



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 — Esther Martin, Shippensburg, would like a recipe for angel biscuits.

QUESTION — Dotty Gainer, Holtwood, would like a recipe for cookies that were made years ago by the former Federal Bake Shop in Lancaster. She writes that the cookies were shaped like stars and other designs and melted in your mouth. She thinks a cookie press was used to make the shapes.

QUESTION — Georgia Harding, Smithsburg, Md., used to vacation regularly in Ocean City, N.J., in the early 1980s. Several bakeries in that area sold a delicious breakfast cake, called Butter Cake. She believes it originated somewhere between New York City and Philadelphia. None of the bakeries would reveal the recipe. The cake was relatively flat and the baked consistency was not that of a regular cake. It was very moist and had a buttery layer on the top. The cake is absolutely out this world, Georgia writes and she would love the recipe.

QUESTION — Louise Graybeal, Renick, W.V., would like to know where she can purchase flaked hominy. She had requested this some months ago. Someone sent an answer but when Louise checked it out the Merchant's Grocery Co. Inc. wrote that they stopped selling it 25 years ago.

QUESTION — Louise Graybeal, Renick, W.V., would like a recipe for breakfast bars similar to toaster streusel, pop tarts, Snackwell's cereal bars, and Snackwell's Devil's Food Cookies.

QUESTION — Mark Miller, Sugarcreed, Ohio, would like sausage recipes.

QUESTION — Richard Haller, Mechanicsburg, would like an old Dutch recipe for "Clapboard" or Claboard" pie. His mother used to make it. If she were living, she would be 107 years old.

QUESTION — Julie Garber Smith, Millersville, would like recipes to use in a cast-iron cookie mold.

QUESTION — Katherine McCleary, Stewartstown, would like a good recipe for tomato paste.

QUESTION — Wendy Hess, Peach Bottom, wants a good chicken au gratin recipe.

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

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. Editor's 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 handouts on home canning directions.

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

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

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 — 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 — Mark Miller, Sugarcreek, Ohio, wanted a recipe for krepples or scrapple. Thanks to a reader for sending a recipe.

Scrapple Panhaas

2½ cups boiling water
½ teaspoon salt
1 cup cornmeal
½ pound liverwurst

Place salt in boiling water into saucepan. Gradually add cornmeal, stirring constantly. Add liverwurst while stirring and simmer for 4 minutes. Remove from heat and pour into greased loaf pan. Let cool. Cut into slices and fry until browned.

ANSWER — D.K. Love wanted recipes for cold soups. Thanks to an anonymous reader and to Sarah Clark, Breezewood, for sending recipes.

Cold Milk Soup

½ loaf frozen bread, cubed
2 cups frozen fruit
½ cup sugar
1 teaspoon vanilla
5 cups cold milk

Combine bread, fruit, sugar and vanilla in a bowl. Pour milk on top.

Cold Cucumber Soup With Sour Cream

1 quart homemade chicken stock
2 medium unpeeled cucumbers
Dice cucumbers and simmer with a small sliced onion in butter until tender.
Add 1 cup light cream and pinch of thyme, salt, and white pepper as needed, and simmer another 5 minutes. Refrigerate and serve cold.

Chilled Melon Soup

1 medium-sized cantaloupe, chilled
Juice of 1 lime
3 teaspoons lemon juice
2 tablespoons golden honey
½ teaspoon nutmeg
½ cup orange or lime yogurt
1 tablespoon honey
Mint leaves for garnish
Cut cantaloupe in half; remove seeds and peel. Chop in small chunks. Place in blender. Add lime juice, lemon juice, honey, and nutmeg; blend again. In a separate bowl, mix in orange or lime yogurt with 1 tablespoon honey.
Serve puree topped with yogurt; garnish with mint leaves.

Cool Raspberry Soup

20 ounces frozen raspberries, thawed
1¼ cups water
1 can cran-raspberry juice
½ cup sugar
1½ teaspoons ground cinnamon
3 whole cloves
1 tablespoon lemon juice
8-ounces raspberry-flavored yogurt
½ cup sour cream
In a blender, puree raspberries and water. Transfer to a large saucepan; add the cran-raspberry juice, sugar, cinnamon, and cloves. Bring just to a boil over medium heat; strain and allow to cool. Whisk in lemon juice and yogurt. Refrigerate. To serve, pour into small bowl and top with dollop of sour cream. Serves 4-6.

Jammin' Time

(Continued from Page B6)

EASY AND DELICIOUS PEACH JELLY

6 cups peeled, crushed peaches
2 cups crushed pineapples
6 cups sugar
Mix and cook 20 minutes. Add 2 small boxes orange Jell-O. Stir well, cool and freeze.

J. Martin
N.Y.

ZUCCHINI JELLY

6 cups shredded, peeled zucchini without seeds
Boil zucchini 15 minutes, stirring occasionally so it does not stick fast to the kettle. Add:

½ cup lemon juice
5 cups granulated sugar
1 small can crushed pineapples, blended

Boil mixture 10 minutes more. Add:

6 ounces apricot Jell-O
Stir. Put in jars and seal. Gets too stiff if kept in refrigerator.

Mabel Kurtz
Womelsdorf

EASY STRAWBERRY JAM

4 cups sugar
2 cups crushed strawberries
1 box Sure-Jell fruit pectin
¾ cup water
Stir sugar into strawberries. Set aside 10 minutes; stir occasionally.

Stir fruit pectin and water in small saucepan. Bring to a boil on high heat, stirring constantly. Boil and stir one minute. Remove from heat.

Stir pectin mixture into fruit mixture. Stir constantly until sugar is completely dissolved and no longer grainy (about 3 minutes). Pour into clean plastic containers to within ½-inch of tops; cover. Let stand at room temperature 24 hours. Store in refrigerator or freeze until ready to use.

CRANBERRY JELLY

1 quart bottled cranberry juice
1 package Sure-Jell
5½ cups sugar
Stir Sure-Jell into Juice. Bring to a boil. Add sugar. Bring to a full rolling boil. Boil 2 minutes. Remove from heat. Skim. Fill jars. Seal. Variations:

Cranapple: Use 2 cups apple juice and 2 cups cranberry juice instead of all cranberry juice. Apple: use apple juice instead of cranberry. Grape: use grape juice instead of cranberry.

Manheim Reader

• Earth has virtually the same amount of water today as it did when dinosaurs roamed the planet, but only 3 percent of the water is fresh, and two-thirds of that is ice, says National Geographic.

• The atmosphere around the Earth carries only about a 10-day supply of fresh water — about 1 inch (2.5 centimeters) of rain, says National Geographic.