



## 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** — Maryann Santini, Alpha, N.J., would like a recipe to make sauerkraut in a five gallon crock and another recipe to make Kosher dill pickles in a 5-gallon crock.

**QUESTION** — Katie Stoltzfus, Christiana, would like to know how to make Spam, which is available in cans at the store.

**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** — 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** — 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.

**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 pecan/chocolate cheesecake served at a Lancaster County smorgasbord.

**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** — 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 Lebanon County reader wanted a recipe for copper penny salad. Thanks to Peggy Kurtz, New Holland; Lisa Luken, Ono; Rachael Gromley, Manchester, and others for sending recipes.

### Copper Penny Salad

2 pounds carrots, peeled, sliced, cooked, cooled  
1 medium green pepper sliced into rings  
3 medium onions, sliced into rings  
Place carrots in large dish with onions and pepper in layers. Sprinkle each layer with salt and pepper.

#### Dressing:

¾ cup sugar  
½ cup salad oil  
¾ cup vinegar  
1 teaspoon prepared mustard  
1 teaspoon Worcestershire sauce  
1 can tomato soup  
Blend together dressing ingredients and pour over salad. Refrigerate at least 24 hours before serving. Keeps indefinitely.

**ANSWER** — Sallie Martin, Denver, wanted a recipe and any related background information on chess pie. Thanks to Lisa Luken, Ono, and Rachael Grumley, Manchester, for sending recipes.

Lisa writes that in the South, a chess pie is a thick, sweet, butter-smooth mixture. One explanation of the derivation of the word "chess" is a "corruption of cheese." Another is that chess derives from chest, where keeping of "chess" pies were stored in the days before refrigeration. Recipes for chess pies vary significantly throughout the South. What is called a chess pie in North Carolina is known elsewhere as a brown-sugar pie (see recipes that follow). In Kentucky, a chess pie is a thick, sweet, egg-custard pie flavored with vanilla.

### Blue Grass Chess Pie

1½ cups sugar  
½ cup butter, softened  
3 large eggs  
2 tablespoons flour  
¾ cup light cream  
¼ teaspoon salt  
1½ teaspoon vanilla  
9-inch unbaked pie shell  
Cream sugar and butter until smooth; beat in the eggs, one at a time, using a wooden spoon. Beat in the flour, then blend in the cream, salt, and vanilla. Pour filling into pie shell and bake at 325 degrees for about 45 minutes or until puffy and amber colored. Cool to room temperature before cutting.

### Brown Sugar Pie

2 cups packed light brown sugar  
4 large eggs  
¼ cup light cream  
Pinch salt  
½ cup melted butter  
1 teaspoon vanilla  
9-inch unbaked pie shell  
Using a wooden spoon, blend together the sugar, eggs, cream and salt. Add the butter gradually, beating hard. Stir in the vanilla. Pour filling into pie shell and bake at 325 degrees for 50 to 60 minutes or until pie is puffy and browned. Cool to room temperature before serving. The filling will fall slightly and take on an almost jelly-like consistency. Cut the slices small — this is sinfully rich.

# Cream Of The Crop

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## FROZEN CHOCOLATE PEANUT BUTTER PIE

1 quart milk  
2 boxes instant chocolate pudding  
1 package dream whip (prepared)  
1 16-ounce package chocolate sandwich creme cookies  
½ - 1 cup chocolate chips (optional)  
Peanut butter  
Break ¾ of a pack of chocolate cookies over the bottom of a 13-inch by 9-inch by 2-inch pan. Make chocolate pudding with one quart of milk according to package directions. Fold in prepared dream whip and chocolate chips. Spread over broken cookies. Drop spoonful of peanut butter into pudding mixture, however thickly you desire. Top with remaining cookies, broken. Place in freezer. Remove from freezer about 10 minutes before serving, for easier serving. This is delicious and refreshing on a hot summer day.

*We are busy dairy farmers, milking 55 cows three times a day and farming 175 acres. We have seven living children — six sons and one daughter ranging in age from 18 years to four years. Our baby, who would be two years old on June 11, died in a farm accident at the age of 15 months. We miss him so much!*

*We use lots of milk—24 gallons every week. This recipe is a favorite of my husband and children. They all like chocolate/peanut butter combinations. I formulated this dessert one hot summer day when I needed something quick, easy, and cold.*

*I very much enjoy reading and using the recipes you print. Thanks for doing such a good job!*

*God has been so good to us! We feel privileged to live on a farm, close to nature, daily reminded of our utter dependence on the One who "does all things well."*

Janie Metzler  
York

## YUMMY CUPCAKES

Batter:  
2 cups sugar  
3 cups flour  
½ cup cocoa powder  
2 teaspoons vanilla  
2 teaspoons baking soda  
2 tablespoons vinegar  
¾ cup vegetable oil  
2 cups water  
Combine all ingredients and mix thoroughly.

Filling:  
1 package (8 ounces) cream cheese  
1 egg  
½ cup sugar  
Dash of salt  
12-ounce package of chocolate chips

Cream cheese, egg, sugar, and salt. Add chocolate chips and blend well. Fill cupcake papers ½ full of batter and top with 1 teaspoon of topping.

Baking time is 15-20 minutes at 350 degrees. Yields about 3 dozen.

*I am 14 years old. I have four brothers and two sisters. We all enjoy these cupcakes. We milk 37 cows and also have horses, chickens, two dogs, and some kittens. My hobbies are reading and babysitting.*

Katie Ann Stoltzfus  
Manheim

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