

Cook's Question

(Continued from Page B8)

ANSWER — Kay Whitmore, Damascus, wanted recipes for tea biscuits. Thanks to Susan Weaver, Richfield, for sending recipes.

Tea Biscuits

1 cup cake flour, stirred
 ½ cup all-purpose flour
 1 teaspoon baking powder
 ½ teaspoon baking soda
 ½ teaspoon salt
 ½ cup shortening
 Mix with pastry blender until crumbly. Add ½ cup plus 2 tablespoons sour milk. Stir to blend. Put teaspoonfuls on cookies sheets. Bake at 450 degrees for 7 to 8 minutes. Yields: 12 biscuits. Serve hot with maple syrup.

Tea Biscuits

3 cups biscuit mix
 ½ teaspoon dried parsley leaves
 ¾ cups grated cheese
 ¾ cup water
 Combine biscuit mix with parsley flakes and cheese. With fork, stir in water. Knead dough 2 or 3 times on lightly floured surface. Roll to ½ -inch thickness. Cut into squares. Put on ungreased cookie sheet and bake at 450 degrees until golden brown.

ANSWER — Mabel Hammond, Chambersburg, would like a recipe for dancing snowballs. Thanks to Miriam DeLong, Quarryville, for sending a recipe that her grandchildren really enjoy. Sometimes she adds green food coloring to it.

Dancing Moth Balls

Fill a rose bowl, or any kind of clear bowl with a curved surface, with water. Add one teaspoon baking soda, one teaspoon citric acid crystals, and three to five mothballs for each cup of water.

The chemical reaction will keep the moth balls moving from the surface of the water to the bottom of the bowl and back for about 2 hours.

If you place the bowl on a mirror, you will get twice the effect. The water can be colored with food coloring or a flower floated on top. Some people anchor the flower to the bottom with a tiny, needle-type flower holder, a bit of adhesive tape or modeling clay.

When the balls stop moving, add another spoonful of citric acid crystals and baking soda to start them moving again.

ANSWER — Connie Frame, Glenmoore, wanted a recipe for a Kentucky Derby Pie. Thanks to Ann Miller, Alliance, Ohio, and to an anonymous reader for sending recipes.

Kentucky Derby Pie

1 cup granulated sugar
 ½ cup flour
 2 eggs, slightly beaten
 ¼ cup butter, melted
 6 ounce package chocolate chips
 1 cup chopped pecans
 1 teaspoon vanilla
 1 uncooked pie shell
 Mix sugar, flour, eggs, butter, pecans, chocolate chips, and vanilla. Beat together. Pour into pie shell. Bake at 325 degrees for 1 hour.

Forcing Bulbs For Holiday Giving

NEWARK, DE — The pleasure of gardening doesn't have to end with the first frost. Why not extend harvest time into the winter holiday season by forcing pots of spring-flowering bulbs for gifts?

"When you have the time, forcing bulbs is fun and easy," says Susan Barton, University of Delaware Cooperative Extension horticulture specialist. "Most summer bulbs can be forced to bloom indoors over the winter, but many require a chilling period of 8 to 12 weeks."

If you want plants for the holidays, the specialist advises, choose a bulb such as paperwhite narcissus, "Soleil d'Or" narcissus or amaryllis since they do not require chilling.

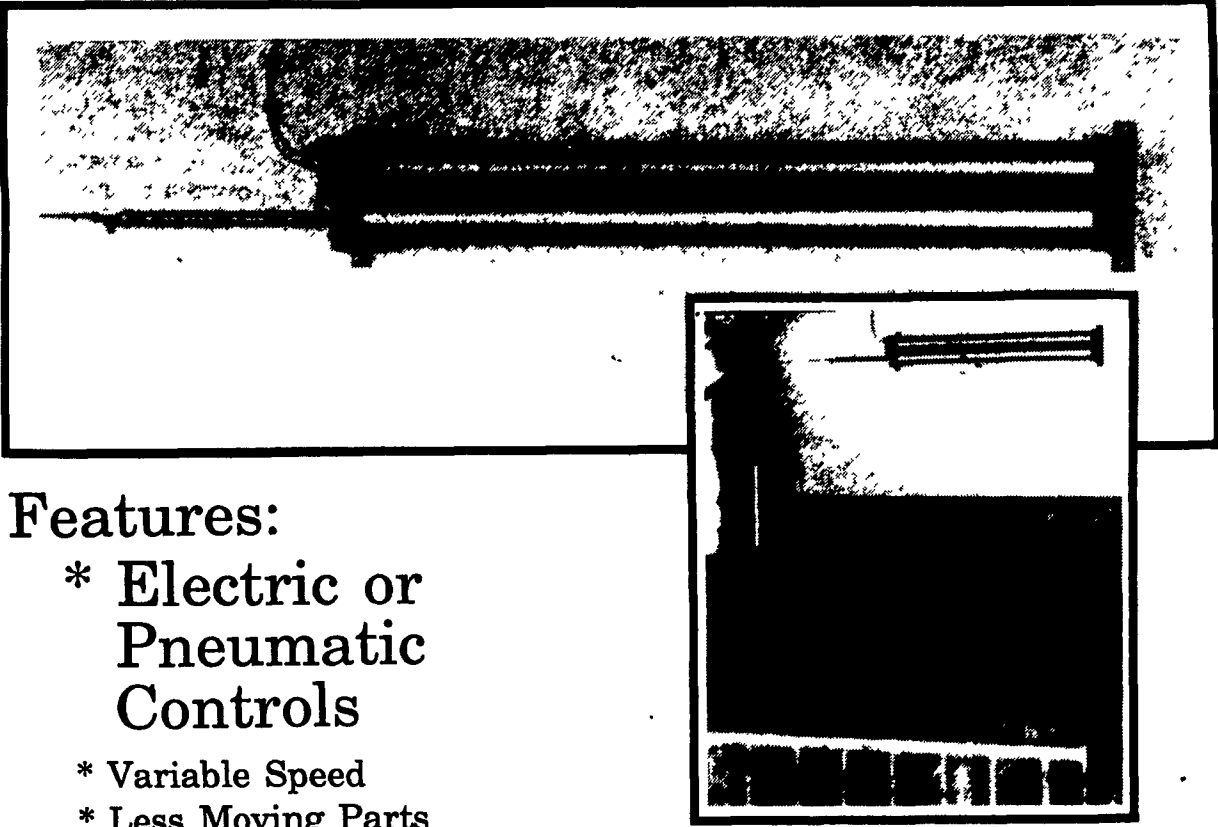
Plant bulbs in shallow containers of potting mix, perlite or crushed stones. Place the bulbs top side up at the surface of the potting media. Make sure the plant is well-watered. Store in a cool, dark location until new growth is about 4 inches tall. Then expose to light gradually. Directions for care and a simple bow complete the gift.

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