

# Cook's Question

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**QUESTION**—Here is a non-cooking question from a reader. She wants to know the name and address of a seed company that has a good variety of non-hybrid garden seeds.

**QUESTION**—Maria Cook, New Castle, Del., would like a recipe for honey mustard chicken.

**QUESTION**—Blanche Hohenbaugh, Carlisle, would like to know how to start yeast to bake bread.

**QUESTION**—Trudy Brubacker, Mt. Pleasant Mills, is looking for a chocolate chip cookie recipe that stays soft after they are baked.

**QUESTION**—A Bedford County reader would like a recipe for Danish (cheese and fruit filled) similar to those made by Sara Lee and one that can be frozen.

**QUESTION**—S. Jones of Limerick would like a recipe for chocolate chip cookies that are made with shortening instead of butter or margarine. The cookies are very chewy.

**ANSWER**—Carol Grove, Sommerville, Va., wanted a cake recipe using applesauce in place of vegetable oil. Thanks to a Bedford reader, for sending a recipe.

### Moist Cake

- 1 box Super Moist cake mix
- 1 tablespoon flour

### Applesauce

Mix cake mix according to directions on box except substitute an equal amount of applesauce for vegetable oil and add 1 tablespoon flour. Bake according to package directions.

**ANSWER**—Willard Hooker, Abingdon, requested a recipe for a good sweet pickle and for dill pickles. Thanks to A. Sauder, Denver, and to Mrs. Victor Woerner, Gettysburg, for sending recipes.

### Sweet Dill Pickles

- 2 cups vinegar
- 3 cups sugar
- 2 cups water

Cut cleaned cucumbers in 1/2-inch chunks. Fill quart jars to the neck. Add to each quart:

- 1/2 teaspoon garlic salt
- 1 teaspoon dill seed

Put in hot water bath until just boiling. Remove and allow to seal. Ready to eat in two weeks.

### Dill Pickles

- 4 pounds cucumbers
- 3 1/2 tablespoons salt
- 1 1/2 tablespoons mustard seed
- 2 cups white vinegar
- 4 cups water
- 6 cloves garlic (2 per jar)
- 6 bay leaves (2 per jar)
- 1 spray dill or stalk
- 2 teaspoons dill seeds

Wash and cut cucumbers in long strips. Pack in jars with cloves of garlic, bay leaves, and dill. Heat to boiling, add salt, mustard seed, vinegar, and water. Pour boiling solution 1-inch from top of jars and seal.

Boil for 5 minutes in canner. Makes 6 pints or 3 quarts

**ANSWER**—Alice Steere, Chepachet, RI, wanted the recipe for the gravy McDonald's serves on its biscuits and gravy around the Columbus, Ohio area. Nobody sent in the recipe, but Sandry Anglemeyer of Gilbert writes that the following recipe for sausage gravy is far better than McDonald's and she is certain that Alice will be pleased with it. Thanks to Sandra, who calls herself an expert on sausage gravy, for sending the recipe that comes from Walt Disney World.

### Pioneer Hall Biscuits And Gravy

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- 3 breakfast sausages
- Salt and pepper, to taste (use more pepper than salt)

Hot baking powder biscuits  
Heat butter in a medium saucepan. Add flour and cook over low heat, stirring constantly for 8 to 10 minutes. Do not allow mixture to brown. Gradually add hot milk to butter-flour mixture, stirring constantly with a whisk, until sauce is thickened and smooth. Simmer for 5 minutes. Strain and keep warm.

Remove skin and cut the sausages into small pieces. Brown in skillet until cooked. Drain off fat and add sausage to strained hot gravy. Reheat. Add salt and pepper, to taste. Serve over split, hot biscuits.

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# HAPPENINGS

**Clover Bunch 4-H Prep Club**  
The Clover Bunch 4-H Prep Club met at the Rutgers Extension Center on February 5.

The club elected the following officers: president - Louis Hribik of Neshanic; vice president - Melanie Martin of Ringoes; treasurer - Matt Snyder of Flemington; and reporter - Julianne Martin of Ringoes.

The program was given by Mrs. Snyder. She distributed the evening's activity instruction sheet entitled 'Earth X-Press' to each member.

