



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 — Patricia Corkell, Henderson, Md., would like a recipe for pickled garlic. If we do not receive an answer to this request within the next two weeks, we will assume our readers do not have an answer and will drop the request.

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. If we do not receive an answer to this request within the next two weeks, we will assume our readers do not have an answer and will drop the request.

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. If we do not receive an answer to this request within the next two weeks, we will assume our readers do not have an answer and will drop the request.

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

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 — 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 — Marilyn Baumert, Herndon, would like a recipe for thick, chewy, chocolate chip cookies such as those made by Lennon Fudge and sold at Bird-in-Hand Farmers Market.

QUESTION — Mrs. Richard Laughman, Chambersburg, would like a recipe for Best Ever Pickles. She said the recipe appeared in this column about a year ago. If you clipped the recipe, please send it.

QUESTION — Agnes Rofar would like a recipe for blueberry cake that uses 3 beaten egg whites folded into the cake batter with the blueberries.

QUESTION — A.A. Min, Geneva, N.Y., would like recipes to make cake-in-a-jar other than pumpkin-flavored ones.

QUESTION — Shirley M. Schwoerer, R.R.2, Box 93A Wysox, Pa. 18854, would like to buy an out-of-print cookbook Old-Fashioned Recipe Book by Carla Emery (1977). If you have a copy, please write to her directly.

QUESTION — A Lewisburg reader writes that it would be nice to have a section on crockpot cooking.

QUESTION — Brenda Kalwasinski, Portage, would like a recipe for zucchini jelly using Jell-O. It is not a refrigerated jelly.

QUESTION — Vera Z. would like a recipe for a good moist banana cake.

QUESTION — I.A. Kirk, Silver Spring, Md., would like a recipe for turtle soup that comes from a restaurant in New Orleans. The recipe had appeared in this paper about a year ago. Isaac tried it and really liked it, but misplaced the recipe. If you clipped a copy, please send it in and we will reprint it.

QUESTION — Ruth Cantello, Somerset, N.J., would like recipes for food gifts that are suitable for mailing.

QUESTION — Ruth Cantello, Somerset, N.J., would like a recipe for canned salsa that has a medium kick.

QUESTION — Nancy B. Matter, Halifax, wants a recipe for caramel icing for a moist chocolate cake. The icing should not use confectioners' sugar.

QUESTION — Louise Berndt, Oley, would like a recipe for salsa that has cilantro in it.

ANSWER — Mrs. Edgar Obenstine Sr., Middletown, wanted to know where she can purchase liquid laundry bluing, an ingredient required to make the chemical garden recipe that appeared in this column. Thanks to Joseph Grady, Ridley Park for writing that Mrs. Stewart's Bluing can be purchased from Cumberland General Store, Inc., Route 3, Box 81, Crossville, TN 38555. Write for a catalogue or call 1-800-334-4640.

Abundance Of Tomatoes?

(Continued from Page B6)

CHILI SALSA

5 pounds tomatoes
2 pounds chile peppers
1 pound onions
1 cup vinegar
3 teaspoons salt
½ teaspoon pepper
Caution: Wear rubber gloves while handling chilies or wash

hands thoroughly with soap and water before touching your face. Peel and prepare chile peppers by placing them in 400 degree oven for 6-8 minutes or until skins blister.

Allow peppers to cool. Place in a pan and cover with a damp cloth. This will make peeling the peppers easier. After several minutes, peel each pepper. Cool and slip off skins, Discard seeds and chop pep-

pers. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Coarsely chop tomatoes and combine chopped peppers, onions, and remaining ingredients in a large saucepan. Heat to boil, and simmer 10 minutes. Fill pint jars, leaving ½-inch headspace. Adjust lids and process in boiling water bath for 15 minutes.

ANSWER — A.A. Min, Geneva, N.Y., wanted a recipe for ready-to-use frosting. It was unclear on whether or not she wanted to make the frosting from scratch or if she wanted recipes to use the purchased frosting. Thanks to a Reading reader who sent in a recipe with the warning: Hold on to your hat! This is outlandishly rich and scrumptious.

Fudge-Filled Peanut Butter Bars Cake

2 eggs
1 package yellow cake mix
1 cup peanut butter
½ cup melted butter
Combine ingredients and mix with a spoon. Press two-thirds of dough into ungreased 9x13-inch pan.

Filling:

1 cup chocolate chips
1 cup sweetened condensed milk
2 tablespoons butter
Melt filling ingredients over low heat, stirring occasionally until chips are melted. Remove from heat and add:
1 container cream cheese frosting
Mix well. Spread on top of dough. Sprinkle remaining dough (in lumps) over top. Bake at 350 degrees for 25 minutes.

ANSWER — Melanie Kozlowski, Kingsby, wanted a recipe for mousse such as that served at Ponderosa. I don't know if these taste the same as that served by Ponderosa, but here are two that are great. Also, I'm printing a recipe from the American Dairy Council, which is low fat, low sugar, and low calories.

