



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 — Nancy Kring, Johnstown, would like a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom. If we do not receive an answer to this request within two weeks, we will assume our readers do not know the answer and drop the request.

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

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

QUESTION — A Lancaster County reader would like a recipe for pepper jelly made with Karo or white corn syrup.

QUESTION — E. Weaver, Mohnnton, would like a recipe for bread sticks like those served by Pizza Hut or someone's favorite recipe.

QUESTION — Deb Williams, Liverpool, would like a recipe for old-fashioned clear toy candy.

QUESTION — A Lititz reader would like recipes using oat bran.

QUESTION — Linda Funk of Mercersburg would like a recipe for unleavened bread to serve for Communion.

ANSWER — John Oleyar, Bradenville, wanted a recipe to make old-time cheese that uses junket tablets. His mom made it. She put the ingredients through a cheesecloth with a weight on it. It was a semi-hard cheese that tasted great. Thanks to Anna Nolt for a recipe that we kept in our files.

Easy Method Cheese

2 gallons skim milk
2 gallons whole milk
Heat to 91 degrees. Add 1 teaspoon liquid rennet or cheese rennet tablets sufficient to thicken 4 gallons milk. Let milk set undisturbed until it breaks away from sides of pot. Heat to 99 degrees while stirring and breaking the curds into rice-sized kernels with hands. Remove from heat and let set 15 minutes. Pour off whey. Cut curd in pieces that are easily handled and put in press and press overnight. Remove and place in 45- to 50-degree temperature. The next two mornings, rub salt on each side. Let set at least one week to cure. The longer it cures the stronger-flavored it becomes. If mold forms on outside, wash with lightly salted water.

Homemade Muenster Cheese

2½ gallons sour milk
Let set until milk looks like junket pudding. Scald until it is too hot to hold your hand in, then pour into cheesecloth. Let hang until curds are dry (overnight or about 12 hours). Crumble curds and mix 2 heaping teaspoons baking soda and ½ cup butter into them. Let set for 2 hours. Put in double boiler. Add 1 cup sour cream and melt. When melted, add another cup of sour cream and 1 tablespoon salt. Mix well. Pour into buttered mold. Let set until completely cold and slice.

ANSWER — For the reader who requested a recipe for vinegar pie, here is one from Mildred Vorndran, Webster, N.Y. She received it from daughter-in-law who lives in Georgia, where the pie is popular. Mildred said the pie is delicious.

Vinegar Pie

1½ cups sugar
¼ cup melted butter
3 eggs
2 tablespoons white vinegar
1 teaspoon vanilla flavoring
1 teaspoon lemon flavoring
Heat oven to 325 degrees. Blend butter and sugar. Add eggs, vinegar, vanilla, and lemon. Pour into unbaked pie shell. Bake at 350 degrees for 50 minutes or until golden brown.

MAMMA School Milk Promotion Receives Commendation

PHILADELPHIA — The Association with a commendation for MAMMA's 1994 School Milk Promotion conducted throughout the 183 elementary

schools in the Philadelphia district.

Rotan E. Lee, Philadelphia's school board president, made the presentation to MAMMA General Manager Dick Norton in appreciation for MAMMA's extensive efforts to increase the number of students participating in the school breakfast program. The school breakfast program is the federally-subsidized program that assures a nutritious breakfast is available to all students regardless of ability to pay. A half-pint of milk is a USDA requirement of all breakfasts served in the elementary schools. Increasing the number of school breakfasts served among the nearly 112,000 students in the Philadelphia school district can significantly increase school milk sales.

Beginning in February of this year MAMMA conducted the "Milk Is Phantastic" promotion which involved in-school appearances by the Phillie mascot, The Phillie Phanatic, who is MAMMA's milk spokesperson in the Philadelphia area. The promotion also included distribution of numerous materials to educate children about the nutrition, the importance of eating a healthy breakfast and drinking milk every day.

As a result of MAMMA's "Milk Is Phantastic" campaign, the number of school breakfasts served increased by nearly nine percent throughout the school district. This increase could result in as much as an additional 1.6 million pounds of milk being served during the school year.

The commendation from the Philadelphia school board credited MAMMA for the "significant gains in breakfast program participation" and for encouraging the Philadelphia school children to take advantage of the program through MAMMA's incentive programs which included the "I Love Milk at Breakfast" contest that rewarded regular participants with Phillies baseball tickets or Darren Daulton/Phillie Phanatic Growth Posters.

