



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 - Virginia Brubaker, Manheim, requests a recipe for a pear tart that appeared in this paper a few weeks ago. She recalls that the recipe, which she misplaced, uses sour cream.

QUESTION - Margaret Gockley of Mohnton would like to know if fondant that is used in chocolate coating cherries can be used in other ways.

QUESTION - Sandy Tabor of North East, Md., requests a recipe for Amish macaroni salad and a recipe for bean pie that has the consistency of pumpkin pie.

QUESTION - Sara Horst, Gardners, would like to know how to remove candle wax from cotton material.

QUESTION - Mabel Hoffer, Manheim, requests a recipe for Christmas pickles.

QUESTION - Lydia Esh of Bird In Hand requests a recipe for pear preserves.

QUESTION - Phyllis Divel of Hancock, Md., is looking for a recipe for snowball cake. She thinks it calls for angel food cake and gelatin.

QUESTION - Anna Francis Martin, Terre Hill, requests a recipe for "Ortega Mild-Thick and Chunky salsa." It is made with tomatoes, onions and chiles.

QUESTION - Mary Ringley of Carlise requests the recipe for pie filling that previously appeared on Cream of Corn Starch boxes.

QUESTION - Mrs. Richard Elvin, Coatesville, requests a recipe for homemade prepared horseradish and the directions for canning it.

QUESTION - Kathy Agett of Franklinville, N.Y. requests a recipe for a cheese ball that has chipped beef in it.

QUESTION - Frances Shaner, Swoope, Va., requests a recipe for cheese cake that is baked in a tube pan and is high like a pound cake.

QUESTION - Karen Hoffer, Lititz, wrote that she tried the recipe for Apple Cinnamon Muffins that appeared in the August 27th issue and it did not turn out. Does anyone know if this recipe should have flour, salt or soda added to it or if there is a missing ingredient?

QUESTION - Joyce Whitcraft, New Freedom, requests a recipe to home can V-8 tomato juice.

QUESTION - Mrs. George Ware, Waynesboro, Va., requests ways to use raspberry and blackberry jelly other than in jelly rolls.

QUESTION - Susan Keeny, Stewartstown, would like to know how to make hash brown patties to freeze.

QUESTION - May Ozimek, Flemington, N.J., requests good stir-fry recipes.

ANSWER - Lana Stoner, Greencastle, requested a recipe for pineapple fritters. Thanks Frances Shaner, Swoope, Va., for the following recipe.

PINEAPPLE FRITTERS

- 1 cup sifted flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup drained, crushed pineapple
- 2 eggs
- ¼ cup milk
- 1 tablespoon melted shortening

Sift flour, salt and baking powder in bowl. Mix pineapple, beaten eggs, milk and melted shortening. Combine the dry ingredients with the pineapple mixture. Drop from teaspoons into deep fryer heated to 365 degrees. Fry until brown. Makes 4 servings.

Fruit Juice Sauce:

- ½ cup sugar
- 1½ tablespoons corn starch
- 1 tablespoon lemon juice
- 1½ cups fruit juice
- 1 tablespoon butter

Mix sugar and cornstarch. Add fruit juice and bring to a boil. Cook three minutes, stirring constantly. Remove from heat. Add lemon juice and butter. Makes 1½ cups.

ANSWER - R.S. Griswold requested recipes for homemade pizza, especially directions on making the crust. Thanks Barbie Stoltzfus, Leola, and Susan Keeny, Stewartstown, for your recipes.

Pizza Dough

- 1 package dry yeast
- 1 cup warm water
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons vegetable oil
- 2½ cups flour (may use whole wheat)

Dissolve yeast in water. Stir in rest of ingredients. Beat about 20 to 30 strokes until it rolls in a ball. Let set 5 minutes. Flatten dough with fingers and spread on pizza pan. Let raise about one hour. Spread sauce and cheese on top.

Pizza Sauce

- 1 quart tomato juice
- ¼ cup oil
- 1 teaspoon salt
- Scant ½ teaspoon pepper
- 1½ teaspoons garlic salt
- ¼ cup brown sugar
- 1 diced onion
- 2 teaspoons oregano
- 1 heaping tablespoon clear jell

Cook all ingredients together about 30 minutes until thickened.

