



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 - Carolyn Strait, Neshanic Station, N.J., would like a recipe for baked corn using cottage cheese.

QUESTION - J. Hackman, Mill Hall, would like a recipe for glycerine soap.

QUESTION - Marcella Mitchell, Glen Mills, would like to know how to clean an old brass bed. She writes: "It looks like brass. How can I tell the difference between brass and iron. If iron, what and how can that be cleaned?"

QUESTION - Mrs. B. Rohrer would like a tartar sauce recipe that is similar to Hellmann's.

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

QUESTION - Jean Entriken, 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 - 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 - E. Hoover, Ephrata, requested a recipe for homemade instant pudding mix. Thanks go to Carolyn Strait, Neshanic Station, N.J., and Eva Nolt, Ephrata, for the following recipes

Pudding Mix

- 3 cups sugar
- 2 cups cornstarch
- 1/2 teaspoon salt

In a large bowl, mix all ingredients well. Store in airtight container in cool, dry place. Use within 4 months. Makes 4 1/4 cups

Vanilla Pudding

Omit egg yolk if you prefer a lighter pudding. For pie filling, reduce milk to 1 3/4 cups

- 1 egg yolk
- 1/2 cup pudding mix
- 2 cups milk
- 1 tablespoon butter or margarine
- 2 teaspoons vanilla extract
- Mandarin orange segments (optional)

In medium bowl, stir egg yolk, set aside. In medium saucepan, combine mix and milk. Stir over medium heat until mixture thickens and bubbles. Stirring vigorously, add a third of hot mixture to yolk. Return mixture to saucepan. Cook and stir 1 minute, remove from heat. Stir in butter and vanilla until blended. Pour into 4 dessert dishes or custard cups. Cover with plastic wrap, refrigerate 1 hour or until set. Garnish with orange segments

Note: Almond, lemon or other extract can be substituted. Amounts may vary. Add to taste

Variations: Follow directions for vanilla pudding omitting egg yolk and substituting ingredients indicated for vanilla

Chocolate Pudding: Substitute 1/4 cup semisweet chocolate pieces **Butterscotch Pudding:** Substitute 1/4 cup butterscotch-flavored pieces **Coffee Pudding:** Substitute 1 tablespoon instant coffee powder **Raspberry Pudding:** Substitute 1/2 cup raspberry (or other fruit) jam

Instant Pudding

- 3/4 cup instant clearjel
- 3/4 cup white sugar
- 1 large tablespoon cocoa
- Vanilla, to taste

Add this mixture to a quart of cold milk. Use your imagination for flavor variations

ANSWER - Shirley A. Koontz of Bedford requested a recipe for popovers. Thanks go to Sarah Keeny, New Freedom, for the following recipe. She writes: "These always turned out well in my mother's wood-burning kitchen range, but I've not had as nice popovers since I

was married and no longer have a kitchen range oven to bake them in."

Popovers

- 1 cup sifted flour
 - 1/2 teaspoon salt
 - 2 eggs, well beaten
- Sift flour and salt. Add eggs and milk. Beat hard for 2 minutes, then pour into hissing hot (pre-heated in oven) small muffin pans. Have oven very hot (450°F.) for a few minutes, then reduce to 350°F. as popovers rise and brown. Bake 30 to 35 minutes. Makes 6 to 8 popovers.

CORRECTION - E. M. Herr's recipe for Apple Fritters which appeared in the Oct. 25 issue contained an error. Mrs. Herr writes: "After cutting the fritters, allow to raise again before deep frying." The corrected version of the recipe appears below

Apple Fritters

- 2 1/2 cups mashed potatoes
 - 1 1/4 cups sugar
 - 3 cups warm water
 - 3 packages yeast
 - 6 eggs, beaten
 - 1 1/4 cups butter, melted
 - 2 1/2 teaspoons salt
 - 5 pounds bread flour
 - 1 tablespoon cinnamon
- Dissolve yeast in warm water with sugar. Add all other ingredients using only half of the flour. Add 5 cups apples and 1 to 1 1/2 cups raisins that have been cooked, cooled and drained. Add remaining flour. Dough will be sticky. Let rise until double in size. Roll out to 1/2 inch thick. With doughnut cutter or pizza cutter, cut into oblong slices. Allow to raise again before deep frying. Fry at 350°F

Glaze while hot; lay on racks to cool and dry

Glaze

- 1 1/2 cups confectioner's sugar
 - 1 1/2 teaspoons vanilla
 - 1 tablespoon softened butter
- Mix together and add hot water until of dipping consistency

Take Time Out To Count Your Blessings

As Thanksgiving Day approaches homemakers are busily planning their holiday meal, shopping for a turkey and contacting family members to make sure all will be present at the dinner table.

But pause for a moment from holiday preparations to consider the purpose of this national holiday — giving thanks to God. Too often we become engrossed in our daily struggles and spend more time complaining about what's wrong with our government, family and neighbors than counting the blessings that enrich our lives.

So take a minute or two from your busy schedule and jot down the things you are thankful for this Thanksgiving. You may be thankful for a crisp autumn day, the brilliant colors of a sunrise, a healthy body, a loving family or the opportunity to live in a free country.

But no matter what is on your list, we at Lancaster Farming would like you to share it with us. Please send your list of blessings to us for publication. We'll feature them in our pre-Thanksgiving issue on Nov. 22.

You can send your responses to Sue Keene, Lancaster Farming Newspaper, 22 East Main Street, Lititz, PA 17541 by Nov. 17.

YOU NEED A FENCE??

A & J Fencing.
All kinds of fence.

Specializing in high-tensile fence.
We also do post driving

Please Write To:
261 Wolf Rock Rd.
Paradise, PA 17562

ASHLEY
WOOD & COAL STOVES
NEW & USED FURNITURE

FISHER'S FURNITURE, INC.

Bart, Pennsylvania 17503
Rt. 896 at Georgetown - 6 Miles
South of Strasburg

Hours: Mon. Thru Thurs.; 8-5; Fri. 8-8; Sat. 8-12

AGRI-INC.

**Custom Built Farm Buildings
Designed To Your Needs**

Specializing In Dairy Systems:

- Tie Stall & Free Stall Complexes
- Heifer & Veal Barns
- Machinery Sheds
- Metal Buildings For Commercial Use

**NEED RENOVATIONS...
OR A NEW BUILDING?**

DON'T DELAY — CALL TODAY

AGRI-INC.

FARM & COMMERCIAL BUILDINGS

RD 4 EPHRATA, PA 17522 LOCATED IN FARMERSVILLE
PHONE 717-354-4271