



## 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** — A Somerset reader would like a recipe for rhubarb jelly.

**QUESTION** — Wilma Epler, Middletown, would like a recipe for canned salsa with chopped fresh tomatoes, onions, garlic, sweet and hot peppers, vinegar, and salt.

**QUESTION** — Kelly Trumbower, Hartsville, would like a recipe for shoo-fly pie that is wet bottom. She also would like a recipe for Kentucky Derby pie.

**QUESTION** — Edith Long would like a recipe for blueberry dessert that uses grape Jell-O.

**QUESTION** — Kathleen Flagg, Sellersville, writes that her aunts from Middletown and Lebanon used to make "Birdie Beans." They'd cook beans until tender and serve buttered. She would like to know what kind of beans were used and where they may be purchased.

**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 using banana creme flavoring.

**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 candy called Decadent, which she thinks is made in North or South Carolina. She'd also like a bread recipe called Arkansas Travelers Bread, 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** — Andy Andrews, Brownstown, would like the recipe for pecan collision, a pecan/chocolate cheesecake served at a Lancaster County smorgasbord.

# Hungry Appetites

(Continued from Page B6)

**CREAMED CHICKEN**  
 ¼ cup chicken fat, skimmed  
 from broth  
 Heat in pan and saute the following:

1 onion  
 ½ green pepper  
 Stir in:  
 ¼ cup flour  
 2 cups chicken broth  
 1 cup milk  
 Salt and pepper  
 Cook mixture until thickened.

Add and heat:  
 2 cups cooked chicken, chopped  
 1 tablespoon parsley

**Biscuit Mix:**  
 8 cups unbleached flour  
 1½ cup powdered milk  
 5 tablespoons baking powder  
 1 tablespoon salt  
 1 cup vegetable shortening  
 Combine ingredients for biscuits. Remove 3 cups mix and stir in 1 cup water. Store the remainder of mix for another time.

Roll out the biscuit dough and cut with biscuit cutter. Bake at 425 degrees for 10 minutes.

Mary Snyder

**CHEESE DIP**  
 3 egg yolks  
 3 teaspoons sugar  
 3 teaspoons vinegar  
 3 teaspoons milk  
 Cook ingredients together until thickened. Add:  
 3 8-ounce packages cream cheese

8-ounces Cheese Whiz  
 Parsley flakes, optional  
 Onion powder, optional  
 This is a delicious dip to eat with vegetables or crackers.

*I am 14 years old. My parents are John and Elsie Reiff. I have one sister, 19, and one brother, 10. We don't live on a farm, but we have 2 rabbits, 3 kittens, and 1 cat, which my brother and I enjoy feeding. I also enjoy reading the B section — especially the recipes.*

Darlene Reiff  
 Ephrata

**SHOO-FLY CAKE**  
 4 cups flour  
 2 cups brown sugar  
 1 cup butter  
 Combine flour, sugar, and butter until crumbs form. Reserve 1½ cups for topping. Mix together:

1 cup molasses  
 2 teaspoons baking soda  
 2 cups boiling water  
 Add to crumb mixture. Mix well. Batter will be thin. Pour into floured and greased 8x12-inch pan. Sprinkle with remaining crumbs. Bake at 350 degrees for 45 minutes.

Debra Meck  
 St. Georges, Del.

**PEANUT BUTTER BARS**

1 cup butter  
 1 cup sugar  
 1 cup brown sugar  
 2 eggs  
 2 teaspoons vanilla  
 1 cup peanut butter  
 2 cups flour  
 ½ teaspoon baking powder  
 1 teaspoon salt  
 2 cups oatmeal  
 Cream butter and sugar. Add eggs and peanut butter. Add dry ingredients and spread into a greased jelly-roll pan. Bake at 350 degrees for 25 minutes.

