



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 609, Ephrata, PA 17522. 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 - A Fleetwood reader would like a recipe for toaster breakfast pastries.

QUESTION - A reader from Fulton County requests a recipe for city cured bacon.

QUESTION - Patricia Wax, Carlisle, requests a recipe for homemade bagels that taste similar to the frozen Lender's Bagels.

QUESTION - R.G. Kamoda, Monongahela, requests recipes using a farm-dressed stewing hen for chicken noodle soup, chicken and biscuits and chicken and dumplings.

QUESTION - Edna Davis, Lenhartsville, requests a recipe for apple streudel.

QUESTION - Martha Lair requests a recipe for chive buns.

QUESTION - Mary Schlaseman, Mt. Zion, requests a recipe for molasses coconut Easter eggs.

QUESTION - Helen Kalwasinek, Portage, asks, "Does anyone can geese?" Since some can beef and chicken, she suspects that geese can be canned but would like directions.

QUESTION - Helen Kalwasinek, Portage, requests a recipe for deli rye bread similar to that made by Stroehman's.

QUESTION - R.W. from Somerset County requests recipes for beef tongue.

QUESTION - A reader from Snyder County requests a recipe for Wisconsin cheese soup.

QUESTION - C. M. Haas, Monocauy Station, requests a recipe for chocolate shoofly pie.

QUESTION - A reader from York County wants directions for cooking homemade tripe that will come out snowy white.

QUESTION - R. Beiler, Quarryville, requests a recipe called Mock Ham Loaf. Ingredients include hamburger and ground hot dogs.

QUESTION - Peggie C. Leifeste, Matawan, N.J., requests a recipe for a "chemical garden" invented about 1930 when most people had no money and made decorations themselves. As she recalls, it required household ammonia and blueing. It bubbled up over a brick and made mounds of pretty blue crystals. If Mercurochrome was added, it turned pink.

QUESTION - Velma Koons, Felton, requests a recipe for minestrone soup.

ANSWER - B. Nolt, Lititz, requested a recipe for cream-filled doughnuts and other types of filled doughnuts. Thanks to an anonymous reader for the following.

Filled Doughnuts

Mix:

- 4 cups scalded milk, cool to lukewarm
- 1 cup sugar
- 1 teaspoon salt

Add:

- 4 packages dry yeast dissolved in 1 cup warm water
- 4 eggs, slightly beaten
- 1 cup shortening
- About 14 cups flour

Let rise 2 hours, work down, let rise 1 hour. Roll and cut in squares, keeping dough as soft as possible. Let rise a little, then fry in lard or vegetable shortening. Cool then fill.

Filling:

- 4 egg whites, beaten stiff
- 2 cups shortening
- 4 tablespoons confectioners' sugar
- 8 tablespoons milk
- 2 tablespoons flour
- 4 teaspoons vanilla

Mix together all ingredients.

Add:

- 7 cups confectioners' sugar

When cool, cut a short slit in side of each to the center. Put a teaspoon of filling in. Close tightly.

Saucy Ideas

(Continued from Page B6)

TURKEY WITH BUTTER SAUTEED STUFFING
1 cup butter
2 cups chopped celery

ANSWER - Mary Benscoter, Berwick, requested a recipe for making the brine for curing hams and bacon. Thanks Frances Hanlin of Mt. Storm, W. Va., for sending directions.

Brine For Curing Pork

- 100 pounds meat
- 8 pounds salt
- 3 ounces salt peter
- 3 pounds brown sugar
- 3 tablespoons black pepper
- 1 tablespoon red pepper
- 6 gallons water

Boil together salt, salt peter, sugar, peppers and water. Cool then cover meat. Keep meat in brine for two days per pound of meat. Rinse when taken out brine and hang up in smoke house. Use hickory wood and smoke meat as dark as preferred.

ANSWER - Sandra Tabor of North East, Md., requested recipes using buttermilk. Thanks Edna Shetler of Avoca, N.Y., for sending several.

Old Fashioned Corn Bread

- 1 cup flour
- 3/4 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups corn meal
- 2 eggs
- 1 1/2 cups buttermilk
- 3 tablespoons melted shortening

Combine eggs, milk, and shortening. Add corn meal, salt, flour and soda. Bake in oblong cake pan for 30 minutes at 400 degrees.

Corn Meal Pancakes

- 1 cup corn meal
- 1/2 cup sifted flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon soda
- 1 egg
- 2 cups sour milk or buttermilk

Add beaten egg to buttermilk. Stir in dry ingredients, which have been sifted together.

ANSWER - Mrs. William Nice, Harleysville, requested a recipe for baked oatmeal. Thanks Charlene Reiff, Lititz; Glenn Martin, Ephrata; and Mary Stoltzfus, Strasburg; for basically the same recipe.

