



## 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** — Dolly Getz, Manheim, would like a recipe for homemade vanilla fudge that does not require lengthy cooking.

**QUESTION** — Louise Graybeal, Renick, W.Va., would like a recipe for pancake syrup that is light in calories.

**QUESTION** — Louise Graybeal, Renick, W.Va., remembers that her mother made herb seasoned stuffing with onions, celery, etc., which was formed into balls and baked. They were really crunchy on the outside and soft on the inside. Louise thinks it is a German recipe that was passed down through the family but never written. Every Thanksgiving and Christmas her mother made them and lots of little fingers picked them out of the pan before dinner was ready, she writes.

**QUESTION** — I.M. Filler, Brookfield, Mass., would like a recipe for stuffed pumpkin or as one friend called it, Poor Man's Turkey. She thinks it is an old New England recipe.

**QUESTION** — Sherry Craner of Bridgeton, N.J., would like the recipe for the best meatloaf.

**QUESTION** — A reader would like a recipe for raise cakes that her grandmother made years ago. She knows the cakes contained yeast, mashed potatoes, and had a sugar glaze on top. The cakes were always made in a single layer in cake pans.

**QUESTION** — Jean Nestler, Halifax, would like a recipe for lime gelatin and cottage cheese salad that was served at the Harvest House Restaurant in Colonial Park during the early 1970s.

**QUESTION** — Anne Wiegler, Pottstown, would like a recipe for pickled herring. She wrote that years ago, her family made it by cleaning, splitting, and deheading the herring. The fish was salted and packed in barrels. The fish juice leaked out and formed the brine. She needs to know the ratio of salt to pounds of fish.

**QUESTION** — Velma Winters, Manheim, would like a recipe for baked potato soup.

**QUESTION** — Linda Fisher, Ronks, would like a recipe for salsa, either hot or mild.

**QUESTION** — Anna Lehman, Hershey, would like a recipe for black walnut chipper cake.

**QUESTION** — Rosemary Mattiuz, Kershey, wants a recipe for liverwurst. The family butchers their own pigs and has lots of liver to use.

**QUESTION** — Ruth Best, Newburg, wants recipes for diabetic jams and jellies of several different fruit flavors.

**QUESTION** — A York County reader would like a recipe for fresh coconut cake using a boxed cake mix.

**QUESTION** — Anne Crist, Airville, would like a recipe to make root beer in a gallon jar. Yeast and root beer syrup is added and left set in the sun for a day. Anne previously used this recipe and her family loved it, but she misplaced the recipe.

**QUESTION** — Betty Evans, Pequea, has been looking for years for an old recipe for roll-out sugar cookies that are soft and look like they rise during baking. When cool, the cookies are frosted.

**QUESTION** — Ruth Ann Burke, York, would like a recipe for Firehouse Potato Soup. She had clipped it from this paper several years ago and her family really liked it. Recently, her daughter requested it, but the recipe has been mislaid. Did anyone else clip the recipe?

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

## Festive Bites And Sips

(Continued from Page B6)

**SPARKLE PUNCH**  
1½-ounce envelope  
unsweetened lemon lime or cherry  
powdered soft drink mix  
1 cup sugar  
1 quart vanilla ice cream  
1 pint 12-ounce bottle carbonated water  
2 cups cold milk

Combine soft drink mix and sugar. Dissolve in milk. Pour into 6 to 8 glasses. Add scoops of ice cream. Resting bottle on rim, pour in carbonated water, stirring slightly. Yields 6 to 8 servings.

Susan Pardoe  
Sullivan Co. Dairy Princess

**FROSTY APPLE DELIGHT**  
1 gallon cold milk  
12-ounces apple concentrate  
1½ quarts vanilla ice cream, softened  
Cinnamon  
Nutmeg

Add all ingredients in a large bowl and beat until frothy. Pour into a chilled punch bowl. Add cinnamon and nutmeg to taste. Serves 25.

Amy Espenshade  
Lancaster Co. Dairy Princess

**RED RASPBERRY  
MULLED CIDER**  
1 quart apple cider  
½ cup seedless red raspberry jam

2 teaspoons lemon juice  
Cinnamon stick (optional)  
Combine the cider and jam in a saucepan. Whisk to dissolve the preserves then simmer until cider is warm. Add the lemon juice and pour into warm mugs. Stir in a cinnamon stick. The mulled cider may be prepared in advance and reheated in the microwave or kept warm in a crockpot or over a chafing dish. 6 servings.

**CREAMY PEPPERMINT  
SHAKE**

2 cups milk  
½ cup crushed peppermint candy  
1½ pints vanilla ice cream.  
Place milk and candy in electric blender and mix. Add ice cream and process until smooth and creamy. Makes six servings.

Amy Espenshade  
Lancaster Co. Dairy Princess

**CITRUS PINEAPPLE PUNCH**  
12-ounce can pineapple juice concentrate

3 cups water  
½ cup sweet orange marmalade  
¼ cup lemon juice  
32-ounces orange flavored seltzer water

1 pint orange sherbet  
1 orange, thinly sliced  
½ cup maraschino cherries

Pour pineapple juice concentrate into punch bowl. Add water, lemon juice and marmalade. Stir to combine. Add seltzer. Add ice cubes and top with maraschino cherries. Chill. 12 servings.

