



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

**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** — G. Snyder, Mechanicsburg, would like a recipe for Peanut Butter Nougats that taste like those made by Archway.

**QUESTION** — Lori Good, Ephrata, would like recipes to use in fondue pots.

**QUESTION** — Andrea Martin, Hagerstown, Md., would like recipes for casseroles.

**QUESTION** — Helen B. Henry, Macungie, would like a recipe for fried noodles like those served with sweet and sour sauce in Chinese restaurants.

**QUESTION** — Helen Henry, Macungie, would like to know how to get cheddar cheese to melt and run on broccoli instead of hardening.

**QUESTION** — Meg Smith, Frenchtown, NJ, would like to know how to make good old-fashioned corn fritters.

**QUESTION** — Meg Smith, Frenchtown, NJ, would like to know how to make hash browns.

**QUESTION** — A Lancaster County reader would like recipes for making spinach noodles, tomato noodles or tomato macaroni and dark brown noodles made from whole-grain flour.

**QUESTION** — Jill Alleman, Lititz, would like a recipe for a good old-fashioned Red Velvet Cake with a good frosting.

**QUESTION** — A reader would like the recipe for baked oatmeal that appeared in this column from the Hammer Creek Mennonite Cook Book.

**ANSWER** — For Beth Coyne of Downingtown who needed help with a Chambers stove, write to Deborah Justin, 465 Sittler Valley Road, Kutztown, PA 19530 or call (215) 683-6839.

She said that their first home in New Orleans had a beautiful Chambers stove, which they took with them to their present home, although it is sitting unused now. But Deborah will be happy to answer any questions Beth has about the stove.

**ANSWER** — V. Martin, Springfield, Va., wanted to know the name and address of the publisher for *The Farm House Cookbook*, written by Susann Hermann. The cookbook is not available by mail order. Workman Publishing of New York asks \$14.95 for the cookbook that is available in bookstores across the U.S. If your book store does not have it, they can order it.

**QUESTION** — Marian Mosemann, Leighton, wanted jam and jelly recipes for ground cherries and for American persimmons. Thanks to Mrs. Aufer, Ephrata, who sent recipes.

### Persimmon Roll

- 2 cups persimmon pulp
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 pound crushed graham crackers
- 1 cup chopped pecans
- 1 pound miniature marshmallows

Combine ingredients and mix together. Shape into rolls and wrap in moisture proof material. Freeze to serve. Cut slightly thawed rolls in slices for individual servings. Top with whipped cream or vanilla ice cream.

### Persimmon Pudding

- 1 cup persimmon pulp
  - 1 cup sugar
  - 1 egg
  - 1/2 cup milk or cream
  - 1/2 cup buttermilk
  - 1/4 cup butter
- Sift and add:
- 2/3 cup flour
  - 1/2 teaspoon baking soda
  - 1 teaspoon baking powder
  - 1 teaspoon cinnamon

Bake at 350 degrees for 30 minutes. Serve with whipped cream.

### Ground Cherry Spread

Pour 1/2 cup water in pan. Add equal amounts of cherries and sugar. Boil, but remove from heat before it thickens or becomes sugary. Refrigerate.

### Ground Cherry Spread

- 2 quarts ground cherries
  - 1 quart water
- Boil 10 minutes. Add:
- 3 packages powdered fruit pectin
  - 7 pounds sugar
- Boil 3 minutes. Pour in jars and seal or freeze.

### Ground Cherry Preserves

- 6 cups ground cherries
  - 1 cup water
  - 8 cups sugar
  - 1/4 cup lemon juice
  - 1 1/2 cups light corn syrup
- Combine fruit and water in large kettle. Bring to a boil and simmer for 10 minutes. Add sugar, lemon juice, and corn syrup. Bring to a boil again and simmer 30 minutes. Remove from heat and cool overnight. Next morning, heat to boiling. Pour into hot jars and seal. Makes 8 half pints.

Contributor writes that mixture is rather thin in consistency but very rewarding in taste. If thicker preserves are desired, the mixture may be cooled overnight then heated to boiling again before canning.

