

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. W. Eugene Larrick, Winchester, Va., would like recipes for pepper slaw, chow chow and shoofly pie.

QUESTION - Mrs. Melvin Cranston, Fredonia, N.Y., would like recipes using goat milk, especially goat milk fudge.

QUESTION - Mrs. Ruth Davies, Gettysburg, would like a recipe for steamed dumplings in boiling water.

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

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

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

QUESTION - Betty Biehl, Allentown, requested a recipe for beef vegetable pie. Thanks go to Mrs. Eva Southard, Glen Rock, for sharing the following recipe.

Beef Vegetable Pie

- 1 1/2 pounds lean beef
- 2 tablespoons shortening
- Boiling water
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 4 raw potatoes
- 5 raw carrots
- 2 large onions
- 1/4 cup flour
- Pie pastry for 1-crust pie

Preheat oven to 425°F. Have a 1 1/2-quart baking dish ready.

Wipe the meat with a clean damp cloth. Cut into 1/2-inch cubes, brown on all sides in shortening. Add enough boiling water just to cover meat. Add salt and pepper, cover and simmer about 40 minutes. Wash, peel and quarter the potatoes and carrots. Peel and slice the onions. Add vegetables to the meat and simmer until tender. Mix 1/2 cup cold water with the flour to make a smooth paste. Stir into the simmering liquid and stir 1 or 2 minutes. Pour the meat and vegetables and their gravy into the baking dish. Cover with parsley rolled 1/4-inch thick. Crimp edges and cut a few dashes in the top to permit steam to escape. Bake 15 minutes or until golden brown.

Pie Dough

- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 3 tablespoons water

Sift flour before measuring. Combine flour and salt in a mixing bowl. With a pastry blender or two knives, cut in shortening until fairly coarse. Sprinkle with water, a tablespoonful at a time. Toss with fork. Work dough into a firm ball with your hands. Roll on floured surface to size to fit baking dish.

ANSWER - Charles Dively, Spring Run, requested a recipe for homemade ice cream. Thanks go to Cindy Hoffman, Richfield, for the following recipe.

Cindy's Homemade Ice Cream (For 6-quart freezer)

- 6 eggs, beaten
- 2 1/2 cups sugar
- 1 package instant pudding (optional)
- 1 to 1 1/2 quart cream
- Milk to fill can to 6 inches from top

Crank happily until creamy!

ANSWER - Mrs. Richard Wells, Waymart, requested a recipe for no-bake cheesecake. Thanks go to Elizabeth Riehl, Leola, and Fran Westfall, Spring Grove, for the following recipes. Thanks also to all others who shared no-bake cheese cake recipes

No Bake Cheese Cake

- 6 tablespoons melted butter
- 2 cups graham cracker crumbs
- Melt the butter, mix with crumbs and put in a pan
- 2 tablespoons plain gelatin
- 1/2 cup sugar or honey

- 4 eggs, separated
- 2 cups milk
- 2 tablespoons lemon juice
- 8 ounces cream cheese
- 1/2 cup dry milk
- 1/2 cup water

Let the gelatin, sugar or honey, egg yolks and milk set a few minutes before slowly cooking the mixture until it thickens. Soften cream cheese and add the lemon juice. Stir. Combine gelatin mixture and cream cheese. Let cool.

Beat egg whites and add 1/4 cup honey. Add this to gelatin mixture when cool. Beat the dry milk and water, then fold everything together and pour over graham cracker crumbs.

Note: I don't like my desserts rich, so if you prefer a sweeter dessert, add more sugar. And, 2 cups whipped cream can be used instead of the dry milk and water.

Cherry O. Cream Cheese Pie

- 1 9-inch crumb crust OR 1 9-inch baked pastry shell
- 1 8-ounce package cream cheese
- 1 1/3 cups (15-ounce can) sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon vanilla extract
- 1 1-pound 6-ounce can prepared cherry pie filling.

Let cream cheese soften to room temperature. Beat until fluffy. Gradually add condensed milk while mixing; stir until blended. Add lemon juice and vanilla extract. Blend well. Pour into prepared crust. Chill 2 or 3 hours before garnishing top of pie with cherry pie filling.

