

## 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** - Judy Looney, New Castle, Va., would like a recipe for hot pickled eggs (pickled eggs in a solution such as the juice on pickled chili peppers).

**QUESTION** - Arline Koons would like a recipe for opera fudge. She writes: "I tried making opera fudge but it always gets a sugar coating on the bottom of the pan I pour it on and sugar dots on top I used: 4 cups granulated sugar, 1 pint coffee cream, stir together and cook to 236°F., I poured it and had the sugar coating I use gas to cook Does anyone know what I'm doing wrong?"

**QUESTION** - Mrs. James Karlheim, Patton, would like a recipe for a coal garden. Bluing and ammonia are poured over coal to create a colorful result. Mrs. Karlheim writes: "I do not know the amounts of each ingredient or if there are more ingredients."

**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

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

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

**ANSWER** - Charlotte Copeland, Stockton, N.J., requested a recipe for Miracle Fruit Cake. Thanks go to Mrs. Hazel V. Gregg, Gaithersburg, Md., for sharing the following recipe, copied directly from the jar of a Dromedary Fruit and Peels jar, and to all others who shared similar recipes.

### Miracle Fruit Cake

- Combine in saucepan
- 1 package Dromedary dates, sliced
- 1 cup seedless raisins
- 2/3 cup butter
- 1 1/4 cups brown sugar
- 1/4 cup dark molasses
- 1 1/2 cups hot water
- Boil gently for 3 minutes. Cool in a large mixing bowl
- Beat in
- 2 eggs
- Add
- 1 jar Dromedary Fruits and Peels
- 1 cup chopped nuts
- Sift together:
- 3 cups sifted flour
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1 teaspoon soda

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- 1 teaspoon baking powder
- 1 teaspoon salt

Add gradually to fruit mixture, beating well after each addition. Pour into 9-inch tube pan, line with greased waxed paper. Bake in very slow oven (275° F.) for 2 hours. Remove cake from pan. Cool thoroughly. Wrap securely in waxed paper or aluminum foil. Store in clean, air-tight container in cool place. Age 3 to 4 weeks to improve flavor

**ANSWER** - Leen Jones, Pen Argyl, asked how to dry apples without using a dehydrator. Thanks go to Florence Schlicher, Zionsville, for the following response

### Dried Apples

If you use sweet apples, do not peel them; only sour apples should be peeled. Cut apples in eighths and remove the cores. I cut brown paper bags and use them to cover my oven racks. Put lower shelf in second notch from bottom and top shelf two notches above this. Cover with apple slices, some on top of each other, and turn oven to 250°F. Do not close the door tight to allow steam to escape. If door is closed too tightly, apples will bake instead of dry. Turn apples after about 4 hours. They will stick to the paper. Check again in another four hours

**ANSWER** - Mrs. Carl Pickel, Felton, requested recipes for souse. Thanks to Bonnie J. Snyder, Unityville, and to Frances Homa, Alpha, N.J., for the following recipes

### Sulze (Jellied Meat Loaf)

- 2 pork shanks
- 1 1/4 pounds veal knuckles
- 4 cups water
- 2 teaspoons salt
- Dash of pepper
- 1 sliced onion
- 2 bay leaves
- 2 carrots
- 1 cup diced celery
- 1/4 cup vinegar
- 1/2 teaspoon gelatin

Place pork shanks, veal knuckles, water, seasoning and vegetables in pan. Cook until meat is tender. Remove meat and cool. Cut in 1/4-inch cubes and place in bread pans. Strain liquid and skim off fat. Add vinegar to strained liquid. Soften gelatin in 2 tablespoons water and dissolve it in the hot liquid. Pour over cubed meat. Chill in refrigerator until it congeals. Slice and serve cold

### Souse

- 4 pigs feet
- 1 cup chopped pickles
- 2 cups vinegar
- 2 cups stock
- 2 tablespoons salt
- 1 tablespoon whole cloves
- 1/2 teaspoon black pepper
- 1 tablespoon broken cinnamon bark

Scrape and clean feet well. Put to boil in enough salt water to cover. Simmer for approximately 4 hours or until meat will separate from bones. Mix stock in which meat was cooked with vinegar, salt, pepper and spices. Bring to boiling point and hold for 30 minutes. Strain liquid to remove spices. Place pieces of meat and chopped pickles in a flat dish or stove jar and pour the sour liquid over it. Chill in refrigerator until cold. Slice and serve

## Thanksgiving Day Feast

(Continued from Page B6)

### SWEET POTATO, ORANGE AND APPLE STUFFING

- 4 cups mashed sweet potatoes
- 1 cup diced apples
- 1 cup chopped celery
- 1/4 cup chopped onion
- 1/4 cup margarine or butter
- 1/2 cup orange juice
- 2 1/2 cups dry bread crumbs
- 3 tablespoons chopped parsley
- 1 cup orange sections
- Salt and pepper

In a large skillet, saute apple, celery and onion in fat until tender. Add sweet potatoes, orange juice, bread crumbs and parsley and mix well. If desired, may add orange sections. Season to taste. Makes stuffing for a 10- to 12-pound bird.

### TURKEY LASAGNA

- 8 ounces lasagna noodles
- 2 tablespoons vegetable oil
- 2/3 cup onion, chopped
- 1 pound ground turkey
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 teaspoons garlic powder
- 1 14-ounce can tomato sauce
- 1/4 cup green pepper, chopped
- 1/4 cup Parmesan cheese, grated
- 1/2 teaspoon oregano
- 2 cups tomato juice
- 3/4 cup cottage cheese
- 3/4 cup white cheddar cheese, grated


Cook noodles as directed on package. Saute onion in oil. Add turkey, salt, pepper and 1/2 teaspoon garlic powder. Brown turkey. Add tomato sauce, green pepper, Parmesan cheese, oregano, 1 teaspoon garlic powder, and tomato juice. Cover and simmer 20 minutes.

Place one-third cooked noodles in bottom of oiled casserole. Cover with half turkey sauce. Place second layer of noodles over sauce. Spread with cottage cheese. Cover with remaining noodles and turkey sauce. Top with cheddar cheese. Bake at 350°F. for 30 to 40 minutes or until bubbling hot. Makes 6 servings.

### SPICED CRANBERRIES

- 2 1/2 cups sugar
- 3/4 cups water
- 2 sticks cinnamon
- 1 teaspoon whole cloves
- 2 tablespoons lemon juice
- Grated rind of 1 lemon
- 4 cups cranberries

Boil the sugar, water, spices, lemon juice and lemon rind together for 5 minutes. Add cranberries and cook slowly without stirring until the skins pop open. Makes 1 quart.



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