



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 Paradise farm wife lover of B-section would like to know how to make bagel sandwiches like those sold in restaurants.

**QUESTION** — Margaret Wagner, Englishtown, N.J., would like a recipe for blueberry pie that has a baked piecrust filled with uncooked berries and a sauce made with cooked berries poured on top. The pie is then covered with whipped cream. She writes that this pie is particularly good since the flavor of fresh berries dominates. It is similar to a fresh strawberry pie.

**QUESTION** — Linda Fields, New Oxford, would like a recipe to preserve eggplant so that it can be enjoyed all year. She also would like a book on home canning and a recipe to make Seven-day pickles. Note: An excellent up-to-date home canning book is available from the Penn State Extension. Contact your local extension office to purchase a copy. The extension also has many free hand-outs on home canning directions.

**QUESTION** — Lorraine Bannon, Waymart, would like a recipe for raisin pie just like grandma used to make.

**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** — 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 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.

**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.

**ANSWER** — Karen Kinnane, Shartlesville, wanted a recipe for clear cranberry jelly that can be molded into shapes. Thanks to E. H. of King of Prussia for sending a recipe.

**Cranberry Candy**

- 1 can jellied cranberry sauce
- 1 cup sugar

- 3-ounce package lemon Jell-O
- 3-ounce package orange Jell-O

Bring all ingredients to a boil for 3 to 5 minutes. Remove from heat and allow to thicken slightly. Add 1 cup chopped nuts. Pour into buttered 8-inch square pan. When Jell-O is set and cooled, cut into shapes (pieces will be sticky) and roll in sugar. Let set on wax paper several hours. Roll again in sugar and let set several days until firm.

Red-colored Jell-O may be substituted for lemon and orange.

**ANSWER** — A Somerset reader wanted a recipe for rhubarb jelly. Thanks to Gladys Burkholder, Denver, for sending a recipe that she writes is easy to make and very good.

**Rhubarb Jelly**

- 6 cups rhubarb, chopped
- 3 cups sugar

- 2 3-ounce boxes strawberry Jell-O

Cook rhubarb and sugar until soft. Remove from heat and stir in Jell-O until it is dissolved. Put into jars and freeze.

**ANSWER** — Edith Long wanted a recipe for blueberry dessert that uses grape Jell-O. Check "Home On The Range" on page B 6 for several answers.

**ANSWER** — Maryann Santini, Alpha, N.J., wanted a recipe to make sauerkraut in a five-gallon crock. Thanks to an anonymous reader for sending a recipe.

**Homemade Sauerkraut**

Shred 5 pounds cabbage into an enameled pan, add three level tablespoons salt, mix well to distribute salt evenly, let set for 5 minutes to wilt and weep.

Place the crock where it can set for three weeks without being disturbed. Dump shredded and salted cabbage into the crock and stamp it down gently but firmly.

Firm packing is one of the secrets of excellent sauerkraut. If the brine doesn't cover the cabbage, add more brine by boiling water, cooling it, and adding to each quart water and 1½ tablespoons kosher salt.

Cover crock with two heavyweight plastic food bags, one inside the other, filled with brine and tied shut. The filled double bag must fit snugly against the inside of the crock to exclude air and airborne invaders.

Fermentation will be completed in 3 to 6 weeks, depending on the temperature. At 75 degrees, it takes about 3 weeks, at 60 degrees, about six weeks. At temperatures higher than 75 degrees, the whole batch will probably spoil.

Once the fermentation is complete, the sauerkraut should be refrigerated. If you have a cold cellar where the temperature stays below 50 degrees, you can trundle the crock of kraut into it and use as needed, being careful to replace the plastic bag carefully.

Kraut may be packed into clean canning jars and processed in boiling water bath for 15 minutes.

Or, it may be placed in zip-top freezer bags and frozen.

# Blueberry Picking Time

(Continued from Page B6)

**BLUEBERRY-YOGURT PIE**  
1 baked 9-inch pastry or graham cracker pie shell

- ¼ cup sugar
- 1 tablespoon unflavored gelatin
- ½ teaspoon salt
- ¼ cup water
- 2 slightly beaten egg yolks
- 1 cup cottage cheese
- 1 cup blueberry yogurt
- 2 egg whites
- ¼ cup sugar
- ½ cup fresh, canned, drained blueberries

**Whipped cream topping**

In a saucepan, combine ¼ cup sugar, gelatin, and salt. Add water and egg yolks. Cook and stir over low heat until gelatin is dissolved and mixture begins to thicken; cool. Sieve cottage cheese, stir in egg-gelatin mixture.

Add yogurt and beat until well blended. Beat egg whites to soft peaks. Gradually add second ¼ cup sugar, beating to stiff peaks. Fold yogurt mixture and berries into egg whites. Turn into pie shell. Chill six hours or until firm. Serve with whipped cream topping.

Sarah Clark  
Breezewood

**BLUEBERRY BREAD**

- 2 cups flour
- ¼ cup sugar
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ cup molasses
- 1 cup plain yogurt
- 2 tablespoons butter, melted
- 1 egg, beaten
- 1 cup blueberries

Sift together dry ingredients. Combine molasses, yogurt, butter, and egg. Mix well. Stir in dry ingredients and beat to blend. Fold in blueberries.

Turn into greased 9-inch square pan. Bake at 350 degrees for 40 minutes or until it tests done.

Sarah Clark  
Breezewood

**CANNED BLUEBERRY PIE FILLING**

- 6 quarts fresh, or thawed blueberries

- 6 cups granulated sugar
- 2½ cups Clear Jel
- 7 cups cold water
- ½ cup lemon juice

Wash and drain blueberries.

Combine sugar and Clear Jel in a large kettle. Stir. Add water and cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil one minute, stirring constantly.

Fold in berries immediately and fill jars with mixture without delay, leaving ¼-inch headspace. Adjust lids and process immediately in a boiling-water canner for 30 minutes.

Looking for an entertaining idea? Versatile cheese trays are easy to create. As edible garnishes for the tray consider the following: apple and pear slices (brush cut surfaces lightly with lemon juice to prevent discoloration), red and green grapes, melon cubes, whole strawberries, sliced kiwi and starfruit, carrot sticks, bell pepper strips (red, green and yellow), cucumber slices, cherry tomatoes, olives (assorted) and jicama strips.