



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. If we do not receive an answer to this request within two weeks, we will drop it.

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

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

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 — 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.

QUESTION — Alverna Martin, Wellsboro, would like a recipe for mock pecan pie made with dried beans.

QUESTION — J. Waring Stinchcomb, Suitland, Md., wanted a recipe for making barbecue with beef and with pork.

QUESTION — A reader from Potter County would like a recipe for fudge made out of goat's milk.

QUESTION — Pauline Sensenig would like to know where she may purchase Washington's Golden Seasonings and Broth.

QUESTION — Mary Snyder, Manheim, writes that she planted hot Senano peppers by mistake. She froze them but has not used them. She would like recipes using this type of pepper, which could perhaps be used for gift jars of sauces, relishes, etc.

QUESTION — Roland Kamoda, R.D.1, Box 282 Monongahela, PA 15063, would like names of favorite cookbooks and where to purchase them. Write directly to him with your suggestions because we do not have room to publish the information.

QUESTION — Karen Yourga is looking for a recipe to can strawberries in a glaze that can be poured right from the jar onto a cake. She has tried several recipes that bleed and turn pink. She would like one with a dark red color in which the strawberries are not mushy.

QUESTION — Edith Vuxta, Elizabethtown, would like a recipe for red velvet whoopie pies.

QUESTION — Sue Pardo, Jarrettsville, Md., would like recipes to use in a bread machine.

QUESTION — Barb Hicks, Hawaii, would like a recipe for homemade beef jerky, the spicier, the better.

QUESTION — Sherry Craner, Bridgeton, N.J., would like a recipe for chocolate pasta, made with wheat flour. It is used for a dessert topped with sauteed strawberries and white chocolate.

QUESTION — Cissy McKeon, Birdsboro, would like a recipe for hand-dipped chocolate-covered strawberries such as those sold at Kaufman's in Pittsburgh. Cissy writes that it appears as if a layer of cream is between the strawberry and the chocolate.

QUESTION — Lisa Kerrigan, Bath, would like a recipe for Kosher Dill pickles that taste like the Claussen pickles that are stored in the refrigerator.

ANSWER — A faithful reader wanted a recipe for non-edible gingerbread men to use in herbal wreaths and swags. Thanks to Pamela Keefer, Spring Grove, Bonnie Martin, Narvon, and a Coatesville reader for sending recipes

Cinnamon Cutouts

- 2 cups cinnamon
- 1 cup applesauce

Mix together cinnamon and applesauce, adding a little more cinnamon if needed to make dough. Roll out dough ¼ -inch thick. Use cookie cutters to cut out shapes of gingerbread men, hearts, apples, stars, and so forth. Put shapes on cookie sheets; set aside to dry, turning shapes over occasionally. May take several days to dry. After drying rough edges may be filed smooth. If hanging ornament is desired, punch a whole in the dough ornaments before drying.

Crafty Cookies

- 1 cup ground Cinnamon
- 1 tablespoon ground cloves
- 1 tablespoon ground nutmeg
- ¾ cup applesauce
- 2 tablespoons tacky glue

Mix together and knead until smooth. Roll ¼ -inch thick on cinnamon dusted surface. Use wax paper on top. Cut with cookie cutters. Let dry until hard.

Salt Dough

- ¼ cup salt
- 1 cup flour
- 6 tablespoons water

Combine ingredients and roll out dough. Cut in desired shapes. Bake in 275 degree oven for about 1 hour. Flip over to make sure ornaments are dry. Don't let ornaments brown.

ANSWER — M. Long, Dalmatia, requested a recipe to make and can maraschino cherries. One was printed using sweet cherries. Thanks to Mae Kahler, Pitman; Fern Schlegel, Dalmatia; and Jean Houseknecht, Muncy, for sending recipes using sour cherries.

Maraschino Cherries

Soak in cold water overnight:

- 4½ pounds sour cherries
- 1 teaspoon alum
- 2 tablespoons salt
- 2 quarts water

Next day: drain and rinse. Add the following ingredients:

- 4½ pounds sugar
- 1 ounce red food coloring
- 1½ cups water

Bring mixture to a boil and let set for 24 hours.

