



## 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** — Bonnie Lour Koons, Harrisburg, would like a recipe for Shoo-fly Bread, that has a texture similar to pumpkin bread.

**QUESTION** — Martha Becker, Laurys Station, doesn't request a recipe but needs some help from our readers. She had a yellow pear tomato that was fat on the bottom with a smaller neck. She can not find such a tomato plant. Do any of our readers have some seed to share? If so, send it to Martha at Box 67, Laurys Station, PA 18059.

**QUESTION** — Joan Small, Greene, NY, would like a recipe for making creamed corn.

**QUESTION** — Mrs. J.Z. Lauver has a grandson who is allergic to wheat flour. She would like recipes using rice, oat, rye, potato flakes and other substitutes for wheat flour.

**QUESTION** — Marion Huffman, Jonestown, would like a recipe for Wm. Penn Chili for hot dogs.

**QUESTION** — Barbara Pennington, Malvern, would like a recipe for baked sweet potatoes and apples.

**QUESTION** — S. King, Strasburg, would like a recipe for vegetable soup to can that tastes like Campbell's Beef Vegetable Soup, not the kind with alphabet noodles in it.

**QUESTION** — Linda Lantz of Aurora, W.Va., would like a recipe for Two-Fruit Cobbler.

**QUESTION** — Evelyn Sutton, Middlebrook, Va., would like to know how to make Little Debbie Apple Delights like those made by McKee Baking Co. of Tenn.

**QUESTION** — Mrs. Ronald Arbogast, Millerstown, would like a recipe for pumpkin fudge. Also, she would like the starter, which includes peaches, cherries, and pineapple, for a Friendship cake.

**QUESTION** — M. Nagle, Schuylkill Haven, requests a recipe for mock crab cakes that are made with zucchini instead of crab meat.

**QUESTION** — A reader from Lebanon would like a recipe for Ho-Ho Cake.

**QUESTION** — Mabel Hammond, Chambersburg, would like a recipe for dancing snowballs. Please, make sure the ingredients cause the mothballs to bounce as some are ineffective because the mothballs' ingredients have been changed in recent years.

**QUESTION** — B. Blankenhorn, Allentown, would like a recipe for Key-Lime Pie.

**QUESTION** — Mrs. E. King, Ronks, would like a recipe for soft molasses cookies with a sugary top similar to those made at Kitchen Kettle in Intercourse.

**QUESTION** — A Pennsylvania reader would like a recipe for fruit leather or fruit roll ups.

**QUESTION** — A reader would like to know how you can use an aloe vera plant.

**QUESTION** — Cindy Eshleman of Jonestown would like a recipe for Orange Pastel Pudding like that made at Shady Maple.

**QUESTION** — Fay Detter, Mechanicsburg, would like a recipe for Pap Pudding or Custard made with flour, not cornstarch.

**QUESTION** — Cheryl Watson, Mechanicsville, Va., would like a recipe for pear honey, the consistency is smoother than chunky pear preserves, more like a jam.

**QUESTION** — Mrs. Harold Kuchler, Coatesville, would like a recipe for Farina or Cream of Wheat.

**QUESTION** — Audrey Minns, Geneva, NY, would like a recipe for canning whole milk since she has no room in her freezer.

**ANSWER** — Ken Miller, Hunlock Creek, requested recipes for fruit syrup such as those served in pancake houses. Thanks to Eva Southard, Glen Rock, who writes that raspberry syrup can be made by adding a tablespoon or two of orange juice to three or four tables-

# Old-Time Favorites

(Continued from Page B6)

## GRANDMA'S CHEESE AND MACARONI

1 pound sea shell macaroni  
½ pound sharp cheese  
½ pound long horn cheese  
1½ cups milk  
2 cups bread crumbs  
¼ cup butter  
¼ pound Velveeta cheese  
2 tablespoons flour  
For the cheese sauce, cook Velveeta cheese over low heat, add milk. Add pinch of salt and pepper, butter, and flour.

the cheese sauce to the cooked shells. Cut ¼ pound of Long Horn cheese and ¼ pound of the sharp cheese into small chunks; add to the cooked shells and cheese sauce.

Top with 2 cups bread crumbs. Shred remaining cheeses and butter (the butter is easier to shred when frozen) on top of the bread crumbs.

Bake at 350 degrees for 40 minutes.

Heidi Negley  
Cumberland Co. Dairy Princess

Using a large baking dish, add

poons of raspberry jam and a little butter. Boil mixture until syrupy. Also, thanks to Audrey Minns, Geneva, NY, for sending the following recipes.

## Strawberry Or Raspberry Syrup

In a blender or food processor whirl washed and hulled berries into a puree. Pour the puree into a pot and heat slightly to bring out all the juices. Filter the puree through any of the following devices for several hours or overnight: a jelly bag, a coffee cone paper filter, a large funnel or strainer lined with muslin. In a pot, add ¾ cup sugar to each cup of filtered juice. Heat and stir thoroughly to dissolve the sugar, but try not to let it boil. Cool to room temperature before pouring the syrup into bottles. Refrigerate.

