



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

QUESTION — Mary Martin, Annville, would like a recipe for Moravian pie.

QUESTION — Nancy Kring, Johnstown, would like a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom.

QUESTION — Ann Lincoln, Genesee, lost her Insterella Mozzarella Cheese recipe that she made from her sweet Jersey milk. Does anyone have the recipe?

QUESTION — Mrs. Donald Hill, Apalachin, N.Y., would like recipes for strawberry-rhubarb French toast, rhubarb barbecue shortribs, and raspberry rhubarb mousse such as that served at Kling House Restaurant at Kitchen Kettle Village.

QUESTION — N.E.K. of Lebanon would like a recipe for both strawberry and apricot jellies that are made with fruit and sugar but no thickeners.

QUESTION — A York County reader would like a recipe for poultry stuffing made from crackers instead of bread.

QUESTION — Joanne Diller, Dillsburg, would like a candy roll recipe called Chacona Candy Roll. Her mother made it at Christmas. Joanne remembers that her mother cooked a mixture of brown sugar, dates, and nuts, formed into a roll, wrapped in a cloth, and refrigerated before slicing — so good!

QUESTION — Shirley A. Womer, Hiddleburg, would like a salsa recipe to can in small jelly jars for Christmas gifts.

QUESTION — Sandra Sanger, Lebanon, wants a recipe for glaze to serve on a ham slice.

QUESTION — Denise Fletcher, Trumansburg, N.Y., would like a recipe for Kentucky Derby Pie.

QUESTION — L. Rapp, Easton, wants a recipe for Montgomery Pie with a lemon bottom not molasses.

QUESTION — L. Rapp, Easton, wants a recipe to can Hungarian wax peppers.

QUESTION — Crystal Brant, Red Hill, needs a recipe to freeze homemade coleslaw. May any type of coleslaw be frozen or does it need to be a particular recipe?

QUESTION — Dorothy Wilson, Middletown, Del., would like a recipe for peanut butter pie.

QUESTION — Sarah Clark, Breezewood, would like a recipe to make brownies from cake mixes.

QUESTION — A Centre County reader would like a salsa recipe to can that uses tomatoes, peppers, and spices. Her family loves salsa on sandwiches.

QUESTION — Cindy Stahl, Elm, would like recipes for several variations of shoo-fly pie, especially lemon, chocolate, and coconut shoo-fly pies.

QUESTION — Deanna L. Cunfer, Lehighton, would like recipes for wheat and rye breads made in an automatic bread machine.

QUESTION — Phyllis Stauffer, Seven Valleys, is looking for a recipe for onion loaf, which can be sliced but is not a bread.

QUESTION — Sandy Bortner, Spring Grove, wants recipes for rolls with fillings such as nut, poppy seed, apricot, peanut butter, jelly, cinnamon and sugar, which uses frozen bread loaves.

ANSWER — Beulah Beitzel, York, wanted a recipe for vinegar pie. Thanks to Fran Westfall, Spring Grove, who sent a recipe taken from a cookbook using mostly recipes from Arkansas.

Vinegar Pie

- 2 cups boiling water
- ¼ cup vinegar
- 1 cup sugar
- 3 tablespoons flour
- 3 eggs, separated
- ½ teaspoon salt
- 3 tablespoons sugar

Beat egg yolks until thicken. Add 1 cup sugar, flour, and salt. Mix thoroughly. Add boiling water slowly, stirring constantly. Add vinegar. Cover with meringue made of 3 egg whites and 3 tablespoons sugar. Bake in 325 degree oven for 20 minutes. This tastes like lemon meringue.

Tomato Or 'Tomahito'?

LEBANON (Lebanon Co.) — However you say it, the tomato is one of the true summer treasures. There are hybrids and non-hybrids (for those of you who like to save your own seeds), large ones, small ones, tomatoes of every different hue, acid-flavored and mild-sweet flavored, determinate and indeterminate. Some people grow their tomatoes on trellises and other people let them sprawl. Some prune their tomatoes during the growing season and others don't. There are few garden crops grown that have as much variety of color, shape, size and method of growing.

Americans love their tomatoes, and well they should, for they originated in the new world. It had a slower start in popularity than some of the other new world

foods. People feared it was a poisonous plant, just like the deadly nightshade which is in the same plant family.

Fortunately for us, there were some braver cultures who did use the tomato in their cuisine. Mediterranean cultures united olive oil, basil, oregano, garlic, parsley, peppers and onions in various combinations with the tomato. Mexico and the Southwest contributed the currently popular salsa, combining tomatoes and chilies.

Not so lucky for the tomato are the pests which have evolved with it. Take a good look at your plants to evaluate potential problems. Tomatoes are also prone to a number of diseases.

Look for the following:

- Small brown spots on the bot-

tom leaves of the plant, eventually turning yellow, this pattern works its way up the plant as it loses its leaves. You could have Tomato Septoria Leaf Spot.

• The fruits develop small round water soaked spots. Eventually fruits darken and rot. This is Anthracnose.

