



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 - Judy Stevens, Chambersburg, would like recipes for breads that are made without yeast.

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

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 for beef jerky.

ANSWER - Mrs. Thelma Gaulak, Acme, requested recipes for Gob Cake, soft sugar cookies, cake icing and never - fail pie crust. Thanks to Mrs. June Ehman, Blairsville, for the Gob Cake recipe; to Mrs. Kitty Wagner, Elizabethtown, for the sugar cookie and pie crust recipes, and to Mrs. Gloria Sweigart, Manheim, for the cake icing recipe.

Gob Cake

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| 1 box chocolate cake mix | 1 box instant chocolate pudding |
| ¼ cup oil | 1½ cups milk |
| 4 eggs | |

Mix all ingredients. Put on 2 greased and floured cookie sheets. Bake at 350°F. for 15 minutes; cool and ice.

Icing

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| 5 tablespoons flour | 1 cup milk |
| 1 cup powdered sugar | ½ cup margarine |
| ½ cup vegetable shortening | ¼ teaspoon salt |
| 1 teaspoon vanilla | |

Mix milk slowly with flour, then cook until thick. Remove from heat and cool. Mix with remaining ingredients and spread between cakes.

Cake Icing

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| 1 stick softened margarine | 1 cup vegetable shortening |
| 2 teaspoons vanilla extract | Dash of salt |
| Water, enough to beat | 2 pounds confectioner's sugar |

Beat with mixer at least 15 minutes. Spread on cooled cake. Allow to air dry about 10 minutes before covering. Note: different flavorings, like cocoa or peanut butter, can be added.

Soft Sugar Cookies

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| 1 pound sugar | 1 cup vegetable shortening |
| 3 eggs | 4 cups flour |
| 1 cup sour milk | 1 teaspoon baking soda |
| 1 teaspoon cream of tartar | 1 teaspoon vanilla |

Mix all ingredients and bake at 350°F. about 12 minutes. Drop by teaspoons or by tablespoons for large cookies. Larger cookies will take longer to bake.

Pie Crust

Note: In preparing pie crust, the most important thing to

remember is that the less you handle your dough the better it will be!

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| 2 cups flour | ½ teaspoon salt |
| ⅓ cup butter | ⅓ cup vegetable shortening |

Mix together to make fine crumbs. Than add 5 tablespoons cold water. Knead lightly a few seconds. Wrap in waxed paper and chill 30 minutes. Chilling gives you a very flaky crust.

ANSWER - Leen Jones, Doylestown, asked for a recipe for hog maw. Thanks to Mrs. Gloria Sweigart, Manheim, for the following recipe.

Hog Maw

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| 1 clean stomach, remove heavy fat | 3 to 5 pounds potatoes, peeled and diced (enough for stomach size) |
| 2 tablespoons parsley flakes | |
| 1 medium onion, chopped fine | 3 to 4 pounds sausage |

Cut sausage in 1-inch pieces and fry off in pan to remove a lot of the grease. Then mix all ingredients together and stuff stomach. Sew shut with heavy thread and needle. Place in roast pan with enough water to keep bottom covered. Turn stomach about every 45 minutes. Roast with lid on about 3 hours and without lid, 45 minutes. Baste often. Bake at 300°F.

Note: a stomach is clean if it is an off-white color. The lining inside that is removed is a tanish, wrinkled substance.

ANSWER - Mrs. John Heberling, Falls Creek, asked for an easy-to-make lemon bread pudding. Thanks go to Mrs. Kitty Wagner, Elizabethtown, for the following recipe

Lemon Bread Pudding

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|---------------------|-------------------------|
| 2 cups bread cubes | 4 cups scalded milk |
| 1 tablespoon butter | ¼ teaspoon salt |
| ¾ cup sugar | 4 eggs, slightly beaten |
| 1 teaspoon vanilla | |

Soak bread 5 minutes in milk. Add butter, salt and sugar. Pour slowly over eggs. Add vanilla and mix well. Pour into a greased baking dish. Bake in pan of hot water in 375°F. oven.

Cook over low heat until thickened:

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| ½ cup sugar | 1/8 teaspoon salt |
| 1/8 teaspoon nutmeg | 1 tablespoon cornstarch |
| ½ cup raisins | 1 cup boiling water |

Remove from heat and add 1½ tablespoons lemon juice and 2 tablespoons butter. Stir. Serve over warm bread pudding.

Chocolate desserts

(Continued from Page B6)

CHOCOLATE-CHERRY FILLED CAKE

Cake:
¼ cup very warm water (105 to 115°F.)

- 1 package active dry yeast
- 1 cup milk
- 1 tablespoon sugar
- 2¾ cups all-purpose flour
- ¾ cup (1½ sticks) butter

- 2 cups sugar
- ¾ cup hot water
- ½ cup cocoa
- 3 eggs, slightly beaten
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ teaspoon vanilla extract
- ½ teaspoon almond extract

Filling:

- 1 package (3¾ ounces) instant French vanilla pudding and pie filling
- 1 cup whipping cream
- ½ cup milk
- ½ cup toasted sliced almonds
- 1 can (1 pound 5 ounces) cherry pie filling

Confectioner's sugar, if desired

For cake, dissolve yeast in warm water. Heat milk to 110°F. to 120°F. Combine yeast mixture, milk, 1 tablespoon sugar and 1½ cups flour in large mixing bowl. Beat on medium speed of mixer until smooth, about 2 minutes. Cover; let rise in a warm place until mixture is doubled in bulk and light and spongy, about 45 minutes. Meanwhile, cream butter and 2 cups sugar in small mixing bowl until light and fluffy; set aside. Combine hot water and cocoa until smooth; cool to lukewarm.

Add butter mixture and cocoa mixture to yeast mixture. Beat in eggs, remaining 1¼ cups flour, baking soda, salt, cinnamon, nutmeg and extracts. Beat at low speed of mixer 5 minutes, scraping sides of bowl occasionally. Pour into well buttered and floured 12-cup bundt pan. Let rise, uncovered, in warm place until about 1-inch from top of pan. Preheat oven to 350°F. Bake 40 to 45 minutes, or until a wooden pick inserted in center comes out clean. Let rest in pan 15 minutes.

Remove from pan and cool completely on wire rack.

To serve, split cake in half horizontally. For filling, beat pudding mix, whipping cream and milk in small mixing bowl on medium speed of mixer until thick and fluffy, about 2 minutes, scraping sides of bowl frequently. Place bottom of cake on serving plate. Spread pudding over cut surface. Sprinkle with toasted almonds. Spoon cherry pie filling over nuts. Top with top portion of cake. Dust with confectioner's sugar.

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