

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 - Gail Redheffer Stull, Willow Street, would like to know how to cook fresh mushrooms so they retain their natural color. She says she has tried cooking them in iron, aluminum and enamel pans, but each time they have turned brown or grey.

QUESTION - Grace Ikeler, Bloomsburg, would like a recipe for old fashioned apple butter boiled on the stove and another recipe for apple butter.

QUESTION - Annette Meyer, Bethel, would like to know how to make cereals that resemble "Rice Krispies," Corn Flakes," and "Cheerios." She also writes: "In Laura Ingalls Wilder's book she mentions the apples and onions that Almonzo liked so well as a boy. I would love to have an idea of what or how to prepare this. It sounds delicious."

QUESTION - Connie Kreider, Manheim, would like a recipe for Danish similar to the kind served by McDonald's

ANSWER - Bob Stiffler, Virginia Beach, Va., requested a recipe for homemade noodles. Thanks go to Nancy Kramer, Newmanstown, for the following noodle recipe and to all others who shared similar recipes

Pennsylvania Dutch Noodles

12 eggs
1 teaspoon salt
9 cups unsifted flour

A few drops yellow food coloring, optional

Break eggs into bowl, add salt and food coloring, if desired. Beat eggs, making sure they are well mixed. In large bowl, put 7 cups flour. Add eggs and mix by hand with wooden spoon. When well mixed, work in more flour with your hands. Knead dough as you would for bread. The dough should be dry. When all the flour is worked in, divide into pieces and roll thin on lightly floured board. Lay rolled dough on cloths until partly dried. Turn dough occasionally so it dries on both sides. When dry roll two sheets of dough together to form a cylinder. With sharp knife cut strips of desired noodle width along length of cylinder. Shake apart and lay to dry completely on cloths, turning several times. To save noodles for later, store in paper bags. Never store in plastic bags, which retain moisture. Makes about 3 pounds of noodles.

ANSWER - Janet Rohrbaugh, Halifax, requested a tapioca pudding recipe that uses small pearl tapioca. Thanks go to Alverna Martin, Wellsboro, who provided a recipe for cream pudding and for fruit.

Baby Pearl Tapioca For Cream Tapioca

½ cup tapioca
1 quart boiling milk
Pinch of salt
1 egg yolk
½ cup sugar
Flavoring, as desired
1 egg white

Put tapioca into milk and bring to a boil again. Turn off heat, stir occasionally to keep from sticking together until clear. Then add egg yolk and sugar. Cook about 5 minutes. Add flavoring. When cool, whip egg white and mix in. Note: Use a heavy pan, it holds the heat longer.

Baby Pear Tapioca For Fruit

½ cup tapioca
4 to 4½ cups water
1 cup sugar
1 3-ounce box gelatin
Pinch of salt
Whipping cream (optional)
Fruit

Mix water, salt and tapioca in a heavy saucepan. Cook, stirring until it boils. Simmer 45 minutes or until tapioca is clear. Remove from heat. Add gelatin, sugar and fruit of your choice. Cool and add desired amount of whipped cream.

Note: Use leftover fruit juices that sometimes accumulate in the refrigerator. Mix all together. If there is a little fruit in the juice, so much better. Cook the tapioca in this juice, cool and add whipped cream.

Apple Recipes

(Continued from Page B6)

CARAMEL PECAN APPLE PIE

1 2-crust pie crust, unbaked
6 cups sliced, peeled apples
¾ cup sugar
2 tablespoons flour
¼ teaspoon salt
2 tablespoons butter

Glaze:

½ cup caramel ice cream topping
2 teaspoons chopped pecans

Prepare pie crust. Heat oven to 425°F.

In a large bowl, combine apples, sugar, flour and salt; toss lightly. Spoon apple mixture into pie crust lined pan. Dot with butter. Top with second crust and flute; cut slits in several places. Bake 425°F. for 35 to 45 minutes or until apples are tender. Immediately drizzle with caramel topping. Sprinkle with nuts. Makes 8 servings.

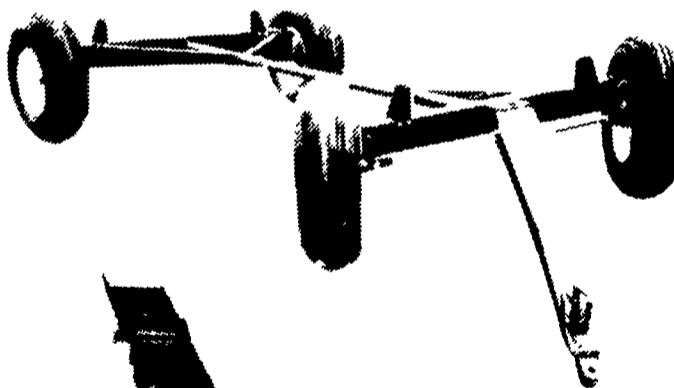
Tip: Cover edge of pie crust with strip of aluminum foil during last 10 to 15 minutes of baking if necessary to prevent excessive browning.

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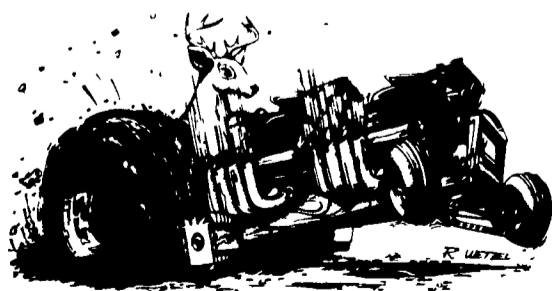
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