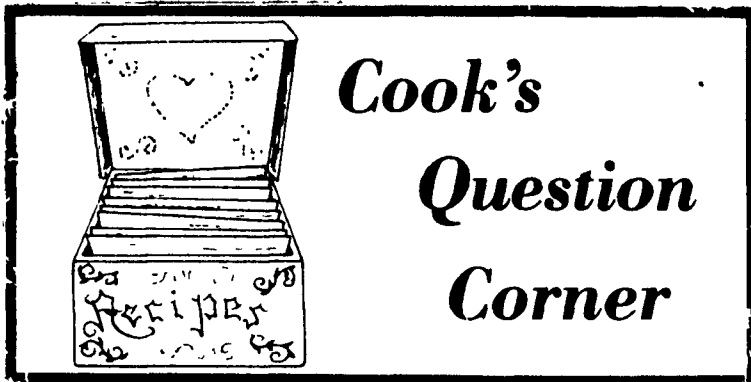


(Continued from Page B6)



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 - Mary Delaney, Centre Hall, requests a recipe for Cajun Buttermilk Chicken that tastes like that served at Reflections in Leola.

QUESTION - A subscriber requests a recipe for elderberry pie like the thickening of cherry pie served at the Newport Fair.

QUESTION - Mrs. Kay Snover of Hatfield requests a recipe for cherry tomatoes and artichokes. She misplaced the recipe that she previously found in this column.

QUESTION - Mrs. Doug Martin requests a recipe for Black Forest Cheesecake.

QUESTION - Mrs. Vernon Mast, Lititz, requests a recipe for Scotch cake.

QUESTION - Mary R. Watkins, Clarksburg, Md., requests a recipe for scrapple.

QUESTION - Mrs. Fred Evans, Delta, writes that since most good cooks are also craftpersons, she wonders if someone could tell her where she could obtain a kit or the materials for making a queen-sized, solid-white quilt.

QUESTION - Rose Delp, Souderton, requests a recipe for Fruit Bars.

QUESTION - Eva Burrell requests additional information for making Believe It or Not Bouquet Bouncing Snowballs. The recipe appeared in Lancaster Farming 12/20/86, but she tried it twice and it did not work for her. She would like to use it for a school science project so if any of you have a recipe that works, please submit it.

QUESTION - Mrs. Howard Schwenk, Lebanon, requests a recipe for homemade noddles without egg yolks. Although it appeared only a few months ago, she has had a heart attack since then and now needs to follow a strict diet.

QUESTION - Mrs. R. George, Walnutport, would like recipes for goat fudge, chocolate, vanilla, and maple, and for ice cream and cheese recipes using goat's milk.

QUESTION - Ruth Detwiler, Telford, requests a recipe for onion rings and for fried mushrooms similar to those sold at Farm Show. She would also like a recipe for soft pretzels like those sold at the Lititz Pretzel Factory.

ANSWER - Alice Fulkroad, Millersburg, requested a recipe for poppy seed and celery seed dressings. Thanks Arlene Walter, Ronks, for two poppy seed recipes, and Mary Banker, Pottstown, and Kathy Konkus, Pottsville, for the celery seed recipe.

Poppy Seed Dressing For Fruit Salad

- 12 ounces sugar
- 2 teaspoons dry mustard
- 3 ounces white vinegar
- 1 ounce onion juice
- 16 ounces salad oil
- 3 tablespoons poppy seeds
- Dash of salt
- Dash of pepper

Mix thoroughly. Pour over nicely arranged fresh fruit that has been peeled. Serve with Brie cheese.

Orange-Poppy Seed Dressing

- 1 8-ounce container plain yogurt
- 1 tablespoon honey
- 1 tablespoon frozen orange juice (thaw)
- 1 teaspoon poppy seed
- 1 teaspoon finely shredded orange peel

Stir all ingredients together. Cover and chill to store. Makes about 1 cup. Serve over lettuce salad or chef's salad.

Celery Seed Dressing

- $\frac{2}{3}$ cup granulated sugar
 - 1 teaspoon dry mustard
 - 1 teaspoon paprika
 - 1 teaspoon celery seed
 - $\frac{1}{4}$ teaspoon salt
- Mix dry ingredients, blend in the following:
- $\frac{1}{3}$ cup honey
 - $\frac{1}{3}$ cup vinegar
 - 1 tablespoon lemon juice
 - 1 teaspoon grated onion
- Add 1 cup salad oil in a slow stream, beating constantly with electric mixer until thick. Makes 2 cups.

ANSWER - Priscilla Grube, Mohrsville, requested a recipe for homemade ring bologna. Our thanks to Myrna Buckley, Liverpool, for her recipe.

Ring Bologna

- 15 pounds lean beef
 - 1 Tbsp meat cure
 - 6 Tbsp salt
 - 1 $\frac{1}{2}$ tsp dry mustard
 - 2 tsp pepper
 - 1 tsp red pepper
 - $\frac{3}{4}$ tsp onion salt
 - $\frac{3}{4}$ tsp garlic salt
- Grind beef and sprinkle with remaining ingredients. Mix well and put into skins. Smoke 4 to 6 hours, then cook at 180 degrees for half an hour. DO NOT BOIL. The meat cure can be purchased at most butcher shops.

