



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

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

**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** — Brenda Breisch would like a recipe for sauerkraut that is made with brown sugar. Her husband recalls that he had tasted it and it was fantastic.

**QUESTION** — Theresa Young, Lancaster, would like to know how to can hot peppers in oil and in water.

**QUESTION** — Mrs. Judi Spurling, Limerick, would like a recipe for puffy non-edible cookies that are preserved with a clear finish.

**QUESTION** — Joseph Rosin, Middletown, Md., would like a recipe for sauerkraut soup, which he thinks is made with the juice of sauerkraut, noodles, and maybe milk.

**QUESTION** — B. Smith, Jonestown, would like to know how to remove the strong wood odor that is in her wooden picnic basket.

**QUESTION** — Catherine Wise, York Haven, would like to know where to buy replacement lids for salt shakers in assorted sizes.

**QUESTION** — Pauline Fox, Bangor, is looking for a recipe for Beer Bread that does not use yeast.

**QUESTION** — Deanna Cunfer, Lehighton, would like a recipe for a cold salad that includes peas, ham, and cheese. She recalls that Millersville University served this type of salad during the '70s.

**QUESTION** — Carole Strickland, Brolord, would like a recipe for rhubarb pie that has pieces of sugar in the pie filling.

**QUESTION** — Mrs. Riehl, Ronks, would like a recipe for canning salsa without oil like the El Paso brand that is medium hot, chunky style.

**QUESTION** — Gertrude Moore, Drumore, would like a recipe for Forgotten Cookies. She recalls that the cookies are made with egg whites and that the oven is turned off after the cookies are put into it.

**QUESTION** — Mary E. Clark, 863 Monaca Rd., Monaca, Pa. 15061, would like a recipe for chili sauce, pepper relishes and other relishes to can. She also needs bread recipes. She had good recipes for these, but her home burned and she lost everything. She subscribes to this paper to get recipes.

**QUESTION** — A Carlisle reader would like to know how to make roasted sunflower seeds.

**QUESTION** — N. Martin, Newburg, would like a recipe for using canned whole potatoes.

**QUESTION** — Deirdre Kirby, Hope, N.J., is searching for a bar type snack like she had purchased at a bake sale in Belvidere, N.J. The bars had a cookie crust layered with a cream cheese type filling, lemon curd, and crumb topping. The bars were about 1-inch thick and tasted "heavenly."

**QUESTION** — Harold, who gave no last name or address, would like a recipe for making preserves or jelly from a melon type fruit called citron. If there are other uses for citron, Harold would like recipes.

**QUESTION** — A Lebanon reader would like a recipe for Moravian Brown Sugar Cake.

**QUESTION** — Eunice Sauder would like a recipe for homemade ravioli with meat filling.

**QUESTION** — Sherry Buffington, Stockton, N.J., would like a recipe for cranberry-orange marmalade.

**ANSWER** — Chris Griffith of Lothian, Md., requested a recipe for Honeymoon Ice Cream. Thanks to Jeannie Donaldson, Port Murray, N.J., who writes that her grandfather had a creamery in the 1950s. He bought honeymoon sauce for "Pigs Dinners" (banana splits) that had maraschino cherries in the juice, shredded coconut, crushed pineapple, and chopped nuts. With a little ingenuity, Chris could probably whip up some Honeymoon Ice Cream.

**ANSWER** — Brenda Breisch of Bloomsburg wanted a recipe for a good spice cake that is sprinkled with confectioners' sugar and has a rich flavor. Thanks to Deirde Kirby, Hope, N.J., who uses a recipe she discovered while traveling in England.

### English Apple And Spice Cake

4 ounces butter, melted  
10 ounces self-rising flour, sifted  
2½ teaspoons ground cinnamon  
1 teaspoon ground pumpkin pie spice  
½ teaspoon salt  
8 ounces light brown sugar  
3 ounces raisins  
2 eggs, beaten  
6 ounces milk  
8 ounces peeled apples, grated (use crisp eating apples, not cooking type)

Heat oven to 350 degrees. Grease and line an 8-inch square pan. Put all ingredients in a bowl and mix to blend. Beat well 2 to 3 minutes and pour into an 8-inch square baking dish. Bake 60 to 75 minutes or until dark golden and firm to touch. Test with skewer. Remove to cool for 10 to 15 minutes. Turn onto a serving plate and dust top with confectioners' sugar.

**ANSWER** — A new Germantown reader wanted a recipe for a Montgomery pie with a butterscotch bottom instead of the usual lemon bottom. Thanks to Lois Hostetter, Lititz, and to Emma Eberly, Schaefferstown, who sent the following recipes.

