



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

**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.

**QUESTION** — Mrs. Dixie Fix, Harrisonville, would like a recipe for bananas in red syrup such as those served at the Ponderosa dessert bar.

**QUESTION** — Cindy Dohoda, Schellsburg, would like a recipe for a good rolled chocolate cookie to cut with cookie cutters.

**QUESTION** — Lois Martin, Waynesboro, would like a recipe for stack cake that is similar to a fruit cake without nuts.

**QUESTION** — A New York reader would like a recipe to make venison sausage.

**QUESTION** — Another non-cooking question comes from Vicky Mitchell, 2275 Nickerson Ct. Fairbanks, AK 99709-6306. She desperately needs an instruction manual to a Commodore sewing machine (model ZE 7932). She will pay for photocopying and postage. Send your information directly to Vicky, please.

**QUESTION** — Mimi Stoltzfus, Lewisburg, would like a recipe for honey-mustard pretzels such as those sold by Snyders.

**ANSWER** — A reader wanted to know the rationale for needing to scald milk when a recipe says scald and cool. Thanks to Amy Kresge, Loysville, who says that scalding milk destroys an enzyme that inhibits the growth of yeast. Cooling to 115 degrees or less insures that high temperatures will not kill the yeast.

**ANSWER** — A Chambersburg reader wanted recipes for bread-making machines. Thanks to a Wellsboro reader for sending several recipes.

### Egg Bread Challah

- 1 teaspoon dry yeast (do not use rapid rise)
- 2 cups bread flour
- 1 1/4 teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon dry skim milk
- 1 tablespoon sweet butter
- 1 medium egg plus 1 egg yolk

Warm water, see baking process point for quantity

Put dry yeast in inner pot. Add all remaining ingredients except water and eggs. Break egg in a one cup measuring cup. Add the additional yolk. Fill cup to top with water.

Carefully pour mixture into bread oven and add 2 additional tablespoons of warm water. Press select button for medium. Press start.

### Raisin Bread

- 1 1/2 teaspoons dry yeast (not rapid rise)
- 2 cups plus 2 tablespoons bread flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 1/2 teaspoon cinnamon
- 1 tablespoon dry milk
- 1 tablespoon shortening or sweet butter
- 1 cup less 1 tablespoon warm water
- 1/2 cup raisins

Put dry yeast in inner pot. Add remaining ingredients except water and raisins. Carefully pour in warm water. Press select button for medium. Press start button. The electronic beeper sounds 10 times for five minutes before the secondary kneading is finished; at this signal, add raisins.

### Irish Raisin Bread

- 1 1/2 teaspoons dry yeast, not rapid rise
- 2 cups bread flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 2 tablespoons butter
- 1 medium egg
- 1/4 cup warm water
- 1/2 cup warm milk
- 1/2 cup raisins

Put dry yeast in inner pot. Add remaining ingredients except water, milk, and raisins. Carefully pour in warm water and milk. Press select button for medium. Press start button. Add raisins when electronic beeper sounds.

### White Bread

- 1 1/2 teaspoons dry yeast, not rapid rise
- 2 cups plus 2 tablespoons bread flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon dry skim milk
- 1 tablespoon shortening or butter
- 1 cup less 1 tablespoon warm water

Put dry yeast in inner pot. Add remaining ingredients except water. Carefully pour in warm water. Press select button for medium. Press start button. For whole wheat bread, use the same procedure only use 1 1/2 cups bread flour and 1/2 cup whole wheat flour.

**ANSWER** — Yes, Jerry Myer, the Raisin Puff Cookie recipe that appeared in this section the first week in December was your wife's recipe. Contributors, please make sure your name and address appears on every page of recipes that you submit; otherwise, the recipe sometimes becomes detached from the name and address.

**ANSWER** — Brenda Bradish, Latrobe, wanted a recipe for peanut butter logs. Thanks to Diane Tomenchoh, Neshanic Station, N.J., for sending a recipe.

### Peanut Butter Logs

Makes two 12-inch logs

- 12-ounce package peanut butter flavored chips
- 14-ounce can sweetened condensed milk
- 1 cup miniature marshmallows
- 1 cup chopped peanuts

In heavy saucepan over low heat, melt chips with sweetened condensed milk. Add marshmallows; stir until melted. Remove from heat; cool 20 minutes.

Divide in half. Place each portion on a 20-inch piece of wax paper. Shape each into 12-inch log. Roll in nuts, wrap tightly. Chill 2 hours or until firm. Remove paper, cut into 1/4 -inch slices.

Microwave in a 2-quart glass measure. Microwave chips, condensed milk, and marshmallows on full power for 4 minutes or until melted, stirring after 2 minutes. Let stand at room temperature for 1 hour. Proceed as above.

