



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. Florence Nauman, Manheim, would like a recipe for black cherry forest cake.

QUESTION - K. H. Bowman, Myerstown, would like to know how to prepare Shad Roe.

QUESTION - Margaret Bomgardner, Ono, would like a recipe for crackling biscuits. It has a raised yeast dough.

QUESTION - Mrs. Clara Scarff, Whitehall, Md., would like a recipe for a coconut cake that uses the liquid inside a fresh coconut.

QUESTION - Mrs. Ammon Gruber, Emmaus, would like a recipe for creamed mushroom soup.

QUESTION - W. J. Coddington, Rahway, N.J., would like a recipe for mocha icing.

QUESTION - Miss Ellen Hoover, New Holland, would like a recipe for homemade batter-dipped chicken.

QUESTION - Mrs. Ronald Kamoda of Monongahela would like to know how to cook a young chicken in a Dutch oven so it gets soft instead of crispy.

ANSWER - Mrs. Ammon Gruber, Emmaus, requested a recipe for cream of broccoli soup. Thanks go to Mrs. Jean Troutman, Matamoras, for the following recipe and to all others who shared broccoli soup recipes.

Cream of Broccoli Soup

- 1 pound broccoli, fresh or frozen
- ½ pound butter
- 1 cup flour
- 1 quart chicken stock
- 1 quart half-and-half
- 1 teaspoon salt
- ¼ teaspoon pepper

Cut broccoli into ½-inch pieces. Steam in ½ cup water until tender. Do not drain. Set aside. Melt butter in saucepan over medium heat. Add flour to make a roux. Cook for 2 to 4 minutes. Add chicken stock, stirring, and bring to a boil. Turn heat to low. Add broccoli, half-and-half, salt and pepper. Heat but do not boil.

ANSWER - W. J. Coddington, Rahway, N.J., requested a recipe for rhubarb cake. Thanks go to Esther Shertzer, Columbia, and K. H. Bowman, Myerstown, for the following recipes and to all others who shared rhubarb cake recipes. (Look for another rhubarb cake recipe on page B2.)

Rhubarb Cake

- 1½ cups brown sugar
- ½ cup shortening
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup dairy sour cream
- 1½ to 2 cups rhubarb, cut into ½-inch pieces

Cream together the brown sugar, shortening and egg. Thoroughly stir together flour, soda and salt; add to creamed mixture alternately with sour cream. Stir in rhubarb. Turn into greased and floured 13 x 9 x 2-inch pan. Sprinkle with topping. Bake at 350°F for 45 to 50 minutes. Serve warm or cool.

Topping

- ½ cup granulated sugar
- ½ cup chopped nuts
- ½ cup coconut (optional)
- 1 tablespoon butter
- 1 teaspoon cinnamon

Mix ingredients together until crumbly. Spread on top of cake before baking.

Rhubarb Coffeecake

- 1 cup coarsely chopped pecans
- ½ cup firmly packed light brown sugar
- 1 teaspoon cinnamon
- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ cup unsalted butter or margarine, softened
- 1½ cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 20-ounce package of frozen rhubarb, thawed and well drained OR about 1 pound fresh rhubarb, cut into ½-inch pieces (about 4 cups)
- 1 cup sour cream

Preheat oven to 350°F. Grease a 10-inch bundt pan; set aside. In medium bowl, combine pecans, brown sugar and cinnamon until well mixed. In large bowl, sift together flour, baking powder, baking soda and salt. In large bowl with electric mixer on medium speed, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla. Stir flour mixture into butter mixture until smooth. Fold in rhubarb and sour cream. Sprinkle one third of the nut mixture evenly over bottom of prepared pan. Spread half of batter over nut mixture, then spread with remaining batter. Bake 50 to 55 minutes or until a cake tester inserted near center comes out clean. Cool in pan on wire rack 10 minutes. Then invert the cake onto a wire rack and cool completely.

ANSWER - Mrs. Ed Haldeman, Doylestown, wanted to know methods for preparing scrapple other than pan frying. Debbie Berger of Kutztown, wrote to say her family likes broiled scrapple. She writes: "I love broiling my scrapple. It gets nice and crispy. Most of the grease or fat bakes off into my broiler pan. My kids and husband will eat it no other way."

Esther Shertzer of Columbia also suggested broiling scrapple.

ANSWER - A reader from Lebanon County requested a recipe for liverwurst. Thanks go to Mrs. Aaron E. Martin, Ephrata, for the following recipe.

Liverwurst

Cover 1 quart of liver with water; cook until quite soft. Mash or put through grinder or chop in blender with enough of the broth so it will operate. Stir in to taste: salt, pepper, nutmeg, allspice, cinnamon, onion salt or garlic salt. Add small amounts of mayonnaise, mustard and broth to desired consistency. Refrigerate or freeze in airtight boxes. A handful of bacon-bits adds a different flavor. You may also use a handful of cooked mashed soybeans or purchased soy protein as an extender.

Note: I use this with chicken or lamb livers (plus other organ pieces) but I'm sure it would also work with beef or pork.

York County 4-H Baby Beef Club

The York County 4-H Baby Beef Club met March 2 at the 4-H Center for a joint program with the Swine and Lamb Clubs.

Richard Beck Jr., a former York County 4-H member now associated with the American Angus Hall of Fame in Smithville, Mo., discussed how 4-H has helped him.

Joe Druck instructed beef club members to fill out their IBM forms to receive mailings from the Extension office.

The group will meet April 6 at the 4-H Center at 7:30 p.m. Parents and new members are welcome to attend.



Cake Recipes

(Continued from Page B6)

SOCK-IT-TO-ME-CAKE

- 1 box yellow cake mix
 - ¾ cup oil
 - 4 eggs
 - ½ cup soft margarine
 - 1 cup chopped nuts
 - 1 cup sour cream
 - 2 tablespoons sugar
 - 1 teaspoon cinnamon
- Mix cake mix, oil and margarine. Blend in eggs, one at a time, beating well after each. Beat 2 minutes more. Fold in sour cream and nuts. Pour half of batter into a tube or bundt pan. Sprinkle half of cinnamon-sugar mixture over batter. Pour remaining batter into pan and cover with remaining sugar. Bake at 350 degrees for 40 to 50 minutes.

Marie Martin

RHUBARB CAKE

- Dice 2 cups rhubarb and add ½ cup sugar; set aside.
 - 1½ cups sugar
 - ½ cup shortening
 - 1 egg
 - 1 cup sour milk
 - 2 cups flour
 - Dash of salt
 - 1 teaspoon soda
 - 1 teaspoon cinnamon
 - 1 teaspoon vanilla
- Cream sugar and shortening; add egg and sour milk. Add dry ingredients and rhubarb. Pour into greased 9x12-inch pan. Bake 30 minutes at 350 degrees. Sprinkle with confectioner's sugar or when cool cover with a cream cheese frosting.

Virginia W. Button
Millerton

HOT MILK CAKE

- 4 eggs, beaten light
 - 2 cups sugar
 - ¼ pound butter
 - 1 cup milk
 - 2 cups flour
 - 1 teaspoon baking powder
 - 1 teaspoon vanilla
- Beat eggs and add sugar, flour and baking powder. Add butter which has been melted in milk and add vanilla. Bake at 350 degrees for one hour.

Betty Biehl
Mertztown

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