



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 - Dorthy Renninger, Culpeper, Va., would like a recipe for tomato preserves that is very light in color and can be used for pies. If no one answers this request this week, we will assume our readers do not know the answer to this request and stop running it.

QUESTION - Mrs. Cyril Cassner, Newburg, requests a recipe for seafood salad that tastes like that served at Caesar's Palace in Atlantic City, N.J.

QUESTION - Mrs. B. Smith, Jonestown, would like to know how to can meadow tea.

QUESTION - Edith S. Moore, Pennington, N. J., is very fond of pineapples and would like recipes using canned pineapple. Readers please continue sending in pineapple recipes and we will feature them in a "Home on the Range" column in January.

QUESTION - Florence G. Nauman, Manheim, requests a recipe for homemade noodles made without egg yolks.

QUESTION - Mrs. Linda Claar, Woodward, requests a recipe for Peach Pot Pie. Her husband ate it when he was a boy.

QUESTION - Mrs. Leon A. Kille, Bridgeton, N.J., would like a recipe for apple butter like her grandmother used to make.

QUESTION - A reader from Dry Run would like to know what is wrong with an English Walnut tree that bears fruit but drops it prematurely?

QUESTION - Dianne Aiscott, Honey Brook, would like a recipe for glazed chocolate donuts that have a cake texture, if possible, similiar to those of Farmer Brown's in Morgantown.

QUESTION - Mrs. Donald Hhill, Apalachin, NY, requests a recipe for homemade sausage with seasonings like her grandparents might have used.

QUESTION - Martha Smith, Millerstown, would like recipes using salsify other than in soup.

ANSWER - A reader from Harrisburg, requested a recipe for Oatmeal Whoopie Pies. Thanks Susan Moyer, Denver, and Mary Hostetler, Selinsgrove, for responding to the request.

Oatmeal Whoopie Pies

Cream:

2 cups brown sugar

¾ margarine

2 eggs

Add:

½ teaspoon salt

2 cups oatmeal

2 cups flour

1 teaspoon cinnamon

1 teaspoon baking powder

Dissolve:

2 teaspoons soda in 3 tablespoons boiling water.

Mix all ingredients. Drop batter by tablespoons on greased cookie sheets. Bake 325 degrees for 10-15 minutes. Filling:

2 egg whites

2 tablespoons vanilla

2 tablespoons milk

¾ cups confectioners sugar

¼ cup shortening

Cream egg whites, vanilla and milk with 2 cups confectioners sugar and shortening. Add remaining sugar and fill between the cookies.

Chewy Oatmeal Cookies

½ cups butter

3 cups brown sugar

4 eggs

2 teaspoons cinnamon

2 cups flour

1 teaspoon salt

½ teaspoon nutmeg

1½ teaspoon soda

2 teapoons vanilla

4 cups quick oats

Cream butter, sugar, and eggs. Add other ingredients as given. Bake at 350 degrees until done.

Filling:

1 beaten egg white

2 cups powdered sugar

1 teaspoon vanilla

1½ cups shortening

Mix together than put filling between two cookies.

ANSWER - Betty Frey, Germansville, requested a recipe for Honey Cookies. Thanks Fern Miller, Mercersburg, for sending yours.

Soft Honey Walnut Cookies

1 cup sugar

1 cup honey

¾ cup shortening

3 eggs

1 teaspoon vanilla

3¾ cup unsifted flour

1 teaspoon soda

1 teaspoon salt

1 cup sour cream

1 cup chopped walnuts

¾ cup flaked coconut

Cream sugar, honey, shortening, eggs and vanilla. Blend together the flour, soda and salt, then to the creamed mixture, add the dry ingredients alternately with the sour cream. Stir in walnuts and coconut. Drop by rounded teaspoons onto greased baking sheet. Top each cookie with a walnut half or coconut. Bake at 350 degrees for 10-12 minutes or just until starting to lightly brown.

