



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

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

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.

QUESTION — A new Germantown reader would like to have the recipe for a Montgomery pie with a butterscotch bottom instead of the usual lemon bottom.

QUESTION — I. A. Kirk Sr., Silver Spring, Md., would appreciate a recipe for turtle soup that tastes like that formerly served at McCalister's Restaurant in Philadelphia.

QUESTION — Elsie Smith, Roaring Spring, would like a recipe for oatmeal gobs.

QUESTION — Savilla Mae Zook of Arthur, Illinois, would like a recipe to make gooseberry filling for gooseberry pie.

QUESTION — F.M. of Cambridge, Md., would like a recipe for pumpkin muffins like those served in Bushes Restaurant along Route 5 near Kent Island.

QUESTION — Janice Rehmyer, York, would like a recipe for Caesar Salad.

QUESTION — Roland Kamoda, Monongahela, would like to know what is wrong when the oil separates from the other ingredients in homemade mayonnaise and it is very runny.

QUESTION — Roland Kamoda, Monongahela, would like to know where a hand meat grinder may be purchased.

QUESTION — Lynn Miller, Silverdale, would like a recipe for all-fruit spread using fruit and fruit juice with no sugar added.

ANSWER — E. Hertzog, King of Prussia, requested a stewed tomato recipe. Thanks to Debbie Frock, Spring City; and to Betty Marsteller, New Park, who sent a recipe that she said is very tasty and different from plain stewed tomatoes.

Stewed Tomatoes

1 pint home canned tomatoes
Sugar to taste
3 tablespoons cornstarch
½ cup water

Dairy Contest Recipes

(Continued from Page B7)

CHICKEN SUPREME CASSEROLE

2 cups cooked chicken

2 cups cooked macaroni
2 cans cream of mushroom
2 cups milk
2 medium chopped onions

Combine water and cornstarch until smooth. Bring tomatoes to a boil and add sugar and cornstarch mixture. Stir until thickened.

Stewed Tomatoes

Saute until lightly browned:

1 small onion
4 tablespoons butter

Add:

½ cup brown sugar
Pinch salt

Mix with:

¼ cup butter
1½ cups bread crumbs

Pour mixture over six peeled, quartered tomatoes and bake 30 minutes.

ANSWER — Janet Huber of Williamstown, N.J., wanted to know how to have an old-fashioned pig roast by digging a pit in the ground. Thanks to Janice A. Yoder, Nescopeck, for sending directions that she found in a Grange Cookbook from Alaska.

An Alaskan Luau

Materials needed:

Pieces of steel (cat track pins and bushings)
Burlap sacks
Chicken wire
Lettuce trimmings
Mechanic's wire
Salt

Decide what size pig you need. A general rule is a pound per person. Pigs weighing 30 to 80 pounds should cook 6 to 9 hours; 80 to 100 pounds should cook 9 to 10 hours; 100 to 150 pounds should cook 10 to 13 hours; and 150 to 200 pounds for 13 hours.

Soak the burlap sacks in water for a full day before the pig is to be cooked. Dig a hole for the pig that is 4 feet deep. Build a fire to heat the steel. If you can provide a draft into the hole, it is a good idea to build the fire in the hole. This will preheat the dirt. I have difficulty getting a good enough draft into the hole to make a rip-roaring fire. Instead, I build a fire on top of the ground, get a hot bed of coals and heat the steel in that fire. I still build a fire in the hole to heat the dirt, but it doesn't get as hot as the fire above the ground.

While the fire is heating the steel, prepare the pig for cooking. Make lacerations through the meat about every 2 inches for the full length of the pig. Salt it inside and out very liberally. Get the chicken wire ready to wrap the pig in, but don't wrap it yet.

When the steel is glowing red, the action begins. Using something to handle the hot steel (I use 24-inch water pump pliers) place 2 or more pieces of steel inside the pig. Now wrap it tightly in the chicken wire. Make long handles of mechanic's wire in each end. You will need these to pull the pig out of the ground after it is cooked.

