

Cook's Question Corner

(Continued from Page B8)

ANSWER - 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. Thanks Esther Weaver, Gap, and Nancy Martin, for the macaroni salad recipes.

Macaroni Salad

1½ cups macaroni, cooked and drained
6 hard-boiled eggs
Onion, celery, carrots, parsley and pimento to taste
Combine macaroni with the eggs, onion, celery, carrots, parsley and pimento.

Dressing:

1½ cups sugar
½ cup flour
½ cup vinegar

Cook and remove from heat; add one tablespoon butter and cool.

Add:

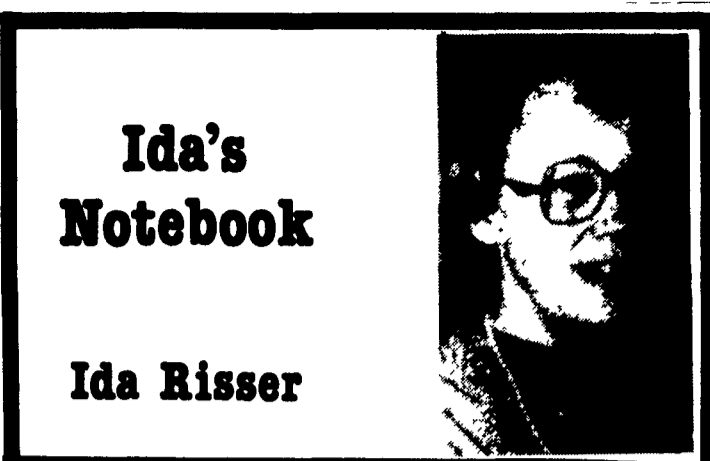
1 cup mayonnaise
⅓ cup mustard
Chill overnight.

Macaroni Salad

1 pound macaroni, cooked and drained
Dressing:

2 cups sugar
¼ cup vinegar
4 eggs, beaten
½ teaspoon salt
1 teaspoon butter

Boil all ingredients together until thickened. Add 1 pint salad dressing and 3 teaspoons mustard. Cool. Add to macaroni, hard-cooked eggs, celery, carrots, and onion as desired. Add dressing and mix well.



Ida's Notebook

Ida Risser

The other week my husband and I were invited to visit a hunting lodge in Snyder County. It was to be a two day fishing trip at nearby Walker Lake.

Everything was fine until we had to climb a mountain and the radiator in the truck developed a leak and the motor overheated. The only water that we had was in a small thermos and that was not enough. Where to get water and what to put it in was the question.

For once, we were glad for the roadside litter. We gathered empty milk cartons, beer bottles and plastic containers and walked to a spring in the woods.

I was surprised at the size of the cabin in the woods. It was very large and could sleep 17 people. There were three large refrigerators, a gas stove, an electric stove and a large fireplace. The living room had three sofas, numerous chairs, lamps and tables.

ANSWER - Sara Horst, Gardners, wanted to know how to remove candle wax from cotton material. Thanks Gloria Sweigart, Manheim, who suggested she pour on a generous amount of Avon-Skin-So-Soft. Scrape with a dull knife, add a few more drops and launder. Another reader suggests covering the wax with wax paper. Iron until wax melts. Scrape off and wash.

QUESTION - Mabel Hoffer, Manheim, requested a recipe for Christmas pickles. Thanks LaRue Bay, Muncy, and Mrs. James Richey, Cochranville, for sending recipes.

Christmas Pickles

Wash cucumbers and pack whole in a gallon jar
4 tablespoons salt
8 tablespoons pickling spice
4 tablespoons alum
4 cups vinegar

Mix salt, spice, alum and vinegar, pour on top of pickles. Add enough water to cover pickles. Screw lid tightly on jar and let set until December.

Open, drain and wash off. Slice ¼ -inch thickness. Pack pickles in jars and add 8 cups sugar and 8 tablespoons water. Shake jar to dissolve sugar. Let stand overnight. Will keep in refrigerator for several weeks.

Our Saturday fishing was better than our Sunday morning expedition. We launched our boat and were one of many on the lake. The weather was beautiful on both days. I used earthworms and caught twenty pan fish. The men used expensive lures to catch big fish and caught none.

On Sunday we got up at 5 a.m. and thought we'd be one of the first people at the lake. But, we found that many people had arrived before us. The conditions seemed ideal for catching fish but most fishermen said they only caught a few small bass. I did not keep all of the fish that I caught as some were quite small. While I was catching them and having fun, I did not think about the time it would take me to clean all of those fish. But I'm still glad that I caught them.

Do You Know?

Pink grapefruit is pink because, in part, it contains much more betacarotene than white grapefruit. Betacarotene is the nutrient that turns into vitamin A once it is inside the body. But while supplying more than 27 times the amount of beta-carotene in white grapefruit, half of a medium-sized pink grapefruit still provides only about 6 percent of the daily recommended amount of vitamin A.

One tablespoon of ketchup (or if you prefer, catsup) contains about 16 calories -- and about 170 milligrams of sodium. Most people use more than one tablespoon by the time they finish off a burger and fries.

Paprika, the reddish-orange seasoning used more often to color than flavor foods, is made from dried pods of sweet red peppers.

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