

ANSWER — A reader wanted to know the name and address of a seed company that has a good variety of non-hybrid garden seeds. Thanks to Susanna Bicher, Bethel, for suggesting Southern Exposure Seed Exchange, P.O. Box 158, North Garden, VA 22959. Thanks to Roland Kamoda, Monongahela, for suggesting Heirloom Seeds, P.O. Box 245 West Elizabeth, PA 15088-0245, for free 27-page catalog.

ANSWER — 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. Thanks to an anonymous reader for sending a recipe.

Cheese Danish

- 2 cans crescent rolls
- 2 8-ounce packages cream cheese
- ¾ cup sugar
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- 1 egg yolk
- 1 egg white

Spread one tube of crescent rolls on bottom of ungreased 9x13-inch pan. Roll out one tube of crescent rolls between two sheets of waxed paper into a 9x13-inch shape.

Combine cream cheese, sugar, vanilla, lemon juice, and egg yolk. Beat until smooth. Spread over rolls in pan. Place rolled out crescent rolls on top and press the sides together. Brush with egg white.

Bake at 350 degrees for 25 to 30 minutes, until browned. Remove from oven. Drizzle with confectioners' sugar glaze, if desired.

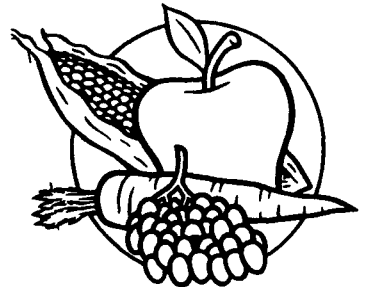
ANSWER — Blanche Holenbaugh, Carlisle, wanted to know how to start yeast to bake bread. Thanks to a reader for sending a recipe for this plus answers to many other questions. Unfortunately no name is attached so I can not give credit. This recipe is the way that old-time homesteaders make yeast.

Homemade Yeast

- Mix together:
- 1 cup mashed potatoes
 - ¼ cup sugar
 - 2 teaspoons salt
 - 1 cup warm water

Pour the mixture into a 1 quart glass jar, cover with cloth and leave in a warm place for two days or until it ferments and bubbles up. One cup of this mixture is equivalent to one package of active dry yeast or one cake compressed yeast. Every time you use a cupful, replenish the starter by stirring in ¼ cup flour and ¾ cup potato water, water, or milk. Allow to ferment for a day or so and return, covered, to the refrigerator. It is best to use the starter once a week. If you do not, stir it down after three or four weeks, discard half of it and replenish the balance with flour and one of the liquids.

Dill Pickles
Boil brine together 10 minutes:
1 quart vinegar
2 quarts water
¾ cup salt
To each jar, add:
2 grape leaves
1 garlic clove, peeled
1½ teaspoon dill seed
Wash cucumbers, cut in spears. Put washed grape leaf in bottom of quart jar. Add 1 clove garlic and 1½ teaspoon dill seed. Pack jar with cucumber spears. Cover with simmering brine. Top with another grape leaf and seal. Needs to season about 2 weeks.



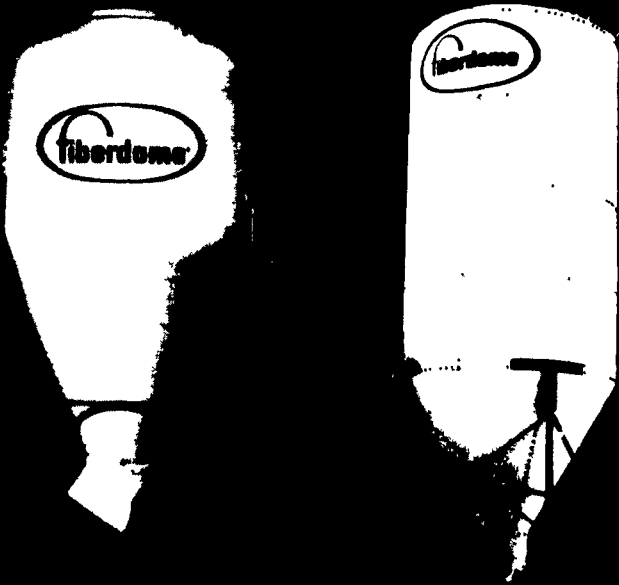
ANSWER — A reader wanted to know how to make dill pickles remain firm because hers become semi-soft when canned. Thanks to Una Lee Burton, Dagsboro, Del., for sending a recipe.



