

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 - Leen Jones, Pen Argyl, would like to know how to dry apples without using a dehydrator

QUESTION - Jean Enriken, West Chester, would like recipes for Apple Cider Jelly and Brandied Apple Cider Jelly which ran in the Good Housekeeping magazine last fall.

QUESTION - Charlotte Copeland, Stockton, N.J., would like a recipe for a "Miracle Fruit Cake," (a dark one). It was printed on the jar of Dromodery's Candied Fruit Pieces.

QUESTION - Mrs. Carl Pickel, Felton, would like a recipe for making tongue souse and souse made from pig's feet

QUESTION - V. Martin of Springfield, Va., would like a recipe for oleo margarine using the basic ingredients of oil, powdered milk, water, etc.

QUESTION - Shirley A. Koontz of Bedford would like a recipe for popovers. She lost her recipe, which, she says, included four ingredients — flour, oil, eggs and salt, with a little milk. They are baked in a muffin tin for only 15 minutes and come out with a big air pocket in the center similar to cream puffs.

QUESTION - E. Hoover, Ephrata, would like a recipe to make a homemade instant pudding mix.

QUESTION - Althea Fetherolf, Hamburg, would like a recipe for fish cakes similar to the kind sold in delicatessens. She would also like to know what kind of fish to use, how to prepare the fish for cakes and what holds the cakes together.

ANSWER - Rose Ann Martin, Ephrata, requested a recipe for canning mashed pumpkin. Thanks go to Annie Stoltzfus, Willow Hill, for her answer, and to all others who shared their methods for preparing pumpkin

Canned Pumpkin

Peel pumpkins, then cook until soft. Put through a strainer or mash with potato masher. Put in jars and cold pack 1 hour. I can mine and they keep for a couple of years."

ANSWER - Bonnie Waitz Linden, requested a recipe for baked corn. Thanks go to Mrs. Stephen Stoltzfus, Strasburg, and Mrs. Mary Benner, Thompsontown, for the following recipes.

Baked Corn

- 2 cups canned or frozen creamed corn
- 2 tablespoons butter or margarine
- 1½ tablespoons flour
- 1 cup milk
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 eggs

Mix all ingredients together, except add milk last. Pour into a greased casserole. Bake at 350°F for 1 hour or until firm.

Baked Corn

- 1 pint drained corn
- 2 tablespoons flour
- 2 tablespoons sugar
- 4 tablespoons butter or margarine

2 eggs, beaten
1½ cups milk, heated
Salt to taste
Mix all ingredients together. Bake at 400°F. until top starts to get brown, then turn to 300°F. until finished.

Note: "I always set my dish in a glass pie plate with water in it while baking. This never gets watery for me."

ANSWER - Gail Redheffer Stull, Willow Street, asked how to keep mushrooms from changing color when cooked. Below is an answer from Mrs. Alfred Sharpless of Avondale, the wife of a past president of the American Mushroom Institute, Kennett Square.

"Wash quickly in pan in running water. Put in a stainless steel pan only without water (makes its own liquid) except for about 2 tablespoons and no salt. Cook on medium heat stirring often for 8 to 10 minutes — No longer! Drain and save juices. While hot, stir in salt, pepper and butter, if desired. The hot mushrooms absorb the flavor and will be tender. If cooked in salt, they get tough and leathery. If using for creamed mushrooms, also add milk, cream, juices and a chicken bouillon cube. Let set to absorb flavors before thickening.

Snowmobile Safety

Pennsylvania snowmobilers age 10 through 16 must pass the mandatory snowmobile safety course before they may legally operate a snowmobile in this state.

The required eight hours of instruction includes subjects concerning safe operation of the machine, dangers of hypothermia and proper clothing, trail riding, and trailering. All students are given individual instruction on handling a snowmobile on a grass track for the last part of the course.

Bring a bag lunch and a drink. Course starts at 8 a.m. and is open to adults as well. It will be held Saturday, November 15 at the home of David S. Auken, 140 Parkview Heights Road, Ephrata. For information and directions, call (717) 733-6387.

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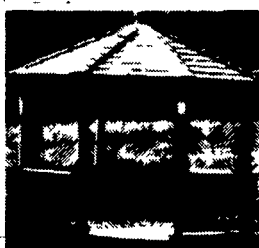
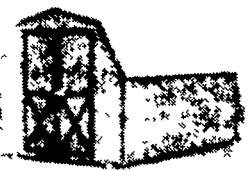
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