



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 — M. Sauder, Mohnton, asks if anyone has a recipe for the waffle cones served at ice cream stands.

QUESTION — Helen Kofran would like a recipe for Amish shredded roast beef salad.

QUESTION — A reader from Kutztown would like recipes using self-rising flour.

QUESTION — Vicky Mitchell, Fairbanks, Alaska, would like a recipe for extra sour rye bread with caraway seeds (not the dark rye made with molasses).

QUESTION — Grace Ikeler, Bloomsburg, would like a recipe for stuffed shells.

QUESTION — Grace Ikeler, Bloomsburg, would like a recipe for English walnut cake.

QUESTION — Lisa Miller, New Hope, wrote that she and her grandmother found a recipe that called for dried apples. She wanted to know how to do it. This sounds like a typographical error to me. It probably should read diced or perhaps dried apples. However, if anyone heard of such a thing as dried apples, send the information.

QUESTION — Kendra Hilt, Canistota, N.Y., would like a recipe for sopapias, a flat dough that puffs when deep fried, much like elephant ears but smaller and much lighter. It is served with maple syrup for breakfast.

QUESTION — Fay Werner, Tevoli, N.Y., would like a rice pudding recipe like one that she lost. She remembers that the sugar and beaten eggs were combined and set aside while the milk was heated and the rice cooked about 15 minutes. Then the two mixtures are combined and simmer until thickened.

QUESTION — Gerri Rottkamp, West Hempstead, N.Y., would like a recipe to can sweet and sour red cabbage.

QUESTION — Gerri Rottkamp, West Hempstead, N.Y., asks why her canned crushed tomatoes and sauce are very acid tasting this year. What did she do wrong?

QUESTION — Dorothy Golembieski, Gettysburg, would like a recipe for pineapple jam made with fresh crushed pineapple and Kiefer pears.

QUESTION — Dorothy Golembieski, Gettysburg, would like a recipe for O' Henry candy made with a fondant, rice crispy cereal, and a layer of chocolate on top.

QUESTION — Amanda Lantz, Lititz, would like a recipe for lemon shoo-fly pie.

QUESTION — M. Hart, Newton, N.J., wrote that she heard a program on TV where a Pennsylvania Dutch lady gave pie crust recipes for a hot water pie crust that used beaten egg whites and one cup boiling water. She said a Mack truck could drive over the crust and it would not hurt it. The other was a recipe for a pie crust in a pan. All the ingredients were put in the pie plate, mixed, patted into place, and baked. M. Hart missed the measurements. Do any of our readers have these recipes?

QUESTION — Julianne Medaglia, Birdsboro, would like a recipe for chewy granola bars.

QUESTION — Julie Filler, Bethlehem, would like a recipe for Montgomery Pie. She writes that she enjoys the wide range of recipes readers submit. Because of this column, she writes, "Being a novice cook, I have begun an interesting, educational hobby."

QUESTION — Faye Detter, Mechanicsburg, requests a recipe for schmeircase cheese.

QUESTION — Evelyn Snooks would like a recipe for sweet cauliflower pickles.

QUESTION — Kathy Szarko, Landisville, purchased a pound of chestnut flour in an Italian Market about a year ago. After a diligent search through cookbooks and asking relatives, she is unable to find any recipes requesting chestnut flour. She vaguely remembers hearing a TV cooking show say that the flour is naturally sweet tasting and can be used in pastry recipes.

Egg Roll Workshop

LEESPORT (Berks Co.) — Nipa Hammond, owner/operator of the Egg Roll Outlet, will teach the basics of egg roll preparation such as pork, shrimp, mushroom and apple egg rolls. Participants will also have an opportunity to taste main dish and dessert egg rolls.

Spotlight On Oriental Foods, Tuesday, March 29, 1:00 - 2:15 p.m., Nipa Hammond, \$1.

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MASHED SWEET POTATOES

Mash together 3 medium cooked fresh sweet potatoes or 18-ounce can sweet potatoes

Whip together:

- 1 egg
- ¼ cup melted butter
- ½ teaspoon salt
- Dash pepper
- ¼ teaspoon nutmeg

QUESTION — Evelyn Snooks would like Thai recipes for sticky rice and a soybean custard to scoop on the sticky rice.

QUESTION — S. Stryker would like a good recipe for cole slaw.

QUESTION — Jean Mitchell, Lewisburg, would like a recipe for milk pie.

QUESTION — Mrs. Robert Wagner, Bloomsburg, would like a recipe for bean and barley soup, the variety that is brown in color.

QUESTION — David Akins, Blairsville, would like to know where to purchase monosodium glutamate.

ANSWER — A reader from Kutztown wanted a recipe to make suet cakes for the birds. Thanks to Elaine Young, Quakertown; Ida Swartzentruber, Oakland, Md.; Cathy Heagy, and Naomi Blank, Kinzers, for sending recipes.

Bird Cake

- 1 cup cornmeal
 - 1 cup oatmeal
 - 1 cup flour
 - ½ cup bacon drippings
 - 3 teaspoons powdered milk
 - ½ teaspoon baking soda
 - ½ cup bread crumbs
- Add enough water to make a thick batter. Ingredients can be varied.