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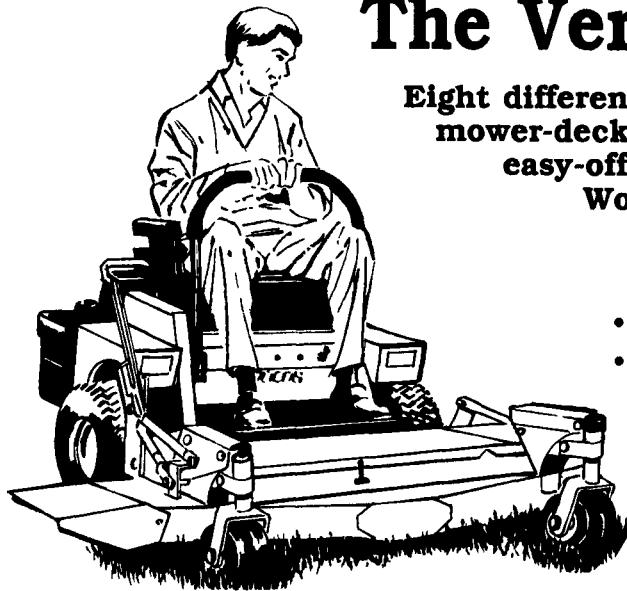
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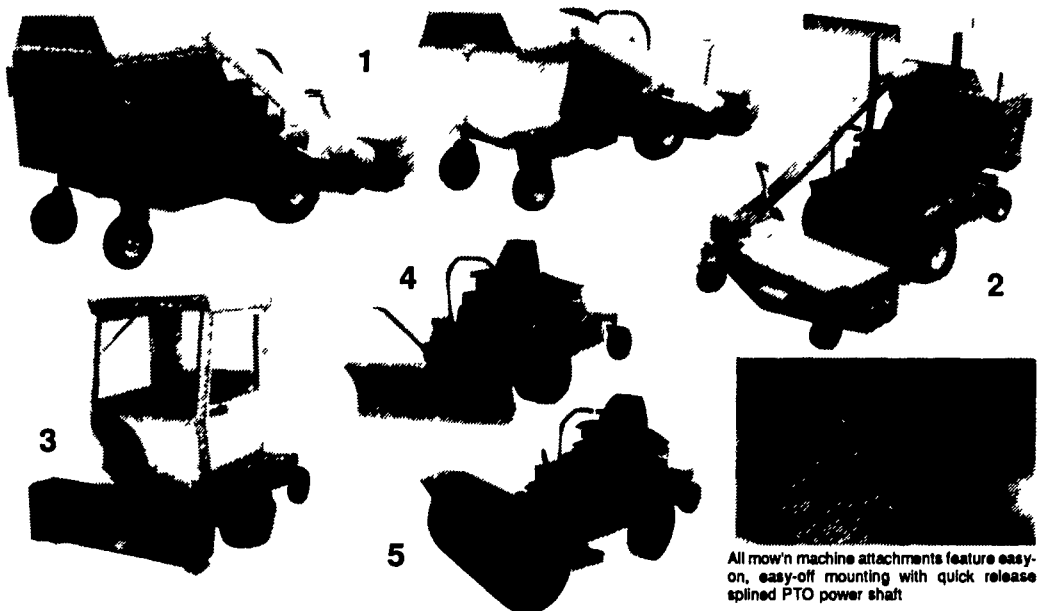
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