



## 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** — Arlene Snyder, Manheim, would like a recipe for Horehound candy made with horehound flavoring.

**QUESTION** — Arlene Snyder, Manheim, would like a recipe using banana creme flavoring.

**QUESTION** — Dorothy Wilson, Middletown, writes that several months ago a recipe for No Peek Chicken was printed. It was made with white rice, cream soup, chicken and Lip-ton onion soup mix, covered and baked for two hours. She made it for her family who loved it. When she looked for the recipe recently, she could not find it. Since we do not keep files on all the recipes, perhaps a reader has clipped it and will send it in to be reprinted.

**QUESTION** — A Berks County reader would like a recipe for granola cereal that tastes like that sold by Dutchway Store in the bulk food department.

**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** — 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'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** — 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.

**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** — Linda Lundberg of Great Meadows wanted a recipe for pumpkin butter. Thanks to Susan Stahr, Emporium, for sending this recipe that tastes great on breads and muffins.

### Pumpkin Butter (Makes 2 cups)

16-ounce can solid pack pumpkin  
 ½ cup firmly packed brown sugar  
 ¼ cup honey  
 1 tablespoon lemon juice  
 ¼ teaspoon ground cinnamon  
 ¼ teaspoon ground cloves

In a medium saucepan, combine ingredients; mix well. Bring to a boil over medium heat, stirring frequently. Reduce heat. Simmer 20 minutes or until thickened, stir occasionally. Pour hot mixture into sterilized canning jars. Seal immediately.

**ANSWER** — A Chambersburg lover of Section B asked if meadow tea and spearmint tea are caffeine free? Thanks to Pat Sweetman from Stone Haus Herbs, Stewartstown, who sounds like an expert. She writes that meadow tea and spearmint tea are both caffeine free. Tea, she writes, is merely an herb infused for a period in a liquid (usually hot for best results) to remove flavor. The only herbs with caffeine, that she is aware of, are coffee cocoa and the leaves of the tea bush. The bush caffeine is the result of processing. Green tea is the healthiest.

**ANSWER** — For Ron Kieffer, Hamburg, who wanted a recipe for raspberry syrup, here is one from Pat Elligson, Millers, Md.

### Black Raspberry Syrup

2 quarts raspberries  
 1 quart sugar  
 ¾ cup cold water

Wash and mash berries. Sprinkle with sugar. Stir to blend, cover, and let stand overnight in refrigerator. In the morning, add water and slowly bring to the boiling point. Cook for 20 minutes. Force mixture through a double thickness of cheesecloth, again bring to boiling. Fill sterilized small jars and adjust lids. Use as a foundation for beverages, ice, and sauces. Good served over vanilla ice cream.

**ANSWER** — Nancy Pacitti, Philadelphia, wanted a recipe for baked beans. Here is one from Anne Nolt, Reinholds.

### Baked Beans

2 cups dried navy or lima beans  
 ¼ pound bacon or salt pork  
 2 tablespoons molasses  
 2 teaspoons salt  
 1½ cups tomato juice  
 1 teaspoon dry mustard

Soak beans overnight in cold water. Drain in the morning and add 2 quarts fresh water.

Cook slowly until the skins burst. Fry bacon or salt pork until crisp. Add meat and drippings to beans. Add other ingredients and place in a covered casserole. Bake at 325 degrees for 3 hours. Keep beans covered with liquid while they cook. Serves 6.

# Cream Of The Crop

(Continued from Page B7)

## AUNT LOUISE'S POUND CAKE

2¼ cups unsifted flour  
 ½ teaspoon salt  
 ½ teaspoon baking soda  
 1 teaspoon orange or lemon rind (optional)

1 cup butter  
 1 cup sour cream or vanilla yogurt

1 teaspoon vanilla  
 3 large eggs  
 2 cups sugar

Put all ingredients in a bowl and beat for three minutes. Put in greased and floured bundt pan. Bake at 325 degrees for 1½ hours. Cool 10 minutes and shake out of pan.

*My husband and I have a small farm. We have cattle, pigs, chickens, ducks, pheasants, and peacocks. My husband, Raymond, is a full-time electrician and part-time farmer. I'm a full-time mother of two: my son Sean and my daughter Tyler, and a part-time cashier for a leading supermarket.*

*We are hoping to move to Virginia in a few years and become full-time farmers.*

**Debbie Bohns  
Doylestown**

## SOFT SUGAR CAKES

**Cream together:**  
 1½ cups granulated sugar  
 1 cup shortening  
 3 eggs

**Sift together:**  
 3½ cups flour  
 1 teaspoon baking soda  
 1 teaspoon baking powder  
 ½ teaspoon salt  
 Add (alternately) with above:  
 1 cup buttermilk  
 1 teaspoon vanilla

Lightly grease cookie sheets. Bake at 350 degrees for 10 minutes or until brown.

*This recipe was given to my mother by a neighbor. I always thought her sugar cookies were the best and so did a lot of people wherever she took them.*

*I grew up on a farm and now live out in the country with my husband of 26 years. We have three children—one son, married, one son to be married next summer, and an 11-year-old daughter.*

*One of my hobbies is cooking. I try to make a new recipe once a week. I'm just drawn to cookbooks or to clip or try the many recipes found in the Lancaster Farming. Thanks for this great recipe selection each week.*

**Kay Lehman  
Manheim**

## NEW ORLEANS SPINACH

2 packages chopped spinach  
 ½ cup butter  
 1 cup herb stuffing crumbs  
 1 8-ounce package cream cheese (softened)

Salt and pepper to taste  
 Cook spinach according to directions. Drain well and, while still hot, add the cream cheese and ½ cup butter. Mix well; add seasoning and dash of nutmeg. Place in buttered 1½ quart casserole. Cover with stuffing crumbs. Dot with remaining butter. Bake at 350 degrees for 30 minutes.

*My husband and I both grew up on farms and now we are retired. Our hobbies are gardening, traveling, and antique tractors and gas engines. I really enjoy section B of Lancaster Farming.*

**Dot Kemmerling  
New Tripoli**

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