



# 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. Richard Wells, Waymart, would like a recipe for a cheese cake that is not baked and has a graham cracker crust.

**QUESTION** - Maude Burns, St. George, W. Va., would like recipes using pearl tapioca without milk.

**QUESTION** - Mrs. Edwin Rissler, New Enterprise, would like to know how to make cheese with rennet tablets that is good enough for guests. She adds, "When you cure it two weeks in the refrigerator, what do you wrap it with?"

**QUESTION** - Charles Dively, Spring Run, would like recipes for homemade ice cream.

**QUESTION** - Marian Guyaux, McDonald, would like recipes for Belgian waffles and for tomato pie.

**QUESTION** - Mrs. Clyde Utt, Kempton, would like a recipe for homemade steak sauce using pizza sauce.

**QUESTION** - Darlene Kates, Mauricetown, N.J., would like a recipe for arrowroot cookies like Nabisco makes for little children.

**QUESTION** - Betty Biehl, Allentown, would like a recipe for a good beef vegetable pie made with pie dough.

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

**ANSWER** - A reader in New York requested suggestions for using whey. Thanks go to Mrs. Edwin Rissler, New Enterprise, for the following recipe.

### Lemon Whey Pie

- 1 1/2 cups whey
- 1 cup sugar
- 3 1/2 tablespoons cornstarch
- 2 egg yolks, slightly beaten
- 1 1/2 tablespoons butter
- 1/2 teaspoon salt
- 1/4 cup lemon juice or 1 teaspoon extract
- 1 8-inch baked pie shell
- 2 egg whites
- 1/4 cup sugar

Bring to boil 1 cup whey. Mix sugar and cornstarch and add to 1/2 cup whey. Then mix with boiling whey. Cook until thickened, stirring constantly. Mix the next 4 ingredients and add to first mixture. Pour into a baked pie shell. Beat egg whites until stiff; add sugar. Put on top of pie and bake until golden.

**ANSWER** - Fred Suppe, Mt. Jackson, Va., requested a recipe for making sweet creamy butter using an electric churn and unpasteurized fresh cream. Thanks go to Mrs. Ray Keeny, New Freedom, for the following response

### Sweet Butter

"I have made butter from sweet cream many times. The cream should be at least one or two days old. (It can be kept in refrigerator several days before it sours.) Take it out of the refrigerator and let it warm at room temperature a couple hours before churning. I used to have a dairy thermometer that showed the ideal temperature for churning, but it broke, and I have never found another. I suppose they are available somewhere. If the churn's motor is under the jar, he can start with the cream at a cooler temperature, because the heat from the motor warms the cream, and it might get too warm before it makes butter. His churn might not have enough blade. I once had an electric churn that had such a little blade on. My son added another blade to it, and it worked much better. I now churn in my mixer or food processor, which works very well. If you use the mixer, you should fasten a towel or something around the bowl, as it splatters badly. It can be churned in a blender too, or even shaken in a jar."

She adds: "It might be necessary to add ice water after the cream thickens, if churn or blender motor makes it too warm."

**ANSWER** - Last week's cook's question corner included a sugar rock candy recipe for Joan Coale of New Milford. Here's a slightly different version from Brenda Johnson, Middlebury Center

### Hard Rock Candy

- 2 cups white sugar
  - 2/3 cup white corn syrup
  - 2/3 cup water
- Stir until well mixed. Place on fire. (If using a ther-

# New Tax Law Places Limits on Tax-Free Income Of Children

**STATE COLLEGE** - The new tax laws include restrictions on how much tax-free income children can have and eliminates some benefits of transferring property to children.

Prior to passage of the Tax Reform Act of 1986, the "Clifford" trust was a tax management tool commonly used to transfer income-earning property to children. Those who were in a position to do so could transfer property to their children, who then collected income from the trust property. This reduced the parents' taxable income and resulted in the income being taxed at the child's marginal rate.

The trust was typically designed so ownership of the property reverted to the original owner after 10 years and one month. The practice saved income tax in an amount equal to the earnings from the trust property times the difference in the marginal tax rate of the child and that of the parent.

The new tax law eliminates the use of Clifford trusts effective for property transfers after March 1, 1986. An exception applies for transfers that were in process and subject to binding property settlement agreements entered into before that date. The change in law does not apply to those cases that were in process but not concluded prior to March 1, 1986.

Unearned income (interest or investment income) of minor children is also subject to new rules because of the 1986 tax legislation. The new rules are exceedingly complex and will not be completely understood until regulations are issued by the Treasury department. In general, the new law taxes the net unearned income of a child at the parent's top marginal rates. Net unearned income is unearned income ad-

justed for a standard deductions related to the production of unearned income. Earned income of a child is taxed at the child's marginal rate.

The features of the new legislation are as follows:

- A standard deduction is used to adjust the income of a minor child. The standard deduction is equal to the child's earned income. If there is no earned income, the standard deduction is the smaller of unearned income or \$500. If there is no earned income and the standard deduction offsets unearned income, there is no federal tax liability if unearned income is \$500 or less.
- If a child has both earned and unearned, the standard deduction is allocated first to offset unearned income (up to \$500) and the balance is allocated first to offset earned income. If unearned income is completely offset and the only remaining income is earned income, tax on earned income exceeding the amount offset by the standard deduction is computed at the child's marginal rate.
- If NET unearned income (defined below) is \$500 or less, it is taxed at the child's marginal rate. Any excess above \$500 is taxed at the parent's marginal rate.

