

Cook's Question

(Continued from Page B8)

ANSWER — Several times the recipe for bread sticks Pizza Hut style has been requested. Thanks to Marlene Sauder, Bowmansville, who sent a recipe that has been reprinted several times without the correct butter mixture. Here is the correct recipe.

Breadsticks

1½ cups warm water
1 tablespoon yeast
1 tablespoon oil
1 tablespoon sugar

1¼ teaspoon salt
4 cups flour
Butter Mixture, combine:
½ cup butter, melted
3 tablespoons olive oil
3 tablespoons parmesan cheese
1 teaspoon garlic powder
2 tablespoons dried parsley

Dissolve yeast in warm water. Add oil, sugar, and salt. Stir in flour until it is too stiff to stir with spoon. Dump on floured surface and knead several minutes. Let rise until double in size. Roll out to a

15x15-inch square, using flour as you roll the dough. Cut strips of dough with a pizza cutter. Cut each strip into 3 pieces, each 5-inches long. Dip pieces in butter mixture, twist and place on cookie sheets. Let raise a second time. Bake at 350 degrees about 18 minutes or until golden brown. For extra richness, brush rolls with more butter as they are taken out of the oven.

ANSWER — Sue Pardo, Jarrettsville, Md., wanted a recipe for rugelach. Thanks to Eileen Moore, Chambersburg, who sent a recipe that she used to win blue ribbons at several fairs for these delicious filled cookies. Also, thanks to Naomi Blank, Kinzers; Josephine Matenus, Dallas, and others for sending recipes.

Rugelach

Cream together:

½ pound soft cream cheese
½ pound butter

Blend in:

2 cups flour
1 teaspoon vanilla extract
Knead well and chill at least 4 hours in refrigerator.

Divide the dough into quarters. Roll out one quarter at a time on a floured board to a round shape like pie dough about ¼-inch thick.

Cut into eight wedges. Spread with melted butter. Sprinkle with cinnamon, sugar, raisins, and English walnuts or pecans. Jam may also be used as a filling. Roll up from the wide side, pinch closed. Sprinkle tops with cinnamon sugar. Bake on ungreased cookie sheet at 350 degrees for 20 minutes or until lightly browned.

Rugelach

Dough:

8-ounces cream cheese, softened
¼ cup butter, softened
2 tablespoons sugar
1 teaspoon vanilla extract
1½ cups all-purpose flour

Filling:

¾ cup raisins
¼ cup sugar
¼ cup firmly packed brown sugar
1½ teaspoon ground cinnamon
1 cup coarsely chopped, toasted walnuts

3 tablespoons butter, softened
For dough, beat cream cheese, butter, sugar, and vanilla in a medium bowl until fluffy. Add flour, stir until a soft dough forms. Divide dough into three balls. Wrap in plastic wrap and chill overnight.

For filling: combine raisins, sugars, and cinnamon in a food processor; process until raisins are coarsely chopped. Add walnuts and continue to process until finely chopped.

Preheat oven to 350 degrees. On a heavily floured surface, use a floured rolling pin to roll one ball of dough into a 12-inch circle. Spread 1 tablespoon butter over dough.

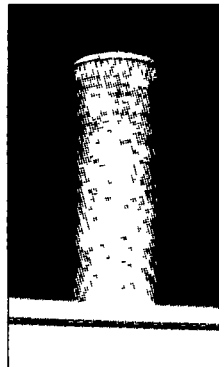
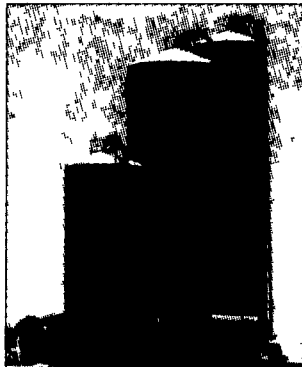
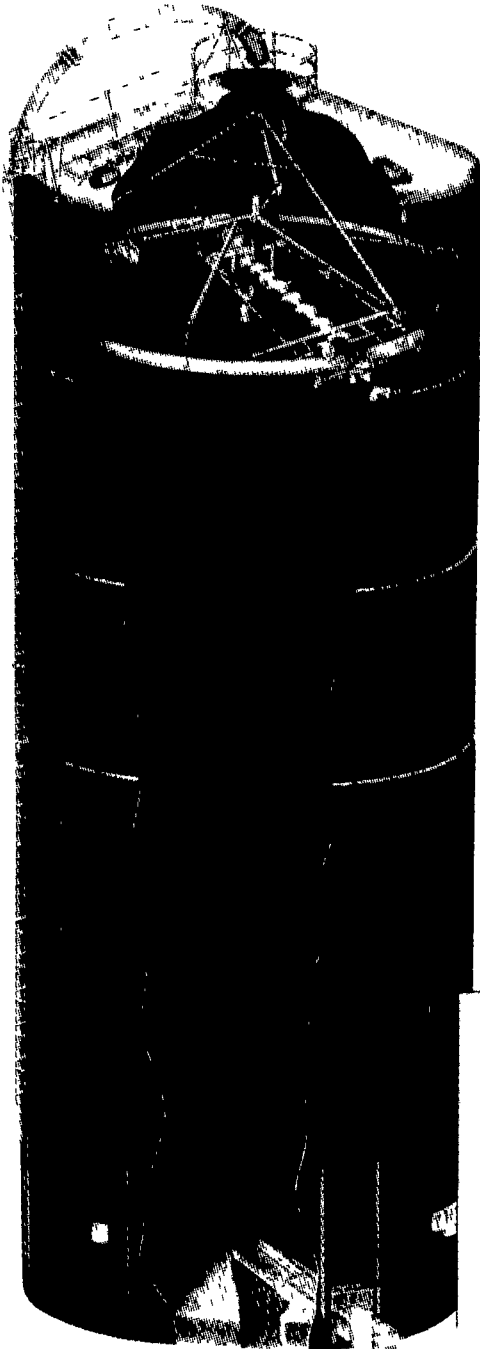
Sprinkle about 9 tablespoons filling over the buttered dough; press lightly into dough. Using a pizza cutter, cut dough into quarters. Cut each quarter into three wedges. Beginning at wide end, roll up each wedge. Transfer to a baking sheet lined with parchment paper. Bake 15-20 minutes or until edges are lightly browned. Take off baking sheet and cool. Repeat with remaining dough and filling. Store in an airtight container. Yield: 3 dozen cookies.

