

(Continued from Page B6)

**GREAT PUMPKIN COOKIES**

2 cups flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup brown sugar  
1 egg slightly beaten  
1 cup solid-pack pumpkin  
1 cup uncooked oats  
1 teaspoon cinnamon  
1 cup butter  
1 cup granulated sugar  
1 teaspoon vanilla  
1 cup semi-sweet morsels  
Combine flour, oats, soda, cinnamon, and salt. Cream butter. Gradually add sugars. Add egg and vanilla. Mix well. Alternate dry ingredients and pumpkin. Stir in morsels. Drop ¼ cup lightly greased cookie sheets in a 375 degree oven. Bake 20 to 25 minutes.

Diane Kensinger

**PEANUT BUTTER PUMPKIN PIE**

3 eggs, slightly beaten  
1¼ cups cooked pumpkin  
½ cup packed brown sugar  
½ cup creamy peanut butter  
½ teaspoon pumpkin pie spice  
½ teaspoon salt  
1 cup evaporated milk  
1 unbaked 9-inch pie crust  
Whipped cream, optional  
Chopped peanuts, optional  
Combine eggs, pumpkin, sugar, peanut butter, pumpkin pie spice, salt, and evaporated milk in a large mixer bowl. Pour into prepared pie crust.

Bake in preheated 425 degree oven for 15 minutes. Reduce temperature to 350 degrees and bake an additional 40 to 45 minutes or until knife inserted near center comes out clean. Cool on wire rack. Garnish with whipped cream and chopped peanuts.

**PUMPKIN CRUNCH DESSERT**

4 large eggs, slightly beaten  
29-ounce mashed pumpkin  
1½ cup granulated sugar  
1 teaspoon salt  
2 teaspoons cinnamon  
1 teaspoon ground ginger  
½ teaspoon ground cloves  
1 large can evaporated milk  
1 box yellow cake mix  
¼ cup chopped walnuts  
1 cup butter, melted  
In large mixing bowl, place eggs, pumpkin, sugar, salt, cinnamon, ginger, cloves, and evaporated milk. Blend thoroughly. Pour mixture into 9x13-inch baking pan.

Sprinkle cake mix over top of pumpkin mixture. Sprinkle nuts on top. Pour melted butter over top. Do not stir the last three ingredients into the mixture.

Bake at 425 degrees for 15 minutes. Reduce temperature to 350 degrees and bake for another 45 minutes. Cool and serve.

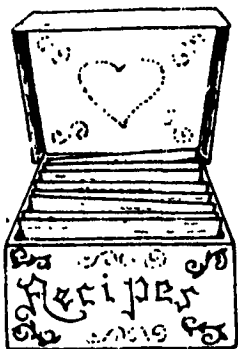
Betty Light  
Lebanon

**Food Safety**

YORK (York Co.) — Penn State Cooperative Extension is offering a free food safety seminar "Protect the Public and Your Business," on Monday, November 7, at Penn State Cooperative Extension, 112 Pleasant Acres Road, York. The seminar will be offered twice—1:30 p.m. and 7:00 p.m. Caterers, church group, clubs, firehalls, market vendors and any group that serves food to the public is invited to attend.

Advanced registration is requested. Call Penn State Cooperative Extension at (717) 757-9657 to register. Deadline is November 1.

**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** — Ellie, no address, would like a recipe for chocolate chip cookies made without flour.

**QUESTION** — Anna Cruzan, Leesburg, N.J., would like a recipe for refried beans made from raw pinto beans.

**QUESTION** — Lorraine Bannon, Waymart, would like a recipe for ham loaf.

**QUESTION** — Linda Stoltzfus, New Providence, would like a recipe for barbecue sauce.

**QUESTION** — M.J. Howard, Columbus, N.J., would like a recipe for the ham and bean soup that was sold at the Gordonville Fire Co. Builder's Sale on October 16. She writes "it was wonderful and I bought every container they had left."

**QUESTION** — Andy Andrews, Brownstown, would like a recipe for pumpkin-flavored candy apples.

**QUESTION** — Sherry Rechlin, Lebanon, Conn., would like a recipe called Death by Chocolate. It has layers of chocolate morsels, Cool whip, candy bars, cake or brownies in it.

**QUESTION** — Lillian Drasher, Nescopeck, writes that she made fudge that contained ¾ pound Velveeta cheese. She loved it and shared it with others who loved it. Now she can't find the recipe. Does anyone have this recipe?

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

**QUESTION** — D. Newsom, Cooperstown, N.Y., lost one of her favorite cookbooks. She would like the following recipes to replace those she lost: lobster or crabmeat dip that is very delicate and has few ingredients, strawberry shortcake with a cooked frosting, and Spiedie Marinade for meat.

**QUESTION** — Do any readers have a recipe for home-made ice cream made from potatoes?

**QUESTION** — A Chester County reader wants to know if wine or brandy can be made from pears.

**QUESTION** — LaFaye Burkholder, Fredericksburg, would like to know how to dry sunflower seeds and also how to wash them. Should the seeds be taken off the head to dry?

