



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 — Tim Newcomer, Carlisle, would like a recipe for butter fudge or a similar one that is sold in candy shops on the boardwalk at the shore. It has a smooth, creamy texture and is flavored with vanilla, peanut butter, or chocolate. The mixture is boiled and stirred.

QUESTION — M. Lehman would like a recipe for canning carrots. Can she use honey to sweeten the carrots?

QUESTION — Mary Haug, Stewartstown, would like a recipe for candy apples. The recipe she has results in the candy cover falling off after a few hours. Is there a remedy for this problem?

QUESTION — Lois Harbold would like a recipe for Shoofly Bread.

QUESTION — D. Newsom, Cooperstown, N.Y. lost one of her favorite cookbooks when she moved. She would like the following recipes to replace the ones lost: Queen Anne's Lace Jelly, lobster or crabmeat dip that is very delicate and has few ingredients, Black Walnut Chiffon Cake that tastes similar to Mrs. Smith's, Strawberry Shortcake with a cooked frosting, and Spiedie Marinade for meat.

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

QUESTION — G. Wismer, Plumstead, wants a recipe for canning Hungarian wax hot peppers to be canned in oil and vinegar.

QUESTION — Mrs. John Snyder Jr., Sunbury, wants a recipe for cheese-filled Jalapeno peppers.

QUESTION — D.J. Long would like recipes for canned soups such as cream of mushroom, cream of celery, cream of chicken, and tomato. She would like to can them in her pressure canner.

QUESTION — Glenna Shaner, Hughesville, would like a recipe for mint jelly made with apple juice.

QUESTION — Dixie Fix, Harrisonville, would like a recipe for bananas in red syrup like that served by Ponderosa and Shoney's breakfast and salad bars.

QUESTION — Cathy Christ, Parkesburg, would like a recipe for homemade dog biscuits.

QUESTION — J. Sensenig, Mohnton, would like to know if the striped cushaw pumpkin can be used for both canning and baking. Also, is the inside texture fine or coarse?

QUESTION — Dorothy Everitt, Benton, would like to know how to make peppers stuffed with cabbage. Her grandmother used to make them and put them in a crock in some type of brine.

QUESTION — Do any readers have a recipe for homemade ice cream made from potatoes?

QUESTION — G. Minckler would like a recipe for appy bread. She said that she isn't sure of the spelling for appy and I have no idea what she is referring to. Can any of our readers help?

QUESTION — Claire Johnson, Damascus, Md., would like a recipe for Philly Chippers, chocolate chip cookies make with 8-ounces of cream cheese. She wrote that the recipe appeared in this paper previously but she lost the recipe, which she said makes the best chocolate chip cookies ever. We do not file the recipes. Did any of our readers clip it?

QUESTION — Mary Stoltzfus would like to know where to purchase wheat germ meal.

ANSWER — Mary Jane Rummel, Linglestown, wanted a recipe for potato cakes, made with mashed potatoes, flour, and eggs. Thanks to Linda Boyer, Narvon, for sending a recipe that has been her family's favorite for years. She said that it came from a hand written book from her Grandma Sweitzer who probably got it from her mother Anna Mint.

Potato Cakes

- 1 cup mashed potatoes
- ½ cup flour
- 2 eggs
- ¼ cup diced onion
- 1 tablespoon chopped parsley
- 1 teaspoon minced celery
- Salt and pepper to taste
- ½ cup milk

Add eggs to potatoes and mix well. Add flour and blend in remaining ingredients. Batter will be a little thick and lumpy. Drop by spoonfuls on hot greased griddle. When brown, flip and press to flatten. Brown and flip again. Place on hot plate and keep warm until serving.

Additional onion, parsley, and celery can be added in the amounts to suit your taste. Also add more milk if batter is too stiff.

ANSWER — Mary Jane Rummel, Linglestown, wanted a recipe for hot bacon dressing. Thanks to Linda Boyer, Narvon, who sent her grandma Sweitzer's recipe; Ruth Seager, Blain, and others for sending recipes.

Hot Bacon Dressing

- Fry 8 strips bacon in pan until crisp. Remove bacon from skillet and drain on paper towels. Remove fat from pan except for 2 tablespoons. Add:
- 4 tablespoons sugar
- 2 tablespoons flour
- ½ teaspoon salt
- 1 egg
- 4 tablespoons vinegar
- 2 cups water

Mix sugar, flour, and salt. Add egg, vinegar, and water. Add all to pan and cook until thickened. Add crumbled bacon. For a clear dressing use cornstarch instead of flour.