BUY, SELL, TRADE OR RENT THROUGH THE
CLASSIFIED ADS
PHONE: 717-626-1164 or 717-394-3047
FAX 717-733-6058
Mon., Tues., Wed., Fri. 8 AM to 5 PM; Thurs. 7 AM to 5 PM

Big Jim® B.U.C.S.™

Gives You the Upper Hand on Your Bottom Unloader Problems.

If your bottom unloader is giving you grief, then it's time you got Big Jim B.U.C.S.—the Bottom Unloader Conversion System by Jamesway. With B.U.C.S. you get faster unloading, increased silo capacity, better quality feed and reduced maintenance and repair. And it easily installs in your steel, poured concrete or concrete stave silo. So take a load off your hands and contact the silo unloader expert—your Jamesway Dealer—for more information.



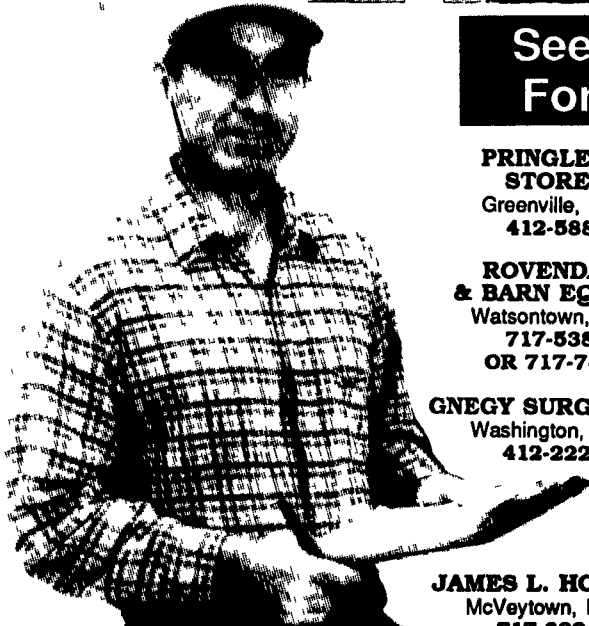
The
Silo Unloader
Experts



PENNSYLVANIA
ERB & HENRY
EQUIPMENT INC.
New Berlinville, PA 19545
215-367-2169

LAPP'S BARN EQUIPMENT
SALES & SERVICE
Gao, PA 17527
717-442-8134

SOLLENBERGER
SILOS CORP.
Chambersburg, PA 17201
717-264-9588



HARRY TROOP
Cochranville, PA 19335
215-593-6731

STAR SILOS
Myerstown, PA 17067
800-431-7709

GNEGY SURGE SERVICE
Washington, PA 15301
412-222-0444

JAMES L. HOSTETTER
McVeytown, PA 17051
717-899-6386

SOMERSET BARN
EQUIPMENT
Somerset, PA 15501
814-445-5555

See These Dealers
For Details Now...

PRINGLES FEED
STORE, INC.
Greenville, PA 16125
412-588-7950

ROVENDALE AG
& BARN EQUIPMENT
Watsonstown, PA 17777
717-538-9564
OR 717-742-4226

HOOVER EQUIPMENT
Tyrone, PA 16686
814-684-1777

WALNUT BARN
EQUIPMENT
Port Royal, PA
717-436-9429

MARYLAND
GLADHILL
TRACTOR MART
Frederick, MD 21701
301-663-6060

MD & VA MILK
PRODUCERS ASSOC.
Frederick, MD 21701
301-663-8552

NEW JERSEY
GEORGE COLEMAN
Elmer, NJ 08318
609-358-8528

B&B SPRAY PAINTING SANDBLASTING SPRAY - ROLL - BRUSH

Specializing In Buildings,
Feed Mills - Roofs - Tanks -
Etc., Aerial Ladder Equip.
Stone - Barn - Restoration

574 Gibbon's Rd.,
Bird-In-Hand, Pa.

Answering Service (717) 354-5561

NEW!! COW MATTRESSES The Answer To Cow Comfort!

- Fits Any Stall
- Polyester Bag Filled With Rubber
- Bag Sewn Every 4" To Prevent Shifting
- Heavy Nylon Waterproof Fabric Top Cover
- Easier for cows to get up & down
- Reduces Bedding costs
- Installation available

CALL FOR DETAILS

SAMUEL S. PETERSHEIM
117 Christiana Pike, Christiana, PA 17509

Answering Service 610-593-2242