



## 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** — Sandy Sheffer, Glen Rock, would like a recipe for canning Polish dill pickles from scratch, not using the pickling mix packets.

**QUESTION** — Betty Loump, Bernville, would like a recipe for a pumpkin roll with a cream cheese filling.

**QUESTION** — Carolyn Blevins, Warwick, Md., would like a recipe for Black Forest Cake made from scratch.

**QUESTION** — Faye Detter, Mechanicsburg, is looking for a recipe for Friendship Cake that is made from fermented fruit.

**QUESTION** — Becky Shires, Oxford, would like a recipe for lemon meringue cake. She had a piece at Miller's Smorgalsbord near Lancaster recently. The layer cake had a filling between layers and pecans on the outside.

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

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

**QUESTION** — D. Newsom, Cooperstown, N.Y., would like the following recipes to replace those she lost — strawberry shortcake with a cooked frosting and a Spiedie Marinade for meat.

**QUESTION** — Do any readers have a recipe for homemade ice cream made with 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** — 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** — Aida Mothes, Renick, W.V., writes that she was in Norway, a quid bread that was often served in restaurants was a fruit or nut bread that was very moist. She would like the recipe.

**ANSWER** — Denise Kahler, Dornsife, wanted a recipe for pumpkin cranberry bread. Here is one from Ocean Spray.

### Cranberry Pumpkin Bread

1½ cups flour  
1 cup sugar  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
½ teaspoon allspice  
1 cup pumpkin  
½ cup oil  
2 eggs  
1½ cups fresh or frozen cranberries, coarsely chopped  
Preheat oven to 350 degrees. Grease and flour a loaf pan. Combine dry ingredients in a mixing bowl. Combine remaining ingredients, except cranberries, in a separate mixing bowl. Add to dry ingredients, stirring just until dry ingredients are moist. Stir in cranberries.  
Spread evenly in loaf pan. Bake 1½ hours or until a toothpick inserted in the center of the bread comes out clean. Remove from pan. Cool completely on a wire rack. Makes one loaf.

**ANSWER** — Theresa Moore, New Park, wanted a recipe for poppy seed salad dressing. Thanks to Sue Miller, Chester Springs, for sending a recipe her family enjoys, and to Nancy Eyles, Street, Md., for sending a recipe that she uses a lot.

### Poppyseed Dressing

1½ cups sugar  
2 teaspoons dry mustard  
2 teaspoons salt  
¾ cup vinegar  
3 tablespoons onion juice (optional)  
2 cups oil  
3 tablespoons poppyseeds  
Mix together all ingredients except oil and poppyseeds. Allow sugar to dissolve. Add the oil very slowly while beating in a blender or food processor, then add the seeds and beat one minute longer. Store in cool place or refrigerate. Makes 3 cups.

*I use a food processor because it blends the salad dressing so well that there is not any separation between the oil and other ingredients later.*

### Poppy Seed Dressing

1½ cups sugar  
2 teaspoons dry mustard  
2 teaspoons salt  
¾ cup vinegar  
3 tablespoons chopped onion  
1½ cups salad oil  
1 teaspoon poppy seeds  
Place dry ingredients and vinegar in blender. Add onion. With blender running, slowly add oil through opening in top. Add poppy seeds and blend just to mix. Store in refrigerator.

**ANSWER** — Anna Cruzan, Leesburg, N.J., wanted a recipe for refried beans made from raw pinto beans. Thanks to Mrs. Ray Keeny, New Freedom, for sending a recipe.

### Mexican Refried Beans

Soak overnight or by quick method:  
1 pound dried pinto, pink or kidney beans  
Add:  
6 cups water  
2 onions, chopped (optional)  
Bring to a boil, cover and simmer slowly until beans are tender, about 3 hours. Mash beans with potato masher.

Add:  
½ cup hot bacon drippings, margarine, or lard  
Salt to taste  
Mix well, continue cooking, stirring frequently until beans are thickened and fat is absorbed. Serve at once or refrigerate for later use.  
Use as filling in tortillas, as a side dish with rice or tacos, or on Navajo Tacos.

Options: Cook beans with half the onion; heat fat in skillet; saute remaining onions then mash ¼ cup beans into skillet. Fry a short time and push aside, adding more beans by ¼ cupfuls and mashing. Simmer 10 minutes to finish.  
Add chili powder and cumin and tomato sauce to taste. Place in greased casserole, sprinkle with cheese, and keep hot in oven until ready to serve.

