



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 — Teena Fuoss, Unityville, would like to know how to can sweet potatoes. Also, can you freeze zucchini without blanching? Teena said that her mom always did a lot of canning and freezing, but Teena was always too busy helping her dad in the barn and did not have an interest in housework. Now, she needs to do it because her mom passed away. She was a do-it-from-scratch-type lady and never followed a recipe.

QUESTION — Ron Kieffer, Hamburg, wants a recipe for black raspberry syrup.

QUESTION — Marilyn Sensenig, Smyrna, Del., would like recipes for using sourdough starter.

QUESTION — Fannie Stoltzfus, Christiana, would like a recipe to make rice cakes.

QUESTION — Gina Hawbaker would like to know how to make a salad dressing similar to the house dressing at Atrim House Restaurant in Greencastle.

QUESTION — Gina Hawbaker's brothers want to know how to fix chestnuts by roasting and other ways.

QUESTION — Dorothy Carvell would like a recipe for wild rice soup like that served at Lapp's Restaurant in Granite Run.

QUESTION — Brenda Seidel, Elliptsburg, would like a recipe for French Apple Pie, which has raisins and is topped with icing.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for cabbage slaw to put on ham and pork barbecues.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for a basting sauce to baste a 225-pound roasting pig as it's being cooked in a large pig cooker.

QUESTION — Sue Pardo, Jarrettsville, Md. Does anyone have a recipe for rugelah, a pastry filled with fruit or chocolate. Sue thinks it may be a Jewish cookie.

QUESTION — Alice Yoder, Lewistown, would like a recipe for vanilla whoopie pies.

QUESTION — Sue Werner, Lebanon, would like a recipe for alfalfa jelly. She writes that her family tasted it at the Farm Show. Although she felt like she was eating grass, her son loved it.

QUESTION — Jackie Hall would like a recipe for a strawberry and banana dessert like that served at Shoney's Restuarant.

QUESTION — A reader would like a recipe for Dutch Loaf made with beef and pork.

QUESTION — A reader would like the recipe for evaporated milk.

QUESTION — Roland Kamoda, Monongahela, would like a recipe for chicken and biscuits.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for cranberry candy, which is made with canned cranberry sauce, red Jell-O, and chopped nuts. It's poured into a pan to chill, cut into bars and rolled in granulated sugar. It's a very pretty, bright red with a sparkle from the sugar.

QUESTION — Janet Rutz, Carlisle, would like recipes to use dried cranberry beans.

QUESTION — Frank T. Cat of Millerstown, would like a recipe for English toffee cookies like those sold by Weis Markets. The cookies are great tasting and don't crumble for children.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for clear cranberry jelly that can be molded in shapes.

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

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

ANSWER — Ruth Erb, Beavertown, asked for a recipe for Apple Pandowdy. Thanks to Rachael Gromling, Manchester; Erla Shirk, Ephrata; Kathryn Jordan, Stewartstown; Marian Horst, Ephrata; Martha Putt, Schuylkill Haven; and many others for sending recipes. Surprisingly, all the recipes were the same. Rachael writes that she participated in an apple pandowdy baking contest more than 40 years ago in high school. The judges noticed that she forgot to add vanilla so she did not win.

Apple Pandowdy

1 quart sliced apples
1 cup brown sugar
¼ cup flour
½ teaspoon salt
1 tablespoon vinegar
1 tablespoon butter
¾ cup water
1 teaspoon vanilla

Topping:
1 cup flour
½ teaspoon salt
2 tablespoons baking powder
2½ tablespoons shortening
½ cup milk

Pare and slice apples. Place in bottom of large, flat baking dish. To make syrup, combine sugar, flour, salt, vinegar, and water.

Bring to boil and cook 2 minutes.

Remove from heat and add butter and vanilla. Cool. Pour cooled syrup over apples. Make topping by cutting shortening into sifted dry ingredients.

Add milk and stir only until mixture is wet. Drop topping by spoonfuls over apple mixture. Bake at 400 degrees for 35 minutes. Serve with rich milk or cream. Makes 6 to 8 servings.

ANSWER — Roland Kamoda, Monongahela, wanted a recipe for a good lamb stew. Thanks to Sarah Clark, Breezewood, for sending two.

