



## 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** — Sheryl Wolfe, Wellsboro, wants a peanut bread recipe made without yeast.

**QUESTION** — Brenda Bradish, Latrobe, would like a cookie recipe for peanut butter logs. The inside of the cookie tastes like Zagnut candy bars and is rolled in either nuts or coconut.

**QUESTION** — Louise Graybeal, Renick, W.Va., would like recipes for low-fat sauces, vegetables, noodles, and lean meats — but not for seafood.

**QUESTION** — Carole Nace, Mifflintown, would like a recipe for chocolate trifle.

**QUESTION** — Rose Futrell, Cape May, N.J. wants a recipe for pumpkin cheese cake that includes cognac.

**QUESTION** — Bette Lawrence, Honesdale, would like a recipe for pear jam or pear jelly that uses green tomatoes as an ingredient.

**QUESTION** — D. Shultz would like a recipe for Rivvel Cake, a cake made to dunk in coffee.

**QUESTION** — Samuel Musumeci, Woodstown, N.J., has a non-cooking question, which he hopes readers can answer. He would like to know where to purchase coal to use in an old forge.

**QUESTION** — Amy Snyder, Gettysburg, would like instructions for making candles using paraffin wax, Ivory snowflakes, and ice cubes.

**QUESTION** — Mrs. Michael Martin, Maugansville, Md., would like a tomato soup recipe similar to Campbell's but using home canned tomatoes.

**QUESTION** — A Chambersburg reader would like recipes for bread-making machines. She has a Hitachi. She writes that the only way that she can get good bread is by using less water and extra flour. She's tried many recipes from different bread-making books. She finds that rapid-bake produces a much higher loaf. She cannot get a cinnamon-raisin bread to rise more than one-half no matter what she does. She would like any hints that can help in machine bread baking.

**QUESTION** — A reader would like to know the rationale for needing to scald milk when a recipe says scald and cool.

**QUESTION** — A Chambersburg reader would like a recipe for hard candy made with honey.

**QUESTION** — Mel Martin, Penn Yan, N.Y., wants a recipe for regular old-fashioned pretzels.

**QUESTION** — Jane Ferguson, Kirkwood, would like a cookie recipe for an almond cookie dough that is wrapped about a Hershey Kiss and baked.

**QUESTION** — Pat Elligson, Millers, Md., would like a recipe for kinklings, a deep fried large raised type donut. She had some at the Frederick Co. Fair and would like the recipe.

**ANSWER** — J. Waring Stinchcomb, Suitland, Md., wanted a recipe to make sweetened condensed milk. Thanks to Ruthe Mensch, Catawissa, and John Zimmerer, Fallsten, Md., for sending recipes.

### Sweetened Condensed Milk

1 cup dry milk powder  
 ½ cup sugar  
 ½ cup boiling water  
 3 tablespoons butter  
 Pinch of salt, optional

Combine all ingredients and blend until smooth. Use immediately or refrigerate for about one week. Makes 1½ cups.

**ANSWER** — Virginia Kalp, Stahistown, wanted a recipe for walnuts in syrup topping. Thanks to Leora Pelet, Hollsopple, for sending a recipe.

### Walnut Ice Cream Topping

1½ cups corn syrup  
 1 cup maple syrup  
 ½ cup water  
 ½ cup sugar  
 1 cup walnut pieces

Combine corn syrup, maple syrup, water, and sugar in a saucepan over medium heat. Bring to a boil, stirring occasionally. Stir in nuts. Reduce heat and simmer syrup about 15 minutes or until thick. Allow to cool and refrigerate. Makes four 8-ounce jars of topping.

# Holiday Sippers

(Continued from Page B6)

### HOT SPICED EGGNOG

1½ cups dairy eggnog  
 ½ cup milk  
 1 stick cinnamon  
 ¼ teaspoon ground cloves

In saucepan, combine eggnog, milk, cinnamon, and cloves. Heat to simmering point, stirring occasionally. Remove cinnamon stick. Top each serving with sweetened whipped cream and a dash of nutmeg.

### APPLE FROST

1 gallon milk  
 1 quart cider  
 1½ quarts vanilla ice cream  
 Cinnamon  
 Nutmeg  
 In a bowl, blend milk, apple cider, and vanilla ice cream until frothy. Serve in a chilled punch bowl and add cinnamon and nutmeg to taste. Serves 30.

Diane Myers  
 Cumberland Co. Dairy Princess

### MAUI MILK PUNCH

1½ to 2 quarts vanilla ice cream, softened  
 3 cups chilled pineapple juice  
 ½ cup orange juice  
 3 teaspoons lemon juice  
 4 cups milk

Beat softened ice cream in a large mixing bowl, gradually add fruit juices then milk. Beat until frothy. Pour into chilled bowl. Makes 3 quarts.

Diane Myers  
 Cumberland Co. Dairy Princess

### TOFFEE CRUNCH FLOAT

Vanilla seltzer, chilled  
 1 large scoop vanilla ice cream with toffee  
 1 tablespoon prepared caramel ice cream topping  
 Sweetened whipped cream

Fill a tall glass two-thirds full with seltzer. Drop a scoop of ice cream into glass. Drizzle caramel sauce over ice cream. Top with whipped cream. Serve immediately.

