



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

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

**QUESTION** — Ruth Cantello, Somerset, N.J., would like a recipe for apple cider donuts like those served at Apple Cider Mills.

**QUESTION** — Jane Sauble, Manheim, is looking for a recipe to make red beets with cranberry juice.

**QUESTION** — Chris Ferri, Stewartsville, N.J., would like a recipe for vanilla fudge.

**QUESTION** — Gail Hunter, Smithsburg, Md., would like a recipe for Peanut Butter Melt Away Filling and any other great candy fillings.

**QUESTION** — A New Holland reader would like instructions for smoking turkey. Do you soak them in a brine or only rub with salt? How long should it be smoked? The reader has an old-fashioned smokehouse.

**QUESTION** — Brenda Breisch, Bloomsburg, writes that it was through this column that she, a former "town kid," learned to cook. "You have no idea how I hate the name "town kid," she writes. She especially appreciated the canning and freezing recipes printed this past year and hopes to see more next season. She would like to know how to can pimento because she uses it as a staple for holiday entertainment and it's expensive to buy in grocery stores. Also, do any readers have interesting ideas for fish other than the standard frying in breadcrumbs?

**QUESTION** — Lloyd Decker, New Fairfield, Ct., would like a recipe for Penkelwurst, a northern Germany dish that is usually served with kale, smoked ham, and potatoes.

**QUESTION** — Brice Kinnamon Jr., Cambridge, Md., would like the sourdough starter recipe and recipes to use it. Lauri Lohmann, Durham, Ct., asks how do you store the starter if you don't want to use it on the tenth day.

**QUESTION** — Miriam Stoltzfus, Myerstown, would like a recipe for French onion soup.

**QUESTION** — L. Smith of Harrisburg would like a recipe for raspberry angel food cake. It looks like raspberry is swirled through the cake mixture.

**QUESTION** — Joy Klein, Telford, would like to know how to make wine vinegar from red or white wine. Also, she would like recipes using fresh herbs to make flavored wine vinegar.

**QUESTION** — It seems on a regular basis, we receive requests for non-cooking questions. People write here in the hopes that a reader will know the answer. Perhaps we should start another column for these questions. Do any readers have a suggestion for a name for a non-cooking column? In the meantime, here is a question from Bill Stock, Plymouth. He would like to buy an incubator to hatch about a dozen eggs for a school project.

**QUESTION** — Another non-cooking question from Joan Talley, 27 Slicers Mill Rd., Rising Sun, Md. 21911. Family and friends are making squares for a friendship quilt for her daughter who is to be married. She needs someone to piece together the squares and quilt it. Submit your fee directly to Joan at the above address.

**ANSWER** — Joyce Elaine Shoemaker, Mount Joy, wanted a recipe for Cheese Cherry Delight. Thanks to Deborah Frock, Spring City, for sending a recipe. Also, check the Home On The Range section for more cherry recipes.

### Cherry Cheese Delight

- 1 1/4 cups graham cracker crumbs
- 1/4 cup butter, melted
- 1/4 cup sugar
- 8-ounces cream cheese, softened
- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla
- 1/2 pint whipped topping
- 1 can cherry pie filling

Mix crumbs with sugar; toss with butter. Pat crumbs into 9-inch pan. Beat cream cheese with whipped cream and confectioners' sugar until fluffy. Add whipped cream and fold into cream cheese mixture. Pour into crust and top with pie filling. Refrigerate 8 hours.

**ANSWER** — Mary Winters, Elizabethtown, wanted a recipe for a good moist white cake. Thanks to Joanne Musser, McVeytown, and to Mabel Weaver, East Earl, for sending recipes.

### White Cake

- 2 1/4 cups flour
  - 1 1/2 cups sugar
  - 3 1/2 teaspoons baking powder
  - 1 teaspoon salt
  - 1/2 cup shortening
  - 1 cup milk
  - 1 teaspoon vanilla
  - 4 egg whites
- Combine flour, sugar, baking powder, salt, shortening, 1/2 cup milk, and vanilla. Beat 2 minutes, using mixer on medium speed. Add remaining 1/2 cup milk and egg whites and beat 2 minutes more. For layer cake, bake at 350 degrees for 30 minutes or until done when tested.

Joanne puts a pan of water on bottom rack while baking.

### Silver White Cake

- 2 1/4 cups cake flour
  - 1 1/2 cups sugar
  - 3 1/2 teaspoons baking powder
  - 1 teaspoon salt
  - 1/2 cup soft shortening
  - 1 cup milk
  - 1 teaspoon flavoring
  - 4 egg whites
- Beat together ingredients. Pour batter into layer pans. Bake at 350 degrees until done.

**ANSWER** — Rose Futrell, Cape May, N.J. wanted a recipe for pumpkin cheese cake that includes cognac. Thanks to Carol Grove, Somerville, Va., for sending a recipe.

