



## 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** - 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 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** - Ronald Kannoda, Monongahela, requested a recipe for meadow tea syrup. Thanks go to Janice Burkholder, Quarryville, for sharing her recipe.

### Meadow Tea To Freeze

4 quarts water  
4 cups sugar  
4 cups fresh tea leaves

Bring water to a boil. Remove from heat and add tea leaves. Let stand 15 minutes. Remove leaves. Add sugar and cool. Put in quart boxes and freeze. To serve, combine 1 part concentrate with 3 parts water.

Utensils: kettle to cook the water, cloth to strain the syrup and remove leaves.

**ANSWER** - Martha Oberholtzer, Mifflinburg, requested recipes using fresh and canned pears. Thanks go to Naomi Blank, Kinzers; Alverna Martin, Wellsboro; and Annabelle Fegley, Emmaus, for sharing their pear recipes.

### Under-The-Sea Salad

1 3-ounce package lime gelatin  
¼ teaspoon salt  
1 cup boiling water  
1 1-pound can pear halves  
1 tablespoon lemon juice  
2 3-ounce packages cream cheese, softened  
1/8 teaspoon ginger

Dissolve gelatin and salt in boiling water. Drain pears, measuring ¾ cup syrup; add water if necessary. Dice pears and set aside. Add pear syrup and lemon juice to gelatin. Measure 1¼ cups into a 1-quart mold. Chill until set but not firm. Gradually add remaining gelatin to softened cream cheese, blending until smooth. Add ginger. Chill until thick. Fold in pears. Spoon into mold. Chill until firm. Unmold on crisp lettuce. Makes about 4 cups or 8 side salads.

### Pear Crisp

6 cups sweetened fresh or canned pear slices, drained  
⅓ cup flour  
1 cup quick uncooked oatmeal  
½ cup brown sugar  
½ teaspoon salt  
1 teaspoon cinnamon  
⅓ cup melted oleo

Place pear slices in greased baking dish. Combine dry ingredients. Add melted oleo, mixing until crumbly. Sprinkle on top of fruit. Bake in preheated oven at 375°F for 30 minutes. Serve with milk.

Note: This recipe works well with peaches too.

## ATTENTION FARMERS

Call Cleck's for quick removal of dead & disabled animals. Free of charge.

Located in Mifflintown, PA

717-436-8272

Also Serving Lancaster, Carlisle, York & Millersburg areas.

### Pear-icious Cake

1½ cups salad oil  
2 cups sugar  
3 eggs  
3 cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1 teaspoon vanilla  
2 cups chopped canned pears (well drained), save syrup  
1 cup chopped pecans or walnuts

Combine oil, sugar, and eggs and beat well. Mix in 3 tablespoons pear syrup. Sift together flour, salt, baking soda and cinnamon. Add to creamed mixture. Add vanilla; fold in pears and nuts. Grease and flour a 10-inch tube or bundt pan. Spoon in batter. Bake at 325°F. for 1 hour and 20 minutes or until done. Let cool in pan for 20 minutes and remove to cake rack for complete cooling. Drizzle white glaze over cake and let some run down sides.

### White Glaze:

1 tablespoon soft butter  
1½ cups powdered sugar  
2 to 3 tablespoons syrup from canned pears

Blend butter and sugar with enough syrup to make a smooth, slightly runny frosting.

**NOTE:** If you have fresh pears, peel, cure and cook in enough water to cover.

**CORRECTION** - Last week's Question Corner included a recipe for Pineapple Cream Pie. However, an error was made in the directions. The corrected recipe appears below. Lancaster Farming regrets this error.

### 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 ½ 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.

## Troy Fair Home Arts Contest

TOWANDA — This year's Troy Fair Home Arts Show displayed almost 500 quality handmade items at the Linda B. Hulslander 4-H Building. Exhibitors from all corners of Bradford County won honors and premiums at the third Home Arts Show.