Hot Bacon Dressing

- 1 pound bacon, cut in pieces
 - 2½ cups sugar
 - 2 eggs
 - 2 tablespoons cornstarch
 - 1 cup water
 - 1 cup vinegar
- Fry bacon until crisp. Remove from heat. Mix sugar, cornstarch, vinegar, and water. Stir mixture into cooled bacon and fat. Stir and simmer until thickened.

Ruth writes that this recipe is for more than one meal and will keep in refrigerator for a long time.

ANSWER — D. Newsom, Cooperstown, N.Y., Macaroni-Fruit Salad with a cooked dressing. Thanks to Glenna Shaner, Hughesville, for sending the following recipe.

Gelatin Macaroni Fruit Salad

- 1 cup soupettes
- 20-ounce cans pineapple chunks
- 11-ounce can mandarin oranges
- 1 jar maraschino cherries
- 8-ounces whipped cream topping
- 1 cup sugar
- 2 eggs, well beaten
- 3 tablespoons flour
- ½ teaspoon salt

Cook soupettes as directed on box. Rinse and drain well. Drain and keep juice from pineapple chunks and oranges. Drain cherries, discard juice. Cook fruit juices with sugar, eggs, flour, and salt. Cook until thick, then cool.

Add to soupettes and fruit. Chill overnight. Fold in whipped topping the following morning and decorate the top with maraschino cherries.

ANSWER — Peg Koser, Lancaster, wanted a recipe for making fresh lemonade with the liquid simmered on top of the stove? Thanks to Minckler for sending a recipe that she said makes a good cheap lemonade that is very refreshing.

Economical Lemonade

- 1 lemon
 - ½ pound granulated sugar
 - ½ -ounce cream of tartar
 - 2 quarts boiling water
 - Sprigs of mint
- Wash the lemon and slice it thinly, put it into a jug with ½ pound granulated sugar and ½ -ounce cream of tartar. Pour over the two quarts of boiling water and stir well with a wooden spoon. Cover the jug and leave it to cool — best if left overnight.

Pour the lemonade into glass jars and leave the slices of lemon floating. Wash a few sprigs of mint and add these. Make sure the lemonade is really cold before drinking.

Pancakes

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GRATED POTATO PANCAKES

- 6 medium raw potatoes
- 1 small onion
- 2 slightly beaten eggs
- 3 tablespoons flour
- Dash pepper
- 1 teaspoon salt
- ½ teaspoon baking powder, optional

Pare and grate raw potatoes and onion. Let stand 10 minutes so the liquid will rise to the top.

Remove liquid. Stir in eggs. Add remaining ingredients and blend together.

Drop by spoonfuls into a hot well-greased skillet. Brown on both sides over moderate heat. Drain on absorbant paper. Serve hot with applesauce, sugar, or sour cream. Serves 6.

This is an old-time Jewish dish.

COTTAGE CHEESE PANCAKES

- 2 eggs
 - ½ cup sieved cottage cheese
 - ¾ cup thin sour cream
 - ¾ cup sifted enriched flour
 - ½ teaspoon baking soda
 - 1 teaspoon salt
- Beat eggs, and blend with cottage cheese; stir in sour cream. Sift flour with baking soda and salt. Add to egg mixture and beat thoroughly.

Let batter stand a few minutes before baking. Cook on hot, lightly greased griddle until browned, turning once.

Serve hot with butter and applesauce. Makes 10 to 12 pancakes.

GERMAN PANCAKES

- 3 egg yolks
 - ¼ cup milk
 - 1 cup flour
 - 1 teaspoon baking powder
 - 1 teaspoon salt
 - ½ cup milk
 - 3 egg whites
- Beat egg yolks with fork in bowl until thick and lemon-colored. Add ¼ cup milk, stirring well. Add flour, baking powder and salt, mixing thoroughly. Stir in remaining ½ cup milk. Beat egg whites in mixer bowl until stiff peaks form. Fold into batter gently. Drop by ½ cupful onto hot greased griddle. Bake several minutes on each side until browned. Yield: eight 5-inch pancakes.

Kathryn Fleeger
Mountain

SCIENCE MAGIC

This experiment with electricity will show you how to make cereal fly.

Hold a plastic hair comb and rub one end vigorously with a piece of plastic food wrap. Then dip that end into a bowl of puffed cereal. The grains of cereal should cling to the comb. Keep holding the comb. You will notice that the grains will start flying or popping off.

Why does this happen? Most things are uncharged, but occasionally objects pick up a positive or negative electrical charge. When they do, they attract items that are uncharged or oppositely charged. They repel ones that have a similar charge. At first, the comb had a charge and the cereal did not, so the cereal stuck to the comb. But slowly, the electric charge transferred to the cereal. Once the two items have similar charges, the forces push them apart and the cereal flies!