

Cook's Question

(Continued from Page B8)

ANSWER — Loretta Frank, Oxford, N.Y., wanted a recipe for peanut butter pie made from scratch similar to those served at Bob Evans diners. Thanks to Eva Mae Heisey, Centre Hall, and to Naomi Hackman, South-eastern, for sending recipes that they believe are very good.

Peanut Butter Custard Pie

4 heaping tablespoons creamy peanut butter
8-ounces cream cheese
½ teaspoon vanilla
½ pound confectioners' sugar
1 large container whipped topping
Mix all ingredients together. Pour into 9-inch baked pie shell and chill. Top with chocolate bits if desired.

Peanut Butter Custard

½ cup peanut butter
¾ cup confectioners' sugar
Blend together and sprinkle ⅓ of the mixture in a 9-inch baked pie crust.
Combine the following ingredients and cook until thickened. Pour in baked crust:
½ cup flour
½ cup sugar
2 cups milk
2 tablespoons butter
½ teaspoon salt
3 egg yolks, slightly beaten
Blend the following ingredients for meringue and place on top of pie filling:
3 egg whites, stiffly beaten
¼ teaspoon cream of tartar
½ cup sugar
1 tablespoon cornstarch
1 teaspoon vanilla
Sprinkle remaining peanut butter crumbs on top of meringue. Bake at 350 degrees for 15 minutes.

ANSWER — Brenda Breisch, Bloomsburg, wrote that her husband wanted recipes for homemade fruit wines. Thanks to M.L. of Pine Grove and to Fran Westfall of Spring Grove for sending recipes.

Sour Cherry Wine

1 bucket cherries
10 pounds sugar
Slightly heat cherries covered with water. Put cherries into a crock and squeeze. Add a little more water and 5 pounds of sugar. Cover crock with a cloth and let stand one week. Add 5 pounds sugar again. Drain cherries into 4 one-gallon jugs and cap with the cloth.
Store in a warm place until the wine is finished fermenting. Keep 6 months before using. Strain wine.

Strawberry Wine

Start with 3 gallons of ripe strawberries. Discard leaves and dirty berries. Mash the berries in a sterilized widemouth crock and let them stand for 3 hours.
Press out juice and strain it. Add a gallon of water and four pounds sugar. Stir until the sugar is completely dissolved.
Transfer the liquid to a sterilized glass container and let it ferment. Water seal it after the wine has stopped working and let it stand until perfectly clear. When the wine is no longer cloudy, bottle it, cork it, and seal it.

ANSWER — For the reader that requested a recipe for soft pretzels that taste like Auntie Anne's, here is a recipe that tastes like those and is hard to beat according to Esther Lantz of Leola.

Soft Pretzels

¾ cup warm water
1 tablespoon yeast
4 tablespoons brown sugar
½ teaspoon salt
1 cup soft as silk flour
1½ cups Occident bread flour
Dissolve yeast in water. Add other ingredients and knead well. Let rise for 15 minutes. Do not punch down. Roll into pretzel shapes, then dip in baking soda water (1 cup water, 4 teaspoons baking soda). Place on an absorbent towel then on a greased cookie sheet. Sprinkle with salt. Bake at 550 degrees for about 10 minutes or until golden brown. Brush with melted butter.

Host A Teen

WASHINGTON (Washington Co.) — Host families are needed for a group of French, Spanish, and German exchange students who will be visiting the area for one-month. The first group arrives in early July and departs the end of July; the second group arrives the third week in July and departs the third week of August.

Homes are also needed for the teacher-chaperones who accompany the students.

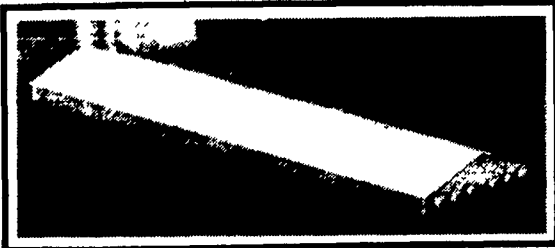
The students are ages 13 to 18, carry medical, accident, and liability, insurance, speak English, and have pocket money. Families with younger children as well as families with no children are eligible to apply. Families who plan to travel may take the student with them on vacation. Transportation to the host family is provided.

American students who desire to spend one month living with a family in France, Spain, Germany, the Ivory Coast or to study in France, Spain, Germany, Ireland, or the Soviet Union are also eligible to apply.

To apply, contact the coordinators at 529 East Beau Street, Washington, PA 15301 or call 412-222-6494 or 1-800-553-8591.



DO YOU NEED MORE FARM INCOME?



HOG FINISHING



FEEDER PIG OPERATION



POULTRY OPERATION

Swine & Poultry Operations Offer An Opportunity For Steady Full Or Part-Time Income, And A Solid Investment Opportunity For Those Capable Of Managing A Modern Operation. Production Contracts And Financing Are Available To Those Who Qualify. CALL FOR DETAILS!

TRI-COUNTY Is In Business To Provide All Your Confinement System Needs Including Total Construction Packages, Renovation Of Existing Facilities, And Reliable On-Farm Service. Our Professional Staff Can Assist You In Planning Financing And In Building A System Custom Tailored To Your Needs!

 **The Shape of Efficiency**
aerotech
Ventilation Systems



TRI-COUNTY
CONFINEMENT SYSTEMS INC.
608 E. Evergreen Rd., Lebanon, PA 17042
Ph: 717-274-3488

WE SHIP UPS

Hours: Mon-Fri
7:00 to 4:30
Sat. 8:00 to 12:00


Bins & Augers