**SPARKLING GRAPE FLIP**  
48-ounce bottle white grape juice

1 cup grape jelly  
¼ cup lemon juice  
1 quart seltzer water  
Fresh mint leaves (optional)  
Thin slices lemon (optional)  
Edible flowers (optional)

Combine one cup grape juice and jelly in small saucepan. Heat for 5 minutes to dissolve jelly. In a punch bowl or pitcher, combine the mixture with the remaining grape juice and lemon juice. Stir to combine.

To serve, place the grape mixture in a punch bowl. Add the seltzer water and ice cubes. Serve in tall stem glasses garnished with optional ingredients. 12 servings.

**QUESTION** — Marjorie Ludwig, Hegins, wrote that a few years ago a recipe was printed in this column for a compote filling that was hot and put into a hollowed-out pumpkin for serving. She mislaid the recipe and would like it again. Does anyone know to what recipe she is referring?

**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** — Do any readers have a recipe for homemade ice cream made with potatoes?

**QUESTION** — M.J. Howard, Columbus, N.J., wants a recipe for the ham and bean soup that was sold at the Gordonville Fire Co. Builder's Sale on October 16.

**ANSWER** — For the reader who wanted recipes for leftover turkey, here are some from M.L. of Pine Grove.

### Turkey Vegetable Soup

6 cups turkey or chicken broth  
3 medium potatoes, peeled and chopped  
2 carrots, chopped  
2 celery ribs, chopped  
2 medium onions, chopped  
2 15-ounce cans cream-style corn  
2 8½-ounce cans lima beans, drained  
1 to 2 cups chopped cooked turkey  
½ to 1 teaspoon chili powder  
Salt and pepper to taste

In a large kettle, combine broth, potatoes, carrots, celery, and onions. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until the vegetables are tender. Add corn, lima beans, turkey, chili powder, salt, and pepper. Cover and simmer 10 minutes longer. Yield: 12 servings (about 3½ quarts).

**PIZZA PAN COOKIES**  
1 cup butter, softened  
¼ cup granulated sugar  
¼ cup packed brown sugar  
8-ounces cream cheese, softened  
1 teaspoon vanilla  
2 eggs  
2¼ cups all-purpose flour  
1 teaspoon baking soda  
¼ teaspoon salt  
12-ounces semi-sweet chocolate chips  
1 cup chopped walnuts or pecans

Preheat oven to 375 degrees. Lightly grease two 12-inch pizza pans. Cream butter, sugars, cream cheese, and vanilla in large bowl. Add eggs; beat until light. Combine flour, baking soda, and salt in small bowl. Add to creamed mixture; blend well. Stir in chocolate chips and nuts. Divide dough in half; press each half evenly into a prepared pan. Bake 20 to 25 minutes or until lightly browned around edges. Cool completely in pans or wire racks. To serve, cut into slim wedges or break into pieces.

Lisa Sparr  
Kingsville, Md.

**SUPER CHUNK JUMBLES**

½ cup butter  
½ cup granulated sugar  
¼ cup brown sugar  
1 egg  
½ teaspoon vanilla  
1 cup flour  
1 teaspoon baking soda  
¼ teaspoon salt  
6 squares white chocolate, chopped  
2 cups walnuts, chopped, toasted  
1½ cups raisins

Heat oven to 375 degrees. Beat butter and sugars until light and fluffy. Beat in egg and vanilla. Mix in flour, baking soda, and salt. Stir in white chocolate, walnuts and raisins. Drop by rounded tablespoons, 1½ inches apart, onto ungreased cookie sheets.

Bake 12 to 15 minutes or until golden brown. Cool 2 to 3 minutes; remove from cookie sheets. Cool on wires.

Makes about 3 dozen.

Baker's

**VELVEETA FUDGE**

¾ pound Velveeta cheese, cubed  
1 cup butter  
6 squares unsweetened chocolate  
2 tablespoons light corn syrup  
2 pounds sifted confectioners' sugar

1½ cups chopped pecans  
1 teaspoon vanilla  
Heat Velveeta, chocolate, and corn syrup until melted. Add sugar to mixture and beat with electric mixer on medium speed until smooth. Stir in pecans and vanilla. Pour into greased 13x9-inch pan. Smooth and cover. Refrigerate several hours. Makes 3½ pounds fudge.

Nadine Huber  
Sprinkle Mills

**SNACKIN' REUBENS**

8-ounces cooked corned beef, chopped  
½ cup thousand island dressing  
25 slices cocktail-size rye bread  
1 cup drained sauerkraut  
1 cup shredded Swiss cheese  
Mini dill pickles  
Mix corned beef and dressing. Place bread slices on rack in broiler pan. Divide corned beef mixture among bread slices. Top with sauerkraut and cheese. Broil 4-inches from heat 4 minutes or until cheese is melted. Serve with pickles. Makes 25 appetizers.

(Turn to Page B16)