Sprinkle 16 ounces chocolate chips over hot cake and marbelize with frosting:

1 cup confectioners' sugar  
 8 teaspoons milk  
 ½ cup peanut butter

Mrs. Weaver

**CHOCOLATE CHIP PUDDING COOKIES**

2½ cups flour  
 1 teaspoon baking soda  
 1 cup butter, softened  
 ¾ cup brown sugar  
 ¼ cup granulated sugar  
 1 4-ounce package instant vanilla or chocolate pudding  
 1 teaspoon vanilla  
 2 eggs  
 12-ounces chocolate chips  
 1 cup chopped nuts  
 Mix flour with baking soda. Combine butter, sugars, pudding mix, and vanilla in a large bowl. Beat until smooth and creamy. Beat in eggs. Gradually add flour mixture then stir in chips and nuts. Batter will be stiff. Bake at 375 degrees for 8-10 minutes. Moist and delicious.

Mrs. Lawrence Leid  
 Ephrata

**STRAWBERRY SUPREME**

1 box white cake mix  
 8 ounces cream cheese  
 8 ounces whipped cream topping  
 1 cup confectioner's sugar  
 2 cups water  
 ½ cup sugar  
 4 tablespoons Clear-Jell  
 3 ounces Jell-O  
 4-5 cups sliced strawberries  
 Mix cake according to directions. Cool, then beat together cream cheese, whipped topping, and confectioner's sugar. Spread on cake. Dissolve clear-jell and sugar in water. Boil until slightly thickened. Add Jell-O. Cool, then add fresh strawberries. Put on top of cream cheese mixture. Refrigerate.

*This is our favorite dessert during strawberry season, and never lasts long at our house.*

*We have three children, Mary Beth, 4; Michael, 2, and Kevin, 10 months.*

*My husband Steve builds and repairs silos and is the owner of Martin's Silo Repairs. We have three full-time and two part-time workers. I help with the bookkeeping and help customers who come to pick up silo parts and also tend our family garden and a small orchard. It keeps us both hopping during the busy season from March through November. My husband and I both enjoy Lancaster Farming, especially B section.*

Mary Martin  
 New Holland

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

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

**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** — 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** — Lena Hoover, Shippensburg, wanted recipes for instant vanilla, chocolate, and butterscotch puddings. Thanks to Mrs. Lawrence Leid, Ephrata, for sending recipes. However, I thought that Lena wanted recipes to make her own instant puddings, not recipes using instant pudding. If someone has a recipe to make the instant pudding from scratch, please send it.

**Easy Cracker Pudding**

15 saltine crackers, crushed  
 3-ounce package instant vanilla pudding  
 1 cup cooked or pasteurized milk  
 1 quart ice cream, any flavor  
 Beat pudding with milk. Combine with other ingredients and mix well. Store in refrigerator.

**Oatmeal Pudding Cookies Moist and Delicious**

1½ cups all-purpose flour  
 1 teaspoon baking soda  
 1 cup soft butter  
 ¾ cup brown sugar  
 ¼ cup granulated sugar  
 4-ounces instant vanilla or chocolate pudding  
 2 eggs  
 3½ cups oatmeal  
 1 cup raisins, optional  
 Mix flour with baking soda. Combine butter, sugars, and pudding. Mix until smooth and creamy. Beat in eggs. Gradually add flour mixture. Stir in oats and raisins. Batter will be stiff. Bake at 375 degrees for 10-12 minutes.

**ANSWER** — Karen Kinnane, Shartlesville, wanted a recipe for cranberry candy. Thanks to Betsy Sattazahn, Womelsdorf, for sending a recipe.

**Cranberry Jelly Delights**

1 pound can jellied cranberry sauce  
 2 packages orange or red gelatin  
 1 cup granulated sugar  
 ¾ cup chopped nuts  
 Beat cranberry sauce until smooth and heat. Dissolve gelatin in hot cranberry sauce. Add sugar and stir over low heat until dissolved. Add nuts. Pour into a greased 9x5x3-inch loaf pan. Refrigerate until firm. Cut into 1-inch squares. Roll in granulated sugar. After 24 hours, sugar again.

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