

# You ask we answer

This column is for readers who have questions but don't know whom to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

**QUESTION** — Jeff Connors is looking for a painting of a Lancaster County farm scene with cows, barn, and field work in it. Contact him at P.O. Box 144, Perryville, Md. 21903.

**QUESTION** — Marcia Richards, Pitman, N.J., collects old valentines called Penny Dreadfuls or Vinegar Valentines. They are one-page caricatures with a mean poem printed beneath the picture. The valentines were mailed unsigned. She would like information someone might have regarding the valentines and also to purchase more.

**QUESTION** — A Pennsylvania reader would like to know where to buy a good book on knitting and crocheting. It should include patterns and directions for different stitches.

**QUESTION** — A Lehighon subscriber writes that she is the person who had requested an address for the company of the Merit Quik Chef Fast Grill. Someone sent an address, but when she wrote to it, her letter was returned. Does someone have an up-to-date address?



(Continued from Page B8)

**ANSWER** — For the Somerset reader who wanted recipes for rhubarb jelly, here are a few from Elizabeth Auker, Manheim; Mrs. Leid, Ephrata; and other readers.

**Rhubarb Jelly**

- 3½ cups rhubarb juice
  - 7 cups sugar
  - 2 pouches Certo liquid pectin
- Use about 3 pounds fresh rhubarb, grind and squeeze for juice. Measure juice. Add sugar. Bring to a boil. Add pectin. Bring to a full rolling boil. Boil hard one minute. Remove from heat. Skim off foam. Put in jars and seal.

**Strawbarb Jelly**

- 1½ pounds rhubarb
  - 1½ quarts strawberries
  - 6 cups sugar
  - 2 pouches Certo liquid pectin
- Grind rhubarb. Crush strawberries. Mix together. Squeeze out juice. Add sugar. Bring to a boil. Add sugar. Bring to full rolling boil. Boil hard one minute. Remove from heat. Skim off foam. Put in jars and seal.

**ANSWER** — Lorraine Bannon, Waymart, wanted a recipe for raisin pie just like grandma used to make. Thanks to Alverna Martin, Wellsboro, for sending a recipe.

**Raisin Pie**

- 1 cup raisins
  - 2 cups water
  - ½ cup sugar
  - 1 egg
  - 3½ tablespoons flour or minute tapioca
  - ¼ teaspoon salt
  - 1 tablespoon butter
  - 2 tablespoons lemon juice
  - 1 teaspoon grated lemon rind
- Pastry for 9-inch crust, baked
- Add water to raisins, cover and cook slowly for 20 minutes. Drain and add enough water to drained juice to make 2 cups. Combine flour or tapioca, sugar, salt, and liquid. Cook over direct heat until thickened, stirring constantly. Pour small amount of hot mixture over beaten egg. Stir vigorously.
- Return to saucepan and bring to a boil. Remove from heat, add butter, lemon juice, and rind. Cool and pour into baked pie shell. Serve with whipped topping.

**HONESDALE (Wayne Co.)** — Bramble berries are in season from July through mid- to late-August. They include raspberries, blackberries, dewberries, boysenberries, loganberries and young berries. The following are some tips on purchasing, storing and preparing bramble berries from your Cooperative Extension Office in Wayne County.

**Purchasing Tips:** Select berries that are firm, plump, and solid in color. While color depends on the variety, a solid deep color is a good indicator of ripeness. Imma-

ture berries do not sweeten after they are picked and should not be purchased. Bramble berries are very delicate, the less they are handled before they are used the longer they can be stored. Avoid buying leaky or stained containers of bramble berries because the berries may have been overripe when picked, or damaged.

**Storage Tips:** Bramble berries are very perishable and must be refrigerated immediately after harvested. Blackberries can be refrigerated 5-7 days; black raspberries, 3-5 days; and red raspberries,

2-3 days. Store refrigerated bramble berries in a shallow container with a loose covering, such as plastic wrap. Do not wash berries before storing.

**Preparation Tips:** Wash bramble berries gently and quickly in cold water just before serving. Gently lift them from the water and drain. Never soak berries in water or they will lose sugar, flavor, and color. All bramble berries are interchangeable in recipes and may be substituted for strawberries in many recipes. Bramble berries are excellent to eat out of your hand, over cereal, in salads and pies, and in preserves. Avoid using aluminum, tin, or iron utensils or baking pans when using raspberries because the berries can turn from red to blue in color. For more information about preserving bramble berries contact Maria Lieb, Wayne County Family Living and Youth Agent and ask for the *Let's Preserve* fact sheets.

**Fresh Berry Pie**

- Pastry for 9-inch double crust pie
- 2 tablespoons cornstarch or Clear Jel
- ¼ cup water or fruit juice (mild grape juice)
- 1 tablespoon lemon juice

**QUESTION** — Does anyone remember a cleaning fluid called Renuzit, available in one-gallon cans. After the garment was cleaned, the fluid was strained and able to be reused. A Lehighon reader would like to know where to purchase it.

**QUESTION** — A reader would like to know where to purchase Birch Beer Extract and where to purchase finely ground natural phosphate. She would like a source located in either Lehigh or Northampton counties.

**QUESTION** — Gloria Torrieri, Coatesville, would like to buy a dulcimer. She recalls an article about a man who made dulcimers appeared in this section several years ago. Does anyone know to whom she is referring?


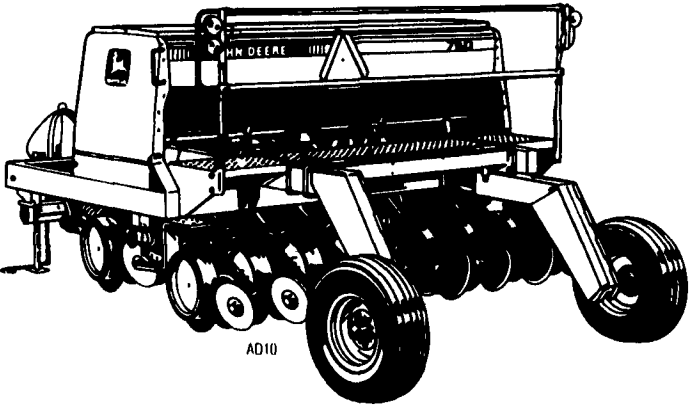
(Turn to Page B23)

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