



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. Donna Steele, Vintondale, would like a recipe for a dessert called Havanna Banana. It has a tapioca base.

QUESTION - Carol Fantom, Delta, would like a recipe for soft and fluffy biscuits like those served at fast food restaurants.

QUESTION - Salina Peight, Belleville, would like a recipe for canning chili soup.

QUESTION - Mrs. Melvin Beiler, Elverson, requests a recipe for canning barbecue sauce.

QUESTION - M. J. Willaw, Millerstown, requests a recipe for corn mush that uses flour and sweet corn instead of corn meal. She said her grandmother used to cook it until thick then when it was cold, she sliced it and fried it like mush made with corn meal.

QUESTION - Edna M. Kleinhans, Conestoga, requests a recipe for pickle relish like the Heinz brand name tastes.

QUESTION - Mrs. E. Martin, Narvon, requests a recipe for Haystack Dinner, a layered meal that includes mashed potatoes, which is served in individual dishes. She would also like a recipe for stewed tomatoes.

QUESTION - Bea Shuey, Annville, requests a recipe for lemon butter.

QUESTION - A reader would like to know if there are substitutions for wine, beer or liquor ingredients in recipes.

QUESTION - Mrs. Abner Z. Glick, Quarryville, requests a recipe for solid pumpkin pies. "Please," she begs, "tell exactly how you do it. Do you separate the eggs, beat them individually or together?"

QUESTION - Martha Oberholtzer, Mifflinburg, would like to know how to can grape juice so no hard particles form in the bottom. She asks if grape juice can safely be canned by using clear-jel or tapioca.

Question - Blanche Hess, Quarryville, would like to know how to keep worms out of chestnuts.

ANSWER - Lydia Stoltzfus, Paradise, wanted to know if it is possible to make jellies without sugar for diabetics. Mrs. Wilma Wenger, Womelsdorf, informs us that you can use Low Methoxyl Pectin (LMP) and diCalcium Phosphate which should be available at natural food stores. She said, "Low Methoxyl Pectin requires the calcium to 'set' whereas High Methoxyl pectin requires the sugar to set. Although this method is not difficult, Wilma said the procedure is different. For more information, send a SASE to Wilma Wenger, R.D. 1, Box 110, Womelsdorf, PA 19567.

ANSWER - Mrs. Glenn Martin of Ephrata requested a recipe for orange sherbet. Thanks Mrs. Ruth Martin, Lititz for sharing a recipe that you have been using for over 25 years. She said it can be made on Saturday for Sunday dinner and since the gelatin prevents a hard set, it scoops easily. Also, thanks to Mrs. John A. Nolt, Reinholds for sharing an Orange Fruit Sherbet recipe.

Creamy Orange Sherbet

- 1 (3 ounce) box orange flavored gelatin
- 1 cup boiling water
- 1 1/4 cup sugar
- 1/4 teaspoon salt
- 1 (6 ounce) can frozen orange juice concentrate
- 4 cups milk
- 2 cups light cream.

Dissolve gelatin in boiling water; add sugar and salt. Add orange concentrate, stirring until thawed. Add milk and cream and freeze in a crank or electric ice cream freezer. Makes one gallon. Ruth adds that she increases the milk to fill the freezer 3/4 full.

Orange Fruit Sherbet

- 1 cup sugar
- 1/2 cup cream, whipped
- 2 tablespoon lemon juice
- 1 1/2 cups water
- 2 cups orange pulp and juice

Boil sugar and water for 10 minutes. Cool. Cut oranges in halves, crosswise, and carefully remove pulp in pieces, together with remaining juice. Measure 2 cups and add lemon juice. Combine with cold sugar syrup. Freeze to a soft mush then fold in the cream. Recover freezer and freeze stiff.

ANSWER - Mrs. Daniel Mosemann, Lehighton, requested a recipe for corn cob jelly that is delicate like pear honey in color and texture. Thanks Elma Myers, Hershey, for sending your recipe.

Corn Cob Jelly

- 12 dried (red) corn cobs
- 3 pints water
- 1 box powdered pectin
- 3 cups sugar
- 1 tablespoon lemon juice (optional)

Wash corn cobs to get rid of chaff. Break them in half. Cook cobs and water together by boiling gently for 30 minutes. Strain juice through a wet cloth. Add sure-jell, bring to a full boil and boil 1 minute. Add sugar and boil 2 minutes. Set aside and skim off foam. Pour in jelly jars.

ANSWER - Mrs. Audrey Hull, Cleona, requested a recipe for Rhubarb Ginger Jam. Thanks Jeanne Kenna, Ottsville, for sending the following recipe.

Rhubarb Ginger Jam

- 2 pounds fresh rhubarb, trimmed and sliced in 1-inch pieces.
- 1/2 cup water
- 2 tablespoons lemon juice
- 1-inch piece of fresh ginger root, peeled and crushed
- 3 cups sugar
- 2 tablespoons finely chopped crystallized ginger.

