



## Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, 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** — Helen Henry, Macungie, requests a recipe to make Chinese noodles with sweet and sour dip.

**QUESTION** — Mrs. Wilson Starner, New Oxford, is looking for a recipe for quince preserves that can be made from 1 quart of chipped frozen quinces.

**QUESTION** — B. M. Stoltzfus, Quarryville, would like to know how to make sour cream that has a smooth, not watery, texture like the store-bought variety.

**QUESTION** — Martha Luckenbaugh, New Oxford, would like a recipe for fish batter that tastes similar to Long John Silver's batter-dipped fish, not the homestyle breaded variety.

**QUESTION** — Mary Myers of Green Lane would like a recipe for crunchy hard pretzels that are made from either rice or oat flour since she has a wheat allergy.

**QUESTION** — Fay Leslie, Woodstown, N.J., would like a recipe for a creamy lobster sauce for pasta.

**QUESTION** — Frank T. Cat, Nearwater, would like a recipe for lemon-filled cake roll.

**QUESTION** — Betsy Dehn, Spencerville, Md., would like a recipe for cheese biscuits like those served by Red Lobster restaurants. She thinks the biscuits have grated cheese in the dough and are brushed with garlic butter.

**QUESTION** — Maybelle Page, Oxford, would like a recipe to make corn cob jelly.

**QUESTION** — M. Pavlica would like a recipe for pickled cabbage.

**QUESTION** — Jennifer Hall, Delta, would like to know how to can applesauce.

**QUESTION** — Jennifer Hall, Delta, would like recipes for fruit butters with low or no sugar or those made with honey.

**QUESTION** — Janet Huber of Williamstown, N.J., would like to know how to have an old-fashioned pig roast by digging a pit in the ground.

**QUESTION** — Donald Love, Camp Hill, would like a recipe for chocolate cake that uses mayonnaise.

**QUESTION** — Donald Love, Camp Hill, would like a recipe for hot bacon or ham dressing that is used on top of endive, dandelion, and lettuce.

**QUESTION** — Mrs. Allen A. Miller, Smyrna, Del., would like a recipe for Harvard Beets.

**QUESTION** — Marsha Zomro of Marlton, N.J., requests a recipe for Murphy's Oil Soap, a household cleaner.

**QUESTION** — Mrs. Paul Mast, Morgantown, would like to know how to keep Red Beet Jelly from tasting sugary. She said that she made the jelly the same as other years, but this past year, it was sugary. She tried re-heating it in the microwave and although the jelly was smooth for a few days, it again got sugary.

**QUESTION** — Beverly Mattern would like a recipe for sugar-free fudge and for other sugar-free desserts.

**QUESTION** — Mrs. Norman Burkholder, Denver, requests a recipe for homemade cereal that uses puffed wheat as the main ingredient.

**QUESTION** — Chris Griffith of Lothian, Md., would like a recipe for Honeymoon Ice Cream. Her mother-in-law bought it years ago from Good Humor ice cream company. She remembers that it was pink-colored, had maraschino cherries and nuts. Does anyone have the recipe or recall the ingredients?

**QUESTION** — Kathryn Agett, Franklinville, N.Y., would like a recipe for salt-rising bread and another for rye bread.

**QUESTION** — E. Hertzog, King of Prussia, would like a stewed tomato recipe like the stewed tomatoes served at IGA cafeteria in East Earl.

**QUESTION** — Bonnie Calak, Westtown, N.Y., would like a chocolate chip cookie recipe for cookies 4- to 5-inches in diameter like those sold in bake shops.

**QUESTION** — Barbara Muir-Darby, Wycombe, requests recipes using mulberries.

**ANSWER** — Mrs. D.M. requested a recipe for pork brine. Thanks to M.L. of Pine Grove and to Louise Rapp of Easton for sending recipes.

### Brine To Cure Ham And Bacon

For ham use 2 pounds brown sugar for each ham  
For bacon use 1 pound sugar for each bacon  
Put enough water in a crock pot or new plastic garbage can to cover the ham or bacon. Add sugar. Add salt until a whole raw egg floats when placed in the brine. It is best to use very warm water and the mixture must be stirred to dissolve. Bacon should remain in the mixture for about 4 days and ham for 2 to 3 weeks. Then smoke.

**ANSWER** — Brenda Breisch, Bloomsburg, wanted recipes for homemade baby foods. Thanks to Barbara Muir-Darby, Wycombe, who suggests she ask the library for a book called *The complete New Guide to Preparing Baby Foods*, by Sue Castle.

**ANSWER** — Anne Arnold, Middlesex, N.Y., wanted cookie recipes made from cake mixes. Here are some from Laura Bean, Hollywood, Md.; Joyce Weaver, Reinholds; and a Berks County reader.

### Lemon Cookies

1 box lemon cake mix  
1 egg, beaten  
4-ounces whipped topping  
Mix cake mix, egg, and whipped topping. Mixture will be dry. Shape into balls and roll in confectioners' sugar. Bake at 350 degrees for 10 minutes. "Delicious."

