



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

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

**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** — Hazee Few of Keymar, Md., would 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** — Roland G. Kamoda, Monongahela, would like to know what one uses to grate horseradish. He would also like to know where to mail order jalapeno hot peppers and how to make a good hot sauce.

**QUESTION** — A Millmont reader would like a recipe for vegetable lasagna.

**QUESTION** — Betty Pierce of Ephrata is interested in a recipe for Hoppin' John, which she believes includes rice and peas.

**QUESTION** — Carla Histan of Charlottesville, Va., would like a recipe for macaroni salad that tastes like that from Shady Maple Farm Market. She writes that the salad is a hit in her family. Since they moved to Virginia they can no longer purchase it.

**QUESTION** — Dorothea R. Coverdale, Harrington, Del., would like the recipe for Zucchini Rings that appeared in the paper last summer. She also would like the recipe for freezer corn that a woman by the name of Delores submitted last year.

**QUESTION** — Anne Fenley, Perkasie, would like a recipe for Philadelphia cheese steak hoagies.

**QUESTION** — A Lancaster reader would like someone to sell her home-canned peaches and home-frozen corn.

**QUESTION** — Esther Burkholder, New Providence, wants a recipe for pickled jalapeno peppers.

**QUESTION** — Barb Gayman, Chambersburg, would like a recipe for orangeade made from orange juice concentrate or fresh oranges.

**QUESTION** — The Home On The Range column will soon be featuring recipes for healthy eating. If you have a recipe or have methods you use to adapt regular recipes to make them healthier, please send them to us.

**QUESTION** — Loretta Baner would like an oatmeal raisin cookie recipe without sugar. Last year the recipe appeared in the recipe section. I made it and everyone loved it. Since then I have misplaced it.

**QUESTION** — Beverly Fishel, Williamsport, would like a recipe for zucchini drop cookies.

**QUESTION** — Ruth Ann Gibble, Roaring Branch, would like a recipe for salsa that is similar to the flavor of Frito Lay, medium.

**QUESTION** — Hannah King would like a recipe to make lollipops.

**QUESTION** — A Virginia reader said that a recipe for Lo-Cal chicken gravy sent in by Betty Light did not specify the amount of cornstarch to use. Betty, please the information, thanks.

**QUESTION** — Cindy Stahl, Lititz, would like recipes for quick-to-fix packed lunches that are not the same old sandwich and banana type. They must be nutritious, tasty enough for a preschooler and diet-minded as well. They may not be messy or require refrigeration.

**QUESTION** — Cindy Stahl, Lititz, would like an easy recipe to make duck that does not taste greasy.

**ANSWER** — Mrs. C.M. Haas, Monocacy Station, wanted a recipe for sweet potato biscuits that tastes like those served at English's in Maryland. Thanks to Cindy Stahl, Lititz, for sending one that is printed in a cookbook called "Sweet Potato Recipes by Homemakers of Virginia's Eastern Shore."

### Sweet Potato Rolls

- 1 package dry yeast
- 1½ cups warm water
- ¾ cups sugar
- 1¼ teaspoons salt
- ¾ cup liquid shortening
- 2 eggs
- 1 cup lukewarm mashed sweet potatoes
- 7 to 7½ cups flour

In mixing bowl dissolve yeast in warm water. Stir in sugar, salt, shortening, eggs, potatoes, and half the flour. Mix in remaining flour until dough is easy to handle. Turn onto lightly floured board. Knead until smooth, about 5 minutes, adding extra flour, if needed as you go. Place greased side up in greased bowl. Cover with plastic wrap. Refrigerate for 2 hours (dough will double). Take out amount you are going to use. Roll out to ¼ -inch thick and cut with small floured tumbler. Let rise until light, about 1 hour. Bake 15 to 20 minutes at 400 degrees. Yields approximately 3 dozen rolls, depending on size of tumbler.

**ANSWER** — Catherine Shearer of Greencastle requested a bread recipe that is baked in wide-mouth pint jars. Thanks to Cindy Stahl, Lititz, for sending directions. She writes that any quick-bread recipe can be used. Follow the directions for mixing the quick bread. Grease wide mouth jars. Fill jars to halfway with batter. Place jars on a cookie sheet and bake until knife comes out clean. Remove one jar at a time from oven. Place wax paper circle on top hot bread. Fit lid inside ring and screw into hot jar. Immediately, turn jar upside down. Repeat this procedure for each jar of bread. The heat of the bread creates a vacuum and seals the jar. The wax paper circle keeps the bread from sticking to the lid when the jar is turned right-side up. Before storing, check each lid for a correct seal. Unsealed jars should be kept in the refrigerator to be eaten immediately. Sealed jars may be stored in freezer or with other home canned foods. Bread will keep indefinitely, but it is always wise to check for signs of mold or spoilage before eating any home canned foods.