The preppers tore pieces of old newspapers to shreds to make peat pots. This form of recycling uses scraps of news printed paper, hot water, electric hand mixer, strain-

er or colander, and a paper drinking cup to form the peat pots.

When all this was finished and the peat pots were formed, the members planted seeds in their newly formed planter cups.

The business discussed included Prep Camp on April 2-4 at L.G. Cook Camp, Stokes Forest.

### 4-H Horse Clubs Plan Tack Swap

Backtrackers & Plainfield 4-H Horse & Pony Clubs of Northampton County are sponsoring a tack swap to be held on Saturday, April 10, from 11 a.m. - 3 p.m. at the Northampton County 4-H Center located on Bushkill Center Rd., Nazareth.

The tack swap is open to any-

one who wishes to come to sell or to buy various horse related items and apparel.

Sale areas will be offered to the public at a cost of \$10 per table area. Anyone wishing to sell during the tack swap is encouraged to preregister, because spaces are limited. Any item from small to large may be sold. No live animals will be allowed to be sold at this event. Persons with large equipment to sell are welcome to display it on the open grounds for the registration fee.

Food will be available during the tack swap.

Anyone wishing further information, direction or registration for this event should call (215) 837-7294.



# Open for Business

Milking starts two months early at Cal Poly SLO's new showplace dairy.

**A**fter five years of planning and \$4.3 million in building costs, even balky cows and the usual parlor start-up 'surprises' couldn't put a damper on the festive mood June 4 when the first cows were milked at Cal Poly San Luis Obispo's new dairy.

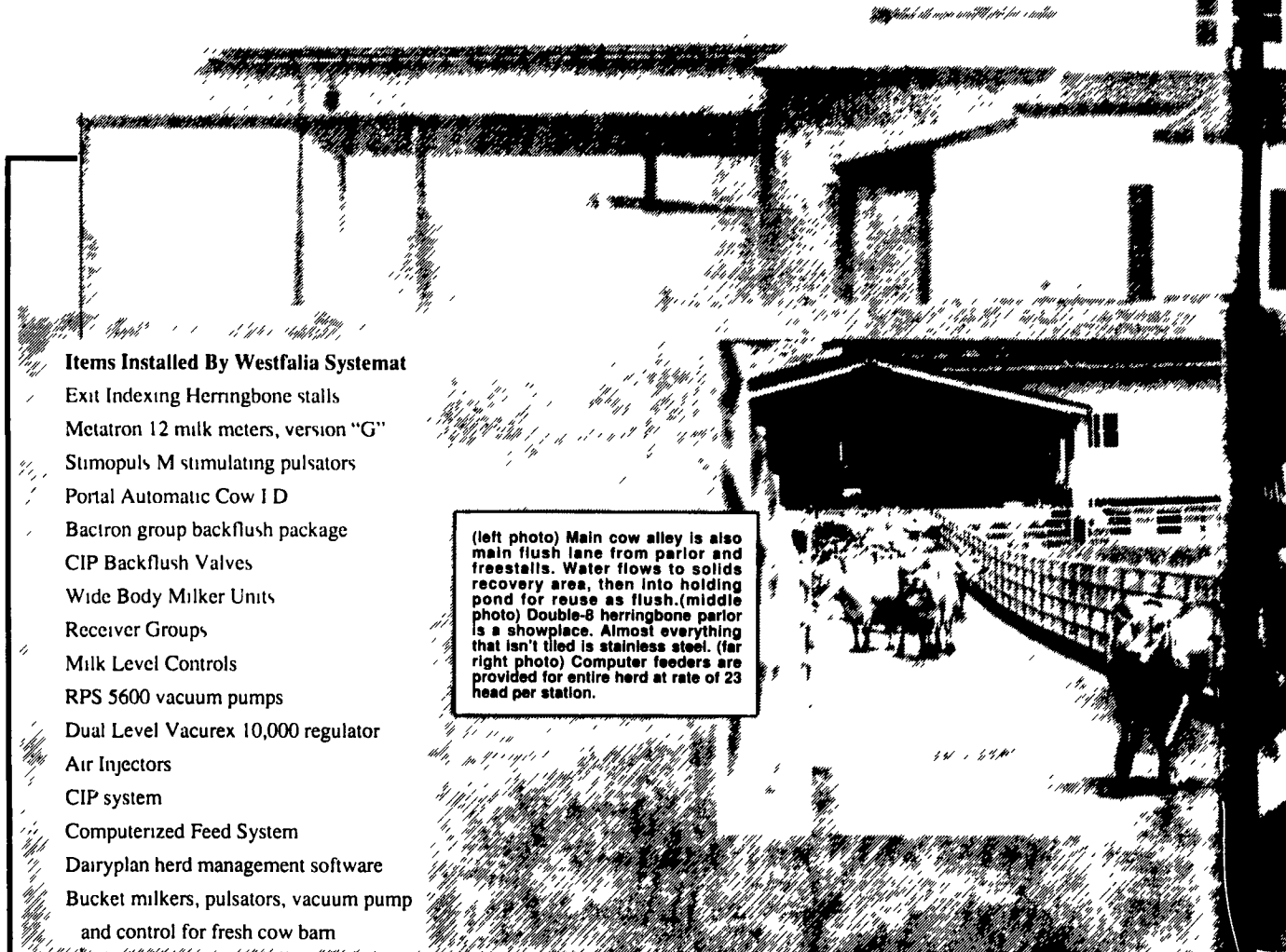
It did take some pushing and dragging to load several reluctant Jerseys, and it didn't help that the university and student herds were moving from a 1940s-era flat-barn to a computerized, state-of-the-art double-8 herringbone. But the Holsteins