### Easy Chocolate Crinkles

1 box Devil's Food cake mix  
2 eggs  
1 tablespoon water  
½ cup shortening  
Mix all ingredients together. Drop by teaspoonful into confectioners' sugar. Shape into balls. Place on cookie sheet and bake at 375 degrees for 8 to 10 minutes. Strawberry or lemon cake mix may be substituted for the Devil's Food.

### Lemon Snaps

1 package Lemon Supreme cake mix  
¾ cup shortening  
1 egg  
¼ cup lemon juice  
Preheat oven to 375 degrees. Stir dry cake mix and shortening together. Add egg and lemon juice; stir until smooth. Drop dough by teaspoonful, about 2 inches apart on ungreased cookie sheets. Bake at 375 degrees for 8 to 10 minutes or until golden brown. Makes 4 to 5 dozen cookies.

### Orange Crinkles

1 package Orange Supreme cake mix  
½ cup oil  
2 eggs  
1 teaspoon grated orange peel  
Preheat oven to 350 degrees. Combine all ingredients and mix well. Drop by teaspoonful onto ungreased cookie sheets. If desired, top each cookie with a pecan half. Bake at 350 degrees for 10 to 12 minutes, or until golden. Cool on cookie sheet about 1 minute, then remove to rack to finish cooling. Makes 4 to 5 dozen 2½-inch cookies.

### Sugar Cookies

1 package white or yellow cake mix  
¾ cup shortening, melted and cooled  
1 egg  
2 tablespoons milk  
Combine ingredients in a mixing bowl. Refrigerate 2 hours. Preheat oven to 375 degrees. Roll dough to ¼ to ½-inch thickness on a lightly floured surface. Cut into desired shapes with floured cookie cutters. Place on ungreased cookie sheet. Decorate as desired before or after baking. Bake at 375 degrees for 6 to 10 minutes, or until edges start to brown. Let cookies cool for several minutes on cookie sheet then remove to racks to finish cooling. Store in airtight container. Makes 5 to 6 dozen cookies.

### Spicy Oatmeal Raisin Cookies

1 package spice cake mix  
1 cup quick-cooking oats  
2 eggs  
½ cup shortening  
½ cup raisins  
Preheat oven to 350 degrees. Grease baking sheets. Combine cake mix, oats, eggs, and oil in a large bowl. Beat at low speed with electric mixer until blended. Stir in raisins. Drop by rounded teaspoonful on baking sheet. Bake at 350 degrees for 7 to 9 minutes or until lightly browned. Cool 1 minute on baking sheet. Remove to cooling rack.

# Birthday

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## "BEARY" CHOCOLATE BIRTHDAY CAKE

**Cake:**  
1 package devil's food cake mix  
3 eggs  
1½ cups water  
½ cup plain yogurt  
**Buttercream frosting:**  
½ cup butter, softened  
3 cups confectioners' sugar  
3 to 4 tablespoons milk  
1 teaspoon vanilla  
2 squares unsweetened chocolate, melted, cooled slightly  
Chocolate sprinkles  
Flaked coconut  
Large gumdrops  
Thin red licorice

Candy coated chocolate candies  
Preheat oven to 350 degrees.  
For cake, place all ingredients in large mixer bowl. Beat on medium for 2 minutes. Pour batter into two buttered round cake pans. Bake 25 to 30 minutes. Cool 10 minutes; remove from pans. Cool completely.

For frosting, cream butter in large mixer bowl. Add confectioners' sugar, milk, and vanilla. Beat until smooth. Reserve ½ cup frosting. Beat melted and cooled chocolate into remaining frosting until well-blended. Add additional milk if necessary for softer spreading consistency.

To assemble cake, place one layer on cake plate. Cut three 2½-inch circles from remaining cake layer (save remaining scraps for snacks). For ears, cut a ½-inch piece from two of the circles. Attach flat side of circles to edge of cake with a small amount of chocolate frosting; frost with reserved ½ cup white frosting and sprinkle with coconut. Frost remainder of cake with chocolate frosting. Cover with chocolate sprinkles. Form eyes, nose, and mouth with gumdrops, licorice, and candy-coated chocolate candies.

## GIRAFFE GRILLED CHEESE

2 slices whole wheat bread  
1 slice American cheese  
Softened butter  
Cut bread and cheese into desired animal shapes with cookie cutters. Place cheese between bread slices to make sandwich. Spread outer sides of bread slices with butter. Cook on griddle or in non-stick skillet until brown on both sides, turning once. Serve immediately.

## DOUBLE DECKER

### KNOX BLOX

3 envelopes unflavored gelatin  
9-ounces gelatin, all one flavor  
2½ cups boiling water  
1 cup heavy cream  
Combine first 3 ingredients until dissolved completely. Add cream. Pour into a 9x9-inch pan and chill until firm (2 hours).

Denise Wenger

Mifflintown

## PARROT PUNCH

1 pint lime sherbet  
2 cups milk  
6-ounces frozen limeade concentrate, slightly thawed  
Chilled lemon-lime sparkling beverage  
Additional scoops of lime sherbet  
Fruit for garnish (orange, kiwi, strawberries)  
Place sherbet, milk, and concentrate into blender container. Cover and blend until smooth. Divide into 6 glasses. Add chilled soda to fill glass. Top with scoop of sherbet. Garnish with fruit.