



## 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** — 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** — 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** — 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 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** — James Everich, Allentown, N.J., would like a recipe for cheese stuffing.

**QUESTION** — Janice Toleno, Allentown, N.J., would like the recipe for pierogies that appeared in this column within the past two years. The recipe calls for cottage cheese in the dough. Janice said that she has tried several recipes but this one was absolutely the best!

**QUESTION** — Louise Andrews requests a recipe for spiced, canned peaches.

**QUESTION** — Margaret Gockley, Mohnton, requests the peanut butter and jelly cookie recipe that appeared in this section a few weeks ago.

**QUESTION** — Betty Loump, Bernville, would like a recipe for a good soft molasses cookie. She would also like to know the best type of molasses to use.

**QUESTION** — B. Smith, Jonestown, would like to know how to make baler-twine wreaths. Must the twine be washed or cleaned before making?

**QUESTION** — Eva Burrell, Glen Gardner, N.J., would like help with the recipe called "Believe It or Not Bouncing Snowball bouquet." The recipe appeared several years ago in this column. It uses citric acid crystals and baking soda to make mothballs bounce in a centerpiece. Unfortunately, the recipe that Eva has does not work. I recall that some others reported difficulty with the recipe. Someone said the reason was that today's mothballs are missing an ingredient that was formerly in the old style. I think the solution was mailed to us, but I can't find the answer in our files. Does anyone know the solution?



**ANSWER** — G. Snyder, Mechanicsburg, requested the recipe for Joe Paterno's wife's orange bread, which won first prize in a contest. Thanks to Fern Freeman, Ellitsburg, who sent a recipe for Mrs. Joe Paterno's orange cake, which was a national winner in the Tailgate Favorite Football Families Contest.

### Mrs. Joe Paterno's Orange Cake

- 1 large orange
- 1 cup raisins
- 1/3 cup walnuts
- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 large eggs
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup milk

Squeeze 1/3-cup juice from orange; reserve for topping. Remove seeds from orange, place unpeeled orange, raisins, and nuts in blender or food processor; process until finely ground. Set aside. In large mixer bowl, cream shortening and sugar; beat in eggs. Combine flour, baking soda, and salt. Add to creamed mixture alternately with milk. Fold orange-raisin mixture into batter. Spread batter in a greased and floured 13x9x2-inch baking dish. Bake in preheated 350 degree oven for 40 to 50 minutes. Cool 10 minutes.

### Orange Nut Topping:

- 1/2 cup sugar
- 1/4 cup chopped walnuts
- 1 teaspoon ground cinnamon

Drizzle reserved 1/3 cup orange juice over warm cake. Combine sugar, walnuts, and cinnamon, sprinkle over cake. Garnish with whole walnuts and orange slices, if desired.

**ANSWER** — Cissy McKeon, Birdsboro, had lost her mother's recipe for making pearl tapioca pudding in which the pearls were soaked for a number of hours before being mixed with other ingredients and baked in the oven. Thanks to Naomi Becker, Walnutport, for sending a recipe that is an old family favorite. She said when her mother died, she had to get the recipe from her aunt since her dad was so fond of the tapioca pudding. Also, thanks to Sue Trimble, New Providence, who sent a recipe that she said is a very good recipe although the directions are different from those Cissy remembers.

### Pearl Tapioca Pudding

Wash and soak 1/4 cup small pearl tapioca in 2 cups milk overnight. When ready to bake, add 2 cups milk, 1/2 cup sugar, pinch salt, 1 teaspoon vanilla. Bake 1 1/4 hours at 325 degrees, stirring every 20 minutes. After removing from oven, cool slightly and add 1 pint heavy cream.

### Small Pearl Tapioca

- 4 cups milk
- 1/2 cup small pearl tapioca
- Pinch salt
- 1 egg, beaten
- 3/8 to 1/4 cup sugar
- 1 teaspoon vanilla

Combine milk, tapioca, and salt (heat milk before adding tapioca to shorten stirring time). Cook 20 minutes until tapioca is clear, stirring constantly. Mix eggs, and sugar with 1/2 cup tapioca mixture. Add to hot mixture. Cook one minute longer, add vanilla. Cool, if desired.