Suet Cakes For Birds

Grind or finely chop suet. Melt in frying pan or broiler. Cool and remelt, which produces a firmer cake, pour a mixture of the following into the hot fat: dry dog food, peanut butter, seeds, cracked corn, cornmeal, and similar items.

Slice enough fat to fill two cups. Slowly melt. Remove gristle and add two cups peanut butter and about 12 cups cornmeal while fat is still hot. Stir mixture until well blended. Spoon into cans or cupcake forms. Store in refrigerator until ready to place outside for the birds.

Chickadee Pudding

- 1½ cups melted suet
 - 1 cup cornmeal
 - ½ cup sugar
 - 1 cup bread crumbs
 - 3 tablespoons peanut butter
- Add sunflower and bird seed. Melt suet in double boiler, let cool. Add remaining ingredients and mix thoroughly. Don't let mixture get too dry or it will crumble. Pack in paper cups or any other small container that can easily be removed.

Suet Cakes

- 2 pounds suet or grease drippings from fat cut off meat
 - 2 cups cornmeal
 - 1 tablespoon salt
 - 1 cup bread crumbs
 - ¼ cup peanut butter
 - Handfuls of mixed seeds
- Grind large pieces of suet in blender and melt. Stir in remaining ingredients. Fill up plastic containers (butter containers or trays for frozen dinners work well). Store in freezer until needed.

ANSWER — Ada Mothes, Renick, W.Va., wanted a recipe for Maryland Crab Soup. Thanks to Mary Jane Heidlebaugh, Stewartstown and Carroll Boyer for sending recipes.

Crab Soup

1 dozen crabs, steamed in a steamer using Old Bay or Wye River Spice seasoning.

Carefully pick off your crab meat to eliminate all shells, reserve the whole crab claws and the back-cleaned shells, include all spice from the steaming.

In a large pot, place crabmeat, whole claws, and cleaned back shells using all the meat stored in the shell points. Add enough water to fill pot one third full. Bring to a simmer. Add:

- 1 can cut okra
 - 1 can whole peeled tomatoes
 - 1-pound can crushed tomatoes
 - 1 cup diced celery
 - 1 cup diced red cabbage
- Use enough frozen soup vegetables to bring pot to ¾ full. Add water to bring the soup to consistency desired. Add:
- 1 teaspoon celery seed
 - 1 pinch garlic powder
- Simmer for three hours and taste. Add Old Bay seasoning until it reaches desired flavor.

When serving, use large soup bowls and make sure everyone gets a back shell and a couple of claws. The shells are for appearance, but the claws are super eating when opened.

Carrol Boyer said that this recipe has been in the family for

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Easter Favorites

Add:

- ¼ cup light brown sugar
- Spoon in 8¼ -ounce can crushed pineapple, drained
- Carefully spoon into a buttered 1½ quart casserole dish.
- Bake uncovered at 375 degrees about 30 minutes. Sprinkle with ½ cup chopped nuts
- ½ cup mini marshmallows
- Bake 5 minutes longer until marshmallows are light brown.
- Serves 6.

Sarah Clark
Breezewood

SPRINGTIME TORTE

Cake:

- 15 ounces whole milk ricotta cheese
- ¼ cup confectioners' sugar
- 1 cup diced fresh pineapple, well drained
- ¼ cup chopped almonds
- ½ teaspoon almond extract
- 1 frozen pound cake

Sauce:

- ½ cup prepared fudge topping
- 1 tablespoon almond flavored liqueur

For cake, combine cheese and sugar in small mixer bowl. Beat on high speed of mixer until smooth and fluffy. Stir in pineapple, almonds, and extract. Cut cake horizontally into three layers. Spread one-third of cheese mixture on one side of each layer. Stack layers one on top of the other. Place on serving plate. Refrigerate until serving time, up to three hours. Just before serving, combine fudge topping and liqueur. Heat until warm. Drizzle chocolate sauce over each slice of torte. Serve immediately.

American Dairy Association

LAMB MEATBALLS

- 1 egg
- ¼ cup fine dry bread crumbs
- 1 tablespoon dried minced onion
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 pound ground lamb
- 10¼-ounce can condensed cream of chicken or mushroom soup
- ¼ cup milk

1 tablespoon dried mixed vegetables or dried minced onion

In a medium mixing bowl, combine egg, bread crumbs, 1 tablespoon onion, salt and pepper. Add lamb; mix well.

With wet hands, shape meat mixture into 20 1-inch meatballs. Place meatballs in a 15x10x1-inch baking pan. Bake 375 degrees for 20 to 25 minutes or until done. Drain. Meanwhile, in a small saucepan, combine soup, milk, and dried vegetables or onion. Heat thoroughly.

Serve over meatballs and noodles.

Lona Heyd
Nauroo

HAM BALLS

- 1½ pounds ground ham
- ½ pound ground pork
- 2 eggs
- ½ cup milk
- 1 cup cornflakes
- 1½ cups brown sugar
- ½ cup vinegar
- 1 tablespoon mustard
- ½ cup pineapple juice

Combine first 5 ingredients mixing well. Shape into balls. Place in 10-inch square baking dish. Blend remaining ingredients in saucepan. Heat until blended. Pour over ham balls. Bake covered at 375 degrees for 2½ hours. Serves 8.

Susan Glass
Blairsville