

TAPIOCA

1 gallon milk
8 eggs, separated
2 cups sugar, divided
1 teaspoon salt
1 ½ cups tapioca
2 tablespoons vanilla
Soak the milk, beaten egg yolks, 1 cup sugar, salt and tapioca for 5 minutes in 8 quart kettle. Heat to boiling. Boil 5 minutes. Fold in the egg whites, stiffly beaten with 1 cup sugar. Add the vanilla. Cool. Stir and chill. Fills one Tupperware Fix-n-Mix bowl. Serves 50.
Daniel M Conley

BEAN SALAD

5 quarts green beans
5 quarts yellow beans
1 ½ quart white kidney beans
2 quarts red kidney beans
4 quarts carrots
2 quarts onions
5 cups sugar
5 cups vinegar
5 teaspoons salt
5 teaspoons pepper or less
Cook each vegetable separately; drain and cool. Mix together in a large container. Mix together the sugar, vinegar, salt and pepper. Stir in the vegetables. Let set a day or two in the refrigerator. Keeps well. Serves 150.
Christena Forry

BAKED MACARONI AND CHEESE

5 pounds macaroni (20 cups)
17 quarts water
6 tablespoons salt
1 ¼ cups butter
10 tablespoons flour
15 cups milk
6 ¼ pounds cheese (3 ½ boxes of 2 pounds Velveeta)
Cook macaroni in the salted water and drain. Make a white sauce of the butter, flour and milk (melt butter). Add flour and stir until well blended and bubbly. Slowly add milk, stirring constantly until a smooth paste is formed. Place layer of macaroni in the bottom of a greased electric roast pan. Add sliced or grated cheese and white sauce. Repeat until the roast is full. Bake at 350° for 1 to 2 hours or until hot. Serves 60.
Mary Hostetter

Cheese Nibbles

When cheese dries out, simply shred it and store in an airtight container in your refrigerator to use as a savory addition to casserole or quiches. When cheese has some mold on it, remove ½ inch of the cheese on all sides where there is visible mold.

1986, cheese consumption in the United States topped 23 pounds per person, according to U.S. government statistics. Even though that's a 50 percent increase over cheese consumption 10 years ago, we still eat only half as much cheese as the French.

When putting a cheese tray together, allow about ¼ pound of cheese for each guest. Offer three to five cheese choices that vary in flavor, size, texture, shape and color. Accompany with crusty French bread, unsalted crackers, apples or pear wedges, grapes, strawberries and melon slices.

Brine Curing

Fit cold meat in barrel or crock. Cover with the following solution:
8 pounds salt
2 pounds sugar
2 ounces saltpeter
4½ gallon water
Weight down meat so it doesn't float. On the seventh day, pour out solution. Repack and stir in fresh solution. In 14 to 28 days, repack and stir in fresh solution. Curing time about 4 days for each pound. Bacon takes less time so use 5½ gallon of water in place of 4½ gallon.

Smoke Curing

A fire should be built to 100 to 120 degrees. On the first day, cover with sawdust or apple or hickory wood. Wood used depends on flavor desired. Cool fire to 90 degrees. Hang ham. It might take about a week to smoke depending upon the thickness of the smoke. Don't let the fire get too hot and if it goes out, rebuild it. After ham reaches dark brown color, take out and wrap in brown paper and hang up in cool place so it will keep several months. If mold appears, it will not hurt meat. Wipe or wash off. It off

ANSWER — Peggie C. Leifeste, Matawan, N.J., requested a recipe for a "chemical garden" invented about 1930 when most people had no money and made decorations themselves.

Thanks Evelyn Becker, Strasburg, who clipped the recipe from the February 14, 1981 issue of *Lancaster Farming*.

Chemical Garden

6 tablespoons water
6 tablespoons salt
6 tablespoons liquid laundry bluing
1 tablespoon ammonia
Mix together all ingredients. Place pieces of coal or stones in a glass bowl or pie pan. Pour solution over coal. To obtain colored growth, food coloring can be added. Grows best where warm or dry. To keep it growing, carefully add more liquid at the side.

ANSWER — B. Nolt, Lititz, requested recipes for filled doughnuts. Thanks Ruth Hostetler, Selingsgrove, for yours.

Cream Filled Doughnuts

Scald:
1 quart whole milk
Add:
2 cups mashed potatoes
1 cup shortening
1 cup sugar
Let cool to lukewarm.
Prepare:
3 packages dry yeast in ¾ cup warm water
1 teaspoon sugar
When yeast becomes alive, add to above mixture.
Add:
2 beaten eggs
1 tablespoon salt
9 to 11 cups flour
Mix well. Let rise until double. Knead well. Roll out ½ -inch thick and prepare filling. When doughnuts have risen, fry in shortening. Cool then fill by cut a short slit in the side of each center and squirting the filling in with a pastry bag or cookie press.

Filling:
1 cup vegetable shortening
1 cup margarine
Pinch of salt
1¼ pounds confectioners' sugar
Cream well. Add 2 egg whites and enough milk to make a smooth paste. Beat in 1 cup marshmallow whip. Makes 80 to 90 doughnuts.

ANSWER — R. Beiler, Quarryville, requested a recipe for Mock Ham Loaf. Thanks Evelyn Becker, Strasburg, for clipping a copy that appeared in the September 13, 1986 issue of *Lancaster Farming*.

Mock Ham Loaf

1 pound ground beef
½ pound hot dogs, ground
1 cup cracker crumbs
1 egg beaten
1 teaspoon salt
½ teaspoon pepper
Glaze:
¾ cup brown sugar
½ cup water
½ teaspoon dry mustard
1 tablespoon vinegar
Mix well ground beef, hot dogs, crackers, egg, salt and pepper. Add one-half of the glaze to mixture. Shape in loaf and place in baking pan. Cover with remaining glaze. Bake at 350 degrees for 1 hour.



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 - 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, and chicken and biscuits.

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 — Velma Koons, Felton, requests a recipe for minestrone soup. Thanks Martin Roy of Warrenton, Va., for answering this request.

Italian Minestrone

1 cup dried white beans
2 cups brown stock (bouillon)
6 cups water
1 large onion, chopped
1 clove garlic, minced
3 large carrots, finely diced
3 stalks celery (with leaves), diced
1 cup diced raw potatoes
2 tablespoons olive oil, butter or drippings
1 cup cooked macaroni in ½ -inch pieces (½ cup uncooked)
1 tablespoon salt
¼ teaspoon pepper
1 cup cooked tomatoes

Soak beans overnight in cold water. Drain. Simmer beans, stock and water together in kettle until beans are tender (1 to 2 hours). Saute onion, garlic, carrots, celery and potatoes in olive oil. Add sauteed vegetables to beans in kettle. Cover, cook slowly 30 minutes, stirring often. Add macaroni, salt, pepper and tomatoes. Simmer 15 minutes. If a thinner consistency is desired, thin with water or brown stock. Amount: 10 servings.

ANSWER - A reader from Fulton County requested a recipe for city cured bacon. Also, a recipe was requested for curing hams and bacon. Thanks Edith Fetter who sent directions. If there are any questions, contact her at R.D. 1, Oley, PA 19547.

Dry Curing

For 100 pounds use:
8 pounds salt
2 pounds sugar
2 ounces saltpeter (reduce to 1-ounce for bacon)
Mix ingredients thoroughly. Rub one part of mixture on the surface of meat. Put about ¼ -inch layer on lean face of hams. Fit salted meat in a clean barrel being careful not to shake off mixture. Hold in cold place 36 to 40 degrees. In 6 to 8 days, resalt meat with remaining salt mixture. Cure for 25 days.