

Question Corner

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ANSWER — Jo Evans, Boyds, MD, requested a recipe for coffee-can cake that is baked in a coffee can. Thanks to Mary Hoffman of Richfield and to Mrs. Mendenhall of Concordville for sending in their recipes.

Pumpkin Bread

- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 3 cups sugar
- 1 cup cooking oil
- 4 eggs
- 1½ teaspoons salt
- 2 teaspoons baking soda
- 1 cup pumpkin
- ½ cups water
- 3 cups flour
- 1½ cups chopped nuts

Beat first six ingredients together. Add pumpkin, water, soda and flour. Fold in nuts. Grease well; lightly flour three one-pound coffee cans. Bake at 350 degrees for one hour.

Fruitcake

- 1½ cups flour
- 1½ cups sugar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon ground cloves
- 1 cup grated raw carrots
- 1 cup salad oil
- 3 eggs
- 2 tablespoons hot water
- 1 cup chopped nuts
- ½ cup white raisins
- ½ cup brown raisins
- ½ cup mixed candied fruit
- ½ dozen candied cherries

Stir together first seven ingredients. Finely grate carrots. In a large bowl, beat oil and eggs together. Add hot water and continue to beat. Stir in grated carrots. Add flour mixture, nuts, raisins and mixed candied fruit. Mix together thoroughly. Turn batter into a greased and floured two-pound coffee can. Place candied cherries on top. Place in a crock-pot. Cover top of can with six to eight paper towels. Cover crockpot. Cook 3½ hours on high. DO NO PEEK until last half hour.

ANSWER — A Dauphin County reader wanted a recipe for barley soup. Thanks to Gladys Willis of Liverpool, Janet Gehman of New Holland, and Teresa Todd of Newville for sharing theirs.

Barley Soup

- 1 pound stew meat cut in ½ -inch cubes
- 1 tablespoon vegetable oil
- ½ cup chopped onions
- 1 clove garlic, minced
- 7 cups water
- 1 (16-ounce) can undrained and chopped tomatoes

- ½ cup barley
- ½ cup each celery and carrots
- 1 bay leaf
- ½ teaspoon basil
- 1 (16-ounce) can cut green beans

In 4-quart saucepan, brown meat in oil. Add onions and garlic. Continue cooking until onions are tender. Drain. Stir in remaining ingredients. Bring to a boil; reduce heat and simmer 50 to 60 minutes or until meat and barley are tender, stirring occasionally. Serve with a dollop of sour cream.

Beef Barley Soup

- 1½ pounds ground beef
- 6 cups water
- 6 beef bouillon cubes
- 3 (8-ounce) cans tomato sauce
- 2 tablespoons Worcestershire sauce
- ¾ cup barley
- 1 large onion, chopped
- 1¼ cups chopped celery
- 2 carrots, cut in bite-sized pieces.

Brown ground beef; add next four ingredients. Season to taste with salt, pepper, parsley, and oregano. Bring to a boil. Add remaining ingredients. Simmer 1½ hours and serve. If too thick, add water. Serves 6.

Mushroom Chicken Soup With Barley

- 2½ quarts water
- 3 pounds chicken parts
- 1½ cups sliced celery or peas
- 1½ cups sliced carrot
- ½ cup chopped onion
- 2½ teaspoons salt
- 1 teaspoon thyme leaves
- 1 bay leaf
- ¼ teaspoon pepper
- 1 pound fresh mushrooms
- ¾ cup barley, uncooked

In a large saucepan, place water, chicken, celery, carrot, onion, salt, thyme, bay leaf, and pepper. Bring to a boil. Reduce heat and simmer, covered, until chicken is tender, about 1 hour. Meanwhile, rinse, pat dry, and slice mushrooms; set aside. Strain chicken and vegetables, reserving broth. Remove chicken from bones and cut into cubes. Return chicken, vegetables, and reserved broth to saucepan along with barley and mushrooms. Bring to a boil. Reduce heat and simmer, covered, until barley is tender, about 40 minutes. Serves 8.

Barley Soup

For each quart of soup stock used, use ¼ cup barley. Heat chicken, beef, or venison stock and barley to a boil. Turn off heat and let soak for 6 hours. Add 1 cup diced, cooked meat, two diced potatoes, 1 tablespoon dehydrated onion, 1 tablespoon dehydrated "soup greens", 2 sliced carrots. Cook until carrots and potatoes are tender, about 45 minutes. This makes a very hearty soup.

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Festive Treats

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CHEESE BELLS

- 1 cup (4 ounces) finely shredded Provolone cheese
- 1 cup (4 ounces) finely shredded Swiss cheese
- 1 package (3 ounces) cream cheese
- ½ teaspoon instant minced onion
- 2 tablespoons milk
- ¼ teaspoon Worcestershire sauce OR hot pepper sauce
- Small pimiento-stuffed olive slices
- Pimiento strips

Cream cheeses and minced onion. Gradually add milk and Worcestershire sauce; beat until thoroughly blended. Pack into 3 salad molds, ½ cup each. Refrigerate. Prepare 1 day in advance to blend flavors. Unmold onto greens, garnish using thin slices of pimiento placed in the shape of a bow at the top.

Am. Dairy Assoc.

IVORY CASHEW CHEWS

- 3 cups vanilla milk chips OR chopped white chocolate
- 1 can sweetened condensed milk
- 4 cups natural cereal with raisins and dates
- 1 cup coarsely chopped salted cashews

Place chocolate and sweetened condensed milk in medium-sized heavy saucepan. Heat over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Combine natural cereal and nuts in large mixing bowl. Pour chocolate mixture dry mixture. Stir to evenly coat dry mixture. Form mixture into 1-inch diameter balls. Place on waxed paper covered cookie sheet. Refrigerate 3 to 4 hours before serving. store in covered container in refrigerator. (Can be frozen in covered container up to 1 month. Thaw and store in refrigerator).

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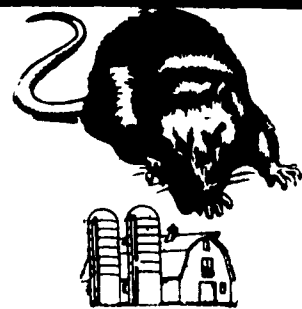
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