



# 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** - Martha Oberholtzer, Mifflinburg, would like recipes using canned or fresh pears.

**QUESTION** - Ronald Kannoda, Monongahela, would like to know how to make meadow tea syrup and what utensils are needed to make it.

**QUESTION** - Beverly Reiner, Pitman, would like a recipe for Duchess soup (a type of cheese soup) and a recipe for Chicken Montrey using deboned chicken breasts with a type of barbecue sauce.

**QUESTION** - Rhea Rhinehart, Akron, would like recipes for sharp cup cheese and ring bologna.

**QUESTION** - Lura Clemenson, Dorothy, N.J., would like a recipe for snapper soup to can.

**QUESTION** - Donna Lencoski, Latrobe, would like a recipe for "Chunkies," a type of sweet-tart pickle that have seeds removed, allowing you to use older cucumbers.

**ANSWER** - Gladys Cassel, Lancaster, requested a recipe for coconut chiffon pie. Thanks go to Ruth Hertzler, Mechanicsburg, who shared the following recipe.

### Coconut Chiffon Pie

- 1 cup shredded coconut
- 1 envelope unflavored gelatin dissolved in ¼ cup water
- 3 eggs, separated
- ½ cup sugar
- 1 cup milk
- ¼ teaspoon salt
- 1 teaspoon vanilla

Cook slightly beaten egg yolks, sugar, salt and milk in top of double boiler until custard consistency, stirring constantly. Add softened gelatin and stir until well mixed. Cool. When mixture begins to thicken, fold in the stiffly beaten egg whites, coconut and vanilla. Pour into baked pie shell. Chill. Top with meringue, sprinkle with coconut and brown. Delicious!

**ANSWER** - Marian Zeiset, Mount Joy, requested a recipe for vegetable soup that does not have meat or cabbage. Thanks go to Karen Zimmerman, Fleetwood, for the following recipe and to all others who shared similar recipes.

### Vegetable Soup To Can

- 1 peck tomatoes
- 10 onions
- 2 quarts corn
- 2 quarts lima or soup beans
- 2 bunches celery
- 5 quarts water
- 2 cups diced or ground carrots
- 3 red peppers, chopped
- 2 green peppers, chopped
- 1 cup salt
- 1 teaspoon pepper

Cook beans separately; when almost soft, add carrots and celery.

Cook 10 minutes and add other vegetables and seasoning. Cook slowly until all vegetables are tender. Place in sterilized jars and seal. Makes approximately 10 quarts.

**ANSWER** - A few weeks ago Barbara Gougler, Covington, requested recipes using Nutra-Sweet. Thanks go to Naomi Blank, Kinzers, for the following recipe.

## Fresh Fruit Recipes

(Continued from Page B6)

### FRESH PEACH ICE CREAM

- 1½ pints (3 cups) light cream
- ½ cup evaporated milk
- ¼ cup sugar
- ½ packet (1½ teaspoons) gelatin dissolved in ¼ cup cold water (or ½ packet instant vanilla pudding mix)
- Fresh peaches, pitted, pared and pureed (3 to 4, depending on size) or (1½ cups unsweetened canned or frozen peaches, pureed)
- 1½ teaspoons vanilla

Combine all ingredients in mix can. Blend thoroughly and chill well. Place filled mix can in freezer ice bucket, insert dasher, and put on cover. Fasten in place with support arm. Plug appliance into an outlet. Put layer of crushed ice or cubed ice into ice bucket; sprinkle with about 6 tablespoons table salt. Repeat layers until bucket is filled (use entire box of salt). Pour 1 cup water onto ice/salt mixture. Process until motor shuts off or unplug after 50 minutes. Remove dasher; cover and ripen in ice/salt slush or freezer. Makes 2 quarts. Recipe can be multiplied if larger freezer is used.

### APPLE BREAD

- ½ cup shortening
  - 1 cup sugar
  - 1 teaspoon salt
  - ½ teaspoon vanilla
  - 2 eggs
  - ¼ cup milk
  - 1½ cups finely chopped raw apple
  - ¼ cup chopped nuts
  - 2 cups flour
  - 2 teaspoons baking powder
- Cream shortening, sugar, salt and vanilla until light. Add eggs and beat well. Stir in milk, apples and nuts. Mix in flour and baking powder. Place in greased 9x5-inch loaf pan. Sprinkle with cinnamon-sugar and bake at 350°F. for 1 hour.

