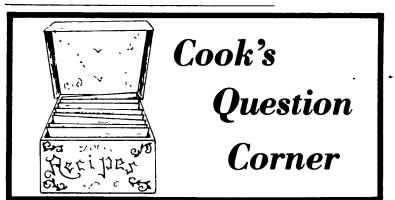
**B8-Lancaster Farming, Saturday, June 14, 1986** 



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 - Anne Nolt, Reinholds, would like a recipe for thick-and-chewy pizza.

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 - Gloria Sweigart, Manheim, requested a recipe for homemade ice cream that is not cooked and does not use condensed milk. Thanks go to Ruth Hostetler, Selinsgrove, for the instant pudding ice cream recipe; to Mrs. Lester Newswanger, Shippensburg, for her homemade ice cream recipe; and to Anne Nolt, Reinholds, for her Six "Three's" Ice Cream recipe. Thanks also to all the other readers who shared their recipes.

Homemade Ice Cream

Beat together:

3 eggs 1/2 to 3/4 cups granulated sugar

Add:

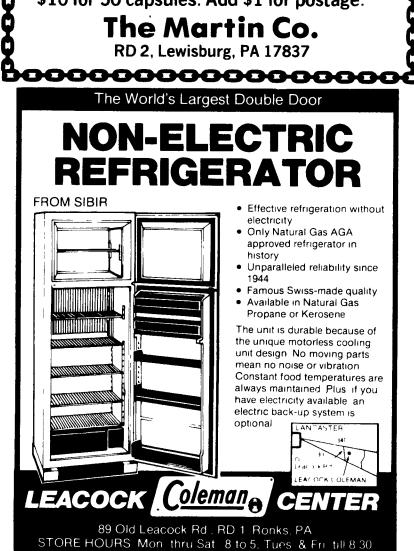
- 11/2 cups heavy cream
- 1<sup>1</sup>/<sub>2</sub> teaspoons vanilla
- 1 quart milk

Pour into an ice-cream maker and churn until finished. Serve with desired toppings.

**NEW RECIPE FOR PLANTS** 

If you are having trouble with your house plants - leaves turning yellow, small brown f /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.

Product is totally organic and non-toxic. If not satisfied, 30-day money back guarantee. \$10 for 50 capsules. Add \$1 for postage.



Instant Pudding Ice Cream

- 1 box instant pudding mix 2 cups sugar
- 3 eggs, beaten
- 4 cups cream 2 tablespoons vanilla

Mix together well. Add enough milk to fill a 1-gallon freezer

Six "Three's" Ice Cream

- 3 cups milk Juice of 3 lemons 3 cups cream Juice of 3 oranges
- 3 cups of sugar
- 3 bananas, mashed

Combine the milk, cream and sugar. Stir until the sugar is dissolved. Place in an ice cream freezer. Freeze until thoroughly chilled and of a mushy consistency. Add the fruit juices and the mashed bananas. Continue freezing until firm. Remove the dasher and pack in salt and ice for several hours. This makes about 1 gallon.



Vairv Desserts

(Continued from Page B6)

## SOUR CREAM SPICE CAKE <sup>1</sup>/<sub>2</sub> cup shortening

- 2 cups brown sugar
- 3 egg yolks, beaten 1 cup sour cream
- 1 teaspoon vanilla
- 1 teaspoon soda
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1¾ cups flour sifted with
- <sup>1</sup>/<sub>2</sub> teaspoon salt

Cream shortening, add sugar and egg yolks and beat well. Add flour, soda and spices. Add sour cream and beat well. Add vanilla and fold into stiffly beaten egg whites. Bake in greased 8-inch layer pans or a long cake pan for 25 minutes at 350°F.

Mrs. Sam B. Stoltzfus Gap

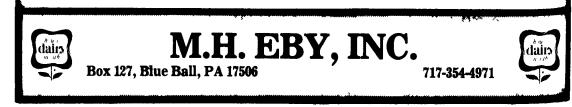
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• DURABILITY -