mostly cooperated and there was LOTS of extra help on hand if needed, so all in all things actually went pretty well.

Cow comfort is an obvious priority at the new dairy. The parlor is spacious and airy, and features rapid-exits and extra-wide return lanes. Cow traffic alleys are wide and deeply grooved, with high curbs that serve as excellent flush lanes. The two freestall barns feature generous standing area and they open into outside exercise lots. There are stalls for 500 head, more than twice the current number of milking cows, and computer feeders are provided

at the rate of one station per 23 head.

Situated between the parlor and the freestall barns is a fully covered maternity and 'individual attention' barn which contains calving pens and mini-corral that can be used, for instance, to separate cows into research treatment groups. This area also has its own simple two stall milking area, complete with a vacuum line and electrical service.



### Items Installed By Westfalia Systemat

- Exit Indexing Herringbone stalls
- Metatron 12 milk meters, version "G"
- Stimopuls M stimulating pulsators
- Portal Automatic Cow I D
- Bactron group backflush package
- CIP Backflush Valves
- Wide Body Milker Units
- Receiver Groups
- Milk Level Controls
- RPS 5600 vacuum pumps
- Dual Level Vacurex 10,000 regulator
- Air Injectors
- CIP system
- Computerized Feed System
- Dairyplan herd management software
- Bucket milkers, pulsators, vacuum pump and control for fresh cow barn

(left photo) Main cow alley is also main flush lane from parlor and freestalls. Water flows to solids recovery area, then into holding pond for reuse as flush. (middle photo) Double-8 herringbone parlor is a showplace. Almost everything that isn't tiled is stainless steel. (far right photo) Computer feeders are provided for entire herd at rate of 23 head per station.

## Westfalia Milking Equipment and

### HAMBURG, PA

SHARTLESVILLE FARM SERVICE  
Dale Wenger, Craig Luckenbill  
215-488-1025

### CHAMBERSBURG, PA

WALTON'S DAIRY SERVICE  
Gary Walton 717-352-7606

### BEDFORD, PA

J.S. BAKER AGRI-SYSTEMS  
John Baker 814-623-2113

### NEW BIRD, PA

SEGAR DAIRY SERVICE  
717-461-1111

### LEOLA, PA

FISHER & THOMPSON, INC.  
Amos Fisher, Rick Thompson  
Mark Ressler, 717-656-3307

### THURMONT, MD

INTERSTATE DAIRY EQUIP. CO. INC.  
Richard Strite 800-662-6559  
301-271-7344

### MIFFLINBURG, PA

WEHR'S DAIRY EQUIPMENT  
Mark Wehr 717-966-1396