Chocolate Mousse

6 ounces semi-sweet chocolate
½ cup hot brewed coffee
4 eggs, separated
¾ to 1 teaspoon brandy or rum extract
½ teaspoon cream of tartar
3 tablespoons sugar
Whipped cream, optional

Place chocolate pieces in blender container. Cover and blend at medium speed 10 seconds. Scrape down sides of blender container with rubber spatula, if necessary. Add coffee. Cover and blend at medium speed 5 seconds. Add egg yolks and extract. Cover and blend at medium speed 15 seconds or until smooth. In large mixing bowl, beat egg whites with cream of tartar until foamy. Add sugar, 1 tablespoon at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks. Gently, but thoroughly, fold chocolate mixture into whites. Pour into 8 pot de creme cups. Refrigerate several hours or overnight. Garnish with whipped cream, if desired.

Raspberry Yogurt Mousse

1 envelope unflavored gelatin
¼ cup cold water
2 cups fresh raspberries or 2 containers (10 oz. each) frozen raspberry in syrup, thawed and drained
3 tablespoons honey
8-ounces plain yogurt
½ teaspoon grated lemon peel
¼ cup whipping cream
Sprinkle gelatin over cold water to soften. Heat over low heat, stirring constantly, until gelatin is dissolved. Cool. Puree raspberries in blender or food processor. Combine pureed fruit, honey, yogurt, lemon peel, and gelatin mixture. Refrigerate, covered, at least 4 hours. Just before serving, whip cream until soft peaks form. Fold into raspberry mixture. Divide mixture evenly between 4 glasses. Refrigerate up to 1 hour.

Cappuccino Mousse

½ cup boiling water
2 teaspoons instant coffee
2 envelopes unflavored gelatin
3 (8-ounce) containers coffee-flavored yogurt, at room temperature
1 teaspoon vanilla extract
¼ teaspoon cinnamon
3 egg whites
½ cup sugar

Dissolve coffee in boiling water; cool to room temperature. Soften gelatin in coffee mixture. Heat over low heat, stirring constantly, until gelatin is dissolved. Combine yogurt, vanilla, and cinnamon in large mixer bowl. Gradually beat in gelatin mixture. Refrigerate yogurt mixture until slightly thickened. Beat egg whites in small mixer bowl until foamy. Gradually beat in sugar until stiff peaks form. Gently fold into chilled yogurt mixture. Refrigerate 3 to 4 hours. To serve, spoon into 8 decorative glasses.

134 calories per serving with 1 gram fat.

CANNED SPAGHETTI SAUCE WITHOUT MEAT

30 pounds tomatoes
1 cup onions, chopped
5 cloves garlic, minced
1 cup celery or green pepper, chopped
1 pound fresh mushrooms, sliced, optional
4½ teaspoons salt
2 tablespoons oregano
4 tablespoons parsley, minced
2 teaspoons black pepper
¼ cup brown sugar
¼ cup vegetable oil

Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water; slip off skins. Remove cores and quarter tomatoes. Boil 20 minutes, uncovered, in large saucepan. Squeeze out juice with a food mill or sieve. Saute onions, garlic, celery, or peppers and mushrooms in vegetable oil until tender. Combine sauteed vegetables and tomatoes and add remainder of spices, salt, and sugar. Bring to a boil. Simmer, uncovered, until thick enough for serving. At this time, the initial volume will have been reduced by nearly one-third. Stir frequently to avoid burning. Fill quart jars, leaving 1-inch headspace. Adjust lids and process jars in pressure canner at 11 pounds pressure for 25 minutes.

MOUNTAIN HOUSE CATSUP

1 tablespoon cloves
¼ tablespoon allspice
1 tablespoon cinnamon
6 large white onions
2 tablespoons fresh ground black pepper
1 tablespoon red pepper
½ tablespoon mace
1 peck ripe tomatoes
½ gallon mild vinegar
2 tablespoons dry mustard
Pound together cloves, allspice, cinnamon, onions, and pepper. Put diced tomatoes, onions, and vinegar in kettle and boil. Leave enough vinegar to moisten mustard and pepper. Add after tomatoes are well cooked and pressed through a sieve. Add 1 cup brown sugar and cook until thick. If this amount of brown sugar does not suit your tastes, add more. Bottle at once in sterilized pint jars, cap, and boil in hot water bath for 10 minutes.

Contributor writes that this is a very old recipe from a collection of Mountain House Recipes used at least by four generations of Rodgers.

Louise Graybeal
Renick, W.Va.

Free Instructions For Canning, Freezing Foods

Let's preserve series on: apples, berries, cherries, fruit pie filling, jelly, jam, spreads, leafy greens, peaches, apricots, nectarines, pears, peppers, pickles, sauerkraut, snap beans, strawberries, sweet corn, and tomatoes. This series is free. Contact your county Penn State Extension. Also, a book, the complete guide to home canning, a U.S.D.A. Publication, is available for \$6.