**ANSWER** — Barbara Phillips, Hamburg, wanted a recipe for baked lima beans using dried beans that need to be soaked overnight. Thanks to Sandy Sheffer, Glen Rock, for sending recipe.

### Baked Lima Beans

1 quart lima beans, baked soft  
1 pint ham broth  
¼ pound diced ham  
1 cup syrup (molasses)  
¾ to 1 cup ketchup  
Put in casserole dish and bake at 325 degrees for approximately 2 hours.

**ANSWER** — For Lorraine Bannon, Waymart, who wanted a recipe for ham loaf, here is one from Elsie Reiff, Ephrata.

### Ham Loaf

2 pounds fresh pork  
2 pounds ground beef  
2 eggs  
1½ cups milk  
1½ cups bread crumbs  
1 teaspoon salt  
1 teaspoon pepper  
Mix together all ingredients.  
Syrup:  
1 cup brown sugar  
1 tablespoon mustard  
½ cup water  
½ cup vinegar  
4 ounces crushed pineapple  
Bring all ingredients to a boil and pour over unbaked ham loaf. Bake uncovered for one hour at 350 degrees.

### PUMPKIN CAKE

2 cups flour  
2 cups sugar  
2 teaspoons baking soda  
1 teaspoon baking powder  
½ teaspoon salt  
¼ teaspoon pumpkin spice  
4 eggs  
1 cup vegetable oil  
2 cups cooked pumpkin  
1 cup raisins  
¾ cup chopped nuts  
Sift together all dry ingredients. In separate bowl, beat eggs and add oil and pumpkin, beat slightly. Add sifted dry ingredients and mix gently. Spread into ungreased 9x13-inch pan. Sprinkle raisins and nuts over top. Bake at 350 degrees for 35 minutes.  
Frost with cream cheese icing:  
6 ounces cream cheese, softened

# Dinner

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### APPLE STUFFING

½ cup butter  
2 onions, chopped  
1 cup chopped celery  
1 cup chopped apples  
2 teaspoons sugar  
2 teaspoon salt  
2 teaspoons parsley  
¼ teaspoon pepper  
1 or 2 eggs  
Water or broth  
Poultry seasoning to taste  
8-10 cups bread cubes  
Saute onions in butter, add celery, apple, seasoning, and water or broth. Add bread cubes, eggs, and more water or broth if necessary to make a moist stuffing.

For roast duck or chicken, use about half of the apple stuffing recipe. Butter well and sprinkle with salt and pepper, allow about 30 minutes per pound for roasting.

Josephine Matenas  
Dallas

### CANDIED CARROTS AND CRANBERRIES

Cook until crisp tender:  
1 cup sliced carrots  
½ cup cranberries  
1 tablespoon water  
Add:

1 tablespoon butter  
3 tablespoons brown sugar  
Dash cinnamon  
2 tablespoons chopped walnuts  
Cook in open pan until boiling.

Frances Dietz  
York

### FRANCIE'S PUMPKIN TORTE

Beat together as package directs:

Single layer yellow cake mix  
¾ cup cooked mashed pumpkin  
1 egg  
½ teaspoon cinnamon  
3 tablespoons oil  
Bake according to package directions, using a prepared 8-inch round pan. Cool, then split into two layers.

Filling:  
1 package instant butterscotch pudding  
1 cup sour cream  
1 cup cooked mashed pumpkin  
Spread filling between and on top of layers; chill. Sprinkle with chopped nuts if desired.

Frances Dietz  
York

### TURKEY/CHICKEN FILLING

1 turkey or chicken  
12-ounce bag filling  
1 package seasoning bread cubes

3 sticks butter, melted  
1¼ quart broth  
Cook turkey or chicken until soft. Take meat off bones. Lay the meat in bottom of roaster.  
Take a 12-ounce bag of filling and one package of seasoning cubes; mix together. Combine melted butter and broth. Pour over cubes. Put mixture on top of meat. Bake at 225 degrees for 2½ hours. Serves 16.

*Contributor writes: The filling may seem soggy when the broth is added, but it will fluff up after it's baked. You can make this the night or day before and refrigerate. It's a family favorite at Thanksgiving.*

Rosene Wadel  
Chambersburg

4 tablespoons butter  
½ teaspoon vanilla  
1 cup confectioners' sugar  
Beat together cream cheese and butter. Add vanilla and sugar and blend well.

Sarah Clark  
Breezewood