



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

QUESTION — Joyce Diffenderfer, Manheim, would like a recipe to make maraschino cherries from the light sweet cherries called Amish cherries.

QUESTION — Susan Rogers, Harrisburg, would like to know where she could send for a catalogue that advertises plastic 8-inch pots for plants and foil paper to wrap around the pots.

QUESTION — Mary Lockard, Columbia, would like a recipe for chocolate chip cookies made with cream cheese.

ANSWER — Bette Lawrence, Honesdale, wanted a recipe for pineapple pie using cream cheese and sweetened condensed milk.

Tropical Cheesecake

- 1 graham cracker crust
- 2 bananas, sliced
- 1 cup crushed pineapple, including juice
- 6 ounces cream cheese, softened
- 14-ounces sweetened condensed milk
- ¼ cup lemon juice
- 1 teaspoon vanilla

Crushed pineapple and shredded coconut for garnish. Line bottom of crust with sliced bananas and crushed pineapple. In small bowl, beat cream cheese until fluffy. Gradually beat in condensed milk until smooth. Blend in lemon juice and vanilla. Pour into crust. Chill 3 hours. Serve garnished with pineapple and coconut.

ANSWER — Martha Weaver, East Earl, wanted a recipe for graham crackers that taste like real honey grahams. Thanks to Anne Nolt, Reinholds, for sending a recipe.

Graham Crackers

- ¼ cup honey
- ½ cup soft butter
- ½ cup milk
- 1 teaspoon vanilla
- 3 cups whole wheat flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- Pinch salt

Preheat oven to 400 degrees. Beat together honey and butter, add milk and vanilla. Combine dry ingredients and stir into wet mixture until well blended. Place dough on buttered

cookie sheets and roll out to a thickness of ¼ -inch. Cut into 2½ -inch squares and prick with a fork. Bake in preheated oven for 8 to 10 minutes or until brown. Cool on rack. Store in airtight container. Yield: approximately 3½ dozen.

ANSWER — Estella Fink, Allentown, wanted a recipe for Apricot Crumb Pie. Thanks to a reading for sending the following recipe.

Apricot Crumb Pie

- 1 pound dried apricots
- 1 quart water
- ½ teaspoon salt

Bring to a boil, boil 30 minutes.

Thicken with ¼ cup cornstarch and 1 cup cold water made into a paste. Add 1½ cups sugar. Cook until clear and sugar is dissolved, cool. Pour filling into a 9-inch and an 8-inch unbaked pie shell. Sprinkle with crumbs.

Crumbs:

- 1 cup flour
- ½ cup sugar
- ½ teaspoon salt
- ¼ cup butter

Mix together ingredients to make crumbs. Bake at 425 degrees for 15 minutes. Reduce heat to 375 and bake for 35 to 40 minutes.

ANSWER — Bette Lawrence, Honesdale, wanted a recipe for strawberry rhubarb custard pie that uses tapioca. Thanks to Deb Talada, Chemung, N.Y., for sending the following recipe.

Strawberry Rhubarb Pie

- 3 cups rhubarb, cut up
- 3 cups strawberries, cut up
- ½ -¾ cups sugar
- 1½ tablespoons tapioca
- ¼ cup orange juice

Pie crust

Mix filling ingredients in a bowl and let set 15 minutes to soften tapioca. Put filling in a pie shell and cover. Bake at 400 degrees for 20 minutes, turn oven temperature to 375 degrees, and bake for 30 minutes or until done.



Taking Time to Negotiate with Adult Children

In my local newsletter, I recently offered a publication, "Young Adults Returning Home: How to Make it Work." As people requested the booklet, I heard a variety of stories — children returning from college for the summer, a nephew being discharged from the Marines, a mother moving in with her son.

Families in many stages of life face the challenge of working out a positive arrangement when adult children live with older relatives. Adult Development Specialist, Barbara Davis, writes, "Both generations may need to outgrow old patterns of behavior to make way for more appropriate ones at this stage of life."