ANSWER - Here is the complete recipe for caramel cake, which originally ran in the January 16th issue. That recipe did not include the pan size and the length of time required to bake the cake.

Caramel Cake

- Cream together:
- 2 cups brown sugar
 - $\frac{1}{2}$ cup shortening
- Add:
- 2 eggs
 - 2 cups flour
 - 1 tsp vanilla
- Place 1 tsp cocoa in a cup. Add 2 tps hot water. Fill the cup with sour milk, then add 1 tsp soda. Stir mixture until cocoa is well dissolved. The cup will run over, so be sure to hold it over the mixing bowl while stirring. When cocoa is dissolved, pour in with other ingredients and mix. Pour into 9 $\frac{1}{2}$ x 14 inch cake pan. Bake in 350 degree oven for 25 to 30 minutes.

Creamy Caramel Frosting

- Melt 4 tsp margarine in saucepan. Blend in 1 cup firmly packed brown sugar and $\frac{1}{4}$ tsp salt. Cook over low heat stirring constantly for 2 minutes. Stir in $\frac{1}{4}$ cup milk; continue stirring until mixture comes to a boil. Remove from heat; blend in about 2 $\frac{1}{2}$ cups powdered sugar. Add $\frac{1}{2}$ tsp vanilla. Thin with a small amount of canned milk if necessary.

ANSWER - Phoebe F. Heim, Reinholds, requested a recipe for Black Walnut Cake. She said a recipe from M. Wenger of Lititz had appeared sometime ago but there is something missing from the recipe since it got as hard as a rock. Thanks to Mrs. Ray A. Keeny who sent us her recipe.

Walnut Cake

- 2 $\frac{2}{3}$ cups flour
 - 3 tsp baking powder
 - $\frac{1}{2}$ tsp salt
 - $\frac{2}{3}$ cup shortening
 - 1 $\frac{1}{4}$ cups sugar
 - 1 cup milk
 - 1 tsp vanilla
 - 5 egg whites
 - $\frac{1}{2}$ cup sugar
 - 1 cup chopped walnuts
- Cream shortening; add 1 $\frac{1}{4}$ cups sugar and cream together until light and fluffy.
- Sift dry ingredients and add alternately with milk. Add vanilla and blend.
- Beat egg whites till foamy. Add $\frac{1}{2}$ cup sugar. Beat until mixture forms soft peaks. Beat thoroughly. Add nuts. Mix well. Bake at 375 degrees for 30 minutes for two 9-inch layers or 35 to 40 minutes if using a 13 x 9-inch pan.

(Turn to Page B9)

Opera Creams

- $\frac{1}{2}$ cup cream
 - $\frac{1}{2}$ cup sugar
 - 1 Tbsp cocoa
 - 2 Tbsp butter
 - 1 tsp vanilla
- Boil all ingredients to a soft-ball stage. DO NOT STIR WHILE COOKING OR FUDGE WILL GET SUGARY. Cool mixture. Stir until light in color. Drop on waxed paper.

Wanda Yoder
Belleville

Butter Cream Eggs

- $\frac{1}{2}$ oz. cream cheese
 - $\frac{1}{2}$ lb. butter
 - 3 lb. Confectioner's sugar
 - 5 sticks butter
 - 3 lb. Confectioner's sugar
 - 1 tsp vanilla
 - $\frac{1}{4}$ cup coconut
 - 1 pint marshmallow cream
 - $\frac{1}{4}$ tsp vanilla
 - 8 squares semi-sweet chocolate
 - 3 square inches of parafin
 - 4 Tbsp butter
- Mix cream cheese, $\frac{1}{2}$ pound butter, and 3 pounds Confectioner's sugar. Form egg shapes and let set until firm.

Mix 5 sticks butter, 3 pounds Confectioner's sugar, vanilla, coconut, and marshmallow cream. Dip eggs into mixture. Set eggs aside until firm.

Melt vanilla, chocolate, butter, and parafin in pan. Dip egg shapes into mixture and let cool.

Unbaked Bar Cookies

- Graham crackers
 - 1 egg
 - $\frac{1}{2}$ cup milk
 - 1 cup sugar
 - $\frac{1}{2}$ pound butter
 - 1 cup coconut
 - 1 cup graham cracker crumbs
 - 1 cup chopped nuts
- Line bottom of pan with whole graham crackers. Place egg, milk, sugar, and butter in sauce pan and cook until thoroughly mixed. Remove from heat and add coconut, nuts, and cracker crumbs. Chocolate chips may also be added at this time. Pour over graham crackers in pan.

Top with whole graham crackers. Frost the top layer with icing.
Anita Sensenig
East Earl

**A LESSON
WELL
LEARNED...
LANCASTER
FARMING'S
CLASSIFIED
ADS
GET RESULTS!
Phone:
717-394-3047
or
717-626-1164**