# **Cook's Question Corner**

#### (Continued from Page B8)

Bring water and butter to boil. Remove from heat and add while hot, flour, sugar and baking soda. Add lemon rind and extracts. Pour into greased and floured 11x14inch jelly roll pan. Bake at 350° F. for about 20 minutes. Frosting:

1/2 cup butter or	6 tablespoons milk
margarine	$3\frac{1}{2}$ cups confectioner's
<sup>1</sup> / <sub>2</sub> teaspoon lemon extract	sugar
<sup>1</sup> / <sub>2</sub> teaspoon vanilla extract	Rind of 1 lemon,
	grated

To prepare frosting, boil butter and milk. Remove from heat and stir in confectioner's sugar, lemon rind and extracts. Frost cake while warm. When cool, cut into bars.

ANSWER - Dorothy S. Riesterer, New Providence, asked for a salt rising bread recipe. Thanks go to Mrs. Donald Hill, Apalachin, NY, for the following recipe. Salt Rising Bread

#### Starter:

3 medium potatoes 2 teaspoon salt 3 tablespoons cornmeal 2 teaspoon sugar 4 cups boiling water

### Dough:

2 cups lukewarm water 1/8 teaspoon soda 10 to 12 cups flour

2 tablespoons melted shortening

Pare and slice potatoes. Add cornmeal, sugar, the 2 teaspoons salt and boiling water. Wrap bowl in a heavy cloth. Cover and allow to stand in warm place overnight. In morning, remove potatoes. Add milk, soda, salt and shortening. Add sufficient flour to make a dough just stiff enough to knead. Knead until smooth and elastic. Form into loaves. Place in well-oiled pans. Cover again and place in warm location to rise until double in size. Bake in a

#### moderate oven about 45 minutes. Makes 3 loaves.

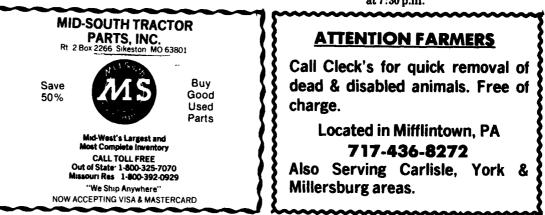
Note: If the risings are not very foaming after standing overnight, throw them out and start anew since they serve the same purpose as yeast does in yeast bread.

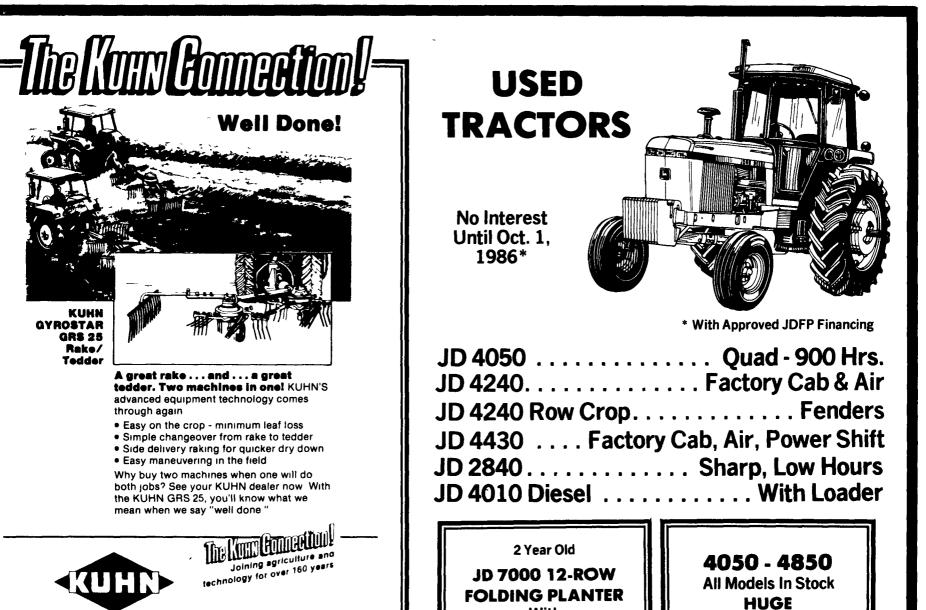
ANSWER - Mrs. Belinda Myers, Dallastown, requested a recipe for moist spice cake. Thanks go to Mary Reiff, Fivepointville, for the following recipe and to all others who shared similar recipes.

Spice Cake	
<sup>1</sup> / <sub>2</sub> cup shortening	2 cups brown sugar
2 egg yolks	2 <sup>1</sup> / <sub>2</sub> cups flour
1/2 teaspoon salt	1 teaspoon soda
1 teaspoon baking powder	1 <sup>1</sup> / <sub>2</sub> teaspoons cinnamon
1 teaspoon cloves	1 <sup>1</sup> / <sub>4</sub> cups sour milk
1 teaspoon vanilla	

Cream together shortening and sugar. Add egg yolks and beat well. Sift flour, measure and add salt, soda, baking powder and spices. Sift again. Add dry ingredients to first mixture alternately with milk and flavoring. Beat well after each addition. Fold in stiffly beaten egg whites. Bake at 350° F. for 40 minutes or until done.

Note: Instead of using 1¼ cups sour milk, you can use 1 cup sweet milk.





### Lancaster 4-H Holstein Club

The Lancaster County 4-H Holstein Club met on Thursday, April 3. Nutritionist Ray Kline spoke on balancing feed rations and club member Don Welk discussed pedigrees.

The following club officers were elected: president, Brent Brubaker, Mount Joy; vice president, Tom McCauley, Elizabethtown; recording secretary, Gene Hess, Marietta; corresponding secretary, Susan Barley, Conestoga; treasurer, Dan Welk, Strasburg; news reporter, George Bard, Leola; game leaders, Chad and Jason Wivell, Columbia.

The next club meeting will be held Thursday, May 1, at the Lancaster Farm and Home Center at 7:30 p.m.

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