Pauline Moore  
Franklin

### SPICED CANTALOUPE

- 4 medium cantaloupes (about 9 to 10 pounds)
- 3 quarts water
- 2 teaspoons powdered alum
- 4 cups granulated sugar
- 2 cups white vinegar
- 1 cup water
- 4 3-inch cinnamon sticks
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice

### Pineapple Cream Pie

- 2 cups skim milk
- 4 tablespoons cornstarch
- ¼ teaspoon salt
- 3 egg yolks, slightly beaten
- ½ teaspoon vanilla
- 1½ teaspoons pineapple flavoring
- Equal brand sweetener to equal ¼ cup sugar (6 packets)
- 2 cups unsweetened crushed pineapples, very well drained
- 1 9-inch graham cracker crust

Place drained pineapple in bowl and add sweetener to equal 1 tablespoon sugar and pineapple flavoring. Set aside.

In non-stick pan or double boiler scald 1½ cups milk. Mix together 1 cup cold milk, cornstarch and salt. Add slowly to hot milk, stirring constantly until slightly thickened. Add a little of hot mixture to yolks and then stir into hot mixture. Continue cooking and stirring until thick. Remove from heat and add vanilla. Cool slightly and add rest of sweetener. Add pineapple. Pour into shell. Sprinkle lightly with cinnamon. Chill. Serve within 2 to 3 days.

Quarter melons, remove seeds and rind. Cut crosswise into ¼-inch pieces. Combine 3 quarts water and alum. Pour over melon. Cover, let set overnight. Drain, rinse. In saucepan, combine sugar, vinegar, 1 cup water and spices tied in cheesecloth bag. Simmer 5 minutes. Add melon; simmer 20 minutes, stirring occasionally. Remove spice bag. Continue simmering while quickly packing in jars. Fill to within ½ inch of top. Make sure vinegar solution covers melon. Seal and process 5 minutes in boiling water bath.

Nancy Kramer  
Newmanstown

### FRESH BLUEBERRY CAKE

- 1 cup shortening
- 1½ cups sugar
- 2 teaspoons vanilla
- 4 eggs, separated
- 3 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup milk
- ½ cup sugar
- 3 cups fresh blueberries
- 1 tablespoon flour
- Confectioner's sugar

Cream together shortening and 1½ cups sugar. Add vanilla and egg yolks. Beat until light and fluffy. Sift together flour, baking powder and salt. Add dry ingredients alternately to creamed mixture with milk, mixing well. Beat egg whites until stiff. Add ½ cup sugar gradually. Fold into batter. Add blueberries mixed with 1 tablespoon flour. Pour into a greased 9x13-inch cake pan. Bake at 350°F. for 50 minutes or until cake tests done. When cool, sprinkle with confectioner's sugar.

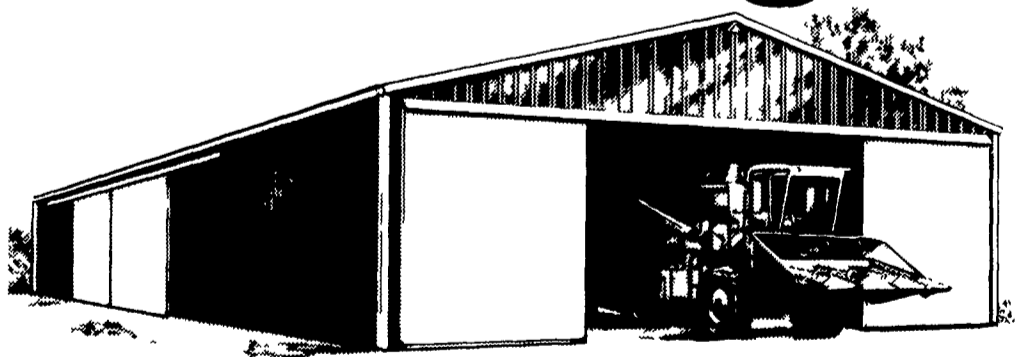
Betty Biehl  
Mertztown

## 4-H Guernsey News

To help prepare members for the county dairy show, two demonstrations were given at a recent 4-H Guernsey club meeting held at the home of Janice Garber. Danean Charles showed the proper and improper way to lead an animal, while Judy Rohrer demonstrated how to clip a calf.

The group is planning a trip to the shore for a day.

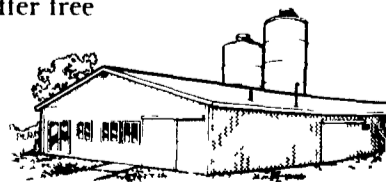
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