

QUESTION - Mrs. Arthur Fink, Allentown, would like recipes for oyster patties and for macaroni and cheese.

QUESTION - Mrs. Thelma Gaulak, Acme, would like recipes for Vanilla and Chocolate Gob. She would also like recipes for a soft sugar cookie, cake icing, and never-fail

QUESTION - Nancy Trayer, Mercersburg, would like a recipe for a nice mound-shaped chocolate chip cookie.

QUESTION - Dot Weiland, Bath, would like a recipe for meat pie made with a raised (yeast) dough

QUESTION - Mrs. H. Weidler, Lititz, would like a recipe

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

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

OUESTION - Mrs. John Heberling, Falls Creek, would like a recipe for easy-to-make lemonbread 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 a simple chicken soup and beef soup; a recipe for a poppy seed roll using homegrown whole poppy seed mixture; and would like to know how to soften garden peas that were picked a little too late.

QUESTION - Mrs. Galen Gockley, Mohnton, would like a recipe for Johnnycake.

ANSWER - Mrs. Juliana Hussmann, Mohrsville, asked for a recipe for a cream of broccoli soup. Thanks go to Judy Shade, Alex., PA, for the following recipe.

Cream of Broccoli Soup

4 cups fresh chopped 1/2 cup onion 3 cups water broccoli

2 tablespoons instant 1/8 teaspoon garlic powder

chicken flavor bouillon. 1/4 cup butter or 6 chicken bouillon 1/4 cup flour 2 cups milk or cubes light cream 1/8 teaspoon pepper

Cheese, optional In large saucepan, combine broccoli, onion, water, bouillon and garlic powder. Bring to a boil. Reduce heat and simmer, covered, for 15 minutes or until broccoli is

tender. Blend in blender 1/3 at a time. Return to saucepan. Set aside. In medium pan, melt butter, stir in flour and pepper until smooth. Stir in milk; cook until thick. Add broccoli mixture and cheese if desired. Heat but do not boil. Makes 11/2 quarts. ANSWER - Mrs. W. Bishop, Landisburg, asked for no-

cook Easter candy recipes other than peanut butter and coconut cream. While the following recipe, submitted by Linda Rentschler, Kutztown, is an egg, it's a little different from the traditional peanut butter Easter egg

Peanut-Rolled Eggs

I pound confectioner's sugar 1/4 pound softened butter, 1/4 cup evaporated milk do not use margarine 1 pound dark chocolate 1 pound crushed peanuts coating wafers

Combine the first 3 ingredients, until you can shape into desired egg sizes (if the dough is not wet enough, add a little more milk). While you shape the dough into eggs, have your chocolate melting in the top of a double boiler. When chocolate is ready, dip the eggs into the chocolate and then quickly roll in the crushed peanuts. Place peanut

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rolled eggs on a sheet of waxed paper to dry.

ANSWER - Anna Jeanette Kannoda, Monongahela, asked for a good steam pudding recipe. Thanks go to Kitty Wagner, Elizabethtown, for the following recipe. **Steamed Date Pudding**

½ cup melted shortening I cup brown sugar, 2 eggs, beaten packed

11/2 cups pitted dates, 11/2 cups sifted flour chopped ½ teaspoon salt 1 teaspoon baking soda 1 teaspoon grated lemon

(black are best) Combine shortening, sugar, and eggs. Stir in dates. Fold dry ingredients into egg mixture with rind and nuts. If pudding seems too dry, and 1 to 2 tablespoons milk. Fill 8

greased individual molds 3/3 full. Steam on rack with 1 inch hot water in covered kettle 1 hour. Serve warm with Fluffy Hard Sauce.

Fluffy Hard Sauce

½ cup butter 1 egg yolk, beaten 1 teaspoon vanilla

1/2 cup chopped walnuts

2 cups sifted confectioner's sugar 1 egg white, stiffly

beaten

Cream butter and sugar. Add egg yolk and vanilla. Beat well. Fold egg white into mixture Serve at room temperature.

Westmoreland County Travel Clu

The Westmoreland County 4-H Travel Club met at the Cooperative Extension Office on Feb. 26.

A new bylaw for fundraisers was added to the list. The group started plans for the Canadian Young Farmer's Exchange trip to the county, June 29 through July 6.

Committees were formed for the Welcome Events, Program Booklet, Local Tours, Pittsburgh Tours, Closing Events, Games and Farewells.

In new business, plans were confirmed for a 1987 trip to Brazdo County, Texas. Many fundraisers are planned to finance the trip. The group still has not decided how they will travel.

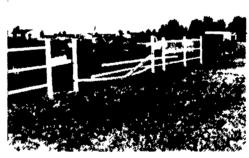
The next meeting will be held March 26 at 7 p.m. at the Extension



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