Am. Dairy Association

### CHOCOLATE LOVER'S FLOAT

Chocolate cream soda, chilled  
 1 large scoop fudge ripple or chocolate ice cream  
 Sweetened whipped cream  
 Shaved chocolate

Fill a tall glass two-thirds full with soda or seltzer. Drop a scoop of ice cream into glass. Top with whipped cream. Sprinkle with shaved chocolate. Serve immediately.

### ORANGE SMOOTHIE

6 ounces frozen orange juice concentrate  
 1 cup milk  
 1 cup water  
 ¼ cup sugar  
 ½ teaspoon vanilla  
 10 ice cubes

Place all ingredients into a blender. Cover and blend until smooth. Serve immediately.

Jacy Clugston  
 Manheim

### GRASSHOPPER

5 cups milk  
 8 scoops vanilla or mint chocolate chip ice cream  
 2 teaspoons peppermint extract  
 5 drops green food coloring  
 Combine ingredients in blender until smooth. Top with whipped cream. Yields ½ gallon.

Pa. Dairy

### IRISH COFFEE

2 cups milk  
 4 cups cold black coffee  
 4 scoops vanilla or coffee ice cream

Blend ingredients together in blender, top with whipped cream. Mixture can also be served hot. Yields ½ gallon.

### PINA COLADA

3 cups milk  
 1½ cups ginger ale  
 1½ cups crushed pineapple  
 1 teaspoon coconut flavoring  
 Combine ingredients in blender until frothy. Before serving, combine ingredients with ½ cup crushed ice for each serving. Yields: 48 ounces.

Diane Myers  
 Cumberland Co. Dairy Princess

### GIMLET

4 cups milk  
 8 scoops lime sherbet  
 4 drops green food coloring  
 Combine ingredients in blender until smooth. Yields ½ gallon.

**ANSWER** — Louise Graybeal, Renick, W.Va., wanted recipes for low-fat sauces, vegetables, noodles, and lean meats. I don't think that this recipe sound like a low-fat recipe, but it does combine vegetables and meat — a sure pleaser for many tastes. Thanks to Martha Martin, Mount Joy, for sending it.

### Wigglers

3 pounds ground beef, browned  
 9 slices bacon, browned  
 1 onion  
 3 cups potatoes  
 3 cups celery  
 3 cups carrots  
 3 cups peas  
 3 cups macaroni, cooked  
 2 cans cream of celery soup  
 1 pound Velveeta cheese  
 1 quart tomato juice

Cook potatoes, celery and carrots until soft. Partially cook macaroni. Layer ingredients in roasting pan in the following order: ground beef, bacon, all vegetables, onion, celery soup, and cheese. Pour tomato juice over everything. Bake 1½ hours at 350 degrees.

**ANSWER** — Barbara Abrell, Winchester, Va., wanted a recipe for Amish Macaroni Salad. Thanks to Suie Trimble, New Providence, and Martha Martin, Mt. Joy, for sending recipes.

### Macaroni Salad

1 pound macaroni or baby sea shells  
 ½ cup celery, chopped  
 ½ cup carrots, finely chopped  
 ¼ cup onion, finely chopped  
 6 hard cooked eggs, sliced  
 Paprika

Cook macaroni as directed, drain and cool. Set aside. Add 1 hard-cooked egg. Stir together gently the cooked macaroni, celery, carrots, onion, and remaining egg.

### Dressing:

1 pint Miracle Whip  
 ¼ cup vinegar  
 ¼ cup sugar  
 2 tablespoons prepared mustard

Blend together ingredients for dressing. Fold into macaroni salad. Garnish with hard cooked eggs and paprika.

### Amish Macaroni Salad

½ pound macaroni  
 1 carrot  
 1 onion  
 4 hard boiled eggs  
 ¼ cup vinegar  
 1½ tablespoons mustard  
 ½ cup salad dressing  
 ¾ cup sugar

Cook macaroni in salt water. Drain and rinse in cold water. Add other ingredients. Add chopped hard boiled eggs and the following:

1 carrot, grated  
 1 onion, chopped

**ANSWER** — Here's a recipe sent in by Marian Butler, Wellsboro, for Dorothy E. Miller. She writes that this is her family's favorite apple pie recipe since it has no cinnamon flavor.

### Buttermilk Apple Pie

1 unbaked pie crust  
 1 egg  
 1 cup sugar  
 1 cup buttermilk  
 2 tablespoons flour  
 ½ teaspoon butter  
 1 pound apples, sliced

Fill unbaked pie shell with sliced apples. Whip together egg, sugar, buttermilk, flour, and butter with wire whip and pour over apples. Bake 30 minutes in 375 degree oven. Remove and sprinkle with topping.

### Topping:

½ cup light brown sugar  
 ½ cup flour  
 ¼ cup butter

Cut together until crumbly. Reduce heat to 350 degrees and bake 15 minutes more. Better when cooled.