**ANSWER** — Alice Christensen, Boothwyn, requested a recipe for chicken coating similar to Shake and Bake. Thanks to Sylvia Martin, Churchtown; and Doris Horton, Randolph, NY, for sending recipes.

### Chicken Coating

- 1 cup flour
  - 2 teaspoons paprika
  - 1 teaspoon baking powder
  - 1 tablespoon salt
  - 1/2 teaspoon pepper
- Mix well and coat chicken. Bake 2 1/2 hours at 325 degrees.

### Shake And Bake

- 1 1/2 cups flour
  - 1/2 cup fine bread crumbs
  - 1 teaspoon salt
  - 2 tablespoons fat
  - 1/4 teaspoon pepper
  - 1/4 teaspoon spice (see suggestions)
- Blend all ingredients together. Place in bag and shake.

### Seasoning suggestions

Beef: allspice, basil, bay leaf, caraway seed, celery seed, chili powder, garlic, marjoram, dry mustard, oregano, rosemary, or thyme.

Pork: basil, caraway seed, cloves, garlic, ginger, marjoram, dry mustard, oregano, rosemary, sage or thyme.

Fish: basil, bay leaf, celery seed, chili powder, curry, dill, garlic, marjoram, dry mustard, oregano, rosemary, sage or thyme.

Poultry: basil, bay leaf, celery seed, chili powder, curry, dill, garlic, marjoram, dry mustard, oregano, rosemary, sage, thyme, or poultry seasoning.

# Rice

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### RICE SALAD

Cook 2 cups rice as per directions on package. Cool to lukewarm. Add: 1/2 cup diced celery, 1 teaspoon finely chopped onion, 1/2 cup diced medium green bell pepper, 16-ounce bottle low-cal Catalina salad dressing. Toss with fork until mixed. Cool. Can be served on shredded lettuce or as is.

Gloria Sweigart  
Manheim

### FIESTA RICE

1 medium onion, finely chopped, 1 small green pepper, chopped, 1/4 cup butter, 16-ounces stewed tomatoes, 1 teaspoon salt, 1/4 teaspoon pepper, 6 cups cooked rice. Cook and stir onion and green pepper in margarine in 3-quart saucepan until onion is tender. Stir in remaining ingredients. Simmer uncovered over low heat, stirring constantly until hot, about 15 minutes. Serves 12.

### ORIENTAL VEGETABLE AND LAMB SKILLET

2 tablespoons vegetable oil, 1 pound lamb cubes, trimmed of fat, 2 garlic cloves, minced, 10 1/4-ounce can condensed chicken broth, 1 cup brown rice, 1/4 teaspoon red pepper flakes, 1 cup broccoli flowerets, 1 cup cauliflower flowerets, 1 teaspoon finely shredded fresh ginger, 1 teaspoon sesame oil, 1 small red pepper, cut into thin strips, optional.

Heat vegetable oil in 10-inch skillet. Add lamb and garlic; brown evenly. Drain excess fat. Add enough water to broth to measure 2 1/2 cups. Bring to boil in skillet. Stir in rice and red pepper flakes.

Cover tightly and cook 40 minutes over low heat. Add broccoli and cauliflower. Continue cooking, covered, until all liquid is absorbed and vegetables are tender, about 10 minutes. Stir in ginger and sesame oil. Sprinkle red pepper strips over rice, if desired. Serves 6.

## Sampler Quilt Class

YORK (York Co.)—Have you always admired beautiful sampler quilts? Now you can learn to make one for yourself in the Sampler Quilt class being held by Penn State Cooperative Extension at 112 Pleasant Acres Road, York. The classes will be held bi-weekly on Tuesdays starting January 28 and continuing February 11, 25, March 10, 24, April 7, 28 and May 12 from 10:00-12:00 noon.

Participants will plan a quilt using a variety of blocks, lap quilt the blocks and then make them into a quilt. Participants must have a basic knowledge of quilting. Pre-registration is required. Call 757-9657 for information.

