



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

**QUESTION** — Patricia Davis, Dillsburg, wants to know where to buy pasteurized egg whites.

**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.

**QUESTION** — Melanie Kozlowski, Kingsby, would like a recipe for mousse such as that served at Ponderosa.

**QUESTION** — Jeanette Babson, Ottsville, would like a recipe for salt pickles, which uses rock salt and grape leaves. The original recipe was made in a barrel and the pickles were very crisp and sour.

**QUESTION** — Jessie Mayall, Mansfield, would like a good recipe for a potato bun that has frosting drizzle on top. Jessie remembers when she was little, a friend's mother always had a big plate of these on the table.

**QUESTION** — Eleanor Hertzog, King of Prussia, would like a recipe for 7-grain bread using sesame seeds, caraway seeds, and it looks like rye bread.

**QUESTION** — Estella Fink, Allentown, would like a recipe for Apricot Crumb Pie.

**QUESTION** — Ruth Zimmerman, Lancaster, would like a recipe for homemade mayonnaise that tastes like Real Hellman's and also one like Miracle Whip.

**QUESTION** — Pauline Fox, Bangor, wants a recipe for Lobster Bisque such as that served at the Nittany Lion Inn at State College.

**QUESTION** — Elsie Austin, Columbus, would like some good coffee cake recipes.

**QUESTION** — Sarah Burkholder, Denver, would like a recipe for a coal garden made with ammonia and Merthiolate, which grows in crystal-like forms.

**QUESTION** — Geraldine Long, Elkton, Md., would like recipes for cooking October beans. Also, how should they be planted and cared for.

**QUESTION** — Mrs. Norman Brown, Clementon, N.J., would like to know where to purchase dried mushrooms in bulk.

**QUESTION** — Helen Hess, Washington Boro, writes that a recipe for a fermented fruit sauce to top desserts had appeared in this column some months ago. She thought she clipped it but cannot find it. If any readers have the recipe to which she is referring, please send a copy.

**QUESTION** — Louise Graybeal, Renick, W.Va., would like a recipe for bread sticks such as those served by Pizza Hut.

**QUESTION** — Louise Graybeal, Renick, W.Va., would like to know if Red Seal Lye is still on the market and where she can find it.

**QUESTION** — Debra Shultz, Halifax, would like a recipe with main ingredients of tortellini or pasta, spinach, red cabbage, and Ranch Dressing. Is anyone familiar with this salad?

**ANSWER** — Karen Yourga wanted 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. Mrs. David Fisher, Lewistown, writes that the canning process "mushes" the berries. Only fresh berries stay firm as whole frozen berries also get soft as soon as they thaw.

**ANSWER** — Peg Koser, Lancaster, wanted a recipe to make a drink concentrate using fresh blue grapes? Thanks to

Minnie Auker, Ephrata, for sending a recipe. Also, Rhoda Martin, Myerstown sent in a recipe to make a tea concentrate. Perhaps, a grape drink can be made in a similar fashion.

### Grape Concentrate

Boil together:  
4 quarts fresh, ripe grapes  
4 cups water  
Strain. To 1 quart juice, add the following:  
1 pint sugar.  
Boil 5 minutes. Pour into hot jars and seal. When opening for a drink. Add:  
1 part syrup  
3 parts water

### Tea Concentrate

4 quarts boiling water  
1 quart tightly packed meadow tea  
4 cups sugar  
Do not pick leaves from stem, but wash thoroughly on the stem and pack tightly in a 1-quart measuring cup. Steep tea in boiling water for 15 minutes (turn burner off after you add tea). Remove tea, add desired amount of sugar, and boil for 10 minutes.

To use: 1 quart concentrate makes 1 gallon tea.  
Contributor writes that this recipe is simple and the tea is delicious. She has some in the freezer and a pitcherful in the refrigerator at all times.

**ANSWER** — Debbi Collins, Nazareth, wanted like a recipe for a very moist homemade yellow cake. She wanted a cake with the texture and moistness of a packaged mix. Thanks to C. Eshelman, Jonestown, for sending this recipe that she thinks is good. If it is not moist enough, try adding a small package of instant vanilla pudding in the mix.

### Yellow Cake

1½ cup sugar  
¾ cup margarine, softened  
2 eggs  
1½ teaspoon vanilla  
2¾ cup flour  
2½ teaspoon baking powder  
1 teaspoon salt  
1¼ cup milk  
Preheat oven to 350 degrees. Grease and flour pan. Mix sugar, margarine, eggs, and vanilla until fluffy. Beat on high for 5 minutes, scraping bowl. Beat in flour alternately with milk at low speed. Bake 45-50 minutes.

**ANSWER** — For the reader who wanted recipes using buckwheat flour, here is one from Louise Graybeal of Renick, W.Va.

### Buckwheat Cakes

2 cups buckwheat flour  
½ teaspoon salt  
1 teaspoon baking powder  
1 tablespoon brown sugar or molasses  
Water enough to make thin batter  
Sift together flour and baking powder. Add salt, sugar or molasses. Do not beat too much. Bake on hot greased griddle. Serve hot.