Combine rhubarb pieces, water, lemon juice, and crushed ginger root in an 8-quart or larger pot. Bring to a boil. Reduce heat and simmer, stirring frequently until the rhubarb is soft.

Add sugar and stir well to dissolve. Add crystallized ginger and bring to a boil. Boil rapidly, stirring frequently to the jell point.

Quickly ladle into clean, hot jars, leaving 1/2 -inch headspace. Seal. Process in boiling water bath 10 minutes. Yield: 9 half-pints.

ANSWER - Mrs. Daniel Mosemann, Lehighton, requested a jelly recipe using tomatoes. Thanks Jean Troutman, Matamoras, for your recipe.

Strawberry Jelly with Tomatoes

- 5 cups sugar
 - 5 cups tomatoes, peeled, diced, and uncooked
 - 1 large box (6 ounces) strawberry flavored gelatin.
- In large kettle, cook sugar and tomatoes until boiling. Boil for 15 minutes, stirring occasionally. Turn off heat, add gelatin and stir until dissolved. Pour into jars. Seal.

ANSWER - Mrs. Corinne Hoos, Luringston Manor, N.Y., requested the recipe for "No Crust Cheese Cake" which appeared in a previous issue of this paper. Thanks Sara Jane Krall, Lebanon, for sending the recipe.

Crustless Cheese Cake

- 1 pound cream cheese
- 1 pound ricotta cheese
- 2 cups sugar
- 4 eggs
- 1/2 cup all-purpose flour
- Juice of one lemon
- 1 teaspoon vanilla
- 1/2 cup softened sweet butter
- 1 pint dairy sour cream

Put all ingredients in large bowl and beat on medium speed for 20 minutes or until light and creamy. Pour into 9-inch buttered spring form pan. Bake at 325 degrees for 1 hour. Turn off oven and let cake stand in oven for 2 hours. Serve at room temperature or chill if preferred. Serves 12.

ANSWER - Linda M. Marks and many other readers have requested diabetic recipes. In our October 10 issue, we will feature diabetic recipes in the section titled "Home on the Range." If you would like to share your diabetic recipes, please mail them by the end of September.

Oven-Ready Dinners

(Continued from Page B6)

BROWN RICE CASSEROLE, ITALIAN STYLE

- 1 cup brown rice
 - 1 pound smoked sausage, cut in bite-sized pieces
 - 2 medium onions, cut in 1/4 -in wedges
 - 1 1/2 teaspoons garlic salt
 - 1 teaspoon oregano
 - 1/2 teaspoon basil
 - 1 can (16 ounces) stewed tomatoes
 - 1/2 cup water
 - 1 cup shredded Mozzarella cheese
 - 1/2 medium green pepper, chopped
- Place uncooked rice on bottom of greased casserole. Top with sausage. Arrange onions over sausage. Sprinkle with garlic salt, oregano and basil. Pour tomatoes evenly over onions; pour water evenly over tomatoes. Sprinkle with cheese; top with green pepper. Cover tightly with aluminum foil. Bake at 350 degrees for 1 1/2 hours or until liquid is absorbed. Uncover; let stand 5 minutes before serving. Makes 6 servings.
- Edith Martin
Bowmansville

EASY CHICKEN DINNER

- 6 leg and thigh chicken pieces
 - 6 potatoes
 - 6 carrots, thinly sliced
 - 2 celery stems, diced
 - 1 package instant French onion soup mix
 - 1 teaspoon pepper
- In 2-quart baking dish, arrange in layers potatoes, carrots, celery and chicken. Sprinkle with soup mix and pepper (add no liquid). cover tightly and bake at 350 degrees for 1 hour or until tender. Makes 6 servings.

Ryegrass in Lawn Seed

Ryegrasses are recognized for their ability to germinate quickly after seeding and thereby provide a quick cover of grass. The inclusion of a small percentage of ryegrass in a desirable lawn seed mixture as a companion grass can be helpful in specific situations. According to Susan Goldsworthy, Delaware County Cooperative Extension Horticulturalist, new home sites frequently, are naturally sloping, or may be graded to provide erosion, particularly in the event of sudden downpour from thunderstorms. The protection of sloped areas depends upon the establishment of a rapid cover. The rapid germination and growth of ryegrass can prove useful in seed mixtures on erodible areas. However, no more than 10% by weight should be used in a lawn seed mixture containing other desirable lawn grasses. More will hinder the growth of the other desirable lawn grasses. Different varieties of ryegrasses are available. PennFine, Manhattan, and Yorktown are the most desirable varieties because of their leafiness and turf-forming characteristics. Ryegrass such as annual ryegrass and common perennial tend to be coarse-textured and produce a more stemmy type growth.