ANSWER - Jeanne Kenna, Ottsville, requested a recipe for "Heavenly Jam. Thanks to two readers who mailed in very different recipes. Both recipes are below:

Heavenly Jam

4 pounds concord grapes

2 pounds sugar

1 cup chopped nuts

1 orange, peel and pulp

Slip washed grapes from hulls. Heat pulp. Remove seeds by putting through a colander. Grind hulls with food chopper or processor. For each quart of skins, add 1 pint of water. Cook until tender. Combine pulp and skins, chopped orange and skin and cook slowly for 15 minutes. Add sugar. Cook rapidly until thick. Add nuts and continue cooking for 5 minutes. Seal in sterilized jars.

Louisa H. Stratton
Chambersburg

Heavenly Jam

5 cups rhubarb

5 cups sugar

1 20-ounce can crushed pineapples

2 3-ounce packages strawberry gelatin

Mix all ingredients together. Boil for 20 minutes until the rhubarb gets soft and comes apart. Remove from stove and add 2 3-ounce packages strawberry flavored gelatin and stir until gelatin is dissolved. Put in jars. Seal or cover with paraffin wax or put in freezer. Makes 4 pints. Susan said her family loves this jam and you really can't taste the rhubarb.

Susan Moyer
Denver

ANSWER - Martha Smith, Millerstown, requested a recipe for a cheese spread that uses sharp cheddar cheese and horseradish. Thanks Charlotte Stratton, Chambersburg, for sharing yours.

Cheddar Cheese Spread

4 cups finely shredded cheddar cheese

¾ cup mayonnaise

2 tablespoons horseradish

Dash of tabasco sauce

Salt and pepper to taste

Combine ingredients. Chill. Shape on serving board or plate to resemble a pine cone. Garnish with nuts. Serve with fruit and crackers. Makes 2 cups spread.

Thanksgiving Dinner

(Continued from Page B6)

PARADISE PUMPKIN PIE

Combine:

1 8-ounce package cream cheese

¼ cup sugar

½ teaspoon vanilla

Mix well and spread on bottom of 9-inch pastry shell.

Mix:

1¼ cups pumpkin

1 cup evaporated milk

½ cup sugar

2 eggs beaten

dash of salt

¼ teaspoon nutmeg

¼ teaspoon ginger

1 teaspoon cinnamon

Mix well. Carefully pour liquid mixture over cream cheese mixture. Bake 350 degrees for 1 hour.

HOLIDAY SWEET POTATOES

29-ounce can sweet potatoes, drained

salt to taste

3 tablespoons butter

8¾-ounces canned, crushed pineapple

2 cooking apples, diced

1 small can water chestnuts

½ cup sugar

1½ ounces rum flavoring

½ tablespoons cinnamon

½ tablespoon ginger

Mash potatoes and strain pineapple, reserve juice for syrup. Add pineapples, apples, water chestnuts and salt to the potatoes. To make syrup, combine butter, sugar, pineapple juice, rum flavoring and spices. Pour syrup over potato mixture and blend well. Spoon into a buttered baking dish. Bake uncovered at 350 degrees for 45 minutes. Serves 9 to 12.

Mrs. Sutch
Newport

New Chocolate Recipe Leaflet

"Chocolate!," a new recipe leaflet available from the American Dairy Association shows the versatility of both chocolate and dairy products. From rich, melt in your mouth Truffles to cold and creamy Chocolate Orange Ice Cream Cake, these recipes will reinforce the choco-holics love of chocolate and may win over those who thought they could get along without it! Nine recipes are included ranging from quick and easy Chocolate Peanut Butter Pie to the more involved German Chocolate Cheesecake. Tips on storing chocolate are also included. To order a free copy, send a stamped, self-addressed envelope (#10) to "Chocolate!, MAMMA, 216 Carroll Building, 8600 LaSalle Road, Towson, MD 21204.

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