Cook's Question Corner

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. Denise Angstadt, Oley, would like a recipe for chocolate shoo-fly pie.

QUESTION - Mrs. Betty Biehl, Mertztown, would like a recipe for a moist chocolate or white (or both) cake to serve 50 or more people. She would also like recipes for honey cookies and honey cake.

QUESTION - Andrew C. Keener, Womelsdorf, would like a recipe for veal head soup.

QUESTION - Esther Kurtz, Elverson, would like recipes for bundt cakes.

QUESTION - Hattie Diehl, Mifflinburg, would like a recipe for making homemade soap using wood ashes.

ANSWER - Mrs. Betty Biehl, Mertztown, requested a cheesecake recipe. Thanks go to J.P. Freed, of Quakertown, for the following recipe and to Fran Westfall, Spring Grove for a nearly identical recipe.

Cheesecake

1 pound cottage cheese	2 8-ounce packages cream
1½ cups white sugar	cheese
4 large eggs, beaten	1 teaspoon vanilla
3 tablespoons flour	4 tablespoons cornstarch
1 stick butter, melted	1 pint sour cream.

Cream the two cheese together. Add sugar and eggs and beat well. Add the remaining ingredients, except the sour cream. Mix until smooth. Blend in sour cream. Pour into greased spring form pan. Bake at 350°F for one hour. Don't open oven door until done. Turn oven off, let in oven for 2 hours with door slightly open. When cool, put in refrigerator for several hours.

For topping, use cherry, or strawberry pie filling or thickened crushed pineapple.

ANSWER - Mrs. Betty Biehl, Mertztown, requested honey cake and honey cookie recipes. Her question prompted Patty McNeill, Extension home economist in Stanly County, N.C., to share the following whole grain honey bread recipe from Barbara Domby, New London, N.C. Thanks for sharing this recipe Patty!

Whole Grain Honey Bread

2 cups milk, scalded	½ cup and 2 tablespoons
8 teaspoons salt	honey
¾ cup margarine	6 cups warm water
(1½ sticks)	4 packages active
14 cups bread flour	dry yeast
8 cups old-fashioned	1 cup raw bran
oats	1 cup unhulled sesame
4 cups whole wheat	seed
flour	

Stir in ½ cup honey, salt and margarine. Cool to lukewarm; measure warm water into a large (8 quart) warm bowl. Sprinkle in yeast; stir until dissolved. Add 2 tablespoons honey, stir until dissolved. Let yeast sit for 10 minutes. This is a good time to have 2 large bowls greased. Add lukewarm milk mixture and the 14 cups of grain, stir to stiff dough, adding white bread flour. Turn out onto lightly floured board; knead until smooth and elastic, 10 to

12 minutes. Place in greased bowls, dividing in half; cover and let rise until double. Punch down, rest 15 minutes. Divide into loaves — let rise covered. Bake at 400°F. for 30 minutes.

ANSWER - Gail M. Crouse, Stevens, requested a creamy cole slaw recipe. Thanks go to Mrs. Lester Ruhl, Elizabethtown, for the recipe below and to all others who shared cabbage slaw recipes.

Creamy Cabbage Slaw

1 medium head cabbage, grated	½ cup sliced (or diced) green onion
1 cup salad dressing or mayonnaise	2 tablespoons sugar
1 teaspoon salt	2 teaspoons celery seed

Combine all ingredients.

Montgomery 4-H'ers Attend Capital Days

Montgomery County 4-H members had a first-hand opportunity to study state government operations when they took part in State 4-H Capital Days recently in Harrisburg. Montgomery 4-H'ers, front row from left, Henry Wojton, Trappe; Dan Cochran, Collegeville; Diane Shank, Harleysville; David Stauffer, Lansdale; Leslie Bartholemew, Royersford; and Conrad Fisher, Greenlane; meet with, back row from left, Rep. Ray Bunt, Schwenksville; Rep. George Saurman, Ambler; Sen. Edwin Holl, Lansdale; Rep. Joseph Gladeck, Blue Bell; and Rep. Joseph Lashinger, Norristown.

Centre County Dairy Club

The Centre County Dairy Club met recently at the Logan Grange Hall in Pleasant Gap.

Martha Hartle gave a demonstration on breeding show animals.

Speakers for the program were Alan Kozak, who spoke on dairy bowls, and Betsy Dupuis, who talked about project books.

The club is planning a car wash July 5 from 10 a.m. to 3 p.m. at the Nittany Mall.