



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. Stella Myszkowski, West Reading, would like a recipe for Friendship Cake and would like recipes for using the dough once it starts to ferment.

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

ANSWER - Mrs. Denise Angstadt, Oley, asked for a chocolate shoo-fly pie recipe. Thanks to Mrs. Penny Keseman, Shippensburg, for sharing the following recipe.

Chocolate Syrup Shoo-Fly Pie

- 9-inch unbaked pastry shell
- 1/4 teaspoon baking soda
- 1 1/2 cups boiling water
- 1 1/2 cups chocolate-flavored syrup
- 1 teaspoon vanilla
- 1 1/2 cups unsifted all-purpose flour
- 1/2 cup sugar
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup butter or margarine
- Cinnamon

Prepare pastry shell; set aside. Dissolve 1/4 teaspoon baking soda in boiling water; stir in chocolate syrup and vanilla. Set aside. Combine flour, sugar, 1/4 teaspoon baking soda and salt; cut in butter or margarine with pastry blender to form coarse crumbs. Set aside 1 cup each of chocolate mixture and crumbs. Gently combine remaining chocolate and crumbs, stirring just until crumbs are moistened (mixture will be lumpy). Pour reserved 1 cup chocolate mixture into pastry shell; pour chocolate crumb mixture evenly over liquid in shell. Top with remaining 1 cup crumbs; sprinkle with cinnamon. Bake at 375° F. for 60 minutes or until set; cool completely. Makes 8 servings.

ANSWER - Andrew C. Keener, Womelsdorf, requested a recipe for veal head soup. Thanks go to Deanna Cunfer, Lehighton, for the following recipe, which was taken from "The Dutch Cookbook" by Edna Eby Heller.

Calf's Head Soup

- 1 calf's head or veal skin
- 3 potatoes
- 1 medium onion
- 1/2 pound fresh sausage meat
- 1/2 teaspoon marjoram
- 1/4 teaspoon cloves
- 1/4 teaspoon allspice
- 2 hard cooked eggs
- 1/2 cup flour
- 2 tablespoons butter

Cook calf's head or skin in 2 quarts of salted water for several hours until quite tender; meanwhile, dice peeled potatoes and onion, cook 20 minutes. Shape sausage into 1/2-inch balls and fry until brown. Make dough balls as in recipe below. When meat is tender, remove from broth, cool slightly, take meat off bones and cut fine. To the broth, add meat, potatoes, sausage balls, spices, chopped eggs and dough balls. Lastly, stir in the flour which has

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been browned in a dry pan over medium heat, stirring constantly, and then mixed to a smooth paste with 1 cup of broth, simmer for 5 minutes. Serves 8.

Dough Balls

- 1 cup flour
- 1/2 teaspoon salt
- 3 tablespoons lard
- 3 tablespoons water

Sift together the flour and salt, cut up the lard in the flour until it is the size of peas. Toss lightly in bowl while adding the water gradually. With floured hands, shape into tiny balls, 1/2 inch in diameter. Brown in 2 tablespoons melted butter over low heat, turning frequently. When nicely browned, add to calf's head soup.

ANSWER - Mrs. Betty Biehl, Mertztown, requested cheesecakes recipes. Many readers have shared their favorites, but this one, from MaryElane Fritz, Boothwyn, is just a bit different.

Pumpkin Cheesecake

- 4 8-ounce packages cream cheese, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 5 eggs, beaten
- 2 cups pumpkin
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/2 teaspoon ginger
- 1 teaspoon vanilla
- 1 9-inch spring form pan, buttered and coated with 1/4 cup graham cracker crumbs.

Place cream cheese in mixing bowl and beat in sugars until mixture is fluffy. Add beaten eggs gradually. Mix in remaining ingredients. Pour batter into pan and place in preheated 325° F. oven. Bake 80 minutes or until cheesecake is firm around edges. Turn off heat and let cake remain in cooling oven an additional 30 minutes. Remove from pan and cool on rack. May be topped with whipped cream.

Hunterdon County Seeks Dairy Princess Candidates

FLEMINGTON, N.J. — The search is on for candidates to compete in the annual Hunterdon County Dairy Princess Contest, reports Sandy Rogers, co-chairman of the planning committee.

"We're looking for girls 17 to 24 years of age, single, a high school senior or beyond, and with some dairy farm background, to compete for the dairy princess title," Rogers said.

The new princess will receive her crown at the Dairy Farm Open House, set for Sunday, June 15 at the Charles Rogers' farm, Raritan Township, north of Ringoes.

The winner and runner up will receive cash awards and an expense-paid trip and training program for the state contest held during the Flemington Fair.

The princess assumes the role of a spokesperson for the dairy industry in Hunterdon County and will participate in a variety of promotional activities for milk and other dairy products.

Anyone interested in entering the contest should contact Sandy Rogers, 788-1984, or Marie Schwab, 782-7317 for details and an entry form.

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