ANSWER - Maude Burns, St. George, W. Va., requested recipes for pearl tapioca without milk. Thanks go to Mrs. Samuel Zook, Christiana, for the following recipe.

Tapioca Jello

- 5 cups boiling water
 - 1/2 cup baby pearl tapioca
- Soak overnight. Then cook for 7 minutes or until almost clear. Add:

- 1 cup sugar
- 1 small box orange-flavored gelatin

When ready to serve, add oranges and whipped topping

ANSWER - A reader in New York requested suggestions for using whey. Thanks go to Mrs. D M Stauffer, Loveville, Md., for sharing the following suggestions

Whey can be used as a base for fruit ades to create a nutritious cold drink, or as the liquid called for in yeast doughs. It makes plain white bread seem like French bread. It may be boiled down a half for a partial sweetener for baking (be careful not to scorch). Another use is sweet cream for butter — same temperature and process as clabber or sour cream. Be sure to chill first to remove animal heat. We've sold up to 60 pounds a week at our stand to a lady who makes it thus and customers rave!

Cherry Recipes

(Continued from Page B6)

CHERRY DESSERT SUPREME

- Crust:**
- 1 1/2 cups flour
 - 2 tablespoons sugar
 - 1 cup chopped pecans
 - 1/4 cup butter or margarine, softened

- Filling:**
- 1 8-ounce package softened cream cheese
 - 2 cups confectioner's sugar
 - 1 pint heavy cream (whipped)

- Topping:**
- 1 can cherry pie filling

For crust, mix ingredients well. Press into bottom of a 9x11-inch pan. Bake at 350°F. about 20 minutes. Cool. Mix together softened cream cheese and sugar. Add whipped cream and blend well. Spread over cooled crust. Pour cherry pie filling over the top. Chill well. Serves 10 to 14.

Mrs. Clair Hurst
Kirkwood

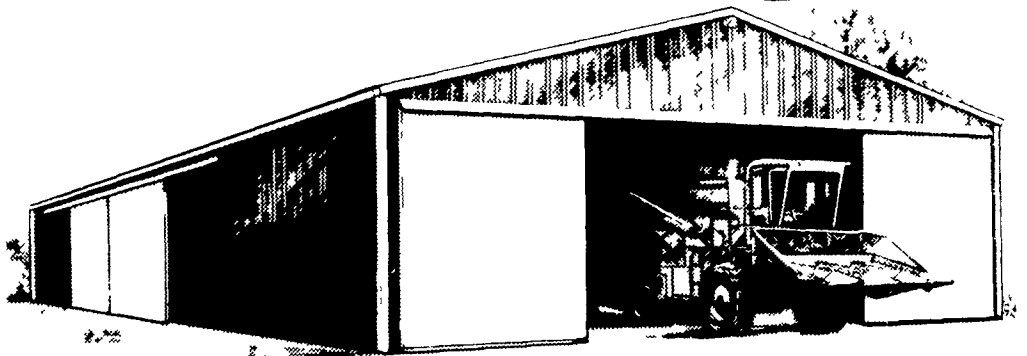
CHERRY PIE SUPREME

- 1 9-inch unbaked pie shell
- 1 (1 pound 5 ounce) can cherry pie filling
- 4 3-ounce packages softened cream cheese
- 1/2 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1 cup dairy sour cream

Prepare pie shell. Spread half of cherry pie filling in bottom; set rest aside. Bake shell at 425°F. for 15 minutes. Remove from oven. Reduce oven temperature to 350°F. Meanwhile, in small bowl, with portable mixer, beat cheese with sugar, eggs and vanilla until smooth. Pour over hot cherry pie filling; bake 25 minutes. Cool completely on wire rack. To serve: Spoon sour cream around edge of pie. Fill center with remaining cherry pie filling. Makes 8 servings.



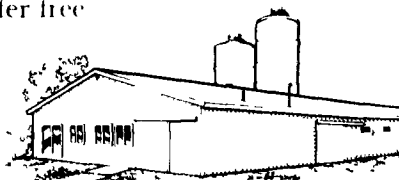
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