

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 - Dorothy Witmer, Ephrata, would like recipes for canning pickled cauliflower.

QUESTION - Betty Biehl, Mertztown, would like recipes for good vanilla and chocolate fudge.

QUESTION - Beverly Reiner, Pitman, would like a recipe for Chicken Monterey using deboned chicken breasts with a type of barbecue sauce.

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

ANSWER - Beverly Reiner, Pitman, requested a recipe for Duchess Soup. Thanks go to Janet Baker, Piscataway, N.J., for sharing the following recipe.

Duchess Soup

- 2 tablespoons quick-cooking tapioca
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon minced onion
- 4 cups milk
- 2 tablespoons butter
- 1/2 cup grated American cheese
- 2 tablespoons chopped fresh parsley

Combine tapioca, salt, pepper, onion and milk in top of double boiler. Place over rapidly boiling water and cook 12 to 15 minutes after water boils again, stirring frequently. Add butter, cheese and parsley. Cook until cheese is melted. Makes 6 servings.

ANSWER - Rhea Rhinehart, Akron, requested recipes for snapper soup to can. Although no one had a recipe to share this time, Lancaster Farming's recipe files yielded the following turtle soup recipes. The first is from Eva Southard, of Glen Rock, and the second from Fran Westfall of Spring Grove.

Turtle Soup

- 1 turtle
- 1 chicken
- 2 1/2 quarts corn
- 1 1/2 quarts finely cubed potatoes
- 9 hard boiled eggs
- Salt and pepper to taste

Cook turtle and chicken until soft. Pick meat off the bone and cut fine. Grind skin, heart, liver and gizzard. Boil potatoes in broth until soft and add corn (if canned). If corn is fresh, boil with potatoes. Add meat and chopped eggs. Bring to a boil and serve. Noodles can be added if too thin.

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Turtle Soup

- Turtle meat
- 6 medium potatoes, diced
- 5 small onions, chopped
- 1 small can evaporated milk
- Salt and pepper

Cut turtle meat into small pieces. Place in a heavy cooking pot. Cover with water. Cook until meat is tender. Add potatoes and onions. Cook until meat and vegetables are done. A little canned cream may be added just before serving. Season to taste.

Make-It-With-Wool Contest Set For Oct. 11

NEW BLOOMFIELD — Natural fibers have returned to the homesewing fashion scene and they are better than ever. This is your opportunity, using wool, to display your design and construction talents by entering the 1986 District 3, Make-It-Yourself-With-Wool Competition.

District 3 includes Adams, Cumberland, Dauphin, Franklin, Juniata, and Perry counties. The MJ Mall, Carlisle, is hosting the competition Saturday, Oct. 11 at 12:30 p.m.

Anyone 10 years or older may enter and model the garment(s) he or she has made from wool fabric. Local winners in the junior and senior divisions will vie for state prizes on Oct. 31 and Nov. 1 at the Westmoreland Mall, Legonier.

Two other divisions are pre-teen and adult. All local participants will receive a gift and the winners

will be awarded prizes.

The prizes will be donated by individuals and businesses who are involved in raising sheep, wholesaling or retailing unfinished or finished wool products.

Entry forms are due Friday, Oct. 3. A form can be obtained, along with a contest brochure, from your local Extension office, fabric stores or by sending a business size, self-addressed, stamped envelope to Mrs. Mary M. Myers, District 3 Director, R.D. 1 - Box 228, Elliptsburg, PA 17024.

If you are interested in sponsoring a gift or prize or have any questions concerning this event, contact Mrs. Myers.

The Make-It-Yourself-With-Wool Competition nationwide contest is sponsored by the American Sheep Producers Council, Inc. and the Women's Auxiliary-National Wool Growers Association.

Tomato Recipes

(Continued from Page B6)

VEGETABLE CHOWDER

- Combine in kettle:
- 1/2 cup rice, uncooked
- 5 cups water
- 1 cup chopped potatoes
- 1/2 cup finely cut celery
- 2 teaspoons salt
- 3 chicken bouillon cubes
- 1/2 cup chopped carrots
- 1 minced onion
- 1 cup canned tomatoes
- Dash of pepper

Bring to boil and simmer 45 minutes. Add 1 cup milk when ready to serve. Heat almost to boiling and serve as soon as possible.

STEWED TOMATOES

- 4 quarts tomatoes, peeled, cored and cut up
- 1 cup chopped celery
- 1/4 cup chopped sweet green peppers
- 1/2 cup chopped onion
- 1 tablespoon sugar
- 2 teaspoons salt

Combine all ingredients; cover and cook 10 minutes. Stir occasionally. Pour hot tomatoes into hot canning jars. Leave 1/2-inch head space. Adjust caps. Boil in bath for 15 minutes or pressure cook at 10 pounds of pressure for 15 minutes.

Mrs. Barbara Allsopp Summerhill

TOMATO PASTE

- 8 quarts peeled, cored, chopped tomatoes (about 4 dozen large)
- 1 1/2 cups chopped sweet red peppers (about 3)
- 2 bay leaves
- 1 tablespoon salt
- 1 clove garlic, optional

Combine first four ingredients. Cook slowly 1 hour. Press through a fine sieve; add garlic if desired. Continue cooking slowly until thick enough to round up on a spoon, about 2 1/2 hours. Stir frequently to prevent sticking. Remove garlic. Pour into hot canning jars, leaving 1/4-inch head space. Adjust caps. Process half pints 45 minutes in boiling water bath. Makes about 9 half pints.

LS FFA President Attends

AIC Conference

STRASBURG — Lampeter-Strasburg FFA president Mike Hall attended the American Institute of Cooperatives Conference this week at the University of Tennessee in Knoxville.

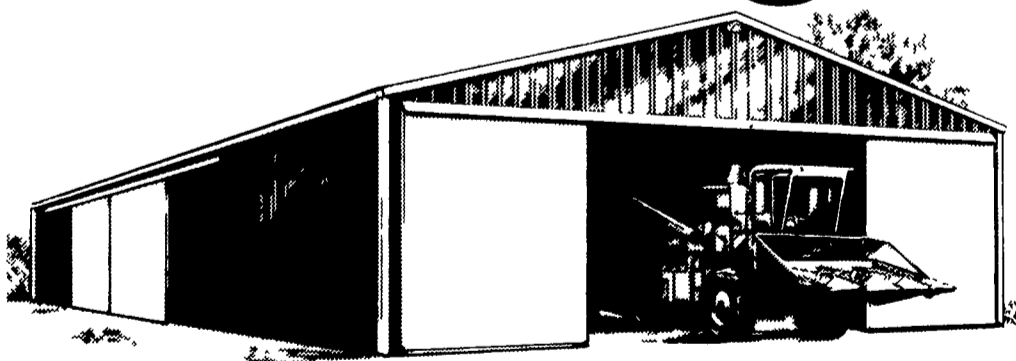
To qualify for attendance, Hall competed with several hundred other high school students from Pennsylvania, New York, New Jersey and Delaware at the Pennsylvania Association of

Farmer Cooperatives Conference at Juniata College in July.

The purpose of the PAFC, AIC program is to educate young people about the importance of cooperatives in agricultural marketing.

Mike is the son of Mr. and Mrs. Donald Hall of Pioneer Road, Lancaster. He will be a senior at Lampeter-Strasburg High School and is active in school and community activities.

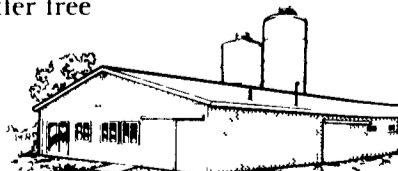
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