



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 — Judy P. Looney, New Castle, is looking for a cake recipe with a hot milk dressing served over it. It was one of her favorite foods made by her grandmother.

QUESTION — A Lebanon County reader wants a recipe for copper penny salad.

QUESTION — B.W. Pue, Rocky Ridge, Md., would like directions for making realistic gingerbread people that are used in crafts. Some are puffy and others are thick and flat. How is the dough made and colored and the features painted?

QUESTION — B.W. Pue, Rocky Ridge, Md., would like the recipe and directions for Slow-Ball Dip that appeared in "Woman's Day" on July 5, 1983, page 98. She recalls that it contained 3 cans chopped clams and cream cheese. It is baked in a round loaf of bread that has been scooped out.

QUESTION — A recipe for sweet and sour chicken is requested by a Lebanon County reader.

QUESTION — Sallie Martin, Denver, would like a recipe and any related background information on chess pie.

QUESTION — Linda Lundberg of Great Meadows would like a recipe for pumpkin butter.

QUESTION — Sarah Clark, Breezewood, would like a recipe for Autumn Soup, which contains hamburger, celery, corn, potatoes, tomatoes, onion, basil, salt and pepper.

QUESTION — Sarah Clark, Breezewood, would like a candy called Decadent, which she thinks is made in North or South Carolina. She'd also like a bread recipe called Arkansas Travelers Bread, a fruit cake called ice box fruit cake, which includes marshmallows, Hi Ho Crackers, evaporated milk, mixed candied fruits, and nuts, and a cherry pie made with red Kool-Aid.

QUESTION — A Chambersburg lover of Section B would like recipes for "all fruit" jellies without artificial sweeteners and granulated sugar. She asks, is meadow tea and spearmint tea caffeine free? She'd like details on using a smoker. Do you burn charcoal or wood? How do you keep the fire hot while adding wood? How do you keep ashes off the meat? How can you tell if it's hot enough?

QUESTION — Nancy Price, Jarrettsville, would like a recipe for fruit sauce such as they serve with ham at Horn and Horn Restaurant. She has tried other recipes but none is as good as Horn and Horn's.

QUESTION — Dick Taylor, Allentown, N.J., would like a recipe for hot pepper sauce using lime juice and carrots as opposed to the traditional method of using vinegar and tomatoes. He writes that lime juice enhances the pepper flavor more than vinegar.

QUESTION — Dee Crowder, Gettysburg, is looking for a recipe similar to Rotel or Chi-Chi's Tomato and Green Chilies. Also, she'd like salsa recipes.

QUESTION — Lena Hoover, Shippensburg, would like recipes for instant vanilla, chocolate, and butterscotch puddings.

QUESTION — Andy Andrews, Brownstown, would like the recipe for pecan collision, a dessert served at a local smorgasbord.

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

Dairy Month Celebrates Best

HARRISBURG (Dauphin Co.)—June Dairy Month, designated in 1937, is a time for the dairy industry to celebrate its accomplishments and to promote the contributions of dairy products to the American diet and lifestyle. With the heightened attention

on dairy products, the Pennsylvania Dairy Promotion Program has planned a variety of promotions in June to encourage consumers to buy real dairy products.

To kick-off the month-long celebration, more than three mil-

lion Pennsylvania consumers will receive a free milk coupon in their Sunday newspapers on June 4. The coupon is part of a promotion developed by PDPP and the Davis Cookie Company, Rimersburg, maker of Archway Cookies.

The coupon, redeemed by the Davis Company, is worth up to ninety cents toward the purchase of milk when the consumer buys any two packages of Archway cookies. The campaign combines Pennsylvania milk with Pennsylvania cookies. It is also designed to support the "Milk. Help Yourself" advertising campaign premise that consumers choose milk more often than other beverages when snacking on cookies.

To attract attention to fluid milk in the dairy case, PDPP sent point-of-sale materials to fluid milk processors and grocery stores. The materials, which include milk pricing static clings and a milk and cookies point-of-sale kit, reinforce the Dairy Month message while the consumer is in the store. By placing point-of-sale materials where milk is purchased, consumers receive that extra reminder to buy dairy products and, therefore, increase sales.

Media outlets provide dairy promotion numerous opportunities to reach consumers. With the assistance of Dairy Management Inc., PDPP sent food editors a Dairy Month publicity kit. The kit features dairy recipes by celebrities like Willard Scott, Barbara Streisand and Joe Theisman, color slides of the recipes, dairy facts and a copy of the new Dairy Month logo.

