



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 - Mrs. Rose S. Markley, Williamsport, would like a recipe for soft, easy-to-make cutout sugar cookies.

QUESTION - Turla Hogg, Slippery Rock, would like a recipe for the apple dish served on Shoney's Restaurant Buffet. The apples are sliced with cinnamon, etc.

QUESTION - Gerladine Smith, Felton, could like a recipe for the frosting that is on the butterscotch krimpets made by Tastykake.

QUESTION - Harold Latshaw, Walnutport, would like a recipe for kiefels.

QUESTION - Mrs. Edith Rader, Holmes, would like a recipe for pan pudding that is not gummy.

ANSWER - J. Hackman, Mill Hall, requested a recipe for glycerine soap. Thanks go to Ruby Jean Hicks, Landisburg, for sharing the following recipe taken from the book, "Make Your Own Soap," by Dorothy Richter. Evelyn Becker of Paradise also shared a recipe for soap bubbles

Glycerine Soap

- 1/3 cup glycerine
- 2 tablespoons coconut oil
- 2 heaping teaspoons lye
- 1/2 cup cold, soft water
- Coloring or scent if desired

Mix 1/2 cup cold, soft water and 2 tablespoons lye. Stir until dissolved. This gets very hot. Cool to lukewarm. Heat glycerine and coconut oil to lukewarm and add lye water in slow steady stream, stirring constantly. Add coloring and scent if desired. Pour into several small molds.

To make transparent soap: Cure glycerine soap 3 days. Grind on fine vegetable grater to make 1 1/2 cups soap. Put soap in a small pan, add 4 ounces of isopropyl alcohol (91 percent). Rubbing alcohol will not work! Stir until soap is moistened. Cook over double boiler (do not let water cook into soap mixture). Soap will boil rapidly, stir constantly. (Alcohol has a low boiling point). In short time, mixture will thread from spoon and soap will be reduced to about half original amount. (At this point, 80 percent of the alcohol will have evaporated. If thin skin forms on soap, break and pour into molds. Makes several bars

Soap Bubbles

- 1/2 cup lemon joy
- 1/2 teaspoon glycerine (purchased at drug store)
- 1/2 cup white corn syrup
- 2 1/2 cups water

Mix all ingredients. It may be used right away, but it's better if allowed to sit overnight. Try blowing bubbles through a soda straw, an old thread spool or a funnel.

ANSWER - Arlene Myers, Wellsville, requested a recipe for knepp and raisins. Thanks go to Mabel Zimmerman, Winfield, and to an anonymous reader for sharing the following recipes.

Apples and Knepp

Cook apples and raisins with sugar to taste. Approximately 2 cups apples, 1/2 cup raisins and 1 cup water. (I just guess.) When almost soft, spoon knepp on top and let covered until done — about 12 minutes.

Knepp

- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1/4 cup sugar
- 1 egg
- 1/4 cup milk
- 1/2 teaspoon salt

Mix flour, salt, sugar and baking powder. Beat egg slightly and add milk. Combine with flour mixture. Drop by spoonfuls into boiling apples. (Cherries or other fruit can also be used.)

Knepp and Raisins

In a kettle approximately 10 inches wide, bring to boil:

- 1/2 cup brown sugar
- 2 1/2 cups water
- 1 tablespoon butter
- 2 cups raisins
- 1/4 teaspoon cinnamon

Make a dough of:

- 2 cups flour
- 1/2 cup brown sugar
- 3 tablespoons lard
- 3/4 cup milk
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg

Mix dry ingredients together, work in lard until crumbly; add egg, then milk. Drop by spoonfuls into the raisins and syrup. Cover and simmer 20 minutes. Do not uncover during cooking time. Serve hot with milk.

ANSWER - James Kane, Shirleysburg, requested a recipe for beef jerky. Thanks go to Frances Homa, Alpha, N.J., for sharing the following recipe.

Beef Jerky

- 3 to 5 pounds lean beef flank or round steak
- 1/2 teaspoon pepper
- 1 tablespoon salt
- 1 teaspoon onion powder
- 1 teaspoon garlic powder

Place meat in the freezer for about an hour to make slicing easier. Cut across the grain of meat for crisp jerky and with the grain for chewy jerky. Trim any fat and gristle from meat.

Slice into 1/4-inch strips, 1/2 inch wide and 4 to 6 inches long.

Mix the above seasoning with either 2 tablespoons Liquid Smoke stirred into 1 cup warm water, or with 1/3 cup Worcestershire sauce stirred together with 1/4 cup soy sauce. Place meat strips in a large, flat pan in rows. If more than one layer, make the second layer go the other way for easier handling later. Pour on the marinade. Cover and marinate in the refrigerator. (Be sure all meat is covered by marinade.) After 12 to 15 hours, drain and pat meat dry with paper towels.

To sun dry: Shallow line a large box or your barbecue grill with foil, shiny side up, to help concentrate heat and catch any dropped meat. Lay meat strips, not touching, on grill or oven racks. Cover with cheesecloth secured with clothes pins and set over full base in sun to dry. Do not leave it out overnight, or it will absorb moisture from the night air.

To oven dry: If using a gas range, heat from the pilot light is sufficient. Set an electric oven at the lowest temperature and prop the door open. You are drying the meat, not cooking it. You can layer beef in deep bowl, setting a plate inside the bowl and placing a weight on top of the plate to press the meat down as it dries. A brick covered with foil is used as the weight. Seal dried beef in plastic wrap or bags.