Crazy Dough Pizza

- Batter:
- 1 cup flour
 - 1 teaspoon Italian seasoning or oregano
 - 2 eggs
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - ¾ cup milk
- Mix ingredients together.

Topping:

- ¼ cup onion, chopped
- 1 cup pizza sauce
- 1 pound hamburger
- 1 cup mushrooms
- 1 cup mozzarella cheese, shredded

Spread batter on greased and flour-dusted pizza pan. Add topping. Bake at 425 degrees for 20 to 30 minutes.

ANSWER - Martha Oberholtzer, Mifflinburg, requested recipes using whole wheat flour or wheat germ. Thanks Elaine Nuss, Bechtelsville, for your recipe.

Whole Wheat Bread

- 2½ cups warm water
- ¼ cup shortening
- 2 tablespoons salt
- 2 yeast packages dissolved in ½ cup warm water
- ¾ cup honey
- 4 cups wheat flour
- 4 to 6 cups white flour

Mix ingredients together, add enough flour until spongy but not sticky. Knead for 10 minutes. Let rise. Punch down and divide into loaves. Let rise. Bake at 350 degrees for 15 minutes; then 325 degrees for 3 more minutes.

ANSWER - Helena Harduby requested recipes for pasta salads. Thanks May Ozimek of Flemington, N.J., for the following recipe.

May's Pasta Salad

- ½ box Ziti or Spiral macaroni
- Cook, drain and rinse well. Put in large bowl
- Add:

- 1 small zucchini, cut into slivers
 - ½ large carrot, cut into slivers
 - ½ green pepper, cut into slivers
 - 10 colossal black olives, chopped
 - 5 scallions, sliced thin
 - 1 cup chopped broccoli, cooked and drained
 - ½ cup sliced mushrooms
 - ½ cup Mozzarella cubes
- Add ingredients to macaroni.

Combine in a shaker:

- 6 tablespoons vinegar with garlic
- ¼ cup good olive oil
- 3½ teaspoons chopped fresh basil
- 1½ teaspoons minced garlic
- ¼ Parmesan cheese
- ¼ teaspoon oregano
- Salt and pepper

Shake well. Pour over pasta. Mix well. Make several hours before serving. Stir mixture often.

The following ingredients may be added: cubed ham, pepperoni or salami; halved cherry tomatoes, can of drained tuna and crumbled Feta cheese

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Recipes

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SCALLOPED CORN

- 4 cups frozen whole-kernal corn
- ½ cup water
- 2 tablespoons butter
- 2 tablespoons chopped fresh parsley
- 2 teaspoons sugar
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder
- ½ cup milk
- ½ cup coarsely crushed saltine crackers

Place corn, water, butter, parsley, sugar and seasonings in large heavy saucepan. Bring to boiling over medium heat. Simmer, covered, 5 minutes or until corn is tender and has no starchy taste. Stir in milk. Bring to simmer. Remove from heat. Sprinkle crackers over corn. Stir once or twice. Serve immediately.

Calcium Rich Cookery

Lead your family to better health by encouraging good bone development! Find out about calcium-rich cookery in four learn-at-home lessons. In your home, at your convenience learn

- what foods are rich in calcium
- good calcium sources for people who don't like milk
- to use recipe ingredients that boost calcium intake
- tips on meal planning
- time management for the menu and recipe included
- how to reduce your risk of osteoporosis

As a participant, you can use the lesson worksheets to

- estimate your current calcium intake
 - assess your exercise pattern
 - evaluate your risk of developing osteoporosis
- The lessons include
- a set of 16 recipes and 16 menus
 - fact sheets on calcium-rich foods
 - tips on involving children in food shopping and preparation

The lessons will be mailed to you one at a time once every two weeks. You will receive four lessons, so learning will be spread over eight weeks. Each lesson will take about 45 minutes to complete. You can do this at your convenience anytime during the two-week period.

This is an educational study conducted by Penn State Cooperative Extension. You will be asked to complete two questionnaires as you register and again when you complete lesson.

Lesson distribution will start September 12, 1988. Please register by August 26, 1988 through Lebanon County Penn State Cooperative Extension. Phone 274-2801 extension 458.

The cost is \$1.00 per person.