Another highly valued outlet for promotion is radio. PDPP will visit radio stations throughout the state to promote activities and the dairy industry. Public service announcements which encourage consumers to eat real dairy products also will air on radio stations for the month of June.

Dairy Day promotions in Pittsburgh and Altoona remain the most popular events during June. The special events feature local dairies and their products. Thanks to the generosity of the dairies, all the proceeds of the events will benefit local charities.

PDPP and Mid East UDIA again will sponsor "Dairy Day at the Zoo" on Saturday, June 3 from 11 a.m. until 3 p.m. at the Pittsburgh Zoo. For a \$2 donation, patrons will be able to sample all the dairy products they can eat. Fike's, Turner's, Marburger's, and Reinhold's dairies, Kraft Cheese, and Taylor Milk will supply treats for approximately 2,000 visitors.

While sampling ice cream, milk, cheese, yogurt and novelties, zoo visitors will be entertained by the band Woodsmoke, be able to meet the Pirate Parrot and other characters and cheer for their favorite team during the ice cream eating contest. Donations will continue to support the children's zoo, a recently opened addition to the growing Pittsburgh Zoo.

The second annual "Lakemont Park Dairy Day" will be held on Saturday, June 24 from noon until 5 p.m. at Lakemont Park, Altoona. A \$2 donation will benefit the Blair County Big Brothers/Big Sisters chapter.

The Pirate Parrot, Clarabelle the Clown, a magician and puppet show are just a few of the many activities scheduled throughout the day. Truly a family event, "Lakemont Park Dairy Day" will feature ice cream, milk and novelties from Galliker's Dairy, Hershey's Ice Cream and Sani-Dairy.

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 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 Restaurant.

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

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.

ANSWER — A Potter County reader wanted a recipe for sweet gherkin pickles. Thanks to Judith Zimmerman, Lebanon, for sending her recipe.

Sweet Gherkins

7 pounds (1½ -3-inch) cucumbers
 ½ cup salt
 8 cups sugar
 6 cups vinegar
 ¾ teaspoon turmeric
 2 teaspoons celery seed
 2 teaspoons pickling spice
 8 (1-inch) pieces stick cinnamon
 First morning: Wash cucumbers; cover with boiling water. That evening, drain and cover again with boiling water.
 Second morning: Drain and cover with boiling water. That evening, drain. Add salt and cover with boiling water.
 Third day: Drain, prick cucumbers with fork. Make syrup of 2½ cups sugar and 2½ cups vinegar. Add turmeric and spices (not cinnamon). Heat to boiling and pour over cucumbers. Will only be partly covered.
 That evening, drain syrup. Add 2 cups sugar, 2 cups vinegar, and cinnamon. Bring to a boil and pour over pickles.
 Fourth day: Drain syrup and add 2 cups sugar and 1 cup vinegar to syrup. Boil and pour over pickles. That evening, drain syrup and add 1½ cups sugar and ½ cup vinegar. Boil. Pack pickles into jars and cover with boiling syrup. Can 5 minutes in boiling water bath. Makes 9-10 pints.

ANSWER — Dorothy Carvell wanted a recipe for wild rice soup. Thanks to Josephine Matenus for sending a recipe.

Minnesota Wild Rice Soup

2 tablespoons butter
 ½ cup finely chopped onion
 ¼ cup finely chopped celery
 1½ cups coarsely sliced fresh mushrooms
 ¼ cup all-purpose flour
 ¾ teaspoon salt
 ¼ teaspoon freshly ground white pepper
 2 cups beef stock
 1 cup half and half
 1 cup cooked wild rice
 ¼ teaspoon bitters
 1 tablespoon minced fresh chervil
 In deep saucepan, melt the butter over medium heat. Add onions, celery, and carrot, and saute for three minutes or until the onion is wilted, lower the heat to medium-low, add the mushrooms, and cook 3 to 4 minutes longer. Add flour, salt, and pepper. Cook until the mixture bubbles and begins to turn golden. Add the stock and half and half. Cook and whisk until thick and smooth. Add the wild rice, bitters, and chervil and heat thoroughly. Makes 4-6 servings.

At first taste, it is hard to identify the subtle nutlike flavor of wild rice in this satisfying soup. The carrots and onions give it color and the mushrooms (use more if possible) play nicely off the firm texture of the rice.