ANSWER - Mrs. Willis Newswanger, New Holland, requested a recipe for a centerpiece using moth balls, water and citric acid. Like the coal garden, this was a popular recipe with our readers. Thanks to all who shared their recipes.

Believe It Or Not Bouquet (Bouncing Snowballs)

You will need a clear glass flower bowl, a handful of mothballs, a small quantity of citric acid crystals (from the drug store), baking soda, a bit of green or blue vegetable coloring and one or two flowers — a full-blown rose with a sprig of leaves is good. Cut the stem of the flower and its leaves very short. Anchor to the bottom of the dry bowl, using a tiny needle type flower holder or a bit of adhesive tape or modeling clay to hold it in place. (If the container is a bubble bowl, with narrow opening, the flower may be weighted and lowered carefully into the bowl.)

Fill the bowl about 2/3's full of water tinted with food coloring. Make sure the flower is fastened securely so it does not float when water is poured into the bowl. Set the bowl on the table. Just before dinner is served, drop in citric acid and soda (about a tablespoonful of each to each quart of water) and add the handful of mothballs. Suddenly the mothballs become sparkling bubbles that dance up and down in slow rhythmic fashion in the tinted water. There is no odor from the mothballs and they usually keep up their lively performance throughout the dinner hour. Should they stop, add another spoonful of citric acid and soda to start them in motion again.

Note: Other readers suggested coloring mothballs with crayons, or using a Christmas figure or small candle in the bottom.

ANSWER - Harold Latshaw, Walnutport, requested recipes for cookies. Thanks go to Ruth Keller, Lititz, for sharing the following recipes.

Sugar Cookies

- 3/4 cup shortening
- 1 1/2 cups granulated sugar
- 2 eggs
- 1 cup thick milk or buttermilk
- 1 teaspoon soda
- 3 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Beat shortening, sugar and eggs until light. Dissolve soda in milk and add remaining ingredients. Drop on greased cookie sheet by tablespoons. Bake at 400 or 425°F for 8 to 10 minutes.

Date Balls

- 1 cup chopped dates
- 1/4 pound butter
- 1 cup granulated sugar
- 1/4 teaspoon salt
- 2 eggs, slightly beaten

Boil for 10 minutes. Stir. Remove from heat and add 2 cups krispy rice cereal and 1 cup walnuts. Cool. Form into balls and roll in coconut.

Fireside Treats

(Continued from Page B6)

DONDER NOG

- 3 eggs, separated
- 1 1/2 cups cream of coconut
- 2 1/2 cups milk
- 1/2 cup pineapple chunks, drained (reserve juice)
- 1/2 cup reserved pineapple juice
- 1-ounce bottle pineapple extract
- 1-ounce bottle rum extract
- Nutmeg

In small bowl, beat egg yolks until frothy. Pour beaten yolks, cream of coconut and milk into medium saucepan. Cook over low heat, stirring constantly until mixture coats spoon. Pour beaten yolks, cream of coconut and milk into medium saucepan. Cook over low heat, stirring constantly until mixture coats spoon. Immediately set pan in bowl of very cold water and continue stirring until mixture is lukewarm. Place pineapple, reserved 1/2 cup juice and extracts in blender container. Blend on high for approximately 20 seconds. Stir the pineapple mixture into the cooled coconut-milk custard. Chill 4 to 6 hours. At serving time, beat the egg whites until stiff but not dry. Gently fold the chilled custard into the egg whites. Sprinkle with nutmeg. Serve immediately.

ELF KISSES

- 12 1-ounce squares semi-sweet chocolate, coarsely chopped
- 6 tablespoons butter
- 6 tablespoons powdered sugar
- 6 egg yolks
- 1 teaspoon almond extract
- Dry cocoa (optional)
- Finely chopped almonds (optional)
- Commercial coating chocolate (optional)

Place chopped chocolate in top of double boiler. Set aside. Put about 1 inch of water in bottom of double boiler and bring to boil. Reduce heat so water is at simmer. Place top of double boiler containing chocolate into the bottom of the boiler, being certain water does not touch the bottom of the pan. When chocolate is melted and smooth, remove the mixture immediately from heat and stir in butter and powdered sugar. Continue stirring until sugar is dissolved. Add egg yolks one at a time, beating with a mixer after each addition. Stir in almond extract. Pour mixture into bowl. Cover with plastic wrap and let stand for 18 hours in cool, dry place. (Do not refrigerate.) Shape mixture into 1-inch balls. Refrigerate for 3 hours. Roll in cocoa or finely chopped almonds. For chocolate-covered Kisses, use commercial white or dark coating chocolate. Melt chocolate according to package directions and dip Kisses into the melted chocolate. Place on waxed paper after dipping. Store in refrigerator.

CHEESY YULE LOG

- 2 3-ounce packages cream cheese, softened
 - 1/4 cup chopped green onions with tops
 - 1/4 cup bottled chutney
 - 1/2 to 1 teaspoon curry powder
 - 1/4 teaspoon ground red pepper
 - 6 hard-cooked eggs, chopped
 - 1 cup (4 ounces) shredded Cheddar cheese
 - 1/2 cup chopped pecans
 - Snipped parsley, optional
- Beat together cream cheese, onions, chutney and seasonings until blended. Stir in eggs, cheese and pecans. Cover and chill to blend flavors. Form into a log or ball. Roll in parsley if desired. Serve with fresh fruit slices or crackers.

