

Cook's Question Corner

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and mash into cup with spoon. Potatoes and potato water should be blended smooth before adding remaining ingredients.)

4 beaten eggs

1 cup melted shortening (half margarine, half solid vegetable shortening)

This mixture must be lukewarm to the touch of a finger before adding yeast mixture. If it is, add yeast mixture, still using a wooden spoon. If not, let mixture cool before adding yeast.

Next weigh out 6¾ pounds unbleached flour. Add about half of the flour and begin working with your hands. Keep working in more flour until all flour is added and you have a smooth elastic type of dough. Cover dishpan with a clean towel and let rise in a warm place until approximately tripled in size. Grease 13 to 15 aluminum pie tins. Place 1 pound of dough in each pan. Work the pound of dough into a cakelike shape. Cover pans and let rise until shape has begun to rise along sides of pan. Then glaze cake with glaze mixture, cover top with sliced crumb mixture and loose crumbs. Fill your oven and bake ½ hour at 325° F.

Crumb (or Rivel) Recipe

4 cups flour

1 cup brown sugar

1 cup granulated sugar

1½ sticks margarine

1 stick butter

¾ cup vegetable shortening

Mix all ingredients by hand. Form a handful of mixture into a roll that is 1 inch in diameter by 4 inches to 6 inches long. Refrigerate for several hours before use. Save 1 cup for crumbs. Before baking yeast (or potato) cakes, glaze top with very thin coating of the following glaze mixture:

1 beaten egg

1 tablespoon granulated sugar

Enough flour to make a paste mixture (about 2 to 4 tablespoons)

Be very careful not to get any glaze mixture onto the sides of pan. After glazing, cut a roll of refrigerated crumb

mixture into slices as thin as possible. Cover the top with slices. Sprinkle top with small amount of loose crumb mixture. This is enough to cover the tops of cakes made in the preceding recipe.

ANSWER - Mrs. Marty Petroski, Jackson, requested a recipe for Peanut Butter and Jelly Pie. Thanks go to Mrs. Belinda Myers, Dallastown, for sharing the following recipe.

Peanut Butter And Jelly Pie

1 baked 9-inch pie shell or graham crust

¾ cup confectioner's sugar

½ cup peanut butter

¼ cup jelly (raspberry or strawberry)

½ cup confectioner's sugar

1 3-ounce package instant vanilla pudding

Whipped topping

Mix ¾ cup sugar with peanut butter until crumbly. Put half the peanut butter crumb mixture into shell. Prepare vanilla pudding as directed and pour half into shell. Mix jelly and remaining sugar until crumbly. Pour over pudding. Pour remaining pudding on top. Sprinkle reserved peanut butter crumbs on top. Chill for 1 hour and serve with whipped topping.

ANSWER - Darlene Kates, Mauricetown, N.J., requested a recipe for arrowroot cookies. Thanks go to A. Martin, Ephrata, for the following recipe.

Teething Cookies

Break 2 eggs into a bowl. Stir in one direction until creamy. Add 1 cup sugar. Continue stirring in the same direction. Gradually stir 2 to 2½ cups sifted flour into mixture and continue stirring until mixture is stiff. Roll out dough with rolling pin, between 2 lightly floured sheets of wax paper to a thickness of ¾ inch. Use a drinking glass and a salt shaker to cut out doughnut shaped cookies. Place cookies on a lightly buttered cookie sheet. Let formed cookies stand overnight (10 to 12 hours). Bake in a preheated oven at 325° F. until lightly browned and hard. This recipe makes approximately 12 durable and relatively crumbproof teething biscuits.

(I used a scalloped-shaped cookie cutter with a hole in the middle. You could also make them the size and shape of the arrowroot teething cookies.)

Clarksburg Youth

Wins Trip

UNIVERSITY PARK - James M. Scott Jr., Clarksburg, who raises and markets livestock, has won a trip to the 36th Annual 4-H Commodity Marketing Symposium at the Chicago Hilton and Towers April 26 through 29.

An 18-year-old freshman majoring in animal science at Penn State, Scott is one of 32 young people nationwide selected by the Cooperative Extension Service to attend the event sponsored by the Chicago Board of Trade. The son of James Scott Sr., he plans a career in the swine industry or with the Cooperative Extension Service.

The symposium is designed to help young people understand how the basic principles of marketing, distribution and utilization apply to commodities sold in cash markets and traded in futures markets of major exchanges.

Delegates participate in seminars, tours and activities that focus on the use of futures markets as a management tool and that help in adapting market information and functions to their ongoing 4-H projects. They will visit the Chicago Board of Trade as the market opens, and when trading closes they will simulate actual pit trading.

The symposium is arranged by National 4-H Council, a nonprofit educational organization that uses private resources to expand and strengthen the 4-H program.

Each participant in the symposium has completed an outstanding 4-H commodity marketing project. A 4-H member for eight years, Scott raised his first two market hogs at a loss of \$10. Since then he has raised hogs and steers with a total value of \$2,935 and marketed them for total profits of nearly \$3,500. Last year he farrowed 18 market hogs for sale in the fall.

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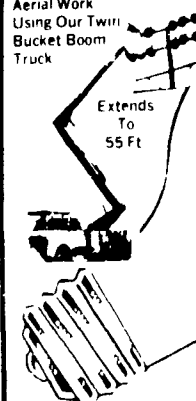
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