



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

**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** — 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** — Marie George, Churchville, is looking for a recipe for peach or apple long cake. It is made with raised dough but rolled very thin.

**QUESTION** — Joan Powers, Townsend, Del., would like recipes for turkey sausage and for using ground turkey.

**QUESTION** — Bette Lawrence, Honesdale, would like a recipe for strawberrhubarb custard pie that uses tapioca.

**QUESTION** — Bette Lawrence, Honesdale, would like a recipe for pineapple pie using cream cheese and sweetened condensed milk.

**QUESTION** — Marie George, Churchville, would like jam and jelly recipes using grape juice to replace all the sugar in the recipe.

**QUESTION** — Martha Weaver, East Earl, would like a recipe for graham crackers that taste like real honey grahams. She writes that this is a favorite bedtime snack with milk for her children. She sends this tip for adding more fiber to your diet — substitute half of the white flour with whole wheat when baking a chocolate cake.

**QUESTION** — Anne Nolt, Reinholds, would like a recipe for mint lemonade made with spearmint or peppermint meadow tea and lemonade.

**ANSWER** — Jeanette Babson, Ottsville, wanted a recipe for salt pickles, which uses rock salt and grape leaves. Thanks to Anne Nolt, Reinholds, for sending a recipe.

### Winter Dill Pickles

100 medium-sized cucumbers  
 ½ cup salt  
 4 quarts water  
 Cherry or grape leaves  
 Dill  
 10 quarts water  
 1 quart vinegar  
 2 cups salt  
 Garlic  
 4 small hot peppers  
 Wash cucumbers and leave whole. Make a brine by adding ½ cup salt to each 4 quarts water.  
 Cover cucumber with brine and soak overnight. Combine

vinegar, water, and salt; bring to a boil. Let liquid stand overnight.

In the morning, drain the cucumbers and pack them in stone or glass jars between layers of grape or cherry leaves.

Add dill, garlic, and a hot pepper to each jar. These may be kept indefinitely without sealing them.

**ANSWER** — Elsie Austin, Columbus, wanted some good coffee cake recipes. Thanks to Thelma Musser, Pine Grove; Judy Stayman, Chambersburg; and Kim Kernick, Center Valley, for sending recipes.

### Susan's Coffee Cake

¾ cup sugar  
 1½ cups flour  
 1½ teaspoons baking powder  
 ½ teaspoon salt  
 ¼ cup shortening  
 1 egg  
 ½ cup milk

Spread half of batter in greased 8x12-inch pan. Put on half of topping. Repeat with batter and then topping layers. Swirl a little with fork.

Topping:

½ cup brown sugar, packed  
 2 tablespoons flour  
 2 tablespoons butter  
 2 teaspoons cinnamon  
 2 tablespoons water

Buttermilk glaze:

1 cup sugar  
 ½ cup buttermilk  
 ½ teaspoon baking soda  
 2 teaspoons vanilla  
 ½ cup butter

Combine ingredients and boil for 1 minute. Pour hot sauce over warm coffee cake.

### Apple Coffee Cake

2 cups biscuit mix  
 3 tablespoons sugar  
 1 egg  
 ¾ cup milk  
 2 cups thinly sliced pared apples  
 2 tablespoons chopped

Heat oven to 400 degrees. Grease 9x9-inch pan. Mix baking mix, sugar, egg, and milk. Beat for 30 seconds. Spread half of batter in pan. Arrange all apple slices on batter.

Topping:

¼ cup butter  
 ¾ cup biscuit mix  
 ¾ cup brown sugar  
 1 teaspoon cinnamon  
 ½ teaspoon nutmeg

Mix topping until crumbly. Sprinkle half of topping on apples. Spread remaining batter over topping. Sprinkle with remaining topping and nuts. Bake for 25 minutes at 400 degrees.

