



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. Keep sending recipes that will be printed in a January column.

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

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

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 — 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?

QUESTION — Christine Rudolph, New Oxford, would like a recipe for pork bologna without beef. She would like the smoking temperatures and times, if possible.

QUESTION — Mrs. Norman Brown, Clementon, N.J., would like to know where cracked wheat can be purchased. She said baking supply warehouses do not carry it. It's as hard as uncooked rice. Ground up, cracked wheat makes delicious cookies.

QUESTION — Jean Delp, Salem, N.J., would like a recipe for a deep fried cookie-type dessert called boogie or bow tie. It's similar to pie crust or cookie dough rolled ¼ -inch thick, cut 1x3-inch with the ends pulled through a slit in the center of the dough.

QUESTION — Carmen LaCava from Tabor, S.D., wrote that her family is grateful for this paper that keeps them informed of what's happening in Pennsylvania. Carmen would like a recipe for chalk.

QUESTION — Rose Martin, Ephrata, would like a recipe for a dry mix similar to Bisquick buttermilk baking mix.

QUESTION — Verna Judy, Middletown, would like an address to send for fruit cakes from Texas.

ANSWER — Louise Andrews requested a recipe for spiced canned peaches. Thanks to Mary Sauer, Hunlock Creek, for sending a recipe.

Spiced Peaches

- 7 pounds peaches
- 4 pounds brown sugar
- 1 quart vinegar
- 1 teaspoon whole cloves
- 1 tablespoon stick cinnamon
- 1 teaspoon all-spice

Tie spices in a bag and add the vinegar. Bring to a boil, and stir in sugar. Scald and peel peaches, but leave whole. Drop peaches a few at a time into spiced liquid and cook until soft. Fill sterilized jars and seal.

ANSWER — B. Smith, Jonestown, wanted to know how to make baler-twine wreaths. Thanks to Sandy Truckner, Avonmore, for sharing how she made them. She used clean baler twine directly from the roll. But the twine has an odor that Smith believes could be eliminated by soaking in Lysol or by hanging outside.

- Needed: 12-inch straw wreath
- 46 yards baler twine

Directions:

Make 4 balls of 10 yards twine.

Wrap wreath occasionally by gluing on the back with glue gun to hold in place.

Flat braid 6 strands each 4 feet long. Glue around face of wreath. Add hanger and bow.

ANSWER — Mrs. Lewis Kofron, Claymont, De., requested a recipe for rice dressing used for Cornish hens. Thanks to Josephine Matenus, Dallas, for sending a recipe.

Rock Cornish Hens With Rice Dressing

- 2 Rock Cornish hens
- Salt, pepper to taste
- 3 tablespoons butter
- ½ cup chopped celery
- ½ cup chopped onions
- 1 small can mushrooms, drained
- ¼ cup diced green pepper
- 2 cups rice, cooked
- ½ cup chopped ripe olives
- 2 or 3 tablespoons soy sauce
- Butter, melted
- Paprika to taste

Sprinkle inside of hens with salt and pepper. Melt butter in skillet, saute celery, onion, mushrooms, and green pepper until tender.

Combine mushroom mixture, rice, olives and soy sauce. Mix dressing well. Brush outside of hens with melted butter. Sprinkle with salt, pepper, and paprika. Fill hens with dressing. Remaining dressing may be wrapped in foil and placed in roaster with hens. Place hens in roaster, add small amount of water. Bake at 350 degrees for 60 to 75 minutes. Serves 4.

ANSWER — A Glen Rock reader requested a recipe for dill green tomatoes. Thanks to Janet Gehman, New Holland, and to Tina Butler, Keysers, W.Va., for sending recipes.

Dill Tomatoes

- 2 quarts small green tomatoes
- 2 small onions or cloves of garlic
- 2 stems celery
- ½ green pepper
- 2 cups vinegar
- 2 cups water
- ¼ cup salt
- 1 bunch dill

Wash small green tomatoes and pack in jar. Add small onion, diced pepper and chopped celery. Place dill on top of jar. Combine water, vinegar, and salt; boil for 5 minutes. Pour hot liquid over tomatoes and seal. These are ready to serve in six weeks.

