



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 - Mary Winters, Elizabethtown, would like a recipe for walnut brittle

QUESTION - Rita Eisensmith, Mt Wolf, would like a recipe for homemade chicken nuggets like the ones served at McDonalds.

QUESTION - Arlene Myers, Wellsville, would like a recipe for knepp and raisins. It is light and fluffy like shortcake made on top of the stove, and is eaten with milk.

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 a 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 Hellman's.

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

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 - Jean Enriken, West Chester, requested recipes for Apple Cider Jelly and Brandied Apple Cider Jelly. Thanks go to Floy Baker, Mohnton, for this recipe she clipped from the Nov. 1985 issue of Good Housekeeping

Cider Jelly

About 7 8-ounce jelly glasses and lids or other 8-ounce heat-safe glasses

Paraffin

4 cups apple cider or apple juice

1 1/4-ounce package powdered fruit pectin

5 cups sugar

1/4 cup apple brandy (optional)

Prepared glasses and lids Check glasses to be sure there are no nicks, cracks or sharp edges Wash glasses and lids in hot soapy water, rinse well Invert lids on dish rack or clean towel, away from draft, to drain dry To sterilize glasses, place glasses in large saucepot or kettle and cover with water, over high heat, heat to boiling Reduce heat to medium, boil gently 10 minutes Leave glasses in hot water until just before putting jelly on to cook, then remove and invert on clean towels to drain

Melt paraffin. Place paraffin in small clean can, place can in 2-quart saucepan filled with 1 inch water Over medium heat, heat, uncovered, until paraffin melts, keep warm

In 5-quart Dutch oven or saucepan, mix apple cider and pectin; over high heat, heat to boiling, stirring frequently, immediately stir in sugar Stirring constantly, heat until mixture comes to a full rolling boil; boil 1 minute Remove from heat, with metal spoon, skim foam. If you like, stir in apple brandy

Immediately ladle jelly into glasses to within 1/2 inch from top Into each glass, quickly pour about 1 tablespoon hot paraffin over jelly to make 1/8-inch-thick layer that covers jelly completely, spreading paraffin with tip of spoon so it touches side of glass all around Prick any air bubbles in paraffin When cool cover glasses with lids Store opened jelly in refrigerator to use up within 1 month Store unopened jelly in cool, dark dry place to use up within 1 year Makes about seven 8-ounce glasses About 40 calories per tablespoon

ANSWER Connie Kreider, Manheim requested a recipe for danish Thanks go to L A Peachy, Belleville for the following recipe

Christmas Craft Market Set For Nov. 22, 23

RICHBORO - The fifth annual Pennsylvania Christmas Craft Market will be held Nov. 22 and 23, 1986 at the York Interstate Fairgrounds' Memorial Hall in York.

This major holiday craft market is co-sponsored by the Pennsylvania Designer-Craftsmen and the York Towne Chapter of the Pennsylvania Guild of Craftsmen. The show features 150 juried Pennsylvania Guild craftsmen who will be presenting their quality handcrafted wares for sale.

A wide variety of unique, traditional and contemporary crafts in all media, including pottery, fabric, wood, stained glass, theorem, fraktur, quilting, scherenschnitte, candles, weaving, jewelry, tin, iron, toys, basketry, and Early American decorations will be available for sale. Demonstrating their crafts at their booths will be Jay Weber, woodturning, Marion Oyler, weaving, and Judith Eby, spinning.

The York Chorus will entertain visitors with Christmas songs, and

again this year there will be a door prize raffle of a Christmas tree chock-full of handcrafted ornaments, made by members of the Pennsylvania Guild of Craftsmen. Raffle tickets may be purchased during the show, with the winner to be drawn at the end of the show.

York is easy to reach via I-83 and US 30. The Fairgrounds are south of US 30 through RT 74. There is free parking adjacent to Memorial Hall, with food and drinks available inside Admission is \$3, children 12 and under are free.

Easy Drop Danish

1/4 cup butter or margarine

1/4 cup sugar

2 cups flour

1/2 teaspoon salt

2/3 cup milk

1 egg

2 1/2 teaspoons baking powder

Preserves, any flavor

Heat oven to 375° F Mix margarine or butter and sugar Sift together dry ingredients Add to mixture alternately with milk and eggs. (Beat milk and eggs.) Stir just enough to moisten dry ingredients. Drop by rounded tablespoonfuls onto lightly greased cookie sheet

Make a shallow well in center of each with back of spoon. Fill with 1 teaspoon preserves (or more if well is larger). Spread around a little, then drop a teaspoon of batter on top of preserves Bake until golden, 10 to 15 minutes While warm, drizzle with glaze

Glaze: Beat 2/3 cup powdered sugar, 1 tablespoon warm water and 1/4 teaspoon vanilla until smooth.

ANSWER - Mrs. Lillian Edgin, Sewell, N.J., requested a recipe for cheese soup Thanks go to Mary L Wingert, New Bloomfield, for the following recipe

Cheese Soup

1/2 cup butter

6 tablespoons flour

1 quart rich milk

2 cups grated American cheese

1/2 cup chopped celery

1/2 cup chopped green peppers

1/2 cup chopped onions

1/2 cup chopped carrot

2 cups chicken stock

Melt 6 tablespoons butter Add flour, blending well Pour in milk gradually, stirring constantly Bring to boil Add cheese. Remove from heat but keep warm Melt remaining butter in another pan Add chopped vegetables Saute to a light brown Add stock. Mix well Combine two mixtures Reheat. Serves 6

Ritchie Wins

Berks Greenhand Contest

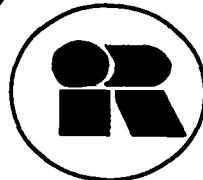
Scott Ritchie, the 14-year-old son of Mr. and Mrs. Emery Ritchie of Geigertown, won the Berks County FFA Greenhand contest. The contest was part of the 1986 Berks County FFA Leadership Training Conference.

Scott is a member of the Twin Valley FFA Chapter studying horticulture. The Greenhand contest tests a student's knowledge of FFA history and ceremonies.

Second place went to Scott Simmon of the Hamburg Chapter. Amy Yuninger of Twin Valley placed third. Scott Yourse of Oley Valley was fourth, John Kleinfelter of Conrad Weiser, fifth; Chris Blatt of Conrad Weiser, sixth; Dean DeTurk of Kutztown, seventh; Dennis Cooper of Kutztown, eighth; Jonathan Grimes of Hamburg, ninth, Larry Zeller of Oley Valley, tenth, and Jeff Brown of Tulpehocken twelfth.

In the chapter farmer contest for second year FFA members, Kirk Sattazahn of Conrad Weiser was first, Rick Hicks of Twin Valley, second, Jeremy Deysher of Oley Valley, third, and Stephen Tice of Tulpehocken, fourth.

Contest participants were chosen to represent their respective chapters Questions for the contest are selected from a question bank available to all contestants.



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