



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 — Marion Steger, Groton, N.Y., would like the recipes for Aunt Effie's Hillsborough Moist Apple Nut Layer Cake with butterscotch frosting and the Turn-Of-The Century Cake.

QUESTION — Ginny Eaton, Ontario, N.Y., would like a recipe for Reuben Dip, which is used with pumpernickel bread.

QUESTION — Mae Pugh would like a recipe for chicken rice soup like that served at Ponderosa.

QUESTION — Mrs. Kenneth Ulmer, Waymart, wants a recipe to can a mixture of mushrooms, onions, green peppers, and oil in pint jars.

QUESTION — R. Smith, Jonestown, heard about hunter green pumpkins, not squash or gourds, sold at a roadside market in Lancaster County and would like to know where to buy the seeds.

QUESTION — Mary Lehman, Mifflintown, would like a brownie recipe that uses mashed potatoes.

QUESTION — This is not a cooking question, but Mrs. Wilmer Moyer, Bechtelsville, would like to know how to make fireplace starters made from sawdust or wood shavings?

QUESTION — Mark Kopp, Tower City, would like to know what happened to sauerkraut. She said today it is shredded cabbage rather than the kraut she remembers.

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 — 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 — Mary Moyer, Leesport, would like recipes for salt raised bread.

QUESTION — May Ozinek, Flemington, N.J., wrote that on a recent trip to Florida, she and her husband ate at Shoney's the whole way down and back. At the breakfast buffet, Shoney's serves a delicious sheet cake that is spicy and filled with raisins and chunks of apples. The cake has a crumb topping and is very moist. Does anyone have a recipe?

QUESTION — Gloria Fready, Mount Joy, would like to know how to make French fried sweet potatoes. She tried making them, but they tasted soggy.

QUESTION — Joanne Martin, Stevens, would like a recipe for patty shells that are served with creamed chicken over the shells.

QUESTION — A reader would like stir-fry recipes.

QUESTION — M. Long, Dalmatia, would like a recipe to make and can maraschino cherries.

QUESTION — Evelyn Reinfeld, Halifax, would like recipes using buckwheat flour without yeast.

QUESTION — Lelia Semrau, Millerstown, would like an easy recipe for both rye and Italian breads.

QUESTION — Tina Forry, Quentin, would like methods to can and freeze fruit with little or no sugar.

QUESTION — Tina Forry, Quentin, would like recipes for ground turkey.

QUESTION — Patricia Corkell, Henderson, Md., would like a recipe for pickled garlic.

QUESTION — Diane Cruzan, Bridgeton, N.J., wants a recipe for macaroni pizza.

QUESTION — Mary Winters, Elizabethtown, would like a recipe for egg drop soup, a Chinese recipe.

QUESTION — A faithful reader would like a recipe for non-edible gingerbread men to use in herbal wreaths and swags.

QUESTION — F.T.C. would like a recipe for raisin pie with lots of "goo," with a custard base made with milk.

QUESTION — Patricia Davis, Dillsburg, would like a recipe for shoo fly pie that tastes like those made by Zinn's Diner or Wixon's Bakery.

QUESTION — Patricia Davis, Dillsburg, would like a recipe for hard sugar cookies like those made by Archway.

QUESTION — Patricia Davis, Dillsburg, wants to know where to buy pasteurized egg whites. Does anyone know where they can be purchased in her area?

ANSWER — Ivamae Love, East Waterford, wanted a recipe for moon pies, such as those sold at Amish stores. Thanks to Kirsten Hoover, New Holland, for sending a recipe.

Half Moon Pies

1 quart dried apple snitz boiled in 1½ cups water until soft and no water remains. Put through colander and add.

- 1 quart applesauce
- 1½ cups brown sugar
- ½ teaspoon cinnamon
- ½ teaspoon salt
- Pie dough

Separate pie dough into egg-sized pieces. Roll pie dough pieces until the thickness of pie crust. Fold over to make a crease through center. Fold back and make two holes in top part of dough. On the other half, place ½ cup filling. Wet edges and fold over. Press edges together. Cut remaining dough with pie crimper. Brush top with buttermilk or beaten egg. Bake at 450 degrees until brown.

ANSWER — Ruth Clavier, Dowingtown, wanted a recipe for Eclair Dessert. Thanks to Cathy Funderwhite, Millersville; May Ozinek, Paradise; Laura Weaver, Narvon; Verna Martin, Bethel; Mrs. Carl Pickel, Felton; and many others, for sending recipes. May suggests variations of topping with cherry or blueberry pie filling or lemon pudding instead of the chocolate frosting.

Eclair Cake

- 1 pound box graham crackers
- 2 3-ounce boxes instant vanilla pudding
- ¾ cups milk
- 8-ounces whipped cream topping

Frosting:

- 8 tablespoons cocoa
- 2 tablespoons oil
- 3 tablespoons margarine, softened
- 3 tablespoons milk
- 2 teaspoons vanilla
- 2 teaspoons white corn syrup
- 1½ cups confectioners' sugar

Butter bottom of 9x13-inch pan. Line with graham crackers. Mix pudding with milk and beat at medium speed for 2 minutes. Blend in whipped topping. Pour half of pudding mix over graham. Top with another layer of graham. Add remaining pudding and top with graham. Cover and refrigerate 2 hours.