### Montgomery Pie

Bottom part:

½ cup molasses  
½ cup sugar  
1 egg  
1 cup water  
2 tablespoons flour

Top part:

¾ cup sugar  
¼ cup butter  
1 egg, beaten  
½ teaspoon baking soda  
½ cup sour milk  
1¼ cups flour

Combine ingredients for the bottom part of pie. Pour into an unbaked pie shell.

For topping: Combine butter and sugar. Add egg and beat thoroughly. Add milk and sifted dry ingredients alternately. Spread topping over mixture in pie shell. Bake at 375 degrees for 30 to 40 minutes. Makes 1 9-inch pie.

### Montgomery Pies

Bottom part:

½ cup molasses  
½ cup sugar  
1 egg  
1 tablespoon flour  
1½ cups cold water

Top part:

1¼ cups sugar  
½ cup margarine  
1 egg  
1 teaspoon baking powder  
2 cups flour  
1 cup milk

Combine ingredients for bottom part. Pour into 3 8-inch unbaked pie shells. Mix ingredients for top part and pour over the mixture in the pie shells. Bake at 375 degrees for 40 minutes or until cake part tests finished.

**ANSWER** — Linda Fauth, Wrightsville, requested a recipe for pumpkin butter. Thanks to Brenda Weidenhammer, Bernville, for sending a recipe that she writes is very good.

### Pumpkin Butter

12 cups pureed cooked pumpkin or squash  
6 cups brown sugar  
1 tablespoon ground ginger  
1 tablespoon ground cloves  
2 tablespoons ground cinnamon

Combine all ingredients and cook until it is of thick, spreading consistency. Pour into containers and freeze or process in pressure canner or hot water bath as you would for pie filling. Spices may be cut back if you don't like it to taste spicy.

# Fruits

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### VELVET BERRY CUSTARD PIE

9-inch unbaked deep pie shell  
1 cup berries (black raspberries preferred)

4 eggs, slightly beaten  
½ cup sugar  
1 teaspoon vanilla  
2½ cups milk

Arrange berries in a pie shell. Beat eggs, sugar, and vanilla together in a bowl. Scald milk. Pour milk gradually into sugar and egg mixture, stirring constantly. Pour hot mixture over berries.

Bake 5 minutes in 475 degree preheated oven. Reduce temperature to 425 degrees and bake 15 more minutes. To test for doneness, insert knife into custard halfway between center and edge. Center will quiver, it will finish cooking as it cools. Do not over-bake or custard will become watery. Serves 8.

### PEAR CRUMBLE PIE

9-inch unbaked pie crust  
1 cup sugar, divided  
2 tablespoons cornstarch or Clear Jel

1 teaspoon finely shredded lemon peel  
7 cups peeled, cored, and sliced pears

3 tablespoons fresh lemon juice  
½ cup all-purpose flour  
½ teaspoon ground ginger  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
¼ cup butter

Combine ½ cup sugar, corn starch, and the lemon peel. In a large bowl, sprinkle pears with lemon juice. Add sugar mixture to pears; toss to coat fruit. Fill a pastry-lined 9-inch pie plate with the pear mixture. To make topping, combine flour; ½ cup sugar, and spices. Cut in butter until mixture resembles coarse crumbs. Sprinkle crumbs over pear filling. Cover edge of pie with foil. Bake in preheated 375 degree oven for 25 minutes. Remove foil; bake for an additional 25 to 30 minutes or until pie is bubbly and crust is golden. Cool on a wire rack before serving. Serves 8.

### WATERMELON ICE CREAM PIE

24 graham cracker squares  
¼ cup corn oil margarine  
1 cup watermelon  
1 quart vanilla ice cream, softened

Blend four crackers on low speed 10 to 15 seconds or until fine crumbs form. Empty into medium bowl. Repeat process with remaining crackers. In small saucepan, melt margarine. Remove from heat. Add cracker crumbs; mix until crumbs form ball. Press mixture into 9-inch pie plate. Refrigerate 1 hour. Place watermelon in blender. Blend on low speed for 30 seconds. Swirl mixture through ice cream. Firmly pack ice cream into crust. Cover. Freeze several hours or until firm. Makes one 9-inch pie. Sprinkle top with graham cracker crumbs before serving.

### INDEPENDENCE SALAD

Cut a 1-inch slice from a fresh watermelon. Cut the slice in half and remove the rind. Divide the watermelon into five equal wedges and place them in a star pattern with the wide ends together. There will be an opening in the center. Fill this with a generous scoop of cottage cheese and sprinkle with fresh blueberries for a red, white, and blue summer salad.