Using half of your hot steel, line the bottom of the hole (the unburned wood needs to be removed before you put the hot steel into the hole). On top of the steel, line the bottom of the hole with wet burlap sacks. On top of the sacks, throw a couple of boxes of lettuce trimmings. Next, lay the pig in the hole, making sure the wire handles are up. Cover that completely with wet burlap sacks. Put in the remaining hot steel. Throw the dirt back in the hole, filling it up completely.

With that done, just wait until it's time to pull the pig out. If you are like me, you'll worry like crazy about whether the pig will be cooked or not when it is finally time to pull it out.

ANSWER — Kathryn Agett, Franklinville, N.Y., requested a recipe for rye bread. Thanks to Virginia Eckert, St. Mary's, for sending a recipe.

Rye Bread

Mix together:

½ teaspoon yeast
½ teaspoon sugar
¼ cup warm water

Add:

2½ cups rye flour
8 cups white flour
2 tablespoons sugar
2½ tablespoons salt
1½ tablespoons shortening
2 handfuls caraway seed
1 quart lukewarm water

Knead dough and let rise until doubled in size. Place on greased cookie sheet and bake at 375 degrees for 45 minutes.

½ teaspoon salt
½ teaspoon pepper
3 tablespoons butter
1 cup grated cheese

Combine all ingredients except cheese; put in casserole, grate cheese on top. Bake ½ hour at 350°.

We live on a 100-acre farm. Milk 36 cows. Raise around 25 heifers. We also have four children, two boys and two girls. Life is never boring around here. Both my husband and I come from Lancaster County. Most of our family lives there. We still like to visit down there. Children always have many happy memories every time we come home.

Frances Horst
Penn Yan, N.Y.

MEAT-POTATO QUICHE (Serves 4-5)

Preheat oven to 425°.

In 9-inch pie pan, stir together:

3 tablespoons vegetable oil
3 cups coarsely shredded raw potato

Press evenly into pie crust shape. Bake at 425° for 15 minutes until just beginning to brown. Remove from oven.

Layer on:

1 cup grated Swiss or cheddar cheese

¼ cup cooked diced chicken, ham or browned sausage

¼ cup chopped onion

In a bowl beat together:

1 cup evaporated or rich milk
2 eggs

½ teaspoon salt

¼ teaspoon pepper

Pour egg mixture onto other ingredients.

Sprinkle with 1 tablespoon parsley flakes

Return to oven and bake at 425° about 30 minutes or until lightly browned, and knife inserted one inch from edge comes out clean. Allow to cool five minutes before cutting in wedges (a good recipe to use up leftover beef roast or any kind of meat).

Enclosed find a recipe that my family enjoys, especially with a tossed salad. My phone number is 215-593-5345.

I am a grandmother to 10 children. This past week we just had a set of twins born to one of our sons.

My husband and I have been farming on this same farm now for 42 years. We had eight sons, no daughters, we buried our two-year-old 36 years ago.

We are farming close to 1,000 acres with three of our sons. We milk 52 cows, and raise 175 acres of potatoes. The rest of the acreage is in alfalfa, wheat, barley and soybeans.

Our oldest son is in recycling in Philadelphia. Another son is a doctor in John Hopkins in Baltimore, another has just returned from MCC agriculturalist in Jamaica and now has accepted a position with MCC in Akron. Another son is a cabinetmaker and employs two other employees.

I keep myself busy gardening and canning and freezing, helping to milk, and in potato planting and harvesting.

Also my parents are in Tel Hai Nursing Home at Honey Brook, so I try to visit them or else have them here every week.

God has been so good to us, we attend Kennett Square Mennonite Church and I am on the Auxiliary of the West Fallowfield Christian Day School. We do wedding receptions and banquets.

Mrs. David King
Cochranville R3