



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, in 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 — Mrs. J. Roy Wise, requests a recipe for coconut muffins like those served at Harpoon Hanna's.

QUESTION — Jane Raphael, Bricktown, NJ, requests a recipe for cheese babka, a yeast cake with ribbons of cheese and a few raisins. It is not sweet and is usually eaten toasted and spread with butter.

QUESTION — Doris Martin, New Holland, would like to know how to prevent air bubbles that form under pie crust when she bakes egg custard or shoo fly pies.

QUESTION — Cyril Cassner, Newburg, requests a recipe for spaghetti squash.

QUESTION — Anna Rodillo lost her "Hobby Holly" pattern. Will someone please send her one that she can copy and return. Send to 18 Summit Avenue, Berlin, NJ 08009.

QUESTION — Annette Kuhn, R.D. 2, Box 2304, Stroudsburg, PA 18360 would like if someone could send her directions for knitting a sweater with a tractor design.

QUESTION — Marilyn Berry of Dayton, VA, tried one of the Bouncing Snowball recipes that appeared in the paper about one year ago. It doesn't work for her. She said there is plenty of fizzing action, but the mothballs remain on top of the water. What is she doing wrong?

QUESTION — Joe Beouch of Washington, DC, would like a recipe for rock candy.

QUESTION Shirley Fetterolf, Dillsburg, requests a recipe to make cinnamon Christmas tree ornaments.

QUESTION — Jo Evans, Boyds, MD, requests a recipe for coffee-can cake that is baked in a one pound coffee can.

ANSWER — From time to time, recipes from the Black & White Cookbook are included in "Home On The Range" section. Mrs. Cyril Cassner, Newburg, asked where the cookbook can be purchased. The 250-page cookbook features recipes compiled by the Holstein wives of the National Holstein Convention's scholarship organization. To order, send \$12 to Cookbook; c/o Gardner, Route 2, Box 36, Bridgewater, VA 22812.

ANSWER — Barbara King of Strasburg requested recipes for cranberry and blueberry sauce to put on waffles. She also wanted a waffle recipe. Thanks Janet Gehman, New Holland, for sending a waffle and a blueberry sauce.

Make-Ahead Raised Waffles

- 1 tablespoon yeast
- ¼ cup warm water
- ½ teaspoon salt
- 1 to 2 tablespoons honey or sugar
- 1½ cups warm milk
- 2 to 3 eggs
- ¼ cup oil
- 2 cups whole wheat flour
- ½ to 1 cup chopped nuts, seeds, or fruit

Dissolve yeast in water, adding salt and honey. Beat in remaining ingredients with a rotary beater. Let set in covered 3-quart container in refrigerator overnight. In the morning, let the mixture return to room temperature, then pour into preheated waffle iron. (If this mixture is not mixed the night before, let it rise in a warm place 30 to 40 minutes before cooking).

Blueberry Sauce

In a saucepan, mix 8 teaspoons cornstarch with 2 cups water until smooth. Add 2 cups fresh or frozen blueberries and ½ cup and 1 cup sugar. Cook over low heat until thick and transparent, stirring constantly.

ANSWER — G. Martin of Stroudsburg requested a recipe for vegetable lasagne. Thanks Janet Gehman, New Holland, for sending this easy on the budget but flavorful dish.

Neapolitan Lasagna

- 2 tablespoons finely chopped onion
- ½ teaspoon minced garlic
- ¼ cup cooking oil
- 1 (2 pound 3-ounce) can of tomatoes, crush tomatoes
- 2 beef bouillon cubes
- 1 cup water
- 1 (6 ounce) can tomato paste
- ½ bay leaf
- 2 whole cloves
- ½ teaspoon basil leaves
- ½ teaspoon oregano leaves
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon sugar
- 1 pound cream-style cottage cheese
- 1 (10 ounce) package frozen spinach, cooked, drained and chopped
- 2 eggs, slightly beaten
- ½ cup grated Parmesan cheese
- ¼ teaspoon salt
- ¼ teaspoon ground nutmeg
- ¼ teaspoon pepper
- 1 pound lasagna noodles, cooked and drained
- ¼ pound mozzarella cheese, shredded
- Grated Parmesan cheese

Saute onion and garlic in hot oil until tender, not brown. Stir in tomatoes, bouillon cubes, water, tomato paste, bay leaf, cloves, basil, oregano, ½ teaspoon salt, pepper and sugar. Bring to a boil; reduce heat. Simmer for 1 hour. Stir occasionally. Remove bay leaf and cloves.

Blend together cottage cheese, spinach, eggs, Parmesan cheese, ¼ teaspoon salt, nutmeg and pepper. Set aside.