• Irregular brown spots showing on lower leaves, eventually causing the lower leaves to fall off. The stem end of the fruit may become grayish green; blossoms or young fruit may drop. This is one of the blights, either early or late.

• Fusarium Wilt causes the leaves to yellow and droop. Fruit usually decays and drops. Brownish liquid is found within the stem.

• Mosaic Virus which will bunch or pucker young leaves. Stunted plants. Sometimes fruit is mottled.

If you feel you have a disease problem with your tomatoes and are not sure, bring a sample of your plant to the extension office. That way you can have it correctly identified and you will know how to deal with your specific problem. Rotate your tomato plants each year, look for disease-resistant varieties, and work with clean tools and hands in your garden.

The biggest insect problem you may find now is the tomato hornworm. You will know you have this problem when you discover 1/4 to 1/3 of your tomato plant has been consumed by something overnight. Look carefully throughout the foliage. The worm is camouflaged and sometimes is difficult to find. Once found, the remedy is quite simple. Just pick and destroy. If you find larvae and notice still, oblong white cocoons suspended from the body, it is safe to leave the worm there. The cocoons are from a parasitic wasp that has fed on the worm. Nature has done your job for you. If the worm is not yet dead, it will be soon, and you will be releasing more beneficial wasps into the environment to continue to help you in the garden.

The Extension Office has publications on growing, harvesting, and preserving tomatoes. Come in to pick up those of interest to you.



Plant Clinics And Horticulture Problems

LEBANON (Lebanon Co.) — Good News for folks who can't get to the Extension office during regular office hours. Thanks to the willingness and interest of our Master Gardeners, there will be folks on duty from 9 to 11 a.m. on Saturday mornings from June 11 through July 23 at the Extension Office in the Agricultural Center at 2120 Cornwall Road, Lebanon. You can bring samples of problem plant materials for diagnosis or you can call to speak with a Master Gardener. The extension will try this new service for 6 weeks to see if it is a service you find helpful. There will not be anyone in the office on the July 2 holiday weekend.

ANSWER — Jannelle Jonrs, Volga, W.V., wanted a recipe for elderberry pie that is not watery. Thanks to Edna Pickel, Felton, for sending a recipe.

Elderberry Pie

- 3 cups elderberries
- 1 cup granulated sugar
- ¼ cup brown sugar
- 3 tablespoons apple butter
- 3 tablespoons tapioca
- Dash salt
- 4 butter chips

Mix together first six ingredients. Let set while making crust. Line a 9-inch and a 6-inch pie plate with pastry. Fill with elderberry mixture. Top with butter chips. Adjust top crust. Sprinkle with sugar. Bake at 400 degrees for 40 minutes.

ANSWER — Sanda Sanger, Lebanon, wanted a recipe for chicken pot pie that uses potatoes has an ingredient. Thanks to a reader for sending several.

Chicken Pot Pie

- 4 pounds chicken pieces
- 1 teaspoon salt
- 6 potatoes, cut in pieces
- 8 small carrots, whole
- 2 tablespoon parsley
- ½ teaspoon poultry seasoning

Dough:

- 2 cups flour
- ½ teaspoon salt
- 2 eggs
- 2 or 3 tablespoons water

Cover chicken with water. Add salt and poultry seasoning. Cook until tender. When chicken is almost soft, add potatoes and carrots. To make dough, make a well in flour. Add the eggs and salt. Work into a stiff dough. Add water as needed. Roll out dough to ¼-inch thickness.

Cut into 1-inch squares and drop into boiling broth. Cook 20 minutes. Add parsley before serving.

Deep Dish Chicken Pot Pie

- 3 cups cubed, cooked chicken
- Boil together:
- 2 cups peas
 - 2 cups potatoes, diced
 - 1 cup sliced carrots
 - 1 tablespoon salt

Put 2 cups chicken broth in pan. When boiling, add 4 tablespoons flour mixed with water to make paste as in making gravy.

Melt ¼ cup butter; add 1 cup onions. Cook until soft. Mix together all ingredients.

Line cake pan with pastry. Pour all ingredients into it. Cut biscuits for top. Bake at 425 degrees for 30 to 35 minutes.

Pastry:

- Cut ¾ cups shortening into:
- 2 cups flour
- 2 teaspoons celery salt

Add:

- 4 tablespoons water as needed.

ANSWER — L. Weaver, Ephrata, wanted a recipe for tomato sauce (similar to Hunt's) to can. Thanks to Sadie Stoltzfus, Kinzer, for sending a recipe.

Canned Pizza Sauce

- 3 peppers, chopped
- 2 onions, chopped
- 4 tablespoons vegetable oil
- 1 tablespoon garlic salt or powder
- 2 teaspoons salt
- 2 tablespoons chili powder
- 1 tablespoon oregano
- 3 quarts tomato juice
- 2 tablespoons sugar
- Dash pepper or red pepper

Brown onion and pepper in oil, and add remaining ingredients. Bring to a boil and simmer 20 minutes. Thicken with clear jel. Put in jars and cold pack 10 minutes. Makes 7 pints.