 weeks at room temperature.

For frosting:
Cream together 6 tablespoons soft butter and 1 egg yolk (beaten). Beat in 5 tablespoons caramelized syrup and 4 cups sifted confectioner's sugar. Add 1 teaspoon almond extract and 2 tablespoons cream. Beat until smooth and creamy enough to spread.

Another use for the syrup is Caramel Sundae Sauce:
¼ cup hot water
½ cup syrup (caramelized)
½ cup chopped nuts

Combine all ingredients. Chill. Serve over ice cream.
ANSWER - April Dudko, Telford, requested a recipe for Shoo-fly cake. Thanks to Mary Bow, Annville, for the following recipe and to all the other readers who shared their favorite shoo-fly cake recipes.

Shoo-Fly Crumb Cake

2½ cups flour
1½ cups dark brown sugar
½ cup shortening or margarine
1 teaspoon baking powder
Combine the above ingredients with a pastry blender until crumbly. Reserve 1 cup for crumb topping.

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

Mix 1 cup brown sugar, 1½ cups boiling water and 1 teaspoon baking soda. Stir until dissolved and add to crumbly mixture. Top with reserved crumbs. Bake at 350°F. for 30 to 35 minutes or until toothpick inserted in center comes out clean.

ANSWER - Nancy Kramer, Newmanstown, asked for an Impossible Lemon Pie recipe. Thanks to Doris Grube, New Providence, for the following recipe.

Impossible Lemon Pie

3 large eggs
½ cup margarine
½ cup sugar
2 tablespoons lemon juice
1 tablespoon lemon peel
1 cup water
1 cup milk
½ cup baking mix

Cream together eggs, margarine, and sugar. Blend together with remaining ingredients for 3 minutes. Pour into greased 10-inch pie pan. Bake at 400°F. for 10 minutes. Reduce heat to 350°F. and bake another 35 minutes.

ANSWER - Mabel Powell, Droop, W.Va., asked for a recipe for boiled custard. Thanks go to Patricia Brubaker, Rocky Mount, Va., for the following recipe.

Custard

1½ cups sugar 6 eggs
½ gallon milk ¼ cup flour

Blend eggs, flour and 1 cup sugar together well in blender. Heat milk and 1 cup sugar; add egg mixture and bring just to boiling point. Remove from heat and stir in vanilla. Add a dash of salt if desired. Sit in cold water to cool. Do not overcook or pudding will curdle.

ANSWER - Mrs. John Heberling, Falls Creek, requested an orange sauce recipe. Thanks go to Kitty Wagner, Elizabethtown, for the following recipe.

Orange Sauce

Combine in pan:
3 tablespoons sugar 1/8 teaspoon salt
1 tablespoon cornstarch Pinch of nutmeg

Gradually stir in 1 cup orange juice and rind of 1 grated orange. Cook, stirring constantly, over low heat until thick and clear.

ANSWER - Dwayne Roland, Westover, requested a mushroom soup recipe. Thanks to the reader who shared the following recipe.

Cream of Mushroom Soup

1 teaspoon finely chopped onion
2 tablespoons butter
3 tablespoons flour
1 teaspoon salt
1/8 teaspoon pepper
1 cup or ¼ pound chopped fresh mushrooms
3 cups chicken consomme

Saute onion and mushrooms in butter, then add salt, pepper and flour. Stir until smooth and bubbly. Add to hot chicken broth and put into jars. Process in hot water bath 3 hours. Add cream when opened and heated.



Saturday, March 8
Lancaster Society 7 meets at 12:30 p.m. for a program by Mike King.
Lancaster Society 25 meets at 1:30 p.m. for a program by Doris Thomas
Lancaster Society 2 meets for a banquet.
Lancaster Society 19 meets at 1:30 p.m. for a safety program.

Tuesday, March 11
Lancaster Society 22 entertains Society 10 at Willow Street UCC.

Wednesday, March 12
Lancaster Society 14 meets at noon for a program by Lena Fisher. Wear green!
Lancaster Society 8 meets for a program by Hazel Ulrich.

Thursday, March 13
Lancaster Society 21 meets at 7:30 p.m. for a program on "Image of Lovliness" by Lydia Potts.
Lancaster Society 9 meets.

Saturday, March 15
Lancaster Society 3 meets for a farm safety program by George Moyer.
Lancaster Society 18 meets at 1:30 p.m. for a spelling bee.

Conrad Weiser FFA

Ten members of the Conrad Weiser FFA Chapter earned the distinction of high honors, honor roll or principal's list.
Ninth grade students Karen Fessler and Brenda McFarland were on the high honor roll and Kirk Sattazahn was on the honor roll.
Tenth graders Becky Sonnen and Brain Miller were on the honor roll and Kay Fessler was on the principal's list.
Senior Dave Musser was on the honor roll and classmates Dennis Feeg, Troy Souers and Brian Zechman were on the principal's list.

EARLY ORDER DISCOUNTS

Still In Effect

GSI THE KEY TO QUALITY IS GSI



GSI GRAIN BINS & ACCESSORIES



GSI FEED BINS
From 2½ Ton To 150 Ton

Flex-Auger Systems, PVC Tubing, 2", 3", 4" Diameter Systems



★ FULL LINE PARTS DEPARTMENT

EMHERR EQUIPMENT, INC.

★ WE SELL, SERVICE & INSTALL

RD 1, Rt. 272 S., Herrville Rd., Willow Street, PA 17584
Phone 717-464-3321 or Toll Free: 800-732-0053 Serving the Industry For Over 25 Yrs.