Day 3:

Add 1 ounce almond extract. Fill jars and cold pack for 30 minutes.

ANSWER — Trudy Brubaker of Mt. Pleasant Mills wanted a recipe for soft chocolate chip cookies. We printed some answers, and received about 50 more that we do not have room to print. Since chocolate chip cookies are a universal favorite, an upcoming feature on the cookies will be scheduled in Home On The Range section. The recipes we have already received from our readers will be used. Thanks to Shelly Taylor, Andreas, who writes that the secret in keeping cookies soft is to put them in an air tight container with a slice of bread. The bread will get hard but the cookies stay soft. Another reader wrote that the secret to soft cookies is to remove them from the oven when the cookies are slightly underbaked. The cookie continues to bake a few minutes longer as they set on the cookie sheet. Experiment to get the proper timing. L.A. Mast wrote that new recipes are not always needed to make a superb cookie. She suggest experimenting with the recipe on the chocolate chip bag, by substituting butter flavored shortening and adding 1 to 2 tablespoons milk and 1½ teaspoon cream of tartar. Cookies will be chewier because of the extra liquid, and softer because of the tartar.

ANSWER — Patricia Davis, Dillsburg, wanted a recipe for shoo fly pie that tastes like those made by Zinn's Diner or Wixon's Bakery. Thanks to Judy Stayman, Chambersburg, for sending a recipe that she believes is delicious.

Shoo Fly Pie

Mix together until crumbly:

- 2 cups flour
- 2 cups brown sugar
- ½ cup butter

Set aside two cups of the crumbs for topping. With the remaining crumbs, add and beat

- 2 eggs
- 1 teaspoon vanilla
- 2 cups King Syrup
- 1¾ cup hot water

Mix ½ cup hot water with 2 teaspoons baking soda. Add to mixture. Divide into 2 unbaked pie shells. Sprinkle crumbs on top. Spread crumbs with knife to edge of crust. Let set 3 minutes before baking at 450 degrees for 10 minutes; reduce heat to 375 degrees for 30 minutes.

American Agri-Women Call For Federal Budget Accountability

WAMEGO, Kan. — American Agri-Women (AAW), the nation's largest coalition of farm, ranch and agribusiness women, is urging the federal government to better manage its finances through better budgeting and planning.

The federal budget deficit and government debt are major factors in today's economy. As new taxes are being contemplated, AAW President Trenna Grabowski suggests that the federal government can take a lesson from agriculture and other small business and budget similarly.

She said, "When farmers and ranchers work up their budgets for the coming year, they don't look at last year's fertilizer expense and just add on a percentage based on what they think they'll spend this year.

"Rather, they go back to number of acres, soil tests, husbandry philosophy and what products they will use. They gather cost information and go from there.

"We in agriculture budget by saying, 'What do we want to accomplish? What will we have to spend to accomplish it?'"

Grabowski, an agricultural finance expert, says this is called zero-based budgeting and could be used by the government.

Zero-based budgeting, building a budget from the ground up, is a logical approach to developing a sound budget. Zero-based budgeting calls for looking at the activity of a department or program and analyzing each activity from a cost-benefit perspective.

A decision package is then designed which sets out specific goals for each activity. The decision packages are ranked in order of priority and the limited funds are assigned to competing activities on the basis of merit.

Another suggestion is for the federal government to prepare an annual financial report for the United States, and include it in the packet that taxpayers receive in early January with blank income tax forms.

Grabowski said, "Corporations prepare annual reports for their stockholders. Perhaps we stockholders in the United States of America should have an annual accounting and some accountability."

Federal budget and tax issues, including estate taxes, are among the topics which will be discussed at the upcoming Mid-Year Meeting of the AAW Board of Directors, to be held April 17-18, in St. Louis, Mo., at the Embassy Suites Hotel. All AAW members are welcomed.

AAW membership is open to all women with an interest in agriculture. For more information, contact Trenna Grabowski, 2006 Broadway, Mt. Vernon, Ill., 62864, (628) 242-8970.

