



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

QUESTION — Barbara Gaugler, Mansfield, would like a recipe for canning garden salad mix like Hetty Fair brand. It has cauliflower, carrots, onions, olives, celery, and peppers. It is on the hot side.

QUESTION — Nancy Kramer, Newmanstown, would like low cholesterol and low sodium recipes for restricted diets.

QUESTION — Becky Nelson, Dresher, would like a recipe for George Washington cake. She recalls that it has a pie crust base, cake with a mild spice center and chocolate icing.

QUESTION — Janet Speck, Hopewell, N.J., would like a German recipe for pickling pigs feet in a gallon jar.

QUESTION — A Glen Rock reader would like a recipe for dill green tomatoes.

QUESTION — Beth Coyne, Downingtown, writes that she has a Chambers stove from the early 1950s. Its features include a soup well and a broiler/griddle. She would like information on parts and operating instructions. Send name and address only.

QUESTION — Debbie Hinton, Dayton, Va., is looking for a cherry leaf mold and other fancy pastry molds or ideas. If you can help, please contact Carl E. Allman Sr., Rt.1, Box 277, Dayton, Va. 22821.

QUESTION — A reader would like recipes for schnitz and knepp, and for schnitz pie.

QUESTION — Blanche Morgan, Hegins, would like a recipe named The Cake of the Year, which appeared in a woman's magazine in the late 1940s or early '50s. She recalls that it was an easy recipe with mostly 1 cup, 1 teaspoon and 1 tablespoon measurements.

QUESTION — Sonja Zehr, Croghan, NY, would like a good, heavy textured sour dough rye bread recipe. It is unlike the commercial breads sold in stores. It is often called Jewish rye. Also, she would like a pumpernickel bread recipe.

QUESTION — Samuel Cacciutti, Bala Cynwyd, would like to show Boy Scouts how to make soap. He needs a recipe for homemade soap.

QUESTION — Marian Mosemann, Lehighton, would like jam and jelly recipes for ground cherries and for American persimmons.

QUESTION — Mrs. Lewis Kofron, Claymont, De., would like a recipe for rice dressing used for Cornish hens.

QUESTION — G. Snyder, Mechanicsburg, would like the recipe for Joe Paterno's wife's orange bread. It uses an entire orange in the bread and won a recipe contest.

QUESTION — G. Snyder, Mechanicsburg, would like recipes for Cashew Nougats and for Peanut Butter Nougats that taste like those made by Archway and sold in the stores during the Christmas holidays.

QUESTION — Anne Van Allen, Woodbine, Md., would like a recipe for hermit cookies similar to those made by Friehofer Bakeries.

QUESTION — Cissy McKeon, Birdsboro, lost her mother's recipe for making pearl tapioca pudding. It's her dad's favorite recipe. She remembers the pearls were soaked for a number of hours before being mixed with other ingredients. Then the pudding was oven baked.

ANSWER — For those who missed the correction for the Baked French Toast recipe from Ruth and James Horsch, here it is again. The recipe should include 5 eggs. Sorry, for this error, but eggs were not included in the original copy.

ANSWER — A Lancaster reader would like a recipe for granola bars that are chewy like the Quaker's brand. Thanks to Denise Wenger, Millintown, for sending a recipe that she said is delicious.

Granola Bars

1½ pounds marshmallows, melted
¼ cup margarine, melted
Melt together marshmallows and margarine. Add:
¼ cup vegetable oil
½ cup honey
¼ cup peanut butter
In another bowl, combine:
9½ cups rice crispy cereal
5 cups oatmeal
1 cup crushed peanuts
1½ cups raisins
1 cup coconut
1 cup graham crackers, crumbled in pieces
1 cup chocolate chips or M&M's
Mix with marshmallow mixture.

ANSWER — Fannie Landvater, Elizabethtown, requested a persimmon cookie recipe. Thanks to Anne Van Allen, Woodbine, Md., Evelyn Yoke, Dover; and to Elizabeth Breneman, Millersville, for sending recipes. Also, Marian Mosemann wanted recipes for for American persimmons. Mrs. Allen, who harvests her own persimmons, said that persimmon pulp can be substituted for pumpkin and applesauce in cake and cookie recipes.

