

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 - Sandra Caporuscio, Martinsburg, would like a recipe for baked corn pudding using dried corn.

QUESTION - Anne Nolt, Bowmansville, would like a recipe for home-canned fruit pie fillings.

QUESTION - Joan Young, Lititz, would like a French bread pizza recipe.

QUESTION - Wanda Brookhart, Liverpool, would like a recipe to can apple juice and/or frozen apple concentrate.

QUESTION - Mrs. Belinda Myers, Dallastown, would like a recipe for white black walnut fudge.

ANSWER - Connie Brugger, Selinsgrove, asked for a plain yogurt recipe. Thanks go to a reader from Middletown for the following Homemade Yogurt recipe.

Homemade Yogurt

This recipe takes 3 to 6 hours to make so start early in the day. In a 2-quart pan over medium heat, warm 3 cups water to 130°F. to 140°F. Remove from heat and beat in 2 cups nonfat dry milk powder. Let mixture cool to 120°F.—about 10 minutes. Then, with a wire whisk, add ½ cup plain yogurt to milk, mixing thoroughly. Use a natural yogurt without additives. Pour mixture into 4 1- to 2- cup glass containers. Cover tightly with lids or plastic wrap. Incubate for 3 to 6 hours until yogurt reaches desired consistency. Tip container slightly to check consistency. Do NOT stir.

To incubate, the temperature must be held between 85°F. and 110°F. Too low and the yogurt won't develop properly; too high and you will destroy the yogurt culture. In a gas oven with a pilot light, keep the oven door shut so the temperature holds between 85 and 110°F. In a gas oven without a constant pilot light or an electric oven, place a 13x9-inch baking pan on the lowest rack in the oven. Fill with 2 cups boiling water. Place yogurt on rack above on a baking pan. Keep oven door closed. Replace boiling water every hour. Keep checking your temperature.

On a nice hot summer day I put my yogurt on my closed-in porch and let nature do the incubation. Be careful to keep it out of drafts.

Be sure to use natural yogurt without additives. Check ingredients. To get the best yogurt, when you buy the yogurt starter be sure to check the date on the container. Buy the freshest. Also use fresh dry milk powder. Be sure not to stir while it's incubating and control the temperature. After you make this the first time, you can use your own homemade yogurt to start the next batch. Just be sure it's fresh.

ANSWER - Mrs. Harvey Shoemaker, Mt. Joy, requested a recipe for cheese popcorn. Thanks go to Mrs. Glenn Wenger, Richfield, for the following recipe.

Popcorn Cheese Snacks

- 2 quarts popped corn
- ½ cup butter
- ½ cup grated cheese
- ½ teaspoon salt

Spread freshly popped corn in a flat pan; keep hot and crisp in oven. Melt butter and grated cheese and add salt. Pour mixture over corn. Stir until every kernel is cheese flavored.

NEW RECIPE FOR PLANTS

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ANSWER - Mary Z. Reiff, East Earl, requested a recipe for whole wheat bread that also requires oatmeal. Thanks go to Lianne Glemboski, Nicholson, for the recipe below, and to all others who shared similar recipes.

Honey Oatmeal Bread

- 2½ cups boiling water
- 1 cup honey
- 2 cups or more whole wheat flour
- 2 packages dry yeast
- 2 cups quick cooking oatmeal
- ¾ cup cooking oil
- 4 beaven eggs
- 2 tablespoons salt

Dissolve yeast in 1 cup warm water. Pour boiling water over oatmeal and set aside to cool until lukewarm. Mix all ingredients and beat well, then add yeast, being sure everything is just warm before adding. Work in enough white flour (preferably unbleached) to make a nice spongy dough that is not sticky. Grease top and let rise; knead and let rise again.

Bake at 375 to 400°F. for 10 minutes. Lower heat to 350°F. for 25 to 30 minutes, depending on the size of the loaves. A delicious, nourishing bread.



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Fulton Grange plans open house

Fulton Grange 66 will hold an open house at their hall in Oakryn Monday, April 28 at 8 p.m.

The program will center on the topic "Our Part in Cleaning Up the Chesapeake Bay." Speaker will be John E. McSparran, director of the Bureau of Water Resources Management of the Department of Environmental Resources.

This public meeting is part of the Grange Week celebration which is observed nationally April 20 through 26.

The open house will include a covered dish dinner at 7 p.m. Those planning to attend should bring a meat dish, another dish and place settings. Rolls, butter and beverage will be provided.

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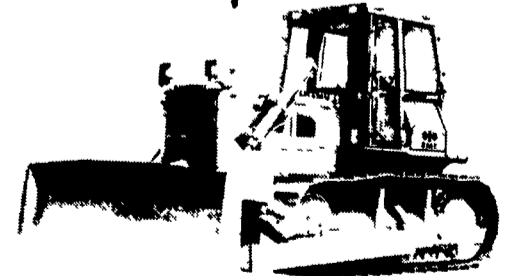
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