

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 - Mrs. Ginny B. Atkinson, Bridgeton, N.J., would like a recipe for biscuits like those sold by Kentucky Fried Chicken.

QUESTION - Mrs. Randolph Foltz, Edinburg, Va., would like a recipe for "dough cake." The dough is allowed to sit overnight, then in the morning a piece is pulled from the dough ball and stretched out. The dough is fried in grease. It puffs up and is eaten with eggs or butter and jelly.

QUESTION - R.K. from Mattawana, would like a recipe for Poor Man's Oysters.

QUESTION - Mrs. Delores Buhite, Reynoldsville, would like a recipe for blackberries wrapped in dough, sealed tight and dropped in boiling water. She needs the recipe for the dough and how long to cook it.

QUESTION - Dorothy S. Riesterer, New Providence, would like a recipe for crabapples that are placed in a crock with red cinnamon candies, slowly baked and put up in jars.

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

QUESTION - Connie Garrison, Dividing Creek, N.J., would like a recipe for tomato butter or tomato jelly.

ANSWER - Nancy Kramer, Newmanstown, requested a recipe for tomato catsup. Thanks go to Lydia Sensenig, Shippensburg, for the following recipe.

Catsup

- 1/2 bushel tomatoes
- 4 cups sugar
- 4 cups vinegar
- 6 tablespoons salt
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon dry mustard
- 1/2 teaspoon ground cloves

Cook tomatoes until soft. Pour in bag and drip overnight. Put through sieve and add remaining ingredients. Boil 10 minutes and seal.

ANSWER - Donna Lencoski, Latrobe, requested a recipe for Chunkies. Thanks go to Mildred G. Kirst, Fredericksburg, for sharing the following recipe and to all others who shared Chunkies recipes.

Chunkies

Peel large cucumbers, cut in half lengthwise, scoop out seeds. Cut meat into bite-sized pieces. For each quart of chunks, heat the liquid (recipe below) to boiling. Add cucumbers, heat thoroughly to boiling and seal in jars.

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Liquid for each quart:

- 1 cup vinegar
- 1 cup sugar (or less)
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 teaspoon mixed spices
- Garlic, if desired

ANSWER - Dorothy Witmer, Ephrata, requested a recipe for canning pickled cauliflower. Thanks go to Ella M. Nolt, East Earl, for sharing the following recipe.

Pickled Cauliflower

2 large heads cauliflower
1 bunch celery
Boil both until tender and pack in 7 pint jars. (Sometimes I add chopped onions.)

- 2 cups sugar
- 2 cups vinegar
- 2 cups water
- 2 tablespoons salt
- 2 teaspoons celery seed
- 2 teaspoons mustard seed

Bring this to a boil and pour over cauliflower. Set jars in hot water in canner and bring to a boil. Delicious!

Child Care

Packets Offered

LEESPORT — The Penn State Extension Service is offering parents or any interested adult working with children a free copy of "Toddler Topics," a series of learning packets developed by extension home economists.

The packets include information on child care, safety, discipline, and nutrition.

For the packets or for more information, write to Michelle Rodgers, Extension Home Economist, Berks County Ag Center, Leesport, PA 19533. Deadline for registration is Nov. 15, 1986. Packets will be mailed starting in March.

York Fair To Host American Pie Contest

YORK — Calling all pie bakers: the American Pie Celebration Contest is coming to Pennsylvania.

To celebrate their 75th year as the makers of Crisco Shortening, Procter and Gamble, in conjunction with the *Family Circle* magazine, has rolled out a pie contest across the nation, searching for the "best of the best" in regional pie favorites.

From July through October, 50 "state pies" are being chosen at special American Pie Celebration contests, held at a selected fair in each state. First place winners from each state will receive an expense-paid trip to Nashville, Tenn., to enter their pies in the national competition in November. Judging there will take place at a party hosted by country singer Loretta Lynn.

York Fair, running from Sept. 5 through 13, is the designated site

for the Pennsylvania contest to locate the state's best Shoofly Pie.