Persimmon Bars

1 cup persimmon pulp (directions follow)
1 teaspoon baking soda
1 egg, beaten
1 cup sugar
½ cup oil
8-ounces pitted dates, finely snipped
1½ cups flour
1 teaspoon cinnamon
1 teaspoon nutmeg
¼ teaspoon cloves
1 cup walnuts or pecans

Use fully ripe persimmons. Cut in half and scoop out pulp with spoon. Discard skin, seeds, and stem. Blend in blender, a portion at a time until smooth. For each cup, stir in 1½ teaspoons lemon juice. Generally, three large persimmons make a cup of pulp.

In large bowl, beat together egg, sugar, oil, and dates. In another bowl, stir together flour, cinnamon, nutmeg, cloves and nuts. Add persimmon pulp and baking soda. Stir into date mixture just until blended. Spread mixture on greased 10x15-inch pan. Bake at 350 degrees for 25 minutes. Let cool on rack 5 minutes. Prepare glaze to spread over cookies and glaze. Let cool completely. Cut into 2x2½ -inch bars. Store covered.

Lemon glaze: Stir together 1 cup confectioners sugar and 2 tablespoons lemon juice.

Persimmon Cookies

¾ cup shortening
1 cup sugar
1 egg
1 cup seeded persimmons
2 cups flour
1 tablespoon vanilla
½ teaspoon salt
2 teaspoons baking powder
¼ teaspoon baking soda
¾ cup chopped nuts
¾ cup coconut

Cream sugar and shortening. Add egg and vanilla. Beat well. Stir baking soda into persimmon and add to sugar mixture. Blend in baking powder and salt. Add nuts and coconut, mix well. Bake in 375 degree oven for 12 to 15 minutes.

ANSWER — Gladys Foster, Towanda, requested a recipe for sugar cookies that has vinegar as one of the ingredients. Thanks to Codella Wolfe, Seven Valleys for sending a recipe.

Sugar Cakes

1¾ cups sugar
1 cup shortening
3 eggs
1 teaspoon baking soda
1 cup vinegar milk
1 teaspoon vanilla
1 teaspoon salt
2 teaspoons baking powder
4 cups flour

Cream shortening and sugar. Add eggs and beat well. Mix baking soda with milk. Add to creamed mixture. Add vanilla. Sift salt, baking powder and flour. Add to creamed mixture. Drop by spoonfuls on baking sheet. Sprinkle with sugar. Bake at 375 degrees for 10 to 12 minutes. (For a puffer cookie, chill the dough for several hours before baking).

Codella Wolfe
Seven Valleys

Kitchen

(Continued from Page B6)

PILGRIM POT PIE

2 cups leftover cooked turkey
1 cup turkey gravy
½ cup frozen peas, thawed
½ cup sliced green onions, divided
½ cup raisins
4-ounces sliced pimentos, drained
1 teaspoon dried thyme leaves
¼ teaspoon pepper
1 box corn muffin mix
1 egg
3 tablespoons milk
Paprika, as needed

Preheat oven to 400 degrees. In large bowl, mix turkey, gravy, peas, ¼ cup green onions, raisins, pimientos, thyme, and pepper. Spoon into greased 9-inch square baking dish; set aside. In medium bowl, mix corn muffin mix, egg, milk, and the remaining ¼ cup green onions. Spread over turkey mixture; sprinkle with paprika. Bake about 30 minutes until turkey mixture is bubbly and pick inserted into cornbread center comes out clean.

Serves 4 to 6.

PUMPKIN PIE

4 eggs, beaten
2 cups milk
3 cups cooked pumpkin
1 teaspoon cinnamon
1 scant tablespoon flour
½ teaspoon nutmeg
2 teaspoons vanilla
¼ teaspoon salt
2 cups sugar
2 9-inch unbaked pie shells

Mix in order given and pour into pie shells. Bake until set at 425 degrees for 10 minutes and then at 350 degrees for 30 minutes approximately.

Elizabeth Auker
Manheim

Giving Thanks Without Gaining Weight

SOUTHAMPTON (Bucks Co.) — To reduce calories while enjoying your Thanksgiving feast, try the following tips:

* Serve raw vegetables and fruits instead of high-fat crackers for before dinner snacks. Use yogurt, blended with cottage cheese and Mexican salsa for low-fat dips.

* Champagne and wine, blended with, respectively, juice or club soda, have less calories than cocktails.

* Remember that in most recipes two egg whites can replace one whole egg, and skim milk works as well as whole.

* Don't eat the turkey skin, which contributes about one-third the fat in a typical serving of poultry.

* For low-fat pie crusts, used crushed graham crackers moistened with fruit juice and then baked.

The feast is derived from the Latin "Festus" meaning joy, so get up early to start organizing pots and pans and ENJOY!

You are what you

EAT