



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 — Sandra Tabor, North East, Md., would like a recipe for rice pudding cooked in the microwave.

QUESTION — Geraldine Kraft, York, would like a recipe for breadsticks.

QUESTION — Mary Ream, Elverson, would like a recipe for vanilla fudge.

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 — 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 — 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 — 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 — D. Huber, Lititz, wanted a recipe for tomato jam or jelly. Thanks to Mrs. Kenneth Wenger, Elizabethtown, and Vera Kurtz, Stevens, for sending recipes.

Yellow Tomato Jelly

1 pound yellow tomatoes, peeled, chopped
 ¼ pound sugar
 ½ lemon
 3-ounce package lemon Jell-O
 Peel tomatoes and chop. Add sugar and let set one hour. Add thinly sliced lemon and rind. Cook mixture until tomatoes are clear; add Jell-O. Stir and pour into jars and seal.

Green Tomato Jam

4 cups blended green tomatoes
 4 cups sugar
 2 tablespoons lemon juice
 6-ounces raspberry Jell-O
 Cook first three ingredients to a rolling boil, stirring a few times. Reduce heat to low and boil 20 minutes. Remove from heat; add Jell-O very slowly, stirring constantly. Pour mixture into jars and seal. Note: Mixture will be very thin before adding Jell-O.

Tomato Jelly

Peel, chop, and place in saucepan:
 3 cups tomatoes
 Add:
 1½ tablespoons lemon rind
 ¼ cup lemon juice
 Bring mixture to boil for 10 minutes. Add:
 6 cups sugar
 1 package dry fruit pectin
 Boil one minute. Stir in dash of ginger. Skim off foam. Seal in boiling water bath for 5 minutes.

ANSWER — G. Minckler wanted a recipe for appy bread. Thanks to Anita Moyer, Bernville, who sent a recipe called A.P. Cakes. She thinks this recipe, which came from her husband's grandmother, is the one Minckler wants. Thanks also to Sandy Wasko, Coatesville, for sending a recipe called Apea Cake, which also makes three 8-inch coffee cakes. She writes that she has no idea where the name came from but a diner near Reading serves the it.

A. P. Cakes

4 cups flour
 2 cups brown sugar
 ½ cup butter
 1 tablespoon vinegar in a cup and fill with milk
 2 teaspoons baking powder
 ½ teaspoon baking soda
 1 egg
 Use butter at room temperature. Put together ingredients and stir well. Spread mixture into four greased 8-inch pans and sprinkle tops with granulated sugar. Bake at 375 degrees for 25 minutes or until done.

Apea Cakes

1 cup shortening
 1 cup thick sour cream
 4 cups flour
 2 cups dark brown sugar
 1 teaspoon salt
 1 teaspoon baking soda
 1 egg, optional
 Mix together all ingredients. Divide into three 8-inch greased pie plates. Bake at 350 degrees for 35 to 40 minutes.

ANSWER — Audrey Ridinger, Biglerville, wanted a recipe for watermelon jam or jelly. Thanks to Mrs. Kenneth Wenger, Elizabethtown, for sending a recipe. She said the jelly has a pretty color and tastes great.

Watermelon Jelly

4 cups watermelon (including juice) seeded and mashed
 ¼ cup lemon juice
 ¼ teaspoon ground ginger
 1 package dry fruit pectin
 Bring to a boil, stirring constantly. Quickly add:
 5½ cups sugar
 Boil one minute. Fill jars and seal.

ANSWER — Mary Haug, Stewartstown, wanted a recipe for candy apples. Thanks to Helen Kraybill, Elverson, for sending a recipe.

Candied Apples

10 to 12 medium red apples
 10 to 12 wooden skewers, sharpened on one end
 2 cups sugar
 1 cup light corn syrup or Karo
 ½ cup water
 2 teaspoons cinnamon
 ½ teaspoon red coloring
 Wash apples and insert skewers. Combine Karo syrup, sugar, water, cinnamon, and red coloring. Boil carefully, stirring gently until syrup reaches 280 degrees. Use a candy thermometer to confirm temperature. Hold syrup to one side of kettle and quickly swirl apple, hold apple until it drips a bit. Place on waxed paper on tray. Be careful. Syrup is very hot.

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Tastes In Pork

(Continued from Page B6)

HAM LOAF

1 pound ground ham
 1 pound ground fresh pork
 1 cup bread crumbs
 1 egg
 ¼ cup milk
 Mix together ingredients and form into loaf. Place into a loaf pan.
 Sauce:
 1 cup brown sugar
 ½ cup vinegar
 1 teaspoon mustard
 ¼ cup pineapple juice
 ½ cup water
 Mix sauce and pour half over ham loaf. Bake at 450 degrees for 30 minutes. Reduce heat to 350 degrees and bake for one hour. Baste often with remaining sauce.
 Doris M. Brenize
 Shippensburg

LEMON-HONEY PORK CHOPS

2 4-ounce pork loin chops
 ¼ teaspoon salt
 ¼ teaspoon pepper
 2 tablespoons water
 3 tablespoons honey
 ¼ teaspoon grated lemon peel
 1 tablespoon lemon juice
 Parsley flakes
 1 small clove garlic, finely chopped
 1 teaspoon cornstarch
 1 tablespoon cold water
 2 thin slices lemon
 Place chops in 8x8x2-inch dish. Sprinkle with salt and pepper. Mix 2 tablespoons water with honey, lemon peel, and lemon juice. Mix in garlic and parsley. Pour over pork. Cover with plastic wrap and microwave on 50% power for 5 minutes. Continue microwaving until pork is done (about 12 to 15 minutes) rotating dish ¼ turn every 3 minutes.
 Remove pork to warm plate. Mix in cornstarch and 1 tablespoon water. Stir mixture in dish. Cover tightly and microwave until mixture thickens, about 2 minutes.
 Spoon sauce over pork. Garnish with lemon slices. Good served with rice.
 Sarah Clark
 Breezewood

PORK CHOP SCALLOP

6-8 pork chops
 1 teaspoon salt
 2 cups water
 1 cup carrots, thinly sliced
 10-ounce package frozen Italian green beans
 2 tablespoons butter
 1 package (5.5 ounces) scalloped potatoes
 1 can condensed cream of celery or mushroom soup
 ½ cup milk
 ¼ teaspoon dried basil leaves
 ½ teaspoon Worcestershire sauce
 Heat oven to 350 degrees. Trim excess fat from chops. Brown chops on both sides in a hot skillet with a little oil added. Sprinkle with salt. Heat water to boiling in 3-quart saucepan. Add carrots and frozen beans. Heat to boiling. Stir in butter, potato slices, and sauce mix from scalloped potatoes package. Mix soup, milk, basil leaves and Worcestershire sauce. Stir into vegetable mixture. Pour into ungreased baking dish. Place chops on top. Cover and bake 45 minutes. Uncover and bake until pork is tender for 10 to 15 minutes. Let stand 5 minutes before serving.
 Sarah Clark
 Breezewood