### Good Morning Coffee Cake

2½ cups flour  
 1½ cups sugar  
 ¾ teaspoon salt  
 ¾ cup shortening  
 2 teaspoons baking powder  
 ¾ cup milk  
 2 eggs  
 1 teaspoon vanilla  
 3-ounce cream cheese, softened  
 14-ounce sweetened condensed milk  
 ½ cup lemon juice  
 2 teaspoons cinnamon  
 29-ounce can peaches or apple pie filling  
 1 cup nuts, chopped  
 ½ cup brown sugar

Preheat oven to 350 degrees. In large bowl, combine flour, sugar, and salt; cut in shortening until crumbly. Reserve 1 cup crumb mixture. To remaining crumbs, add baking powder, milk, eggs, and vanilla. Beat on medium speed for 2 minutes. Spread into greased 13x9-inch baking pan. Bake 25 minutes. In small bowl, beat cream cheese until fluffy. Beat in milk; stir in lemon juice, peaches, ½ cup nuts, and 1 teaspoon cinnamon. To reserved crumbs, add ½ cup nuts, 1 cup cinnamon, and brown sugar. Spoon peach mixture over cooled cake. Sprinkle with crumb mixture. Bake 35 minutes longer. Serve warm.

### Grandma's Sugar Crumb Cake

3 cups flour  
 2 cups sugar  
 ¾ cup butter  
 2 eggs  
 1 cup milk  
 3 teaspoons baking powder  
 Mix flour, sugar, baking powder, and butter into crumbs. Take out 1 cup of mixture for top. Mix milk and beaten egg with remaining mixture. Place in ungreased pan. Put crumb mixture on top. Bake at 350 degrees in an 8x8x2-inch pan for about 40 minutes.

Do not let batter get soft in advance or mixture will not be crumbly.

# Last Entries

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### CREAM CHEESE CAKE

Crust:

1¼ cups graham cracker crumbs  
 3 tablespoons sugar  
 ½ cup melted butter

Filling:

3-8 ounce packages cream cheese\*

1 cup sugar

5 eggs\*

2 teaspoons vanilla

Topping:

3 cups sour cream

1 teaspoon vanilla

½ cup sugar

\*-room temperature

Line 9x13-inch pan with crumb mixture. Press firmly to bottom.

Put cheese in mixer bowl, gradually add sugar. Add eggs one at a time. Mix well after each addition. Add vanilla and pour in pan.

Bake at 300° for one hour. Cool 5 minutes. Combine topping ingredients and pour over cream cheese cake and bake five minutes longer.

Debra Reinert  
Alburtis

If you're packing a basket for a summer picnic but have grown tired of the usual picnic fare, try the following sandwich ideas. They can be prepared the night before, wrapped tightly and frozen. By the time you spread the blanket under your favorite tree and chase away the ants, the sandwiches will be defrosted and ready to eat:

• **Double Cheese 'n Turkey** — spread light rye or whole wheat bread with mustard, top with thinly sliced deli turkey and Swiss and Colby cheeses. Pack lettuce and tomato slices separately.

• **Date with a Ham Sandwich** — spread date bread with cream cheese and orange marmalade; top with shaved deli ham.

Delta Communications' *New Product News*, which tracks new products introductions in supermarkets, gourmet stores, natural food stores and drug stores, reports that 1,320 new dairy products were introduced in 1992.

In 1975, the average American worked 9.8 minutes to purchase a half-gallon of milk. In 1991, that same American worked only 7.2 minutes for the same purchase.

According to the International Ice Cream Association (IICA):

• Nearly one-third of American households consume at least one gallon of ice cream and related products every two weeks.

More pints of ice cream are sold in very large cities, while more quarts of ice cream are sold in medium-sized cities.

• Approximately 10 percent of the total milk produced in the U.S. is used in ice cream products.

Myth or fact?

• If you kill a toad your cows will go dry.

• If it thunders heavily, it will sour the milk.

• The first time a heifer has a calf, the owner should take the first milking and throw it into running water. If this is done, the heifer will always give milk until her next calf is born.

• It is bad luck for twin calves to be born.

• When a farmer is about to sell a cow, he must not milk her on the morning of the sale or he will have no luck in selling her.

(Sara Rath, *About Cows*, NorthWord Press, Inc., Minocqua, Wisc., 1987.)