



Cook's Question Corner

If you are looking for a recipe but can't find it, 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 — A fan from New Jersey requests a recipe for apple toad pie. She would also like recipes for low fat and low cholesterol macaroni and cheese. If we do not receive answers to this request within a week, we will drop the request.

QUESTION — Kathy Keeny, Glen Rock, would like a good fruit cake recipe like the one she lost. She said it was baked in a tube pan that was put in a cold oven to start baking for 2 to 3 hours. The cake had rum extract but no liquor.

QUESTION — M. Martin from Mount Joy would like a recipe for white mousse like Bonanza Restaurant serves in a Jell-O ring.

QUESTION — Mrs. James Ollinger of Lancaster would like to have a recipe for "Moravian Buns," sometimes called small cakes. They are round with brown sugar circle in center. She likes the kind made by Achenbach's.

QUESTION — Patricia Smith, Gore, Virginia, would like recipes for beef stew that includes a nice, thick, brown gravy, and can be canned; and for red pepper soup, which is thick and cheesy with tiny bits of red pepper. "It's delicious, but not too hot or bite-y," she writes.

QUESTION — Mary Miklaris, of Thompson, Ohio, would like recipes for a Mock Pecan Pie that is made with pinto beans; a fruit cake made with Jack Daniels, and Washington Pie Squares that the bakeries used to sell for five cents during the Depression.

QUESTION — Mrs. Allen Miller, Catawissa, would like the recipe for shoo fly pie that doesn't cook out. The recipe was published within the last several months, but she lost it.

QUESTION — Mrs. David Fisher, Lewistown, is looking for ways to obtain sugar products from sugar beets.

QUESTION — Mabel Barkman, Three Springs, would like to know the exact amount of marshmallow creme to add to the pumpkin whoopie pie filling. The recipe was in the February 23 issue, but the contributor did not specify the amount.

QUESTION — Greta Dise, Glen Rock, would like a recipe for dill pickles that stay hard and crisp like the ones that are purchased refrigerated in the groceries.

QUESTION — Joan St. Germain of Attleboro, Ma. enjoyed the applesauce and pumpkin cakes that are canned in wide mouth canning jars (the recipes appeared in this paper). She asks if anyone has a recipe for quick breads that can be made in canning jars?

QUESTION — Mrs. Lewis Kofron of Claymont, Del. would like a recipe for salting mackerel to keep for several months.

QUESTION — Laurie Woodrick of Belle Mead, NJ tried the apple fritter recipe before the correction was put in. Please note the apple fritter recipe uses 4 to 4½ pounds, not cups, flour. Also she would like to know if these fry best in solid shortening or what is best since she thinks oil is too absorbent and heavy. What do our readers suggest?

QUESTION — Tina Forry would like a recipe for salsa to can and for salt dough pies.

QUESTION — Mrs. Jonas Troyer, Wyoming, Del., would like recipes for both lemon filling and peanut butter filling used in doughnuts.

QUESTION — Susan Unger of Berkeley Springs, W.Va., would like the name and address of a candy mold company where she can mail order candy molds.

QUESTION — Cara Brumbaugh of Catlett, Va., would like recipes for breakfast casseroles containing eggs or sausage.

QUESTION — Mrs. Pearl Griffith of Glen Moore has lost her recipe for corn cob jelly. She told someone about the jelly, but the person does not believe it exists. Readers, come to her defense.

QUESTION — Mrs. Arthur Yoder, Doylestown, would like a recipe for potato stuffing.

QUESTION — A reader wants a recipe for potato puffs or Fat Fascals.

QUESTION — Claire Landis, Farmville, Va., is looking for a recipe for fried squash blossoms.

QUESTION — Joann Hensley, McGaheysville, would like Amish recipes, especially for Amish macaroni and Amish vegetable salad.

QUESTION — Margaret Shaud, Columbia, would like to know how to make goatmilk candy that tastes like taffy in vanilla, chocolate, and strawberry flavors.

ANSWER — Edie Richlin of Dushore would like to know how to make the starter for "Friendship Cake" that takes 30 days to make. Also, Edna Saulpaugh asked for the Amish bread starter that was published. She used it several times, and loved it. Chris Abbott, Lancaster; Virginia Snyder, Brodbeck; Judy Eaton, Felton; Patricia Meyer, Loganton; and Sondra Sanger, who had questions about the sourdough recipes. You must obtain your sourdough starter from a friend or make your own starter from the Amish Friendship Starter Dough to use in the sourdough recipes. Thanks to Lois Kessling, Port Matilda, and to Betty Biehl of Mertztown, for sending recipes.

