



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 — Patricia Smith, Gore, Virginia, would like a recipe for red pepper soup, which is thick and cheesy with tiny bits of red pepper. If we do not receive an answer to this question within the next two weeks, we will drop the request.

QUESTION — Mrs. David Fisher, Lewistown, is looking for ways to obtain sugar products from sugar beets. If we do not receive an answer to this request within the next two weeks, we will drop it.

QUESTION — Laurie Woodrick of Belle Mead, N.J. would like to know if apple fritters fry best in solid shortening or what is best, since she thinks oil is too absorbent and heavy.

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

QUESTION — Betty Light, Lebanon, would like to know where she can find dehydrated egg whites and a product that is called egg white substitute.

QUESTION — Rhonda A. Scanlon of Cherry Hill, N.J., would like a recipe for apple cider donuts.

QUESTION — Linda Beiler of Ronks would like a recipe for homemade energy bars using carob as the topping.

QUESTION — Sherri Meily, Mt. Union, would like to know where to find a used candy melter or coating machine or a company that sells them.

QUESTION — Barb Minich of Shermansdale would like a recipe for tuna casserole that contains Monterey Jack cheese, pimento, and Bisquick.

QUESTION — James Coffey of Elkton, Md., would like to know how to can sugar pod peas. He would also like a recipe to can sweet and sour sugar pod peas.

QUESTION — Carol Grove of Somerville, Va., would like the recipe for Heavenly Jam that specifies the exact measurements of pineapple and whether the juice should be used. She writes that Lancaster Farming's food section is better than any other food magazine or cookbook. Thanks to our readers who make this possible.

QUESTION — Loretta Zimmerman of Manheim would like a recipe for tomato sauce that tastes like that used by Chef Boyardee Raviola.

QUESTION — R.G. Kamoda of Monongahela would like a recipe for chicken and dumplings and one for chicken and biscuits.

QUESTION — Connie Weaner of Gettysburg would like a recipe for Skippy Peanut Butter Calico Fudge. She said the recipe appeared on the Skippy peanut butter jar when she was a little girl.

QUESTION — Mrs. Martin from Hagerstown, Md., would like a recipe for pizza sauce to can that tastes like Pizza Hut's or Schwan's. She would also like a pizza crust recipe that tastes like Schwan's.

QUESTION — Mrs. Harvey Martin from Denver would like to know where she can buy sugar beet seeds.

QUESTION — Mrs. John Fox, Walnutport, asks if corn cob jelly is made from fresh or dried corn cobs.

QUESTION — Constance Copeland of Kirkwood, N.Y., would like the recipe for homemade root beer that had been published several weeks ago in this column.

QUESTION — A reader from Manchester, Md. would like a recipe to make chocolate-covered raisins.

ANSWER — Mrs. Gilbert Calhoun asks that why, in the recipe for the Brickerville House chocolate cake recipe with peanut butter icing, there is no baking powder listed in the ingredients? In the directions to the mixing, baking soda, baking powder, and salt are listed. She asks if we could please correct this.

ANSWER — Verna Achenbach, Lebanon, requested recipes for mountain leeks. Thanks to Eva Southard, Glen Rock, Pa. for the following recipe:

Mountain Leeks

Part of the green top, as well as the lower white section, is used. Beardlike roots, upper tops and outer skins must be removed. Wash and boil, uncovered, in a large quantity of salted water, 20 minutes or until tender. Drain, dress with melted butter, margarine or cream, or sprinkle with mild grated cheese, cover and leave over lowest heat 5 minutes or until cheese melts. Allow 3 or 4 leeks to 1 serving. Can also be boiled with potatoes in meat broth.

ANSWER — For the reader that requested a recipe for pickled beets recently, Virginia Hayden, Bushwood, Md., sent the following recipe:

Pickled Beets

- Small whole beets
- 2 cups water
- 2 cups vinegar
- 2 cups sugar
- 1 teaspoon salt
- 1 tablespoon mixed spices

Select small beets, cook until tender in boiling water, then drain, cover with cold water, and slip off the skins. If beets are larger, they should be cubed or sliced. Make syrup of the water, vinegar, sugar, salt, and spices tied in a bag, pour over beets and heat to boiling, then cook 5 minutes. Remove spice bag, pack in clean hot jars, and seal at once.