End Of The Month Lamb Stew

3 pounds lamb stew meat, cubed
3 tablespoons flour
2 cups water
1 teaspoon salt
½ teaspoon pepper
¼ teaspoon rosemary
½ teaspoon chili powder
1 cup red wine
1 teaspoon salt
2 bay leaves
2 tablespoon salad oil
2 tiny onions, peeled
6 carrots, diced
15-ounce can tomato sauce
6 small potatoes, cubed
1 clove garlic, peeled
1 cup red cooking wine
¾ pounds fresh string beans, halved

Wash the lamb shanks and dry with a damp towel. Mix the flour, salt, pepper, and chili powder well. Dip the lamb in this mixture and brown quickly in the heated oil in a large skillet. Drain off excess liquid and add the tomato sauce, garlic, water, rosemary, cooking wine, remaining salt, and bay leaves.

Simmer over low heat for approximately one hour or until tender. Add onions, carrots, beans, and potatoes, and continue simmering gently for 25 to 35 minutes or until all vegetables are cooked. Do not overcook. Pour the skillet contents into a greased casserole, cover and set aside for several hours in refrigerator. Twenty minutes before serving, bake casserole in 375 degree oven. Serves 6. Flavor improves when made ahead.

Lamb Stew

2 tablespoons flour
1 teaspoon salt
1½ pounds lamb, cubed
¼ teaspoon pepper
2 tablespoons oil
¼ teaspoon dill weed
3 cups water
8 small onions
3 carrots, sliced
2 potatoes, cubed
½ cup light cream
1 tablespoon flour

Mix together 2 tablespoons flour, salt, and pepper. Roll meat in mixture. Brown in hot oil. Add dill weed and water. Cover; simmer 1½ hours. Add onions, carrots, and potatoes. Cover; cook 25 minutes or until tender. Combine cream and 1 tablespoon flour, stirring until smooth; blend in meat mixture; cook until thickened, stirring to avoid lumping. Makes 4 servings.

Recipes

(Continued from Page B6)

BUCKWHEAT GRIDDLE CAKES WITH YEAST

¼ yeast cake
¼ cup lukewarm water
1½ cup scalded milk
½ teaspoon salt
1¼ cups buckwheat flour
1 teaspoon baking soda
1 tablespoon molasses
1 egg

Soften yeast in ¼ cup water. Scald milk and cool to lukewarm. Stir in salt, yeast, and flour. Beat well.

Cover and let stand in a warm place overnight. In the morning, dissolve soda in ¼ cup warm water and add to sponge.

Add molasses and beaten egg. Bake on hot griddle. Turn cakes only once.

Cindy Hoffman
Richfield

LIME MERINGUE PIE

1½ cups sugar, divided
¼ cup cornstarch
1½ cups water
3 eggs, separated
¼ cup lime juice
1 drop green food coloring, optional
¼ teaspoon cream of tartar
¼ teaspoon vanilla
6-ounces prepared graham cracker crumb crust

Lime slices, optional

In medium saucepan, stir together 1 cup sugar and cornstarch. Stir in water and egg yolks until smooth. Cook over medium heat, stirring constantly, until mixture boils. Reduce heat to low and cook one minute. Remove from heat. Stir in lime juice and food coloring, if desired, until well blended. Set aside.

In small bowl, beat egg whites with cream of tartar at high speed until foamy. Add remaining ½ cup sugar, 1 tablespoon at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks. Beat in vanilla.

Pour hot lime filling into crust. Spread meringue over hot filling, spreading evenly in attractive swirls. Bake in preheated 350 degree oven until peaks are lightly browned, about 12 to 15 minutes. Cool. Garnish with lime slices if desired.

Financial Workshop For Women

LEESPORT (Berks Co.) — If you are a single, career woman, divorced, separated, widowed or seeking to regain control of your finances, a financial workshop "Taking Control," may interest you.

The program deals with cash and risk management, investment planning, tax and retirement planning, and other financial considerations. The cost includes a 150-page comprehensive workbook.

Register by May 3 for the workshop scheduled for May from 7-9:30 p.m. at the Berks County Agriculture Center, Leesport. Cost is \$15, send to the ag center at P.O. Box 520, Leesport, PA 19533-0520.