Spread 1 cup sauce in 13x9x2-inch baking dish. Lay ⅓ of noodles in single layer on top. Spread with sauce; spoon on ½ spinach mixture; sprinkle with ⅓ of mozzarella cheese. Repeat layers, topping with sauce. Add remaining noodles; cover with remaining sauce. Sprinkle with mozzarella and Parmesan cheeses. Cover loosely with aluminum foil. Bake in moderate oven 350 degrees for 40 minutes. Serves 12.

ANSWER — G. Martin of Stroudsburg requested recipes for woodchuck (groundhog). Thanks Emma Brewer of Oxford for sending one. If any readers have additional recipes, Martin would like them.

Fried Groundhog

Cut up ground hog as you would a chicken. Place pieces in large pot, cover with cool water and add two teaspoons of salt and soak overnight in the refrigerator. This takes the wild taste out of the meat.

Drain completely. Cover meat with cool water; add teaspoon of salt. Bring water to a boil and cook over medium heat until meat is tender and can be pulled away from the bone easily with a fork. Drain and allow pieces to cool.

To fry, add 4 tablespoons of vegetable shortening to large skillet. Put enough flour in a small bag to coat each piece. Put pieces in bag, one at a time, and shake until meat is thoroughly coated. Place floured pieces in hot shortening. Pepper to taste. Brown pieces on both sides. drain on paper towels quickly and serve.

ANSWER — Lois Sensenig, Coatsville, requested a recipe for baked oatmeal. Thanks M. Martin and Lela Martin, Waynesboro, for the same recipe.

Baked Oatmeal

- Mix:
- ½ cup melted butter
 - 2 beaten eggs
 - ½ cup brown sugar
- Add:
- 3 cups quick oats
 - 2 teaspoons baking powder
 - 1 teaspoon salt
 - 1 cup milk
 - Raisins, optional

Bake at 350 degrees for 20 to 30 minutes in a 9x13-inch pan. Serves 8.

ANSWER — Ruth Musser of Ephrata requested a recipe for pie dough using vegetable oil instead of shortening. Thanks Beatrice Bay of Muncy for answering and for including a personal message.

Oil Pie Crust

- 1½ cups flour
 - 3 teaspoons sugar
 - Dash salt
 - ½ cup oil
 - 3 tablespoons milk
- Mix flour, sugar and salt. Mix oil and milk. Stir oil mixture into flour and work until blended. Pat into pie pan.

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Thanksgiving Feast

(Continued from Page B6)

BRIE CHEESE STUFFED BAKED POTATOES

- 3 large baking potatoes
- 3 tablespoons butter, softened
- 6 ounces Brie cheese, rind removed, diced
- 4 teaspoons chopped fresh chives

- ½ teaspoon salt
- ¼ teaspoon pepper
- Warm milk
- Paprika

Preheat oven to 400 degrees. Pierce potatoes in several places with tines of fork. Bake until tender, about 1 hour. Cut potatoes into halves. Gently scoop out potato pulp leaving shells intact. Add softened butter to coarsely mashed potatoes. Stir in cheese, chives, salt and pepper. Stir until cheese has melted. Add a little warm milk if mixture appears too thick. Spoon potato mixture into reserved shells. Sprinkle with paprika. Bake at 400 degrees, about 10 minutes or until hot. Serve immediately.

Note: Potatoes can be prepared up to 4 hours ahead of time. Store covered with plastic wrap in the refrigerator. Bake at 400 degrees for 15 to 20 minutes or until hot.

Am. Dairy Association

MILE HIGH PUMPKIN PIE

- 1 envelope unflavored gelatin
- ¼ cup cold water
- 3 eggs, separated
- 1 cup sugar
- 1½ cups pumpkin
- ½ cup milk
- 1 teaspoon salt
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ teaspoon ginger
- 1 teaspoon vanilla
- ½ cup heavy cream

Soften gelatin in cold water. In a saucepan combine sugar and egg yolks and cook until thickened. Add remaining ingredients except cream. Cook and stir mixture over medium heat until slightly thickened. Remove from heat; add gelatin and stir until dissolved. Chill until mixture is thickened. Beat egg whites, gradually add ½ cup sugar, until stiff peaks form. Beat heavy cream until stiff and gently fold into gelatin mixture. Fold in egg whites. Spoon into 9-inch baked pie crust. Chill 4 hours. Garnish with topping.

Mildred Lasley
Valley

CHEESE BREAD

- 2 packages buttermilk refrigerator biscuits
- 1 cup grated sharp cheddar cheese

Butter a loaf pan. Separate biscuits and stand on edge in 2 rows, side by side in pan. Sprinkle with cheese. Bake 30 minutes in preheated 400 degree oven until top is golden brown. Remove from pan and slice with bread knife and serve warm.

Lois Donley
Lebanon