Net unearned income of a minor child is a child's unearned income minus \$500 and the greater of: (1) \$500 from either the standard deduction or itemized deductions, or (2) the amount of allowable deductions which are directly connected with the production of unearned income.

The above changes are only part of the impact of the new law on children's tax benefits. After passage of the new legislation, children who are claimed as dependents on their parents' tax returns may not claim exemptions

for themselves on their own returns. Prior law permitted a dependency deduction on the parents' return in addition to a personal exemption on the child's return (thus two exemptions) if the child were under 19 years of age, or at any age if the child were a full-time student.

The new law requires each taxpayer to include on his tax return the taxpayer identification number of each dependent claimed on the return who is 5 years of age or older. This new requirement is effective for returns due on or after January 1, 1988. There is a penalty of \$5 for failing to report the taxpayer identification number or for reporting an incorrect identification number.

Also, the Internal Revenue Service is permitted to continue the current practice of denying a deduction for a dependent if it cannot be established that it is proper to claim the dependent on the return.

The new law includes a special provision for taxpayers who, because of their religious beliefs, are exempted from social security self-employment taxes. These taxpayers and their dependents, who traditionally have secured their taxpayer identification numbers from the Internal Revenue Service or through special arrangements with the Social Security Administration, are permitted to continue this procedure.

They are exempt from the general requirement of obtaining a social security number from the Social Security Administration. Alternatively, if their established practice has been to secure the taxpayer identification number under special procedure with the Social Security Administration, that practice may be continued.

mometer, cook until 300° F.) or until it reaches the string, by taking a sampling by spoon, or crackling stage, by placing sample in cold water. Remove from fire and put in desired oil flavoring and cake coloring. Cover quickly and let set one minute. Pour onto cake pan until cool, then crack and shake in bag of one teaspoon of powdered sugar to keep it from sticking.

Flavoring and coloring suggestions: 1/2 teaspoon peppermint and no coloring; 1 teaspoon spearmint flavoring and green coloring; 1/2 teaspoon clove, blue 1 teaspoon anise, yellow; 1/2 teaspoon cinnamon, red; 1 teaspoon saffras (root beer), brown; or 1 teaspoon wintergreen, pink.

**ANSWER** - The Jan. 17 cook's corner offered several recipes using scripture references. The recipes kept pouring in, many of which were variations of the Scripture Cake printed previously. However, the Easter Scripture Bars below, submitted by Shirley Strohecker, Herndon, was a bit different. Our thanks to Shirley and to all the others who shared their recipes.

### Easter Scripture Bars (Use Bible for reference)

- 2 Jeremiahs (chapter 17, verse 11)
- 1 cup Jeremiah (chapter 6, verse 20)
- 1 tablespoon melted Psalm (chapter 55, verse 21)
- 1/4 cup First Kings (chapter 4, verse 22)
- 1/4 teaspoon Leviticus (chapter 2, verse 13)
- 3/4 cup chopped Numbers (chapter 17, verse 8)
- 1 cup chopped Nahum (chapter 3, verse 12)
- 1/2 teaspoon Galatians (chapter 5, verse 9)
- 1 teaspoon liquid Numbers (chapter 17, verse 8)

In case you are not accustomed to using your Bible in the kitchen; begin the recipe by taking 2 parts of the ingredient you will find mentioned in Jeremiah (chapter 17, verse 11) Add a cup of the ingredient mentioned in Jeremiah (6,20) and so on. If there is more than one ingredient mentioned, always use the first. Another point is in biblical days some ingredients do not appear in modern form, such as baking powder, which is used when in Galatians (5,9) they suggest a word to make dough rise.

Beat Jeremiah (17,11) until light, add Jeremiah (6,20) and Psalm (55,21). Blend well, sift dry ingredients together; and all chopped ingredients and flavoring and blend well. Pour into greased shallow cake pan; bake in slow (300° F) oven about 25 minutes. Cut into bars and roll in Jeremiah (6 20) Makes 24 bars

## Add Fruit To Brown Bag Lunches

**MEDIA** - Parents know that fresh fruit is one of the best desserts for their children. And most children like it. Fresh fruit packed in school lunches is often another story. The orange comes home because it was too hard to peel: the banana doesn't get eaten because it got knocked around so much on the way to school that it goes "mushey." The apple you so carefully sliced is reported by your suspicious third grader as "looking rotten."

What to do? Here are some suggestions from Delaware County Cooperative Extension Home Economist Maryetta Dorricott, to help solve the problem.

An orange can be peeled, separated into segments and packed into a small plastic bag for eating anytime. Don't worry about vitamin C loss. The membrane on the orange segments will keep it intact.

Choose bananas that are slightly underripe. They travel best, and most children prefer their firmer texture. If your child likes yogurt or cottage cheese, fold some sliced fruit into one of these and pack in a sealed plastic container.

Use the plastic containers to packed canned fruit, too. Applesauce is especially popular. If you choose canned pears, peaches, or cherries, avoid those that come in heavy syrup.

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