



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** - Mrs. Belinda Myers, Dallastown, would like recipes for a moist spice cake and for white black walnut fudge.

**QUESTION** - Mrs. Donald Rettburg, Woodbury, would like a recipe for sweet and sour pork that is served over rice.

**QUESTION** - Dorothy S. Riesterer, New Providence, would like a recipe for salt rising bread

**QUESTION** - Jean L. Mitchell, Lewisburg, would like a recipe for peanut butter wopie pies.

**QUESTION** - Mrs. Harvey Shoemaker, Mt Joy, would like a recipe for cheese popcorn.

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

**QUESTION** - Mrs. H. Weidler, Lititz, would like a recipe for beef jerky.

**ANSWER** - Judy Stevens, Chambersburg, asked for recipes for breads made without yeast. Thanks go to Mrs. Kitty Wagner, Elizabethtown, for the following recipes

**Irish Soda Bread**

- |                          |                                |
|--------------------------|--------------------------------|
| 2 cups flour             | 2 tablespoons sugar            |
| 1 teaspoon baking powder | 1 teaspoon baking soda         |
| 1/2 teaspoon salt        | 3 tablespoons butter, softened |
| 1/2 cup raisins          | 1 tablespoon butter, melted    |
| 1 cup buttermilk         |                                |

Preheat oven to 375°F. Lightly grease the surface of a small baking sheet. Sift dry ingredients over a large bowl. Add softened butter and with a fork or pastry cutter, mix to fine crumbs. Add raisins and toss lightly. Pour buttermilk into flour mixture all at once. Mix until just moistened. Do not over mix. Using hands, press into a firm ball. Put dough on lightly floured board and knead about 1 minute. Shape into ball and place on prepared baking sheet. Using hands, flatten dough into a 7-inch circle. Press a large floured knife into center of loaf halfway through dough. Repeat so dough is quartered, but not cut all the way through. Bake 40 minutes until top is golden brown. Remove to wire rack to cool. Brush top with melted butter.

**Whole Wheat Irish Soda Bread**

- |                             |                          |
|-----------------------------|--------------------------|
| 1 cup flour                 | 2 cups whole wheat flour |
| 1 teaspoon baking powder    | 1 teaspoon salt          |
| 1 teaspoon baking soda      | 1 1/2 cups buttermilk    |
| 2 tablespoons sugar         |                          |
| 1 tablespoon butter, melted |                          |

Prepare same as Irish soda bread but bake 40 to 45 minutes. Serve with wild honey and butter. Bread should be served same day as baking.

**ANSWER** - Nancy Trayer, Mercersburg, asked for a recipe for a nice, mound-shaped chocolate chip cookie. Thanks go to Esther Hoover, Ephrata, for the following recipe

**Chocolate Chip Pudding Cookies**

- |  |                              |
|--|------------------------------|
| 2 1/4 cups flour                                   | 1 teaspoon soda              |
| 1 cup margarine                                    | 3/4 cup brown sugar          |
| 1 (4 serving size) package vanilla instant pudding | 1 teaspoon vanilla           |
| 2 cups chocolate chips                             | 2 eggs                       |
|  | 1 cup chopped nuts, optional |

Combine margarine, sugars, pudding mix and vanilla; beat until smooth and creamy. Beat in eggs. Gradually add flour and soda. Stir in chips and nuts. (Batter will be stiff). Bake at 375°F for 8 to 10 minutes.

**ANSWER** - Dot Weiland, Bath, asked for a meat pie recipe made with raised dough. Thanks go to Mrs. Ray W. Seidel, Lenhartsville, for sharing the following recipe

**Gungna Flaish Boi**

**Raised dough or bread:**

- |                     |                        |
|---------------------|------------------------|
| 3 cups milk         | 3 tablespoons butter   |
| 3 tablespoons sugar | 3 teaspoons salt       |
| 2 yeast cakes       | 7 1/2 cups bread flour |

**Meat:**

- |                             |                          |
|-----------------------------|--------------------------|
| 2 cups diced cooked chicken | 2 cups diced cooked pork |
| Broth from chicken and pork | Salt and pepper          |
| Celery and parsley          | Onion                    |

Scald milk and pour over butter, sugar and salt. Cool to lukewarm. Dissolve yeast in 1/2 cup cooled milk. Add 1/2 flour and beat until smooth. Add remaining flour, turn on board and knead 10 minutes. Place in greased bowl and let rise double in bulk (1 1/2 hours). Punch down and let rise again (1 1/4 hours). Divide into 4 portions to be used as 2 bottoms and 2 tops for 9-inch pie dish. Roll out portions about 1/4-inch thick. Line pie dishes with dough.

Fill each with half of the meat mixture and a small amount of broth, reserving the balance. Cover and seal edges. Set aside and when dough begins to rise again, place in oven.

Bake like pies (same temperature and same length of time). Any leftover dough can be formed into a loaf and baked for bread.

(Turn to Page B9)

**Ham recipes**

(Continued from Page B6)

**BIG HIT HAM SANDWICHES**

- 6 hamburger rolls
- 6 slices ham
- 6 slices cheese
- Homemade sauerkraut
- Charcoal ham on outdoor grill
- Place on rolls, top with cheese, then lots of homemade sauerkraut. Terrific!

Marlene Bomgardner  
Annville

**LAYERED HAM AND MACARONI SALAD**

- 1 1/2 to 2 cups diced cooked ham
- 1 cup elbow macaroni
- 4 cups shredded lettuce or other salad greens
- 1 medium cucumber, sliced
- 1 small onion, thinly sliced
- 1 10-ounce package frozen peas, partially thawed
- 1 1/2 cups mayonnaise
- 1 1/2 teaspoons dill seed
- 1/2 teaspoon salt
- 1/2 cup shredded Swiss cheese

Cook macaroni as directed on package; drain and chill well. In large salad bowl (about 3 quart), layer lettuce or salad greens, cucumber, macaroni, ham, onion and peas. Combine mayonnaise or salad dressing, dill weed and salt; mix well. Spread evenly over top of salad. Sprinkle with cheese; cover and chill several hours or overnight. Toss just before serving. Makes 6 servings.

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