



## 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** — Louise Graybeal, Renick, W.Va., would like a recipe for the syrup that goes with sourdough cinnamon buns made by Mary Clark.

**QUESTION** — Louise Graybeal, Renick, W.Va., would like recipes for light pancake syrup.

**QUESTION** — Does anyone have a recipe for sawdust pudding?

**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** — 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** — 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** — 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** — 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** — Martha Bixler, Marietta, would like to know where to purchase the book, "The Art of Pa. Dutch Cooking," by Edna Eby Heller. She understands the last printing was in 1968 by Doubleday and Company. Martha would like to purchase the book, new or used.

**QUESTION** — Do any readers have a recipe for home-made 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 made 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.

**QUESTION** — Audrey Ridinger, Biglerville, wants recipes using edible geraniums, especially a cake recipe.

**QUESTION** — Audrey Ridinger, Biglerville, would like a recipe for watermelon jam or jelly.

**QUESTION** — A Mt. Joy reader wants a recipe for Oven French Toast.

**QUESTION** — D. Huber, Lititz, wants a recipe for tomato jam or jelly.

**QUESTION** — Dianna Cook, Elmer, N.J., would like a recipe for pickled hot peppers.

**QUESTION** — Dianna Cook, Elmer, N.J., would like a recipe for pumpkin fudge.

**QUESTION** — Helen Spencer, Hopewell, N.J., wants to make clear toy candy but needs to know where to purchase the molds.

**ANSWER** — Glenna Shaner, Hughesville, wanted a recipe for mint jelly made with apple juice. Thanks to Josephine Matenus, Dallas, for sending a recipe.

### Mint Jelly

1 cup boiling water  
1 cup firmly packed shredded mint leaves  
Apple juice  
Sugar  
Whole mint leaves

Pour the boiling water over the shredded mint leaves and let stand for one hour. Press the juice from the leaves and set aside. To each cup apple juice, add 2 tablespoons mint liquid and bring to a boil, add ¼ cup sugar for each cup of apple juice, and boil rapidly to the jelling point. Put a few fresh mint leaves into each jar and fill with the hot jelly. Cool and cover with two layers of melted paraffin.

**ANSWER** — Tim Newcomer, Carlisle, wanted a recipe for butter fudge or a similar one that is sold in candy shops on the boardwalk at the shore. Thanks to Josephine Matenus, Dallas, for sending a recipe.

### Five-Minute Fudge

2 tablespoons butter  
½ cup evaporated milk  
1½ cups sugar  
½ teaspoon salt  
2 cups miniature marshmallows  
1½ cups semi-sweet chocolate chips  
1 teaspoon vanilla extract  
½ cup chopped nuts

In a saucepan over medium heat, combine butter, milk, sugar, and salt. Bring to a boil for 4 to 5 minutes. Remove from heat. Put in marshmallows, chocolate chips, nuts, and vanilla. Mix well. Pour into buttered 8x8-inch pan.

**ANSWER** — Lois Harbold wanted a recipe for Shoo-Fly Bread. Thanks to Bonnie Blain, Halifax, for sending a recipe.

### Shoo-Fly Bread

3 cups flour  
1 cup brown sugar  
½ cup shortening  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 egg  
¼ cup blackstrap molasses  
1 cup water

Combine 2 cups flour with sugar and shortening. Blend until crumbly. Remove ½ cup crumbs and set aside. Add remaining cup flour, baking powder, and baking soda. Stir in egg, molasses, and water. Pour into greased and floured loaf pan. Sprinkle with reserved crumbs. Bake at 350 degrees for 55 to 65 minutes or until tester comes out clean.

**ANSWER** — Kim Croskey, Fredonia, sent a recipe for the reader who wanted fudge recipes to make in five-pound batches.

### Never Fail Fudge

½ cup butter  
4½ cups sugar  
14½ -ounce can evaporated milk  
1 cup marshmallow creme  
13-ounce bar sweet chocolate, grated  
2 12-ounce packages semi-sweet chocolate chips  
2 teaspoons vanilla  
2 cups nuts, chopped

Combine butter, sugar, and milk. Boil 5½ minutes. Remove from heat and add all remaining ingredients except nuts. Beat until well mixed; add nuts. Spoon into buttered pans. Cool. Makes 5 pounds.

**ANSWER** — Thanks to Louise Graybeal, Renick, W.Va., for sending a pancake recipe.

### Nature's Best Pancakes (A Recipe for Special People)

½ cup raisins  
¼ cup coconut  
¼ cup chopped almonds  
1 cup buckwheat pancake and waffle mix  
One 8-ounce can vanilla liquid Ensure with fiber  
Heat griddle or skillet. In a large bowl, combine all ingredients. Measure ½ cup mixture per pancake onto griddle or skillet and cook. Serve with butter and warm syrup. Pancakes can be reheated.

# It's Time For Honey

(Continued from Page B6)

## QUICK HONEY BAR-"BEE"-QUE

1 cup catsup  
2 tablespoons lemon juice  
½ cup honey  
Mix ingredients and pour over chicken or pork. Bake at 350 degrees for 45 to 60 minutes. Use sauce as a dip, too!

## HONEY HAMLOAF

2 pounds ground ham  
1 pound fresh ground pork  
3 slices bread  
½ cup milk  
2 eggs  
¼ cup honey  
½ teaspoon cloves  
Combine ground meats in mixing bowl. Soak bread in milk and add to meat with remaining three ingredients. Mix thoroughly. Mold into a loaf and place in a shallow roasting pan. Before baking, top with a mixture of ¼ cup brown sugar, ¼ cup honey, and 2 tablespoons vinegar over top of loaf. Bake in 350 degree oven for 2 hours.

## HONEY ICE CREAM

¼ cup honey  
3 tablespoon vanilla  
3 eggs, beaten  
1 can condensed milk  
1 pint cream  
1 can evaporated milk  
Whole milk  
Mix together honey, vanilla, and eggs. Place in a six-quart ice cream churn. Add condensed milk, cream, and evaporated milk. Add enough whole milk to fill churn to proper level. Churn as usual.

## HONEY BRAN MUFFINS

1 cup shortening  
2 cups clover honey  
4 beaten eggs  
2 cups all-bran cereal  
4 cups 100% bran cereal  
1 cup boiling water  
5 cups all-purpose flour  
5 teaspoons baking soda  
2 teaspoons salt  
1 quart buttermilk  
Cream shortening and honey. Add beaten eggs, bran cereals, and boiling water. Sift together and add flour, baking soda, and salt, and then add buttermilk. Refrigerate overnight. Bake at 350 degrees for 25 minutes. Batter can be stored in quart jars in refrigerator 4 to 6 weeks. Makes 5 to 6 dozen muffins. Serve with honey butter spread.

## Dutch Gold Honey

## HONEY OATMEAL BREAD

1¼ cup lukewarm water  
2 packages dry yeast  
2 beaten eggs  
½ cup shortening  
1 teaspoon salt  
½ cup wild flower honey  
1 cup rolled oats  
2 cups whole wheat flour  
3½ cups all-purpose flour  
Beat all ingredients except all-purpose flour together with mixer for 2 minutes. Stir in all-purpose flour until mixture leaves sides of bowl. Allow to rise in bowl until double in size. Punch down and allow to rise again. Punch down and shape into two loaves. Put in greased bread pans and allow to rise. Bake at 350 degrees for 40 minutes.