



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

QUESTION — Marie Geisinger wants a recipe for crock jam.

QUESTION — Grace Ikeler, Bloomsburg, would like instructions to make beef jerky.

QUESTION — Hazee Few of Keymar, Md., would like to know how to make homemade root beer that takes yeast. She said that hers never turns out right. She would also like a recipe for Feistata, a type of Mexican pizza.

QUESTION — Mrs. C. Zielinski of Strykersville, N.Y., would like to know how to prepare winter wheat that she has grown for bread.

QUESTION — George Spencer of Hopewell, NJ, would like to know how to make buttermilk. Can milk be store bought or must it be raw?

QUESTION — Mr. and Mrs. Alfonso Troina, East Hanover, NJ, would like a recipe for garlic pickles.

QUESTION — Betty Hearne of Townsend, Del., would like to know how to make spearmint tea from fresh or dried spearmint plants.

ANSWER — For those interested in making jams and jellies without sugar, Peggy Keck of Boyertown writes that there is a new pectin called low methoxyl pectin that requires calcium instead of sugar to make it set. The jam or jelly can be made with as little sugar as you desire or with a sugar substitute. The low methoxyl pectin and the calcium may be purchased from Walnut Acres in Penns Creek, PA 17862. Directions for making jam and jelly are included with the pectin and calcium.

Melissa Adamire Wears Juniata Crown

CHRIS McCAHREN
Juniata Co. Correspondent
THOMPSONTOWN (Juniata Co.)— Melissa Adamire, the 18-year-old daughter of Russell and Mary Ellen Adamire of Mifflintown, was recently crowned the 1991 Juniata County Dairy Princess. Melissa is a 1991 graduate of Juniata High School where she was an active member of the Scholastic J, Varsity J, National Honor Society, chorus, band, softball, and field hockey teams. She is also involved with community activities such as the 4-H Dairy Club, Lost Creek Mennonite Church, and the Juniata Valley Chorus.

Melissa is the owner of several Holstein cows at her parents'

dairy farm outside of Mifflintown. She enjoys sports, biking, hunting, and being outdoors. Currently her career plans are to be a DHIA supervisor with the possibility of further schooling in the future.

During the evening's events, which were sponsored by the Juniata County Dairy Promotion Committee at the Walker Grange, the Dairy Maids, Traci Saner, and Kristel Stanton were recognized for their role in promoting the dairy industry. Former dairy princesses were introduced, and those present told the audience about their jobs and families along with other items of interest since the years of their reign.

The newly-crowned Melissa

Adamire presented an entertaining and educational skit. Melissa also answered an impromptu question.

Melissa presented the June Baby Gift Award to Mr. and Mrs. William Wenrich of Thompsonstown for having the first baby born in June to a Juniata County resident.

Two Juniata County farms were selected to receive the Dairy of Distinction Award for their attractive and well-kept dairy operations. This year's recipients included the Norman Love family of East Waterford and the Sam Shearer family of Port Royal.

The Dairy Princess Pageant came to a close with the milk toast led by Master of Ceremonies George Setlemeyer followed by the presentation of gifts to the new dairy princess. To end the evening, everyone enjoyed a "Create Your Own" Sundae Bar.



Retired County Agent George Setlemeyer, who served as the master of ceremonies at the Juniata pageant, offers a milk toast. Joining him are 1991 Dairy Princess Melissa Adamire, center, and Dairy Maids, Karen Noss, left, and Traci Saner, right.

ANSWER — Constance Copeland of Kirkwood, N.Y., requested the recipe for homemade root beer that had been published several weeks ago in this column. Thanks to Helen Labaugh, Hanover, who sent the recipe.

Homemade Root Beer

2 fluid ounces Root Beer extract
 5 pounds granulated sugar
 5 gallons lukewarm water
 ½ cake fresh yeast
 1 cup lukewarm water

Dissolve yeast in 1 cup warm water. Combine sugar and 5 gallons of water in large crock, stirring well. Add the yeast mixture to the sugar water. Pour in the root beer extract. Mix well. Bottle immediately in soda bottles. Cap tightly. Set bottles in the sun for one half day. Handle the bottles very carefully. Let set three or four more days away from sunlight before using.

ANSWER — Mrs. John Fox of Walnutport wanted to know whether to use dry or fresh corn cobs when making corn cob jelly. Last week, a reader wrote that she uses fresh, this week Loretta Kurtz, Allensville, and others have written that you use dried cobs from shelled corn, which makes a red-colored jelly. Here is Loretta's recipe.

Corn Cob Jelly

8 red corn cobs, washed
 Boil for one hour in 3-quarts of water. Strain. Use:
 3½ cups corn cob water
 1 box Sure-Jell (follow directions on box for red raspberry jelly)

Small amount of red food coloring to make jelly pink
 Fill containers and refrigerate.

Peachy Eating

(Continued from Page B6)

FREEZER JAM

3 cups mashed peaches
 3 tablespoons lemon juice
 5 cups sugar
 1 box powdered pectin
 1 cup water

Prepare peaches and mix with lemon juice and sugar. Let stand 20 minutes, stirring occasionally. Combine powdered pectin with water; boil 1 minute, stirring constantly. Add pectin to peach mixture. Stir about 2 minutes. Pour jam into half-pint freezer containers until set. Store in freezer. Makes 4 to 6 half-pint containers.

NJ Peach Promotion Council

PEACH CRUMB PIE

Crust for 10-inch pie
 2 cups flour
 ¼ teaspoon salt
 3 tablespoons milk
 2 teaspoons sugar
 ¾ cup oil

Combine ingredients in bowl and mix with spoon. Press two-thirds of dough mixture into bottom of pie plate. Reserve one third for topping.

Filling:

8 peaches, sliced
 2½ tablespoons flour
 ¾ cup sugar
 ¼ teaspoon salt
 1 teaspoon lemon juice
 ½ cup brown sugar

Mix together all ingredients except brown sugar. Pour mixture into prepared pie shell. Sprinkle with brown sugar and dot with butter. Crumble remaining one-third of crust dough on top. Bake at 425 degrees for 50 minutes. Cool before serving.

Kathleen Benton
 Atco, NJ

SINFUL PEACH PIE

4 peaches
 ¾ cup nonfat dry milk
 1 envelope unflavored gelatin
 ¼ teaspoon vanilla
 1 tablespoon lemon juice
 ½ cup water

2 packets artificial sweetener
 Soften gelatin in ¼ cup water; meanwhile, line 8-inch pie pan with 2 sliced peaches. Finely dice remaining peaches; set aside. Add ¼ cup boiling water and dry milk to softened gelatin; beat 5 minutes at high speed. Stir in lemon juice, vanilla, sweetener and diced peaches; pour mixture over sliced peaches. Chill.

Maple Lawn Farms
 New Park

Gourmet
CHEESEBURGERS