ANSWER — Elizabeth Stoltzfus answered a request for apple butter pie from Bette Lawrence.

Apple Butter Pie

- 1 gallon apple butter
- 6 quarts apple sauce
- 4 cups sugar
- 1 teaspoon salt
- 2 teaspoons of cinnamon
- 3/4 teaspoon nutmeg
- 2 cups of clear jel mixed with water

Mix all together and put in unbaked pie shell along with a crust on top. Brush with beaten egg for a nice brown crust. Bake at 375 degrees for 30-35 minutes. Makes around 22-24 pies. The filling can also be frozen for later use.

ANSWER — A. Hoover, Reinholds, answers a request for boiled apple dumplings.

Boiled Apple Dumplings

Dumplings in apple syrup sauce:

- 1 1/2 cups corn syrup
 - 1 cup water
 - 2 tablespoons butter
 - 3 medium apples, sliced
 - 1/2 teaspoon cinnamon
- Dumplings:
- 1 cup flour
 - 2 teaspoons baking powder
 - 1/4 teaspoon salt
 - 2 teaspoons sugar
 - 1/4 teaspoon nutmeg
 - 1/8 cup of milk
 - 1 egg

Mix sauce ingredients, bring to boil. Mix dumpling ingredients and drop by spoonfuls into boiling syrup. Cover tightly and cook 20 minutes. Don't remove cover during cooking period.

ANSWER — Ruth H. Bushong has sent along two recipes for Mary Ann Ebersol for ice cream toppings. These two are mint toppings:

Marshmallow Mint Sauce

- 1/2 cup sugar
- 1/4 cup water
- 8 marshmallows
- 1 egg white
- 1 drop oil of peppermint

Boil sugar and water 5 minutes. Add marshmallows cut in small pieces (using scissors) and add gradually to egg white, which was beaten until stiff. Flavor, add green coloring to a desired shade, and chill.

Pineapple Mint Sauce

- 1 cup crushed pineapple
- 1 cup sugar
- 3/4 cup water
- Green coloring
- 6 drops oil of peppermint

Simmer pineapple, sugar, and water for 10 minutes. Cool, color, and add peppermint. Chill.

Greenwood Student Elected FFA President

MARY LAEGER-HAGEMEISTER
Dauphin Co. Correspondent
MILLERSTOWN (Perry Co.)— Her one-year duties include being the leader of 10 FFA Chapters in Perry, Cumberland, and Dauphin counties, preside over meetings, and coordinate and implement the area leadership conference for the officers of individual chapters to be held in September.

Amy Byers, a junior at Greenwood High School, was recently elected area president for FFA.

MeeCee Baker, FFA advisor, explained the process. "The cream of the crop of the junior class in each school are qualified. Each school chapter selects one person who meets the qualifications to compete to be an area officer. Amy then filled out an application and was interviewed by last year's officers."

When asked what her goals are for her term as officer, Amy said, "I want to have a successful leadership conference. I hope to have it motivational so that it can help individual chapters."

Amy has already been motivating others in her own chapter.

Baker said, "Amy has been a very dedicated leader in our chapter. She did an excellent job in coordinating our citrus sale. Currently she is president of the parliamentary procedure team, which recently won first place in the three-county area competition. Furthermore, she is very responsible and I'm sure she will do a fine job as area president."

Amy demonstrates her sense of dedication and responsibility in a variety of ways. In FFA, she has attended national convention for two years, state mid-winter convention, and FFA Week at Penn State. Other activities include State Legislative Conference, speaking contest, parliamentary procedure team, and prepared public speaking. She has advanced to area competition in speaking and dairy foods. Amy is also part of the livestock judging team and exhibiting animals at the county fair and Farm Show.

In addition to her various FFA activities, Amy is involved in the Perry County 4-H Livestock Club and serves as vice president. She is involved in the youth group at her church, SADD (Students Against Drunk Driving), and student council at school.

Amy's personal career goals include becoming a state FFA officer and attending Delaware Valley College to get a degree in animal science. Of special interest to Amy is research.

When asked what FFA has done for her, Amy said, "It has given me more self-confidence and a better attitude to others."