Baked Oatmeal

- 1/2 cup melted butter or oil
- 1/2 cup brown or white sugar
- 2 eggs, beaten
- 3 cups oatmeal
- 2 teaspoon baking powder
- 1 teaspoon salt
- 1 cup milk

Cream together butter, sugar and eggs. Add oatmeal and remaining ingredients. Pour into buttered 9x13x2-inch pan and bake at 350 degrees for 20 minutes. Serve warm with milk. Optional: sprinkle with nuts and coconut before baking.

ANSWER - R.G. Kamoda, Monongahela, requested a recipe chicken and dumplings. Thanks Erma Hoover, Reinholds, for sharing yours.

Chicken & Dumplings

Bake or cook chicken until soft. Debone chicken and place in deep baking pan. Add 2 cans cream of chicken or cream of mushroom soup. Add 2 cans water (enough to cover chicken). Make dumplings.

Dumplings

Mix together:

- 2 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon celery seed
- 1 teaspoon sage
- 1 teaspoon dry onion flakes

Add:

- 1/4 cup salad oil
- 1 cup milk

Stir until moist. Drop by tablespoons into 1/4 cup melted butter. Roll in bread or corn flake crumbs. Place on chicken. Bake uncovered at 425 degrees for 20 to 25 minutes.

Reader's Hint: Sandy Sharebly of Washington Boro passes on a suggestion for those who lose recipes cut from *Lancaster Farming*. She purchased a 9 1/2 x 6-inch notebook. When she tries a new recipe that she likes, she tapes it in the notebook. She writes, "This way there isn't so many lose papers and I'll be able to hand 'My Cookbook' of family favorites down to my daughter." Thanks Sandy for sharing your idea.

- 2 cups chopped onion
- 1 1/2 cups sliced fresh mushrooms
- 1 can (5 ounces) water chestnuts, drained, sliced
- 1 can (10 1/2 ounces) condensed chicken broth
- 1 tablespoon poultry seasoning
- 1 1/2 teaspoons sage
- 1/2 teaspoon pepper
- 6 cups coarsely crumbled corn bread (prepared without sugar)
- 6 slices white bread
- 6 slices whole wheat bread, lightly toasted, cubed
- 14- to 16-pound turkey
- 1 egg, beaten

Melt butter in skillet. Saute celery, onion, mushrooms and water chestnuts until tender, about 8 minutes. Add broth and seasonings to sauteed mixture. Combine crumbled corn bread and white and whole wheat toast cubes in a large bowl. Add sauteed mixture and toss to combine. (Yield: 12 cups).

Spoon 1/2 to 2/3 of stuffing lightly into neck and body cavities. Do not pack. Set aside remaining stuffing. Preheat oven to 325 degrees. Draw neck skin over stuffed neck cavity to the back and fasten with skewers. Fasten wings behind back by twisting the ends. Return legs and tail to tucked position. Place turkey, breast side up, on rack in shallow roasting pan. Brush with butter. Cover with cheesecloth dipped in melted butter, if desired. Roast turkey according to package directions. Baste every 45 minutes with melted butter and pan drippings.

Add beaten egg to remaining stuffing. Place in a covered buttered casserole and refrigerate. Bake during last hour of roasting time. To serve, combine stuffing baked in the turkey cavities with the stuffing baked in the covered casserole.

TURKEY POTPOURRI

Quick dish for post-holidays
1/4 cup butter
2 cups sliced fresh mushrooms
1/4 cup chopped green pepper
1 can condensed cream of celery soup
1 1/2 cups shredded Cheddar cheese

1/2 cup dairy sour cream
2 cups chopped cooked turkey
Hot buttered noodles
Melt butter in a large skillet; saute mushrooms and green pepper until tender, about 5 minutes. Blend in soup, cheese and sour cream until cheese is melted. Stir in turkey. Heat over low heat to serving temperature. Serve over noodles.

OYSTER STEW

1/4 cup butter
2 tablespoons flour
1 teaspoon salt
Dash pepper
1 pint oysters with liquor
3 cups milk

Melt butter in a 3-quart heavy saucepan; stir in flour, salt and pepper until smooth. Add oysters with liquor; simmer until edges of oysters begin to curl. Stir in milk. Bring to serving temperature over low heat, stirring constantly.

OLD FASHIONED CORN BREAD

1 cup flour
3/4 teaspoon baking soda
1 teaspoon salt
1 1/2 cups corn meal
2 eggs
1 1/2 cup buttermilk
3 tablespoons melted shortening
Combine eggs, milk and shortening. Add corn meal, salt, flour and soda. Bake at 400 degrees for 30 minutes.

Edna Shetler
Avoca, N.Y.

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