**ANSWER** — Here are two blueberry recipes sent in by Nancy Kramer of Newmanstown.

### Blueberry Bread Pudding

- 2 tablespoons margarine
- 4 eggs, beaten
- 2½ cups milk
- ¾ cup sugar
- 2 tablespoons lemon juice
- 8 cups French or Italian bread cubes
- 2 cups fresh blueberries

Melt margarine in a 13x9x2-inch pan. Set aside. Combine next 4 ingredients in a large bowl, beat well. Add bread cubes. Let set 5 minutes. Fold in blueberries. Spoon into prepared pan. Bake at 350 degrees until lightly browned and puffed. Serve warm with a custard sauce or whipped cream. Serves 10.

### Orange-Blueberry Muffins

- 1 cup uncooked oatmeal
- 1 cup orange juice
- 3 cups flour
- 4 teaspoons baking powder
- 3 eggs, beaten
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 cup sugar
- 1 cup vegetable oil
- 1½ cups fresh or frozen blueberries

Topping:

- ½ cup chopped nuts
- ½ cup sugar
- 1 teaspoon cinnamon

Combine oatmeal and orange juice, set aside. In large bowl, combine flour, baking powder, salt, baking soda, and sugar. Make a well in center and add oatmeal mixture, oil, and beaten eggs. Stir only until moistened. Carefully fold in blueberries. Spoon batter into greased muffin cups, filling ¾ full. Combine nuts, sugar, and cinnamon. Sprinkle over muffins and bake at 400 degrees for 15 minutes or until muffins test done. Remove from tins and serve warm if desired. Makes 24 muffins.

# Tomato Ideas

(Continued from Page B6)

### SALSA

- 4 cups peeled, cored, chopped tomatoes
  - 2 cups seeded, chopped long green peppers
  - 1 cup seeded chopped hot pepper (chili or jalapeno)
  - ¼ cup chopped onion
  - 1½ teaspoons salt
  - 2 cloves garlic, minced
  - 1½ cups cider vinegar
- Combine tomatoes, peppers, onions, salt, garlic, and vinegar in a large heavy kettle. Bring mixture to a boil. Reduce heat and simmer 20 minutes. Pour into hot jars, cap and process 30 minutes in boiling water bath. Be sure to drain tomatoes well for a nice thick salsa. Any combination of hot peppers will work. Let your creative streak go wild. It is no fail!

Carol Grove  
Somerville, VA

### FAMILY-SIZE BRUNSWICK STEW

- 2 (3-pound) broiler-fryers or 2 (4-pound) stewing chicken
- 1 pound salt pork, sliced thin or chopped
- 2 quarts freshly cut corn
- 5 quarts sliced peeled tomatoes
- 1 quart diced peeled potatoes
- 2 quarts lima beans
- 2 medium onions, chopped
- 2 medium onions, chopper
- ¼ teaspoon ground red pepper or 1 medium pepper pod
- Salt and pepper, to taste

Cut up chicken. Cover with water in heavy kettle; cook until meat falls away from bone, adding water if necessary.

Add salt pork. Add vegetables and seasonings. Simmer slowly until tender, and mixture is thick and well blended. Remove pepper pod, if used. Serve hot. Makes 15 to 20 servings.

Anne Fenley  
Perkasie

### HEARTY VEGETABLE SOUP

- 2 tablespoons butter
- 1 pound hamburger
- 1 cup diced carrots
- 1 cup diced potatoes
- ½ cup diced onions
- 1½ cups chopped celery
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon seasoned salt
- 2 or 3 cups milk
- ½ cup flour
- 2 cups tomato juice

Melt butter and brown meat; add onions. Stir in remaining ingredients except flour and milk.

Cover and cook slowly until vegetables are tender. Combine flour and 1 cup milk. Add remaining milk and heat, stirring frequently. Do not boil again. This soup can be frozen.

Hettie Sensenig

*In Asia, milk is a prestige drink symbolizing the new values of a consumer society. Middle class people in Japan, Indonesia, Singapore and the Philippines are eagerly drinking the protein-rich fluid. And, in Thailand, the government actively encourages local milk production.*