**ANSWER** — Rosemary Matting, 176 Hayes Rd., Kersey, PA 15846, wanted to know where she can get a catalogue to order butchering equipment. A reader suggests she contact Chop-Rite Two, Inc., 531 Old Skippack Rd., Harleysville, PA 19438, (215) 256-4620.

**ANSWER** — Priscilla Grube, Mohrsville, wanted a recipe to sugar cure smoked ham and bacon. Thanks to Gloria Sweigart, Manheim, for sending a recipe.

### Sugar Cure Hams And Bacon

- 1 quart salt, not iodized
- 3 tablespoons pepper
- 1/2 pound dark brown sugar
- 1 ounce saltpeter

Mix ingredients thoroughly with hands in a large pan. Leave rind on meat. Place some cure on plank and rub some on the rind. Lay flat. Using a handful at a time, rub into top and sides of meat so all meat is covered and the extra spread evenly over the meat. Do this three times at two-week intervals. Hang and wash off the cure and paint with liquid smoke or hang in smokehouse.

Liquid smoke: pour into pan and using a 1 1/2 -inch brush, brush paint smoke all over the meat. Let hang 2 weeks, repeat. (Must hang in a cool, dark place). Let hang two more weeks to rest. Meat is ready to cut.

**ANSWER** — Maybelle Page, Oxford, wanted a recipe for a good black walnut cake. Thanks to Gloria Sweigart, Manheim, for sending one.

### Black Walnut Cake

- Ingredients should be room temperature. Sift together:
- 2 1/2 cups sifted flour
- 1 3/4 cup granulated sugar
- 3 1/2 teaspoons baking powder

Add:

- 3/4 cup shortening
- 3/4 cup milk
- 1 teaspoon vanilla
- Beat 2 minutes. Add:
- 5 egg yolks
- 1/2 cup milk

Beat 2 more minutes. Add:

- 1 cup finely chopped black walnuts
- 1/2 teaspoon walnut flavor

Pour into 2 greased and floured 9-inch pans. Bake at 350 degrees for about 30 minutes.

# Soups

(Continued from Page B8)

### VEGETABLE SOUP

- 1 quart carrots, sliced or diced
- 1 quart onions
- 1 quart peas
- 1 quart celery, diced
- Salt, to taste

1 1/2 pounds ground beef, browned

- 1/2 cup sugar
- 1 tablespoon chili powder
- 1 quart corn
- 1 quart diced potatoes
- 1 quart soup beans

1 cup uncooked alphabet pasta  
Soak beans overnight. Cook potatoes, celery, and carrots until almost soft. Mix together, add 4-5 quart tomato juice. Put into jars to pressure can according to instructions. Makes 7 to 10 quarts.

### A Reading Reader

### ASPARAGUS SOUP

- 1 bunch asparagus
- 1/2 cup butter
- 1 medium chopped onion
- 1/2 cup flour
- 2 cups milk
- 1 1/2 to 2 cups chicken broth
- 1 cup grated cheddar cheese

Cut asparagus into small pieces. Boil in a small amount of water. Drain most of the liquid and set asparagus aside.

Saute onion in butter until transparent. Stir in flour and cook 5 minutes. Add milk slowly, continually stirring. Stir in cheese and blend until smooth. Slowly blend chicken broth into sauce mixture, add pieces of asparagus. Stir to blend well. Add salt and pepper to taste. Simmer about 15 minutes.

Lois Matter  
Millersburg

### TURTLE SOUP

- 1 turtle
- 1 chicken
- 2 1/2 quarts corn
- 1 1/2 quarts finely cubed potatoes
- 9 hard boiled eggs
- Salt and pepper, to taste

To prepare turtle, chop head off with an ax. Rinse the turtle in plenty of cold water immediately after the head is removed or hang the turtle, neck-down on a hook until the blood stops flowing. Wash carefully, then drop into a large quantity of salted boiling water and cook 10 minutes. Pour off water and rinse in cold water.

Rub the skin off the neck and legs with a coarse towel. With pinners, pull the nails from the claws. Cover again with boiling water and add 1 or 2 slices of onion and a stalk of celery. Cover and simmer 45 minutes or until the legs yield when tested between thumb and forefinger. Let the turtle cool in the cooking water, drain. Place on its back, then use a sharp knife to cut the body loose from the shell. Remove the sac near the back of the head. (This is the gall bladder and will cause the meat to taste bitter if not removed). Also remove the little sections known as sandbags. The liver, heart, and eggs may be cooked and used with the meat.

For the soup: Cook the turtle and chicken until soft. Pick meat off the bone and cut fine. Grind skin, heart, liver, and gizzard. Boil potatoes in broth until soft and add corn, if canned. If corn is fresh, boil with the potatoes. Add meat.

My mother said this recipes works very well. My husband caught at least 6 snapping turtles in our creek last summer. My mother cooked the first one for him. Even though it was delicious, he wasn't interested anymore after catching a few more of those ugly duck eaters!

Hazel Yoder  
Belleville