York dairy farmer Don Lanius, who manages horticultural hall where the official tasting takes place, hopes for wall-to-wall Shoofly Pies by opening morning. Among the judges who will taste and make the final decision during judging Sept. 5 will be Pennsylvania Secretary of Agriculture Richard Grubb.

Pie categories were selected by food editors across the country, and range in variety from Macadamia Nut Pie for Hawaii, to Maple Cream for Vermont, to Green Chile Quiche Pie for New Mexico.

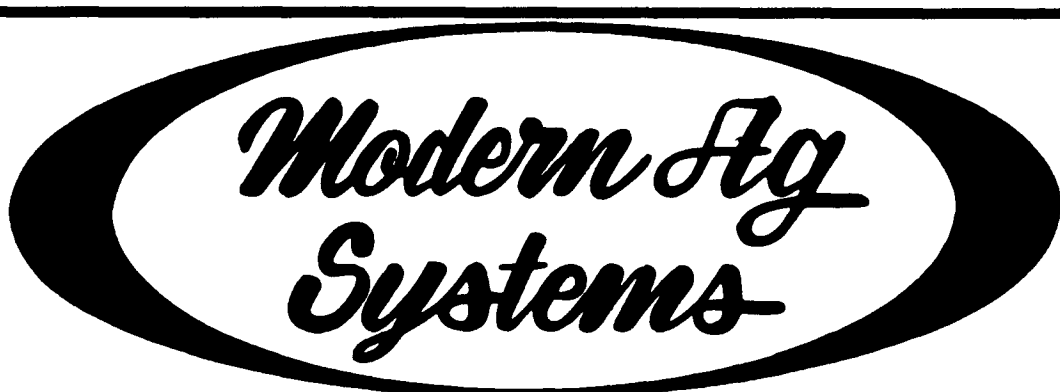
Shoofly pie entries, of course, must be made with Crisco shortening, baked at home, and will not be entered in any other fair competition.

All entries must be accompanied by the recipe, typewritten or neatly printed, on a 5x8-inch card, or the official entry blank. Every ingredient must be listed in exact measurements, and the type of ingredient specified.

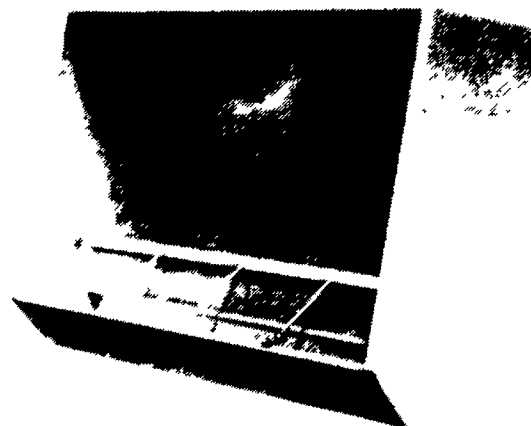
All entries must be brought to York Fair's Horticulture Hall Sept. 4 between the hours of 9 a.m. and 6 p.m., preferably covered with clear plastic wrap.

Entry forms for the American Pie Celebration can be obtained by contacting the York Fair office, 334 Carlisle Avenue, York, PA, 17404-3299; or by calling 717-848-2596. Information on the contest is also printed in the August 19, 1986, issue of *Family Circle* magazine.

Pennsylvania contest forms must be returned to the York Fair office, postmarked no later than Saturday, August 30, 1986.

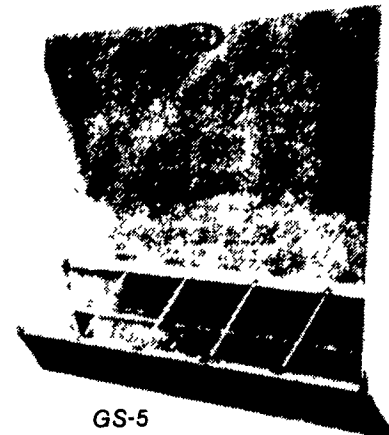


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