

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 - Gloria Sweigart, Manheim, would like a recipe for homemade ice cream that is not cooked and does not use condensed milk.

QUESTION - Barbara Gougler, Covington, would like recipes made with Nutri-Sweet. She is especially interested in recipes for cakes and desserts.

QUESTION - Mrs. Charles Shively, Newville, would like a recipe for soft molasses oatmeal cookies.

QUESTION - Mrs. Samuel Fisher, Ronks, would like a recipe for corn chips.

ANSWER - Celia Dickinson, Fredericksburg, Va., requested a recipe for easy-to-make yeast rolls. Thanks go to Mrs. Dennis Foltz, Edinburg, Va., for sharing her yeast roll recipe.

Refrigerator Rolls

- 2 cups warm water
- 2 packages dry yeast
- 1/2 cup sugar
- 2 teaspoons salt
- 1/4 cup shortening (lard)
- 1 egg
- 6 1/2 to 7 cups flour

Mix ingredients thoroughly. Grease bowl, place dough in bowl and grease the dough; cover with plastic wrap.

Place in refrigerator for 1 1/2 hours. Do NOT knead. Shape dough in rolls or loaves, put in greased pan and let rise, then bake at 350°F. for 15 to 20 minutes or until brown.

ANSWER - Mrs. Stella Myszkowski, West Reading, asked for the starter recipe for Friendship Cake and for recipes using the starter. Thanks go to Mrs. Frances Westfall, Spring Grove, for the first starter recipe, below. Thanks also to Gloria Sweigart, Manheim, for her Fruit Friendship Cake Starter and Cake recipes, and to all others who shared similar recipes.

Herman Sourdough Starter

- 1 package dry yeast
- 1/2 cup warm water
- 2 cups all-purpose flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 2 cups warm water
- Herman food (recipe below)

Dissolve yeast in 1/2 cup warm water; let stand 5 minutes. Combine next 4 ingredients in a medium-size nonmetal bowl. Add yeast mixture and mix well. Cover loosely with cheesecloth and let stand in warm place (80 to 85°F.) for 72 hours, stirring 2 to 3 times daily. Place fermented mixture in refrigerator, and stir daily; use within 11 days.

To use, remove sourdough starter from refrigerator and let stand at room temperature at least 1 hour. Stir well and measure amount of starter needed for recipe. Replenish remaining starter with Herman Food, and use within 2 to 14 days, stirring daily.

While sourdough starter is used again, repeat above procedure for using and replenishing starter. Yield: about 2 cups.

NEW RECIPE FOR PLANTS

If you are having trouble with your house plants - leaves turning yellow, small brown/yellow spots, a stunt in growth - try brand new product by putting one capsule per pot or plant. It will enhance growth & color within one week.

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Herman Food

- 1/2 cup sugar
- 1 cup all-purpose flour
- 1 cup milk

Stir all ingredients into remaining sourdough starter and refrigerate.

Note: Herman Sourdough Starter may be frozen. Before using, let thaw at room temperature until mixture is bubbly (about 5 hours.)

Remember, Herman needs to be stirred once a day. Use only plastic or wooden spoons. He likes to be fed every 5th day. Use a large bowl as after the second feeding he goes rampant. By the way, he likes to be kept covered too!

Friendship Cake Starter

Take juice from:

- 1 large can peaches
- 1 large can crushed pineapple
- 1 large jar maraschino cherries

Add:

- 3/4 cup granulated sugar

Mix and measure to make 1 1/2 cups. Put in covered bowl or jar; stir every day for 15 days until set. Do not refrigerate. Use in fruit salad or in following recipe.

30 Day Friendship Fruit Cake

Day 1:

- 1 1/2 cups starter juice
- 2 1/2 cups sugar
- 1 large can sliced peaches and juice

Mix in large bowl, cover with lid or plastic wrap, NOT foil. Stir every day for 9 days.

Day 10 add:

- 1 large can crushed pineapple and juice
- 2 1/2 cups sugar

Stir for 9 more days.

Day 20 add:

- 2 jars sliced maraschino cherries and juice from 1 jar of cherries
- 2 1/2 cups sugar

Stir for 9 more days.

Day 30:

Drain juice from fruit. Divide juice into 4 1 1/2-cup portions. (Any extra can be put to fruit.) Keep one starter juice and give 3 to friends along with a copy of the recipe

To bake:

Divide fruit into 3 equal parts. Use 1 part fruit, 1 box yellow cake mix, 1 cup chopped nuts, 1 cup raisins, 4 eggs, 1 small box vanilla instant pudding and 2/3 cup oil.

Beat with spoon. Bake in a greased and floured tube or bundt pan about 1 hour or until done at 350°F.

Repeat the above recipe 2 more times. This makes three nice cakes that can be frozen after baked. When cool, sprinkle with confectioner's sugar if desired. Starter keeps in refrigerator indefinitely. This makes a nice hostess gift.

Bellefonte

FFA Banquet

The Bellefonte FFA Chapter held its annual banquet May 21 at the Logan Grange Hall, Pleasant Gap. Over 80 members and guests attended.

The following awards were presented: Greenhand Degree, Matt Harter, Adam Fleisher, Mike Duck, Rich Kuhlman, Brian Shuey, Charles Vonada, and Reuben Witherite. Star Greenhand was Todd Woomer.

Chapter Farmer Degrees were given to Wayne Fravel, Dave Ault, Fern Lucas, Chad Harter, Steve Corl, Steve Nichols, Thad Ishler, and Todd Henry. Star Chapter Farmer was Don Irvin.

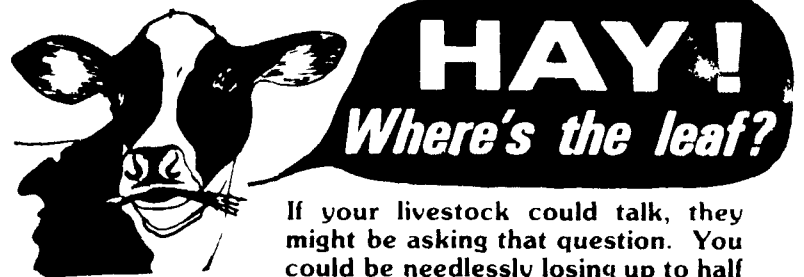
FFA Foundation Awards went to Don Irvin and Chad Harter, ag mechanics; Don Irvin, beef production; Wayne Fravel and Tim Flick, record keeping; Fern Lucas, horticulture; Chad Harter, show dairy; Steve Nichols and Thad Ishler, small gas engine; Wayne Fravel, sheep judging; Todd Woomer, swine judging; Wayne Fravel, milk quality/dairy foods; Charlie Ishler, Lily Musser, and Dave Ault extemporaneous public speaking; Charlie Ishler and Lily Musser, soil judging; Adam Fleisher, FFA creed contest; Todd Woomer, ag sales; Dave Ault, Don Irvin, Fern Lucas and Wayne Fravel, public speaking; and Dave Ault, farm management.

Project book awards were presented to Tim Flick and Wayne Fravel. Don Irvin and Todd Woomer received scholarship awards.

The sophomore award went Don Irvin. Tim Flick was county agribusinessman.

Honorary Chapter members are Ralph Harter Sr., Tom Musser and Don Ishler. Keystone Farmers honored at the banquet were Lily Musser and Charlie Ishler.

The Boudin Award will be given to the outstanding senior of agriculture at graduation.



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