Amish Friends 'p Starter Dough

½ teaspoon dry yeast
1 ounce warm water
1 tablespoon sugar
1 tablespoon vinegar
½ teaspoon salt
1 cup flour
1 cup milk, room temperature

Dissolve yeast in warm water. Add all ingredients in a bowl with plastic wrap and let stand in warm place two days to ferment. It will become bubbly and have a sour smell. After the second day, start your friendship bread recipe.

Amish Friendship Bread

Put 1 cup starter in a large bowl. Cover.
Day 1: Do nothing.
Day 2, 3, 4: Stir
Day 5: Add 1 cup flour, 1 cup sugar, 1 cup milk, and stir.
Day 5, 6, 7, 8, 9: Stir.
Day 10: Add 1 cup flour, 1 cup sugar, 1 cup milk, and stir.

Pour 1 cup batter into 3 containers and give to friends with a copy of instructions. Use the fourth one cup container for the following bread recipe.

1 cup sourdough
⅓ cup oil
1½ teaspoons baking powder
¼ teaspoon baking soda
3 eggs
1 cup sugar
2 cups flour
½ teaspoon cinnamon
Dash nutmeg
Raisins and nuts, optional

Butter and sugar 2 loaf pans. Pour in batter, top with brown sugar or two grated carrots, if desired. Bake at 350 degrees for 60 minutes.

Friendship Cake Starter

Use the one cup starter from a friend or the one made from the Amish Friendship Starter Dough.

Put starter in a one-gallon covered container and keep at room temperature for 30 days.

Add 2½ cups sugar and 1 16-ounce can of sliced peaches and juice. Stir once a day for 10 days.

On the 10th day, add 2½ cups sugar and 1 16-ounce can of chunk pineapple and juice. Stir once a day for 10 days.

On the 20th day: add 2½ cups sugar and 1 16-ounce can fruit cocktail with juice and 1 10-ounce jar maraschino cherries with juice. Stir once a day for 10 days.

On the 30th day: Drain liquid and divide fruit into thirds. This will make three cakes. Divide juice into thirds and give the starter and recipe to two friends along with the recipe.

The starter cannot be frozen.

Friendship Cake

1 yellow or white cake mix
⅓ cup oil
4 eggs
1 cup chopped walnuts
1 box instant vanilla pudding
½ of the fruit friendship cake starter.
Mix together all ingredients. Bake in greased and floured tube pan for 50 minutes at 350 degrees.

(Turn to Page B9)

Homemade Ice Cream Recipes Can Win

HARRISBURG (Dauphin Co.) — Dairy promotion activities at the fourth annual Philadelphia Fair will include an old-fashioned Ice Cream Churn-Off.

The contest is sponsored by the Pennsylvania Dairy Promotion Program and will be part of the Pennsylvania Department of Agriculture's festivities during the "Pennsylvania Pride Weekend."

The contest will be held on Saturday, May 18, beginning at 2 p.m. All activities will take place in the main building of the Philadelphia Park Racetrack. PDPP and other agricultural commodity organizations will be sponsoring recipe demonstrations and informational exhibits about Pennsylvania's agricultural industries.

Pennsylvania residents, except those who have a professional food status or are affiliated with the Pennsylvania Dairy Promotion Program, are invited to enter the contest. The first eight eligible entries received will be selected to compete in the contest.

To enter, contestants should print their name, address, and telephone number on an 8½ x 11-inch piece of paper. Attach a complete copy of the recipe and mail to Pennsylvania Pride Weekend, Ice Cream Churn-Off, Pennsylvania Dairy Promotion Program, 2301 North Cameron Street, Harrisburg, PA, 17110-9408.

Entries must be received in the Pennsylvania Dairy Promotion Program office by May 1. The recipes become the property of the Pennsylvania Dairy Promotion Program.

All entries must use REAL dairy products. Pasteurized processed eggs must be substituted for raw eggs. Recipe entries must be original and not have been previously published or won an award. Offer is limited to one entry per family, 4-H club, FFA chapter, or other organization. Teams will be limited to no more than four members.

For entry rules, send self-addressed and stamped envelope to the PDPP, 2301 N. Cameron St., Harrisburg, PA 17110-9408.



Lancaster Society 8

Lancaster Society of Farm Women 8 met on March 13 at the home of Margaret Heisey, Mountville.

Devotions were by Kathryn Hess. Hostesses were Margaret Heisey and Agnes Houseal.

Paul Taylor of the UGI Corporation presented a slide program on safety and also told of ways to save energy dollars in the home.

The April 10 meeting will be at St. John's Lutheran Church, Mayton, at 12 noon. Members will entertain Society 11 with a covered dish luncheon.