**ANSWER** — L. Weaver, Ephrata, wanted recipes for cube steak. Thanks to Lisa Luken, Ono, who sent a recipe and writes another quick idea for cube steak is to cut cube steak in serving pieces. Lightly flour, then dip in beaten egg, then in bread crumbs. Cook in skillet with oil until done and serve. Serve this plain or with leftover gravy or spaghetti sauce or sauteed mushrooms.

### Cube Steak Diane

1 pound cube steak  
2 tablespoons butter  
Pepper  
¼ cup sliced green onion  
1 cup water  
1 teaspoon beef bouillon  
1 tablespoon Worcestershire sauce  
1 teaspoon Dijon mustard  
1 tablespoon cornstarch  
Cut cube steak into serving pieces. Fry over medium-high heat in 1 tablespoon butter until just done. Season with pepper. Remove to platter and keep warm. Melt remaining 1 tablespoon butter and saute green onion until tender. Meanwhile combine remaining ingredients. Add to green onion and cook until thickened. Pour over cube steaks and serve. Makes 2 to 3 servings.

**ANSWER** — May Ozinek, Flemington, N.J., cake that is spicy and filled with raisins and chunks of apples. The cake has a crumb topping and is very moist. Thanks to Peg Koser, Lancaster, for sending a recipe.

### Fresh Apple Cake

2 cups sugar  
1¼ cups vegetable oil  
2 eggs  
1 teaspoon vanilla  
½ teaspoon salt  
½ teaspoon cinnamon  
3 cups flour  
Mix sugar, oil, eggs, vanilla, salt, cinnamon and flour. Add:  
1 cup raisins  
1 cup chopped pecans  
2 teaspoons baking soda  
4 cups diced apple  
Mix well and pack in 9x13-inch pan. Bake at 350 degrees for 1 hour.  
Topping:  
1 stick butter  
1 cup brown sugar  
¼ cup milk  
1 teaspoon vanilla  
Boil in saucepan 2½ -3 minutes. Pour over warm cake.

## Dairy

(Continued from Page B6)

### CHEESE CAKE

Use 9-inch by 13-inch pan and do not grease it.

First batch:  
1 stick butter  
½ cup sugar  
1 egg  
1½ cup flour  
¼ teaspoon baking powder

Second batch:  
1 pound cream cheese  
1½ tablespoon flour  
3 eggs  
1 cup sugar  
1 teaspoon vanilla  
1½ cup milk  
Mix well until smooth in a blender.

1 can pie filling  
Mix first batch. Press into bottom of pan, then spread pie filling on it. Gently pour second batch mixture on top of pie filling. Sprinkle with cinnamon. Bake at 325 degrees for 1 hour and 10 minutes. When cool, refrigerate for 12 hours or overnight before serving.

*Hi, my name is Charlotte Rainville. I live in Norwich, Ct. with my husband Allen. I have a son Allen and daughter and son-in-law Sherry and Wern and granddaughter Heidi, who is 7 months old. My husband and I have a dairy farm. We plant corn and bale hay. We look forward to getting the Lancaster Farming every week.*

Charlotte Rainville  
Norwich, Ct.

### PIEROGIES

8 ounces cream cheese, softened  
8 ounces dairy sour cream  
2 eggs  
8 ounces cottage cheese  
8 ounces grated cheddar cheese  
1 or 2 onions diced, sauteed, until brown

4-6 cups of hot mashed potatoes  
8-10 lasagna noodles, cooked  
Salt and pepper to taste

Cook lasagna noodles and set aside. Cook potatoes: mash and whip while warm. Mix softened cream cheese, sour cream, and eggs until smooth. Add cottage cheese, ½ of the grated cheese, and ½ of the sauteed onions. Stir the cheese mixture into the warm, mashed potatoes until well blended. Layer the ingredients in a greased 9-inch by 13-inch baking dish. Start with ½ of the noodles, next the potato mixture. Top off with second ½ of the noodles. Add the remaining ½ of the cheddar cheese and onion.

*You can make this a day ahead — it gives the pierogies a chance to develop a better blend of flavor. Also, you can freeze this dish.*

*Hi, my name is Sherry Reclin. I live in Lebanon, Ct. with my husband Wern and my 7-month-old daughter Heidi. We both work on dairy farms. We both enjoy reading the Lancaster Farming. I enjoy the B section at night when the baby is sleeping.*

Sherry Reclin  
Lebanon, Ct.

### COFFEE PUNCH

¼ cup instant decaffeinated coffee  
1 cup sugar  
6 cups boiling water  
Mix and add:  
3 ounces chocolate syrup  
Let cool and add:  
4 cups milk  
1½ teaspoons vanilla  
Pour over:

1 quart vanilla ice cream  
Robin Rohrer  
Washington Boro

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