## Blueberry Syrup

Wash and stem 2 heaping cups of blueberries. Pour them into a pot along with ¼ cup water and ½ cup sugar. Bring to a boil; reduce heat to a simmer. Crush berries with a potato masher. Simmer 10 minutes; stir and crush. Filter the syrup through a cheesecloth lined sieve. Add 1 tablespoon fresh lemon juice. Cool to room temperature; refrigerate.

## Orange Syrup

Vigorously boil 1 cup fresh, strained orange juice with 2 cups sugar for 1 full minute. Add 2 tablespoons fresh lemon juice. Cool to room temperature before refrigerating.

## Peach Or Apricot Syrup

Pit and cut into chunks enough unpeeled peaches or apricots to make 2½ to 3 cups. Place them in a pot along with ½ cup boiling water and simmer until soft. Cool slightly and puree along with the cooking water in a blender or food processor. Strain the puree to remove skins. Return the puree to its cooking pot and stir in 2 cups sugar and 1½ tablespoons fresh lemon juice. Boil rapidly for 5 minutes; skim off scum. Cool to room temperature before refrigerating.

## Quick Breakfast Syrup

½ cup any flavor of jam, preserves or jelly  
3 or 4 tablespoons honey  
½ teaspoon fresh lemon juice  
Dash nutmeg or cinnamon, optional  
Melt the jam, preserves, or jelly over low heat in a small saucepan; stir continuously. When the jam is liquified, stir in honey and lemon juice; heat thoroughly. Add dash of nutmeg to blueberry, peach or apricot flavor and a dash of cinnamon to apple or cherry, if desired. Serve warm over pancakes, waffles or French toast.

**ANSWER** — Mrs. John Miller, Alliance, Tn., requested a recipe for a Mardi Gras cake. Thanks to Pat Yale, Delta, for sending a recipe.

## Mardi Gras Party Cake

Preheat oven to 375 degrees. In saucepan, melt together:

¾ cup butterscotch morsels

¼ cup water

Cool. Sift together:

2¼ cups sifted flour

1 teaspoon salt

1 teaspoon baking soda

½ teaspoon baking powder

Set aside. Cream the following ingredients thoroughly:

1¼ cups sugar

½ cup shortening

Beat in:

3 eggs

Blend in melted morsels. Add dry ingredients alternately with 1 cup buttermilk or sour milk. Pour into greased and floured 9-inch layer pans. Bake 25 to 30 minutes.

## GRANDMOTHER'S STRAWBERRY JAM

4 cups ripe strawberries, crushed

5 cups sugar

Combine berries and sugar in a large bowl. Let set for 3 hours. Stir frequently to dissolve sugar. Put into a large kettle and bring to a boil. Boil for 8 minutes at a rolling boil, stirring carefully. Add ½ cup lemon juice and boil 2 more minutes. Set off heat, skim, and pour into jars and seal.

Helen Kraybill  
Elverson

## BANANA PICKLES

Peel pickles, cut lengthwise. Combine the following ingredients and bring to a boil:

1 cup vinegar

1 cup water

1 cup sugar

1 teaspoon mustard seed

1 teaspoon salt

1 teaspoon celery seed

1 teaspoon tumeric

Bring mixture to a boil. Pour over pickles in jars and bring to a boil for about 10 minutes. Multiply this recipe by four to make enough for a 7-quart canner.

Sherry Rainville  
Norwich, Conn.

## PEARL TAPIOCA PUDDING

Soak tapioca overnight, drain. Mix 1 quart milk and ¾ cup sugar. Bring to a boil, add ½ cup tapioca. Cook and stir tapioca until clear (30 minutes). Combine:

3 beaten eggs

¼ cup sugar

¼ teaspoon vanilla

Add egg mixture to tapioca mixture and bring to a full boil. Pour into dish and cool in refrigerator.

Mrs. Harold Diller  
Hagerstown, Md.

## MINCEMEAT COOKIES

1 cup shortening

1 cup brown sugar

1 cup granulated sugar

1 teaspoon baking soda

1 teaspoon cinnamon

½ teaspoon cloves

½ teaspoon nutmeg

3 eggs

3 cups flour

½ teaspoon salt

1 cup mincemeat

1 cup chopped nuts

Cream together shortening and sugars. Add eggs and beat until fluffy. Sift flour. Measure and add salt, baking soda, and spices. Sift again. Add dry ingredients to creamed mixture and mix thoroughly. Add mincemeat and chopped nuts and blend into dough. Drop by teaspoonful onto greased baking sheet. Bake at 350 degrees for 12 to 15 minutes. Makes about 6 dozen cookies.

Laura Horst  
Lebanon

## PUMPKIN CUSTARD

1 cup pumpkin

4 tablespoons flour

4 eggs

2 cups sugar

1 teaspoon cinnamon

¼ teaspoon cloves

½ teaspoon nutmeg

1 quart milk

½ cup coconut

Combine pumpkin, sugar, and flour. Add eggs and remaining ingredients. Pour into 2 9- or 10-inch pie shells. Bake at 350 degrees until shell is brown and knife comes out clean.

Thelma Hostetter  
No address