



Cook's Question Corner

(Continued from Page B8)

ANSWER — Jackie Hall wanted a recipe for cocoa mix that is made with powdered skim milk. Thanks to Pollyanna Eby, Belleville; Doris Deibert, Everett; and others for sending recipes.

Instant Cocoa Mix

- 10½ cups powdered milk
- 4 cups confectioners' sugar
- 6 ounces non-dairy creamer
- 2½ cups cocoa powder
- 1 pound Nestle's Quik Chocolate Mix

Mix together thoroughly. Store in tight container or jar. To serve, add ¼ cup mix to 1 cup hot water. Use a heaping ¼ cup to 10 ounce mug.

A few drops vanilla added to the hot drink gives a wonderful flavor.

Dry Cocoa Mix

- 10½ cup non-fat dry milk
- 1 cup non-dairy creamer
- 1½ cups Hershey's cocoa mix
- 1½ cups confectioners' sugar

In a large container, mix together thoroughly. To serve, use ½ cup mix to 1 cup boiling water.

ANSWER — Donald Love, Somerset, wanted a recipe for pumpkin sponge pie. Thanks to Estelle Gantz, Glenville, for sending a recipe.

Pumpkin Sponge Pie

- 1 cup cooked pumpkin, mashed
- 1¼ cup milk
- 1 cup granulated sugar
- 3 large eggs, separated
- 3 tablespoons flour
- ¼ teaspoon salt
- 1¼ tablespoons butter

Set oven to 450 degrees. Mix the sugar, flour, salt, butter, and egg yolks. Beat together until well blended. Add the pumpkin and milk. Beat egg whites until stiff but not dry and carefully fold into pumpkin mixture. Pour into 10-inch unbaked pie shell. Place in preheated oven, turn heat down immediately to 325 degrees and bake 30 to 40 minutes. Do not bake until solid in middle. It should be a little shaky, will set as it cools. Remove from oven. Sprinkle cinnamon on top.

ANSWER — Deb Talada, Chemung, N.Y., wanted a recipe for cherry rhubarb jam. Thanks to Estelle Lentz, Jonestown, for sending a recipe.

Rhubarb-Cherry Jam

Combine 6 cups chopped rhubarb with 4 cups sugar. Let stand overnight. The next day, cook mixture until rhubarb is tender, about 30 minutes. Stir in a 21-ounce can of cherry pie filling and a 6-ounce package of cherry-flavored gelatin. Bring to a boil; cool. Pack in containers and refrigerate or freeze until ready to serve.

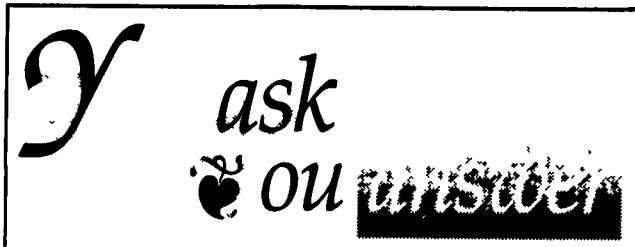
Makes a topping for ice cream or pound cake.

ANSWER — Donald Love, Somerset, wanted to know how to make something similar to A-1 steak sauce. Thanks to Bea Barino, Great Meadows, N.J., for sending your recipe.

Steak Sauce A-1

- 1 cup ketchup
- ½ cup chopped onion
- 1 clove garlic, peeled and smashed
- ¼ cup dry white wine
- ¼ cup Worcestershire sauce
- ¼ cup fresh lemon juice
- ¼ cup white vinegar
- 2 tablespoons soy sauce
- 2 tablespoons brown sugar
- 1 tablespoon prepared mustard

Mix together ingredients and simmer 30 minutes uncovered. Stir occasionally. Strain to remove onion and garlic or leave in for chunky sauce. Pour into clear bottles. Store in refrigerator.



This column is for readers who have questions but don't know whom to ask for 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, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

QUESTION — Evan Weidman, Westfield, wants to know if there is a company that makes milk can coolers like those used before bulk tanks. Or, does someone have a used one for sale? Contact him at 174 Stevenson St., Westfield, PA 16950; (814) 267-2607.

QUESTION — A reader wants to know where to purchase extra strong flat webbing for lawn chairs.

QUESTION — Tiffany Morina, Ephrata, would like to know how to remove paint from clothing. Is it possible to remove if the fabric has been washed?

QUESTION — Janice and her husband have a place to purchase bushel pack fruits and vegetables is killing them. Is there a Pennsylvania area. Please contact the Farm, 28 Garwood Ct.

QUESTION — Irene's grandma raised small orange cabbage and canned. Should name for the orange pepper can be purchased.

QUESTION — Ron Kie Tractor that "vapor-locks" prevent this from occurring.

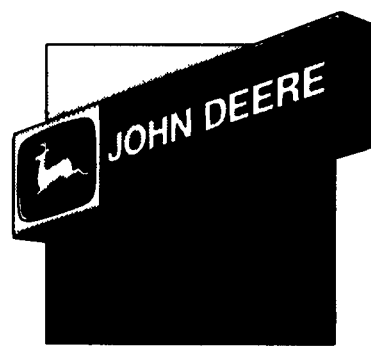
QUESTION — Tim's wooden-box Oliver single replacement disks and bearings and shoes?

QUESTION — A Pennsylvania address and phone number that makes goat milk cheese.

QUESTION — Florence what to do to keep pigeons off.

QUESTION — Florence what to do to keep chipmunks from.

QUESTION — Anna like to know how to make cards.



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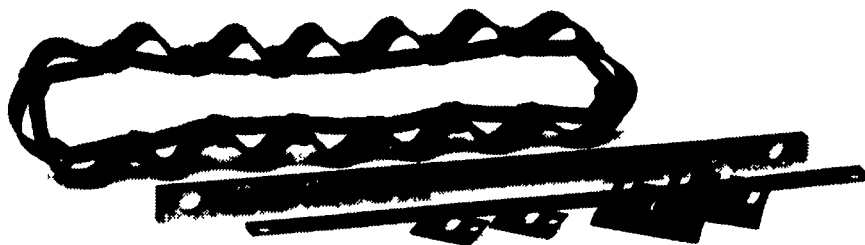


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