### Pumpkin Cheesecake With Sour Cream Topping

For the crust:

- 1/4 cup graham cracker crumbs
- 1/4 cup finely chopped pecans
- 1/4 cup light brown sugar
- 1/4 cup granulated sugar
- 1/4 cup unsalted butter, melted and cooled

For the filling:

- 1 1/2 cups solid pack pumpkin
- 3 large eggs
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 cup firmly packed light brown sugar
- 3 8-ounce packages cream cheese, softened
- 1/2 cup granulated sugar
- 2 tablespoons heavy cream
- 1 tablespoon cornstarch
- 1 teaspoon vanilla
- 1 tablespoon cognac, if desired

For the topping:

- 2 cups sour cream
- 2 tablespoons granulated sugar
- 1 tablespoon cognac
- 16 pecan halves for garnish.

Make the crust: In a bowl combine the cracker crumbs, pecans, sugars, and butter. Press the mixture into the bottom and 1/2 -inch up the side of a buttered 9-inch springform pan. Chill the crust for 1 hour.

Make the filling: In a bowl whisk together pumpkin, eggs, cinnamon, nutmeg, ginger, salt, and brown sugar. In a large bowl with an electric mixer, cream together cream cheese and the granulated sugar, beat in cream, cornstarch, vanilla, cognac, and the pumpkin mixture; beat the filling until smooth.

Pour the filling into the crust, bake the cheesecake in the middle of a preheated 350 degree oven for 50 to 55 minutes, or until the center is just set, and let cool in the pan on a rack for 5 minutes.

Make the topping: In a bowl, whisk together sour cream, sugar, and cognac.

Spread the sour cream mixture over the top of the cheesecake and bake the cheesecake for 5 minutes more. Let the cheesecake cool in the pan on a rack and chill it, covered, overnight. Remove the side of the pan and garnish the top of the cheesecake with pecans.

**ANSWER** — Debbie Lovenduski, Mansfield, wanted a recipe for coleslaw that excites the taste buds. Thanks to Joanne Musser, McVeytown, for sending a recipe.

### Coleslaw

- 1 medium head cabbage, shredded
  - 1/2 teaspoon salt
  - 1/2 cup sugar
  - 2 tablespoons milk
  - 1/2 cup mayonnaise
  - 1 tablespoon vinegar
- Shred cabbage. Combine remaining ingredients and stir into cabbage. Refrigerate overnight before serving.

# Cherries

(Continued from Page B6)

### CHERRY PUDDING

- 2 large packages of instant vanilla pudding
  - 6 cups milk
  - 8-ounces whipped topping
  - Graham crackers
  - 1 can cherry pie filling
- Mix together pudding and milk. Add whipped topping. Cover bottom of 8x13-inch container with whole graham crackers. Pour half of the pudding mixture on graham crackers. Top with another layer of whole graham crackers. Add remaining pudding and top with whole graham crackers. Spread cherry pie filling on top and refrigerate overnight.

Joanne Musser  
McVeytown

### CHERRY SALAD

- 1 large box cherry Jell-O
  - 15-ounce can dark sweet cherries, pitted and halved
  - Juice from cherries and enough water to make 1 1/2 cups
  - 1 1/2 cups ice water
  - 8 ounces cream cheese, cut in 1/4 -inch pieces
  - 1 cup nuts, chopped
- Place Jell-O in large bowl. Bring cherry juice and water mixture to a boil, pour over Jell-O powder and stir until dissolved. Add ice water and stir. Refrigerate until slightly thickened.

Remove from refrigerator, add cream cheese slowly, stirring until each piece is coated, stir in cherry halves and nuts.

Transfer to 13x9-inch baking pan, return to refrigerator until set. Cut into 15 servings. Serve on piece of lettuce.

Betty Light  
Lebanon

### NO-BAKE CHERRY CHEESE PIE

- 9-inch graham cracker crumb crust
- 8-ounces cream cheese, softened
- 14-ounces condensed milk
- 1/2 cup lemon juice
- 1 teaspoon vanilla extract
- Canned cherry pie filling, chilled

In a medium bowl, beat cream cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of cherry pie filling before serving. Refrigerate leftovers.

Beaver-Lawrence

Dairy Promotion Committee

### SOUR CHERRY CRUMB PIE

- 1 quart frozen red sour cherries, thawed
- 1/2 cup sugar
- 1/2 cup cornstarch
- Salt
- 1 1/4 cups water
- 1/2 cup water
- 1/2 teaspoon red food coloring, if desired

Drain juice from cherries, put aside. Add sugar, salt, food coloring, and water to cherry juice to make 1 1/4 cups liquid. Bring to boiling point, reduce heat, mix cornstarch with 1/4 cup water, add slowly to cherry juice, and stir constantly until smooth. Simmer a few minutes. Add the drained cherries. Pour in a 9-inch unbaked pie shell. Put crumbs on top and bake at 400 degrees for 20 minutes. Reduce heat to 350 degrees and bake 30 minutes longer.

Crumbs:

- 1/2 cup flour
- 2 tablespoons butter
- 1/2 teaspoon salt
- 4 tablespoons sugar

Mix above ingredients until crumbly and sprinkle on top of pie.

Priscilla Grube  
Mohrsville