Children may benefit from this living arrangement in a variety of ways including:

- Having the opportunity to save money toward an important goal. Even when the child contributes to the household expenses, it is less expensive than living alone.
- Having an emotional support system during a transition.

In this living situation, the parent, aunt or other older adult has the opportunity to:

- Get to know their child as an adult and to build stronger family ties.
- Address unresolved problems and begin new relationships on a healthy footing.
- Gain financial and physical assistance around the home.

As good as these sound, you should consider the possible disadvantages before agreeing to the arrangement. Lack of privacy, lifestyle differences, and increased work around the home

can all be disadvantages for the family. The young adult should move toward independence. A combined household may be too "comfortable," and he or she may delay this important growth.

Family members face the challenge of offering support without jeopardizing emotional separateness. There is a need to outgrow behaviors that foster the relationship of "dependent child" and "authority figure parent." Davis comments, "If your son expects you to continue doing his personal laundry, he is falling back into the dependent child role. If you tell your daughter who she can and cannot date, you are exercising inappropriate authority."

In order to keep things from falling back into the patterns known during childhood, set up a family meeting to make some important decisions. It is perfectly healthy, and wise, to communicate the message, "We are happy to have you home for awhile, but don't expect things to be as they were in the past. I will not be here to cook supper every night."

As cold as it may sound, I've found that having a written record of the decisions made during this family meeting helps settle future conflicts.

✓ What rules will we follow regarding guests? How many? Overnight? How often?

✓ What financial obligations do we each have? Part of becoming a responsible adult is learning to budget for necessities. You may want to consider asking the young adult to contribute 15 percent of her income toward household operation or to be responsible for particular bills.

✓ How will household jobs

Peachy

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DUTCH PEACH KUCHEN

- ½ cup butter
- 1 cup firmly packed brown sugar
- 1½ cups flour
- 1 teaspoon cinnamon
- ½ teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- 3 cups sliced peaches
- ¼ cup raisins, cut up
- Vanilla ice cream

Heat oven to 375 degrees. Cream butter; add sugar and beat until light and fluffy. Combine flour, cinnamon, baking powder, salt, and nutmeg; gradually add to creamed mixture. (Mixture will be crumbly). Set aside 1 cup. Press remaining crumb mixture on bottom of 8-inch square baking pan extending ¼ -inch up sides of pan. Combine ¼ cup crumb mixture with peaches; arrange peach mixture in shell. Combine raisins and remaining ¼ cup crumb mixture; sprinkle on top of peaches. Bake 40 to 45 minutes. Cut in squares. Serve warm with vanilla ice cream.

PEACH COBBLER

- 1½ teaspoon cornstarch or Clear gel
- ¼ teaspoon ground nutmeg
- ½ cup brown sugar
- ½ cup water
- 4 cups peaches, sliced
- 1 tablespoon lemon juice
- 1 tablespoon butter
- Biscuit dough

Combine cornstarch, nutmeg, brown sugar, and water in a saucepan. Cook until thick. Add sliced peaches, lemon juice, and butter. Cook until peaches are hot (about 5 minutes).

Pour mixture into a 8-inch round cake pan. Spoon biscuit dough on top of hot peaches in 6 mounds. Bake in preheated oven 400 degrees for 20 to 25 minutes.

Biscuit dough: Sift together 1 cup flour, 2 tablespoons sugar, 1½ teaspoons baking powder, and ¼ teaspoon salt. Cut in ¼ cup butter until mixture resembles coarse crumbs. Combine ¼ cup milk and 1 slightly beaten egg. Add all at once to dry crumbs and stir until just moist. Spoon on top of hot fruit filling.

like laundry, grocery shopping, menu planning, meal preparation and clean-up be handled? Will these jobs be rotated?

✓ Will we keep each other informed about our schedules? How? What responsibility, if any, do we have to share information if plans have changed?

✓ How will the privacy needs of both parties be met?

This conversation will be a difficult one. Yet taking the time to make reasonable decisions now will set the stage for a positive experience where everyone can grow and feel both supported and yet valued as an independent adult.

