

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

QUESTION — Linda Adam would like a recipe for making yogurt-covered pretzels and nuts like those you buy in grocery stores.

QUESTION — Dorothy McQuade, McConnellsburg, requests a recipe for a nut cake that has several kinds of nuts in it and is baked in an angel food cake pan. The cake is often used in place of fruit cake.

QUESTION — Phyline Northeimer of Narvon requests a recipe for preserving eggs in a "water glass solution." She said that her mother kept uncooked eggs for many months in this solution.

QUESTION — Madison, NJ, resident Hazel Doherty recently visited Pennsylvania and was served a boneless rolled pork roast called porketta. She'd like to know the seasonings used on the roast.

QUESTION — Lewis Berkenstock of Emmaus asks how to make homemade scrapple.

QUESTION — Cindy Stahl of Lititz asks for a vanilla frosting recipe to ice sugar cookies. She wants the icing to be fluffy but to harden slightly on top so it does not stick to plastic wrap when covered or that it would not come off when the cookies are stacked loosely.

QUESTION — Bob Sullivan, North Wales, would like a recipe for pumpkin butter.

QUESTION — Karen Zimmerman, Myerstown, asks for a good recipe for split pea soup and other recipes using split peas.

QUESTION — Carol Hoch of Berrysburg writes that she tried the recipe for granola bars submitted by Karen Zimmerman. Carol said the mixture tastes delicious, but it did not harden and needed to be eaten with a spoon. Could Karen or someone tell her if the mixture needs to be cooked to create a taffy-consistency so that it stays in bars.

ANSWER — V. Martin of Springfield, VA, asked where the pumpkin recipe cookbook can be purchased. "The Best of the Pumpkin Recipes" is sold through the mail only. Send \$6.75 plus 95 cents for postage and handling to Sterling Cookbooks, P.O. Box 16, Penndel, PA 19047. Make sure you enclose your name and address. For additional information, call collect (215) 752-4422.

ANSWER — Mrs. Donald Rettburg, Woodbury, wanted a recipe for yarns and apples. Thanks to Cindy Stahl, Lititz, for answering.

Judy's Spiced Apples & Sweet Potatoes

- 3 medium sweet potatoes
- 4 cooking apples that will remain firm
- ½ cup brown sugar
- 3 tablespoons butter
- Cinnamon to taste
- Dash of salt

Peel potatoes and slice 1½-inch thick. Peel and quarter apples. In a 9x13-inch glass pan arrange potatoes and apples so they do not overlap. Sprinkle salt on sweet potatoes and cinnamon on apples. Crumble brown sugar over entire casserole. Dot with butter. Bake at 350 degrees for 1 hour or until potatoes are done. Contributor writes that she also adds one-inch cubes of canned or smoked ham to the mixture before baking.

CORRECTION — Susanna Bicher of Bethel writes that her suggestion for cooking together equal amounts of turnips and sweet potatoes should have included cooking with your choice of meat.

ANSWER — Lillian Edgin of Sewell, NJ, asks what can be substituted for brandy in a recipe. Thanks to an unidentified reader who wrote to say that Joyce Battcher who writes Microwave Minutes said that ¼ cup brandy can be substituted with ¼ teaspoon ground cinnamon and ¼ cup orange juice. Another suggested substituting apple juice. And Fern Leinbach of Narvon merely substitutes water.

ANSWER — Thanks to Christine Schade of N. Huntingdon who sent in a recipe for broccoli salad that had been requested by Estella Fink of Allentown.

Broccoli Salad

Sauce:

- 2 cups mayonnaise
- 4 tablespoons vinegar
- ¼ cup sugar

Mix well and let set overnight in the refrigerator.

Mix together:

- 1 pound bacon, fried and crumbled
- 1 red onion, sliced or chopped
- 1 cup shredded cheddar cheese
- 2 bunches broccoli
- 2 carrots, grated

Pour sauce on broccoli mixture and refrigerate 2 to 3 hours. Keeps for 3 to 4 days.

(Turn to Page B9)

Low-Salt

(Continued from Page B6)

VEAL SCALOPINI

- 4 veal cutlets
- 1 small clove garlic, quartered
- 2 tablespoons oil
- 1 tablespoon flour
- Freshly ground black pepper
- ¼ teaspoon nutmeg
- 1 small onion, thinly sliced
- ½ cup tomato juice
- 1 4-ounce can sliced mushrooms, drained; or ½ pound fresh mushrooms
- ½ teaspoon paprika
- 2 tablespoon coarsely chopped parsley

Saute garlic in oil over low flame for 5 minutes. Discard garlic. Brown cutlets in oil.

Mix flour, pepper and nutmeg. Sprinkle over the browned meat. Add onion and tomato juice. Cover skillet and simmer about 20 minutes, turning the meat several times. Add more liquid if necessary.

Add mushrooms, cover and cook 8 to 10 minutes longer.

Serve on a warm platter with the sauce, garnished with paprika and parsley.

Am. Heart Association

OATMEAL COOKIES

- 1 cup margarine
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 cup sifted all-purpose flour
- ½ cup whole wheat flour
- ½ cup egg substitute or 4 egg whites

1 teaspoon vanilla

1 teaspoon baking soda

3 cups rolled oats

¾ cup chopped walnuts or raisins

In a large bowl, cream together margarine and sugars until well blended. Add egg substitute and vanilla and beat well. Mix together flours and soda; gradually blend into creamed mixture. Stir in oats and walnuts until blended. Cover bowl and chill about 4 hours. To shape cookies, roll a slightly rounded tablespoon of dough between the palms of the hands into a round ball. Place 4 inches apart on baking sheet. Wet a fork and press cookie about ¼-inch thickness. Bake at 350 degrees for about 14 minutes. Place cookies on wire rack to cool. Makes about 5 dozen cookies.

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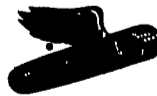
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