Of the total 120 exhibitors, 100 won over \$1,340 in premiums. Joel Crayton, Towanda, and Dawn Landis, Monroeton, received the highest total amounts for their entries. Like Crayton and Landis, many had multiple entries. Six persons entered over 20 items each in the competition.

Entries were made in three departments, Canned Foods; Clothing, Needlecraft, Afghans, Quilts and Rugs; and Traditional Handcrafts and Household Furnishings.

Eight outstanding exhibits received Best of Show awards. The winners and their entries follow:

Knit Two-Piece street length dress Lisa Roberts Canton Canned Bread and Butter Pickles Jean Robinson Milan Loom woven afghan Marie Hvezeda, Towanda Loom woven rug Marie Hvezeda Towanda Hand quilted applique quilt Vera Hoover Gillett Hand quilted Christmas tree skirt Karen Gilliland Troy Hand crafted grandfather clock Robert Kendall Troy Star pattern seat weaving in an antique rocker Joseph Taylor Sayre

The names of the blue ribbon winners from various parts of the county are

Troy area - Johann Dickerson Robert Kendall Edward Salmon June Hicks Terri Packard Beverly Stolarski Kathy Luckey Ginny Davis Marion Luckey Doris Saxton Sharon Cottrill Amy L Packard Bob Sherman Karen Gilliland, Carol Zuber Joan Gilliland Esther Everts Marianne Everts Marilyn Packard Gail McClure Christine Dunbar Kathy Luckey Ginny Davis Marion Luckey and Colleen Marr

Towanda Area Joan Dalia Beverly DeWitt Patricia McLinko Marie Hvezeda Ellen Maryott Jayne H Willows Joel Crayton Peggy Violette Marge Elliott Ray Herner

Carlton Area Kathy Hansen Reta Coats Jane M Looney Ronda Leonard Sharon May Karen Kilmer Bonnie Crawford

Sayre Area Joseph Taylor Myra Taylor Jean Robinson Lisa M Roberts Bonnie Roberts

Columbia Cross Roads Area Yvonne Castle Diane Andrus Charlene Aber and Lavina Chapman

Gillett Area Betty Lou Harkness Vera Hoover Arlene Sterling Shirley Cronwell JoAnn Avery Regina Inman and Helen Northrup

East Smithfield Area Janice Brown Drusilla

Luckey Mary Jean Ayers Amy Ayres

Burlington Area Sheila Wrisley

Ulster Area Judy Husted and Anna Marie Cole

Monroeton Area Shawna Wright and Dawn Landis

Wysox Area Barbara Grimes and Monica Peiffer

Granville Summit Area Spring Crest Farm Zander

# WHY

# TRICAL ?

BRAND OF TRITICALE

## TRICAL

FOR HIGH QUALITY FORAGE HARVESTED AS SILAGE, HAY, OR GRAZE. VARIETIES AVAILABLE FOR SPRING OR FALL PLANTING.

## TRICAL

WHEN YOU'RE SHORT ON FEED TRICAL PUTS OUT THE TONNAGE.

## TRICAL

FOR QUALITY. TRICAL PUTS IT IN YOUR POCKET (WHEN YOU FEED LIVESTOCK) WITH PROTEIN AND PALATABILITY.

## TRICAL

WHEN YOU WANT TO MAKE THE MOST FROM YOUR ACREAGE THROUGH DOUBLE CROPPING.

## TRICAL

FOR NO-TILLING INTO OLD ALFALFA STANDS. IT FITS INTO OTHER CROPPING SITUATIONS TOO - TRICAL IS VERSATILE.

## TRICAL

WHEN YOU WANT TO KEEP DOWN PRODUCTION COSTS.

FREE TECHNICAL BULLETIN AVAILABLE AT SEEDWAY DEALERS. (FORMERLY ASGROW/O'S GOLD, TODD, EASTLAND DEALERS) OR CONTACT SEEDWAY AT:

Hell, N.Y.  
14463  
(716) 526-5651

# SEEDWAY

INC.

55 Willow Springs Circle  
York, PA 17402  
(717) 764-9814  
Mifflinburg Warehouse  
(717) 966-3841