**ANSWER** — Anne Van Allen, Woodbine, Md., wanted a recipe for hermit cookies similar to those made by Friehofer Bakeries. Thanks to Fern Schlegel, Dalmatia, for sending a recipe.

### Hermit Cookies

- 1 cup shortening
- 2 cups brown sugar
- 2 eggs
- 3 1/2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves
- 1/2 teaspoon salt
- 2 teaspoons instant coffee
- 1/4 cup water
- 1 1/2 cups raisins
- 1 cup chopped dates
- 1 cup chopped raisins

Cream together shortening and sugar. Add eggs, beat well. Sift together flour, baking soda, spices, salt, and instant coffee alternately with water to cream mixture. Stir in fruit and nuts. Drop by teaspoonfuls on lightly greased cookie sheet. Bake in moderate oven 375 degrees for 12 to 14 minutes. Cool slightly. Remove to cooling rack. Makes about 72 cookies.

# Kitchen

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### PEANUT BUTTER FUDGE

3 cups sugar  
1 cup plus 2 tablespoons light cream OR half and half  
1/2 cup smooth peanut butter  
2 tablespoons butter  
1 tablespoon vanilla extract  
Chopped peanuts, if desired  
Combine sugar and cream in 2-quart heavy saucepan. Cook over low to medium heat, stirring occasionally; to soft ball stage. Remove from heat. Cool at room temperature, without stirring, until lukewarm. Beat in peanut butter, butter, and vanilla until smooth and glossy. Pour into buttered 9-inch square pan. Press chopped nuts into top. Cool, then refrigerate. Cut into squares. Store in airtight container in refrigerator until ready to package as gifts. Will keep 3 weeks. Yields 3 dozen pieces.

Carrie Bryant  
Wayne Co. Dairy Princess

### CRISPY SNACK MIX

Preheat oven to 200 degrees  
2 1/2 cups chow mein noodles  
1 1/2 cups sesame snack sticks  
1 1/2 cups salted cashews  
1/4 cup butter, melted  
1/4 cup soy sauce  
1 1/2 teaspoons garlic salt

In a large bowl, combine noodles, sesame sticks, and cashews. Mix thoroughly. In a cup, mix together butter, soy sauce and garlic salt. Pour over dry ingredients. Stir until all pieces are coated.

Spread onto buttered baking sheet and bake for 15 minutes, stirring the mixture every 5 minutes.

Cool thoroughly on double thickness paper towels to absorb excess butter. Place in plastic bags and tie a ribbon around the top.

Betty Light  
Lebanon

### BUTTERY TOFFEE

2 1/4 cups sugar  
1 teaspoon salt  
1/2 cup water  
1 1/4 cups butter  
6-ounces semi-sweet chocolate pieces

1 cup chopped macadamia nuts

Combine sugar, salt, water, and butter in 3-quart heavy saucepan. Bring to a boil over medium heat, stirring frequently. Continue cooking, stirring frequently to hard-crack stage. Immediately pour into a buttered jelly roll pan and spread evenly. Cool until firm. Melt chocolate and spread evenly over top of candy; sprinkle with nuts. Chill until chocolate is set. Break into bite-size pieces. Store in airtight metal container in cool place until ready to package as gifts. Will keep up to 3 weeks.

Carrie Bryant  
Wayne Co. Dairy Princess

### STRAWBERRY YOGURT CHEESE SPREAD

1 cup plain yogurt  
2 tablespoons of all-fruit strawberry jam

Place a metal strainer in a bowl that is deep enough so that the strainer does not reach the bottom.

Place coffee filters in strainer. Empty the yogurt into the coffee filter and place plastic wrap over the top. Refrigerate overnight. The next day, throw away the liquid that gathered in the bowl. Remove drained yogurt from coffee filter, place into small bowl and stir in the jam. Place in decorative jars. Tie ribbons around jars and give to friends to use on toast, bagels, and muffins. Store in refrigerator.

Betty Light  
Lebanon