Combine frosting ingredients and beat until smooth. Spread frosting carefully over third layer of graham and seal edges. Cover and refrigerate 2 hours before serving.

ANSWER — S. Jones of Limerick would like a recipe for chocolate chip cookies that are made with shortening instead of butter or margarine. The cookies should be very chewy. Thanks to Sylvia Troyer, Hartly, Del.; R. Zimmerman, Romulus, N.Y., and others for sending recipes. Many of you go to a lot of effort to send in recipes. Unfortunately we do not have room to print them all. Some hints to having your recipe published: Mail it as soon as possible. Do not wait until an answer is printed and then send one. Some questions receive many answers; and others none, so do keep trying. See if you can answer the first two requests in this week's column.

Chocolate Chip Cookies

- 2 cups brown sugar
- 1 cup shortening
- 2 eggs
- 1 cup buttermilk or sour milk
- 2¼ teaspoons baking soda, dissolved in buttermilk
- 4 cups flour
- 1 teaspoon vanilla
- Pinch salt
- 1 cup chocolate chips
- 1 cup nuts or coconut, if desired

Cream together brown sugar and shortening. Add eggs and beat well. Add flour alternately with buttermilk or sour milk. Add vanilla, salt, and chocolate chips. Drop by teaspoonful on cookie sheet. Bake 10 to 12 minutes at 400 degrees.

Ultimate Chocolate Chip Cookies

- ¾ cup shortening, butter flavored if desired
- 1½ cups brown sugar
- 2 tablespoons milk
- 1 tablespoon vanilla
- 1 egg
- 1½ cups flour
- 1 teaspoon salt
- ¾ teaspoon baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup pecan pieces

Preheat oven to 375 degrees. Cream shortening, sugar, milk, and vanilla in a large bowl. Blend until creamy. Blend in egg. Combine flour, salt, and baking soda. Add to creamed mixture. Gradually stir in chocolate chips and nuts. Drop by tablespoonful on ungreased cookie sheet, 3 inches apart. Bake at 375 degrees for 8 to 10 minutes for chewy cookies (will appear light and moist). Do not overbake. Bake 11 to 13 minutes for crisp cookies. Cool on baking sheet for 2 minutes. Makes 3 dozen cookies.

Ham For Easter Dinner?

HONESDALE (Wayne Co.) — If you plan to serve a ham dinner this Easter, here are some facts you should know.

You can purchase different kinds of hams. Grocery stores offer regular hams and water-added hams. Regular hams contain no added water, while water-added hams may contain up to 10 percent added water. Over half the hams produced today are water-added.

You also will see "sectioned and formed" hams. Meat producers combine pieces of ham together into one shape to make these hams. Such hams are almost always water-added. They are very lean hams and slice well.

After you choose the kind of ham you like, decide which style you prefer. Hams may be bone-in, boneless or canned. Bone-in hams will yield about 3½ three ounce servings per pound. Boneless or canned hams provide five servings per pound. Divide the ham's cost per pound by the servings per pound to get the cost per serving.

If your choice is a bone-in ham, you can select a rump or shank portion. The rump portions tend to be higher quality, but have a more complicated bone structure for carving. There isn't a tremendous difference in quality so you may decide to select the shank because it's easier to carve.

All hams have to undergo some degree of heating at the processing plant. A ham labeled "fully cooked" needs only to be reheated to 140 degrees F. If the label does not state "fully cooked," heat it to 160 degrees F to bring about maximum tenderization. Bake the ham in a 300 to 325 degree F oven and use a meat thermometer to determine doneness. The hotter the oven, the greater the shrinkage. Hot ovens encourage moisture loss and produce drier, tougher ham.

You can use a microwave to heat your ham if you selected a fully cooked one. Cooking fresh meats in the microwave isn't the preferred method, but fully cooked ham can be reheated rather well because its color, flavor, and tenderness are already developed during processing.

Prepare only fully cooked ham at 50 percent power on a medium or low setting, use dish rotation and standing time to insure uniform heat penetration.

Freeze leftover ham for not more than two months. The presence of salt enhances the development of rancid flavors. Canned hams need proper storage as well. Most canned hams require refrigeration even before they're opened. You can store them, unopened in the refrigerator for one year. Although some small canned hams are sterilized and can be kept in a cupboard, read the container carefully to make sure.

A three-ounce serving of lean ham will contain about 180 calories, 6 grams of fat, 45 milligrams of cholesterol, and is high in protein, iron and B vitamins.

VELVEETA CHEESE FUDGE

- 1 pound butter
- 1 pound Velveeta cheese
- 4 pounds confectioners' sugar
- 1 cup cocoa
- 1 tablespoon vanilla
- Chopped nuts

In saucepan, melt butter and cheese. Sift cocoa and sugar; mix together all ingredients. Spread evenly into 9x13-inch pan. Cool and cut into pieces.

M. Zimmerman