**QUESTION** — G.E. Ross, Douglassville, writes that he found a grove of paw paw trees when their goats munched down an area overgrown with weeds. He has eaten the paw paws raw and thought perhaps some elderly folks would have some paw paw recipes for the young folk to enjoy.

**QUESTION** — Gwen Webster, Glen Rock, would like a recipe for grape bars. She had purchased some at the Grape Festival in Naples, N.Y. The bars were delicious with a graham cracker crumb crust with fruit on the top.

**QUESTION** — V. M. of Waynesboro, wants a recipe for sweet pickled peppers. Her idea is to strip the peppers and eat them on steaks, subs, hamburgers or a side dish. She had them at a sub shop where the owner made them himself but did not want to share his recipe.

**QUESTION** — Aida Mothes, Renick, W.V., writes that she was in Norway, a quick bread that was often served in restaurants was a fruit or nut bread that was very moist. She would like the recipe.

**ANSWER** — Phyllis Baldner, St. Thomas, wanted a recipe for V-8 Juice. Thanks to a reader for sending one. Here it is with the caution that tomatoes should not be canned after a frost. Information from the Cooperative Extension said that tomatoes from dead or frost-killed vines have less acid than vine-ripened fruit, which results in an unsafe product even if lemon juice is added. However, you can freeze the juice or tomatoes for safe using.

1 peck tomatoes  
4 medium green peppers  
4 onions  
2 stalks celery  
1½ cups sugar  
2 tablespoons salt  
Chop vegetables, add water to partially cover. Cook until soft. Strain through a fruit press. Heat juice to boiling, add sugar and salt. Stir well to dissolve sugar. Pour into sterilized jars and seal.

**ANSWER** — Geraldine Kraft, York, wanted a recipe for breadsticks. Thanks to Jo Matenus, Dallas, for sending a recipe.

**Bread Sticks**

¼ cup milk  
1 tablespoon sugar  
2 teaspoons salt  
1 tablespoon shortening  
1 package active dry yeast  
¼ cup warm water  
3 to 3¼ cups sifted all-purpose flour  
Bread stick topping  
Scald milk. Remove from heat and add sugar, salt, and shortening. Blend and cool to lukewarm. Sprinkle yeast over warm water. Stir to dissolve.

Add the milk mixture and 1½ cups flour to the yeast. Beat with electric mixer at medium speed until smooth, scraping the bowl occasionally. Add more flour, a little at a time, first with spoon and then with hands until dough leaves the side of bowl.

Turn dough onto lightly floured board. Knead until smooth and elastic, about 8 minutes.

Place in lightly greased bowl; turn dough over to grease top.

Cover and let rise in warm place until doubled, about 45 minutes.

Turn dough onto board and roll to a 16x6-inch rectangle, from wide side cut into ½ -inch strips. Roll each strip under hands to make pencil shape. Dough strips will be 8-inches long. Place a little apart on two greased baking sheets.

Let rise in warm place 15 minutes. Brush sticks with topping. Bake in 400-degree oven 10 to 15 minutes or until golden brown. Cool on wire racks. Makes 32 breadsticks.

**Bread stick topping:**

Mix 1 egg white with 1 tablespoon water. Brush on bread sticks before baking. Sprinkle with poppy or sesame seeds or coarse salt.

**ANSWER** — Lena Grill, Reamstown, wanted recipes for crab apple jelly or jam. Thanks to Josephine Matenus, Dallas, for sending a recipe.

**Crab Apple Jelly**

4 quarts crab apples  
1 cup water  
4 cups sugar  
Rinse, remove stems and quarter crab apples. (Do not core or pare the apples).

Crush them thoroughly and add water. Bring to boiling over medium heat; reduce heat and cook slowly, covered 10 minutes. Strain the mixture through a jelly bag.

Measure 4 cups juice into sauce pan and bring rapidly to boiling. Add sugar and stir until dissolved. Continue cooking rapidly until mixture responds to jelly test.

Remove from heat and skim off foam. Pour jelly into hot sterilized glasses and seal with melted paraffin. Makes six 8-ounce glasses.

**ANSWER** — Isaac Kirk Sr., Silver Spring, Md., wrote that he misplaced the recipe for turtle soup that he had clipped from this paper. It appeared about two years ago and had come from a restaurant in New Orleans. Here is the recipe that several readers sent in.

**Turtle Soup**

1 pound turtle meat, chunked  
1 cup shortening  
1 cup onions, diced  
6 cloves garlic, chopped  
16 ounces tomato sauce  
¼ cup beef extract  
4 bay leaves  
1 cup celery  
1 cup flour  
3 quarts water  
2 teaspoons celery salt  
12 cloves  
1 teaspoon thyme  
½ cup parsley, chopped  
½ cup Lea and Perrins Sauce  
Salt and pepper to taste  
Garnish with:  
1 cup sherry  
2 lemons, diced thin  
2 chopped hard-boiled eggs

Saute turtle in shortening until browned. Add onions, celery, and garlic. Cook 10 minutes. Blend in flour and cook 5 minutes, add tomato sauce, water, beef extract, and other ingredients except sherry, lemons, and eggs that are used to garnish. Simmer about two hours until meat is very tender. Garnish with lemon and chopped eggs and add a little sherry to serving. Yields: 1 gallon.