The Middle Atlantic Milk Marketing Association is the only qualified regional program that includes advertising, promotion, nutrition education, retail merchandising, school food service, communications and public relations for the entire Middle-Atlantic milk marketing area. More than 5,000 dairy farm families support the MAMMA program.

CORRECTION

Recipe appeared in July 16 issue
MARINATED VEGETABLE SALAD

1 cup broccoli florets, blanched
1 cup cauliflower florets, blanched
1 cup celery, sliced
1 cup carrots, sliced
½ cup chopped green bell peppers
½ cup thinly sliced red onion
4-ounces drained cooked kidney beans
4-ounces drained cooked chick peas
10 small green olives, pitted and sliced
10 small black olives, pitted and sliced
¼ cup reduced-calorie Italian salad dressing
In large bowl, combine all ingredients, tossing well. Refrigerate at least three hours or overnight to develop flavor.

Grace Ikeler
Bloomsburg

ANSWER — Hazel Spamer, Perry Hall, wanted a chow chow recipe that has chopped cabbage, onions, and red pepper with a sweet pickle base, possibly with turmeric as it had a yellow color. Thanks to Mrs. Stanley Owens, Beech Creek, and to Mary Gayman, Orrstown, for sending recipes.

Chow Chow

½ gallon green tomatoes, chopped
Drain overnight. In the morning, add the following:

1 gallon cabbage chopped
½ dozen peppers, chopped
¼ dozen small onions, chopped
1 bunch celery, chopped
1 tablespoon celery seed
1 tablespoon mustard seed
1 teaspoon salt
1 tablespoon black pepper
¼ tablespoon cloves
4 cups sugar
Vinegar to cover

Boil together ingredients until tender. Add:

1 teaspoon turmeric.

Put in hot jars and seal in boiling water bath.

Mrs. Stanley Owens
Beech Creek

Chow Chow

Slice 1 gallon green tomatoes and salt as you slice them. Let stand overnight. In the morning, place the tomatoes to drain. Slaw 1 gallon cabbage. Slice 1 quart onions. Place the following in large kettle:

3 pints vinegar
2 pints sugar
½ box mixed pickling spice

Boil a few minutes. Add the cabbage and onions. Let cook about 15 minutes, add tomatoes. Stir often, cook until liquid is clear about 75 minutes. Makes 5 quarts or more.

This is an old recipe. It was my mother's and I am 70 years old writes Mary Gayman.

ANSWER — Phyllis Stauffer, Seven Valleys, was looking for a recipe for onion loaf, which can be sliced but is not a bread. Thanks to Linda Howell, South Canaan, for sending a recipe.

Savory Onion Bread

1½ cups flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons cold butter
½ cup grated sharp cheddar cheese
½ cup finely chopped onion
1 tablespoon butter
1 egg, slightly beaten
½ cup milk
½ cup grated sharp cheddar cheese
Combine flour, baking powder, and salt in a large bowl. Cut in butter until crumbly. Stir in cheese. Make a well in center. Fry onion in butter slowly until clear and golden. Set aside. Beat egg in small bowl. Stir in milk. Add onion. Pour into well. Stir to moisten and form soft dough. Pat into greased 8-inch round or square pan.

Sprinkle cheese over top. Bake at 400 degrees for 25 minutes. Serve hot.

ANSWER — Ruth Minor, Arnold, Md., wanted a recipe for German Apple Cake. Thanks to Phyllis Mirakorits, Bath; N. Maneval, Cocolamus; and Sarah Zook, New Holland; for sending recipes, which had appeared in this paper previously. The only difference I could see between them is that in one recipe, the flour was 2½ cups instead of 2¼ cups. You may want to experiment with the different amounts. Several agreed that this is truly the best apple cake they ever tasted.

German Apple Cake

½ cup butter
½ cup brown sugar
1 cup granulated sugar
2 eggs
1 cup buttermilk or sour milk
2¼ cups flour
¼ teaspoon salt
1 teaspoon cinnamon
2 teaspoons baking soda
2 cups raw apples, diced or grated
Cream butter, sugar, and eggs until light and fluffy. Add sifted dry ingredients alternately with milk, mixing until smooth. Add apples. Pour into oblong cake pan.

Crumb topping:

½ cup brown sugar
¼ cup granulated sugar
½ cup chopped nuts
½ teaspoon cinnamon
Combine topping ingredients. Sprinkle on top of batter. Bake at 350 degrees for 40 to 45 minutes.