



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 Rodilosso 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.

QUESTION — Millie of Lititz requests a recipe for Maypo muffins. She said the recipe appeared on the back of the Maypo box several years ago.

QUESTION — Dot of Ephrata requests recipes for a Milky Way Cake and Milky Way frosting.

QUESTION — Brenda Wade of Williamstown, NJ, would like to make a pumpkin pie from scratch. She writes that all recipes call for canned pumpkin. She'd like to make a delicious one from her pumpkins.

QUESTION — Sue Sittler, Lancaster, is interested in finding a recipe for Kentucky Derby Pie.

QUESTION — A. High, Millerstown, requests a recipe for saltine crackers.

QUESTION — Lillian Edgin, Sewell, NJ, asks if there is a recipe for Mound Bar Cake or one that has coconut, marshmallows and chocolate in the ingredients.

QUESTION — Lillian Edgin of Sewell, NJ, asks what can be substituted for brandy in a recipe.

QUESTION — Sherri Meily, Mt. Union, requests a recipe for making pepperoni sticks by using ground deer meat.

QUESTION — Sherri Meily, Mt. Union, requests a recipe for chocolate peanut butter pie. She said it has crumbs between the crust and the filling.

QUESTION A Dauphin County reader wants a recipe for barley soup.

ANSWER — In answer to Melvin Heffner's request

for turnip recipes, Mrs. Leo Barshnica of Neshanic Station, NJ, suggests cooking equal amounts of turnips and carrots together. She writes, "This is very simple, but it's the only way we like turnips."

ANSWER — Ruth Musser, Ephrata, requested a recipe for pie dough using vegetable oil in place of shortening. Thanks Audrey Coleman of Elmer, NJ, who sent the following recipe.

Pie Crust

1½ cups flour
¼ cup teaspoon salt
½ cup oil
3 tablespoons ice water

Mix salt and flour; whisk together oil and water; pour into flour mixture and stir with a fork until blended. Form into a ball and roll between two sheets of waxed paper. Yields: 1 9-inch crust.

ANSWER — Barbara King, Strasburg, requested waffle and blueberry sauce recipes. Thanks to A. High, Millerstown; Ruth Weaver, Myerstown; Joan Hollinger, Kepmton; and Beatrice Bay, Muncy; for contributing recipes.

Waffles

Sift together:

2 cups flour
¼ teaspoon baking soda
1½ teaspoon baking powder
1 tablespoon sugar
½ teaspoon salt

Beat into a separate bowl until light:

2 egg yolks

Add and beat:

1¼ cup buttermilk
6 tablespoons melted butter

Combine the liquid and the dry ingredients with a few swift strokes. Do not overbeat. Beat 2 egg whites until stiff but not dry. Fold egg whites into the batter. Bake in preheated waffle iron. Cover grid surface about two-thirds. Close lid; wait about 4 minutes. When steam stops coming out, the waffle is finished. If you try to lift the top and it shows resistance, the waffle probably isn't finished baking. Wait a few seconds and try again.

Blueberry 'N Spice Sauce

½ cup sugar
1 tablespoon corn starch
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ cup hot water
2 cups blueberries

In a small saucepan, combine sugar, cornstarch, cinnamon and nutmeg. Gradually stir in water. Cook stirring constantly over low heat until mixture thickens and comes to a boil. Add blueberries and continue stirring until sauce again reaches a boil. Reduce heat, simmer 5 minutes.

ANSWER — G. Martin, Stroudsburg, requested recipes for woodchuck. Thanks to Mrs. R.L. Mendenhall of Concordville for sending one.

Hunter's Dish

4 to 6 woodchucks, skinned and vitals removed
1 stewing chicken
4 quarts water
Cook woodchucks and chicken in water for one hour. Remove all bones. Strain broth through a cheese cloth to get rid of fat. Return meat to broth. Add:

1 slice salt pork, ½ -inch thick
1 onion, sliced
6 carrots, sliced
4 ribs celery, sliced
1 can stewed tomatoes
½ clove garlic, minced
1 can corn
1 can cooked yellow-eyed beans
1 teaspoon dill
1 teaspoon ground black pepper
1 tablespoon salt

Cook for two hours, stirring occasionally.

Just before serving, add:

1 handful of flour dissolved in 1 quart milk

One-Dish Meals

(Continued from Page B6)

DO AHEAD CHEF'S SALAD

6 cups shredded lettuce greens
3 carrots, shredded
4 green onions, thinly sliced
3 stalks celery, sliced
2 cups cooked ham, cut in julienne strips
2 cups cooked chicken or turkey, cut in 2 to 3-inch lengths
1½ cups mayonnaise
3 teaspoons Dijon mustard
1½ teaspoons instant onion
1 clove garlic, minced
¼ teaspoon paprika
¼ teaspoon Italian herbs
Salt and pepper to taste
2 hard cooked eggs, sliced
Tomato wedges

In a shallow 4-quart serving dish, distribute layers of lettuce. Top with carrots, onion, celery, ham and chicken. In separate bowl, stir together mayonnaise, mustard, onion, garlic, and seasonings. Add salt and pepper to taste. Pour dressing over chicken and ham mixture. Do not mix. If preferred, refrigerate up to 24 hours. When ready to serve, toss and garnish with tomatoes and eggs. Serves 6. Note: Lettuce will stay crisp because dressing does not go through to lettuce.

Lois Donley
Lebanon

BROCCOLI-RICE CASSEROLE

3 cups cooked rice
½ cup chopped celery
1 can cream of mushroom soup
1 (8 ounce) jar Cheez Whiz®
½ cup chopped onion
¼ cup butter
1 can cream of chicken soup
2 (10 ounce) packages frozen chopped broccoli

Prepare rice and spread in bottom of 9x12-inch casserole. Saute onion and celery in butter. Add both soups, cheese and broccoli (thawed and well drained) to onion mixture. Spread mixture over rice. Bake 350 degrees for 15 to 20 minutes. Serves 10 to 12.

Black & White Cookbook



Turkey Hotline

For advice on the safe handling, storage and preparation of turkey and other meat and poultry products, call the USDA meat and poultry hotline (1-800-535-4555). The hotline has expanded its hours for the holiday season. It is open 9 a.m. to 5 p.m. Monday through Friday, Nov. 1-30, 9 a.m. to 5 p.m. on Saturday and Sunday, Nov. 19-20, and on Thanksgiving Day from 8 a.m. to 2 p.m.



Belsnickel Crafts Feature 150 Artisans

BOYERTOWN (Berks Co.) — As we busy ourselves with preparations for Thanksgiving, members of the Boyertown Area Historical Society begin preparations for their special holiday weekend event, their nineteenth annual Belsnickel Craft Show. The event

will be staged Friday, November 24, noon to 8, and Saturday, November 25, 10 a.m. to 5 p.m. at the Boyertown Elementary School and Junior High School, West, both located at Second and Madison Streets, Boyertown.

Over 150 local and regional

artisans will display woodworking, woodcarving, baskets, pottery, pine cone art, wood, tin, papier mache folk art, woven rugs, dolls and doll clothing, children's clothes, stenciling, embroidery, leatherworking, jewelry, soft sculpture, and Christmas items.

Also, quilts and quilted items, dried flowers, bread dough art, tole, weaving, scherenschnitte (paper-cutting), candy, clay sculpture, fraktur, furniture, handknitted clothing, pewter, scrimshaw, stained glass, candles, silversmithing, corn husk dolls,

gingerbread houses, punched-tin art, wooden toys, and china painting.

Donation to the Craft Show is \$3.00, children under twelve admitted free if accompanied by an adult.