

# Rub It In

(Continued from Page B22)

tion) with minced garlic and cracked black pepper.

**Pepper-Garlic** — Combine garlic powder, cracked black pepper and cayenne pepper.

**Italian** — Combine fresh or dried oregano, basil and rosemary with minced Italian parsley and garlic.

**Herb** — Combine fresh or dried marjoram, thyme and basil.

**Rub Recipes To Try...**

**LEMON-ROSEMARY RUB:** Combine 1-1/2 teaspoons grated lemon peel, 1 teaspoon rosemary leaves (crushed), 1/4 teaspoon salt, 1/4 teaspoon dried thyme leaves, 1/4 teaspoon coarse grind black pepper and 2 large cloves garlic, crushed. Makes enough to season 2 pounds of beef.

**SOUTHWESTERN RUB:** Combine 1-1/2 teaspoons chili powder, 1 teaspoon garlic powder, 1/2 teaspoon dried oregano leaves and 1/4 teaspoon ground cumin. Store, covered, in airtight container. Shake before using to blend. Makes enough to season 2 pounds of beef.

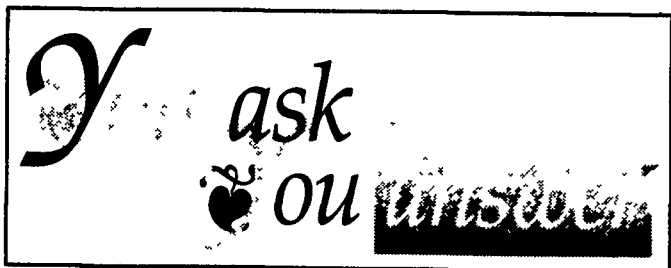
**PEPPER-HERB MIX:** Combine 2 tablespoons dried basil leaves, 1 tablespoon lemon pepper, 1 tablespoon onion powder, 1 tablespoon dried savory leaves and 1-1/2 teaspoons rubbed sage. Store, covered, in airtight container. Shake before using to blend.

Makes about 1/3 cup.

**SPICY SEASONING MIX:** Combine 3 tablespoons chili powder, 2 teaspoons ground coriander, 2 teaspoons ground cumin, 1-1/2 teaspoons garlic powder, 3/4 teaspoon dried oregano leaves and

1/2 teaspoon ground red pepper. Store, covered, in airtight contain-

er. Shake before using to blend. Makes about 1/3 cup.



This column is for readers who have questions but don't know whom to ask for the answers.

"You Ask — You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and answers to this column should be addressed to You Ask — You Answer, Lou Ann Good, P.O. Box 609, Ephrata, PA 17522.

**QUESTION** — Cindy Eshleman, Jonestown, would like to know where a Cub Cadet tractor hat can be purchased or sent for.

**QUESTION** — Cindy Eshleman, R.D.#, Box 7958 Jonestown, would like dates and directions to upcoming rabbit shows in central Pennsylvania.

**QUESTION** — Ray Leiphart, Felton, would like a recipe for making homemade soap that uses lye.

**QUESTION** — Mary Ann Whitehair, Terra Alta, W.V., would like a recipe for making window cleaner such as Windex.

**QUESTION** — Edie Mae Carty, Downingtown, would like to know how to make fabric stiffener.

**QUESTION** — John T. Los, 2350 Croll School Rd., York, PA 17403, would like to talk with someone about the lithographs with the following information on them: Artist signature — Fred S. Cozzens 1893. Armstrong & Co. Lith. Boston. Copyright 1893 American Publishing Co. — Hartford, Conn.

**QUESTION** — Stephen M. Tolbert, 751 Woodside Dr., Oxford, PA 19363 (717) 529-6018 would like to obtain information on entering the poultry industry, particularly in operating broiler houses. He is looking for a starting point — education, financing, profitability, etc.

**QUESTION** — Roland Kamoda, Monongahela, would like to know how to pluck a duck or goose and dress it. Also, how can one tell the difference between a young duck and a young goose?

**QUESTION** — Norman Babcock, Friendsville, would like to know where to buy a French-style string bean cutter.

**QUESTION** — A faithful New York reader would like a wholesale source for goose feathers to use to make old-fashioned feather Christmas trees.

**QUESTION** — Henry F. Stoltzfus, Gordonville, wonders where Timex or other wind-up watches with glow-in-the-dark spots can be gotten. Can be new or used.

**QUESTION** — Edgar Jackson, Ligonier, would like to know how to puff wheat, rice, and corn for making cereal.

**QUESTION** — Martha Hertzler, West Salisburg, would like an address to know where to send for a gasket for a stainless steel Flex-Seal pressure cooker Model 908, which is made by Vischer Products Company, Chicago.

**QUESTION** — Helen Mill, Honesdale, would like to purchase new or used butchering knives, which must be good with 6-10-inch blades.

**QUESTION** — Tom Hicswa, Hammonton, N.J., would like to purchase sheet metal parts for a Case tractor model 300B made about 1960. He wants a grille, gas tank cover, etc. Please send information to Hicswa at Box 2169 Elwood R1, Hammonton, N.J.

**QUESTION** — Evelyn Michaels, Beaver, asks if anyone remembers Ole Oid, a type of liniment made by Dr. Peter Farhney and Sons Company in N.Y. City. It contained camphor, oil of cloves, sassafras, and turpentine. The Swedish/Finnish community in Tioga County used it widely from the 1930s to the 1960s. Evelyn has asked telephone operators in the calling areas 212, 718, 917, and 914, for telephone listings for the company but no listing exists in those areas. Does anyone know a supplier?

**ANSWER** — A reader in New York wanted a recipe to make non-edible gingerbread men, which has white glue as an ingredient. Thanks to Wanda Nolt, Peach Bottom, and other readers who sent the following recipe.

**Non-Edible Gingerbread Men**

- 1 cup cinnamon
- 1 tablespoon nutmeg
- 2 tablespoons Tacky Glue
- 1 tablespoon cloves
- 3/4 cup applesauce

Combine cinnamon, cloves, and nutmeg. Stir in applesauce and glue. Work mixture with hands 2 to 3 minutes to form a ball. If mixture is too dry, add more applesauce; if it is too wet, add more cinnamon.

Roll dough between wax paper, using cinnamon instead of flour to dust rolling pin and surface of rolling area. Cut into shapes and place on cookie sheet. Use a pencil point to make a hole to thread ribbon through if desired. Air dry, turning every couple of hours. Takes about 3 to 5 days. For faster method, dry in 250-300 degree oven for several hours, turning every 30 minutes.

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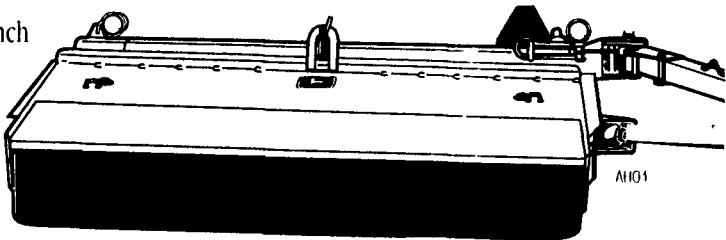
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