Green Tomato Dill Pickles

- 5 pounds small firm green tomatoes
- Fresh dill heads or dillseed
- Garlic cloves
- Whole cloves
- 4 cups vinegar
- ½ cup salt

Wash tomatoes; slice ¼ -inch thick. Pack tomatoes loosely into hot quart jars, leaving ½ -inch headspace. To each quart, add 3 to 4 heads dill or 2 tablespoons dillseed, 1 clove garlic and 1 whole clove. In saucepan, combine vinegar, salt, and 4 cups water. Bring to a boil. Pour boiling pickling liquid over tomatoes, leaving ½ -inch headspace. Adjust lids. Process in boiling water bath for 20 minutes. Makes 5 quarts.

ANSWER — Margaret Gockley, Mohnton, requested the peanut butter and jelly cookie recipe that appeared in this section a few weeks ago. Thanks to Josephine Matenus, Dallas, for sending a recipe for jelly cookies; however, the request is for a peanut butter and jelly cookie.

Jelly Cookies

- 1 teaspoon vanilla
- 1 cup butter
- 2 teaspoons cream of tartar
- 3 cups sifted flour
- 1 cup sugar
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 2 eggs

Cream butter, sugar, salt, eggs, vanilla, cream of tartar, powder, and flour. Roll dough and cut into small circles. Bake cookies at 350 degrees for 10 minutes. When cool, fill with jelly and press together two cookies.

Holiday Treats

(Continued from Page B6)

ROCKY SNOWBALL

Ingredients:

- 2 scoops vanilla ice cream
- ¼ cup coconut flakes
- ½ cup pineapple juice
- 1 tablespoon chocolate-covered raisins

Combine ice cream, pineapple juice, and raisins. Blend until thick as a shake. Garnish with coconut flakes.

HOLIDAY STOCKING

Ingredients:

- 3 pear halves with syrup
 - 1 tablespoon cinnamon candy
 - 1 tablespoon toasted slivered almonds
 - ½ cup crushed ice
 - ¼ cup lemon lime soda
- Combine ingredients and blend until smooth.

RUDOPH'S NOSE

Ingredients:

- 2 scoops cherry vanilla ice cream
 - 1 cup root beer
 - 3 to 4 maraschino cherries
 - 1 tablespoon maraschino cherry syrup
 - Whipped cream
 - 1 tablespoon chopped walnuts
- Blend ice cream, cherries, syrup and root beer. Top with whipped cream, walnuts, and a cherry.

LO-FAT CHEX MIX

- ¼ cup Butter Buds liquid
 - 1½ teaspoons seasoned salt
 - 4½ teaspoons Worcestershire sauce
 - 8 cups Chex cereal
 - 1 cup salted mixed nuts
 - 1 cup pretzel sticks
- Preheat oven to 250 degrees. In open roasting pan, stir together ingredients. Bake 45 minutes; stir every 10 minutes. Spread on absorbent paper to cool. Store in airtight container.

PEANUT BUTTER S'MORES

- Graham crackers
 - Marshmallows
 - Chocolate bars
 - Peanut butter, crunchy or plain
- Spread graham crackers with peanut butter before placing chocolate bar on top. Add toasted marshmallow and top with graham cracker.

Betty Light
Lebanon

CHEW COOKIES

Heat oven to 350 degrees. Spray 8x8-inch baking pan with vegetable oil; set aside.

Crust:

- ½ cup butter
- ½ cup brown sugar
- 1 cup flour

Cream butter and sugar; add flour and blend. Pat into bottom of prepared pan. Bake for 10 minutes.

Topping:

- 2 eggs
- ½ cup brown sugar
- 1 cup nuts
- 1 cup coconut, shredded
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 tablespoons flour

Beat eggs slightly; add baking powder, salt, flour, and sugar. Stir in nuts and coconut. Spread over baked crust and bake another 20 minutes.

Pecans, English walnuts or black walnuts can be used to give a different flavor to the cookies.

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