



## 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 reader would like a recipe for crumbs to put on top of pies.

**QUESTION** — Louise Graybeal, Renick, W.V., would like a recipe for chow chow made with cabbage, green and red sweet peppers, onions, and green tomatoes. Apple cider, sugar, spices and water are also used. This is a Swiss recipe from the late 1800s. She writes it is very good. She wants exact measurements and the kinds of spices used.

**QUESTION** — A Reinholds reader would like recipes using tomatoes to make spaghetti sauces to freeze.

**QUESTION** — Jean Mitchell, Lewisburg, would like a recipe for whole wheat bread like that sold at Green Ridge Country Market in Mifflinburg. Her daughter-in-law lives in California and loves that bread. She'd like to know how to make it.

**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** — 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** — 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** — Esther Martin, Shippensburg, wanted a recipe for angel biscuits. Thanks to Pamela Keefer, Spring Grove; Lorene Nolt, Myerstown, and to Ada Martin, Shippensburg, for sending recipes.

### Angel Biscuits

2 packages (1/4 ounce each) active dry yeast  
1/4 cup warm water  
2 cups warm buttermilk  
5 cups all-purpose flour  
1/2 cup sugar  
1 tablespoon baking powder  
1 teaspoon baking soda  
1 tablespoon salt  
1 cup shortening  
Melted butter

Dissolve yeast in warm water. Let stand 5 minutes. Stir in buttermilk. Set aside. In a large mixing bowl, combine dry ingredients. Cut in shortening with pastry blender until mixture resembles coarse meal. Stir in yeast/buttermilk mixture, mix well. Turn out onto a lightly floured surface. Knead lightly 3 to 4 times. Roll to a 1/2 -inch thickness. Cut with a 2 1/2 -inch biscuit cutter. Place on a lightly greased baking sheet. Cover and let rise in a warm place about 1 1/2 hours. Bake at 450 degrees for 8-10 minutes. Lightly brush tops with melted butter. Yield: about 2 1/2 dozen.

**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, which was very moist and had a buttery layer on the top. She thinks the cake is absolutely out of this world, and wanted the recipe. Thanks to Carolyn Hodgson, Clarks Summit, for sending a recipe.

### Philadelphia German Butter Cake

1/4 cup sugar  
1/4 cup shortening  
1/4 teaspoon salt  
1 large egg  
1 envelope dry yeast  
1/2 cup warm milk  
2 1/2 cups all-purpose flour  
1 tablespoon vanilla

Cream together sugar, shortening, and salt. Add egg, beat one minute until well blended. Dissolve yeast in warm milk. Add flour to shortening and sugar, then add yeast mixture and vanilla. Mix for 3 minutes with dough hook or by hand. Flour board and knead for one minute. Put into well greased bowl, cover with clean towel and set in a warm place for one hour or until double in size. Meanwhile, prepare the topping.

**Topping:**  
2 sticks unsalted butter  
3/4 cup flour  
2 cups extra-fine sugar  
2 extra large eggs  
4-5 tablespoons milk

Cream butter. Sift flour and sugar. Beat into creamed butter. Add eggs, one at a time, beating well after each egg. By teaspoonful, add milk to bring mixture to consistency for easy spreading. Be careful not to make it too runny.

Roll or pat dough into well greased 9x13x2-inch pan. Crimp edges halfway up sides of pan to hold topping in. Prick dough with a fork to prevent bubbling. Spread topping over dough. Let stand for 30 minutes. Bake for 30 minutes at 375 degrees until done. Do not overbake. Top should be crusty not gooey. Let cool.

# Meals To Tote

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## LEMON DESSERT

Bottom part:

1/2 cup butter  
1 cup flour  
1/2 cup nuts, chopped  
Mix and bake until brown at 350 degrees. Cool.

Center part:

1 cup confectioners' sugar  
1 cup frozen whipped topping  
8-ounces cream cheese  
Mix together and put on crust.

Top part:

2 3/4 -ounces boxes pudding (any flavor)

3 cups milk

Cook pudding with milk or use instant pudding. Spread over cream cheese layer. Top with whipped topping.

Variation: put chopped nuts, grated chocolate or cookie crumbs on top.

May be made the day ahead.

*I'm 13 years old. I have 3 brothers and 4 sisters. One of my sisters is married and has 2 girls and a boy. They are all very cute. We have 9 guinea pigs, 3 kittens, and 1 goat. We have hens and chickens too. We sell sweet corn, homemade root beer, and pies. Sometimes we sell whoopie pies too. We don't live on a farm. My dad and brothers do concrete work.*

Mary Zook  
Parkesburg

## JUST A CASSEROLE

Saute until clear in a little oil:

1 large onion, chopped  
1 cup celery, diced

1 pound lean ground beef

Brown beef until it loses its pinkness. Season to taste with salt and pepper. Heat in another saucepan:

1 can mushroom soup

1 soup can water

1/2 cup chopped green olives

1/2 cup cheese whiz

When soup and cheese are blended, add:

1 can French-style green beans, drained

1 small jar pimentos, drained

When mixture is just heated, spray casserole dish with vegetable spray. Add 1 cup cooked noodles to casserole. Mix in ground beef and remaining mixture. Season with seasoned salt. Mix all together. Top with parmesan cheese and paprika. Bake at 350 degrees for 30-35 minutes.

Sarah Clark  
Breezewood

## GONE ALL DAY STEW

1 can tomato soup

1/2 cup water

1/2 cup red cooking wine

1/2 cup flour

2 pounds beef, cubed

3 medium carrots, sliced

6 small cooking onions

4 medium potatoes, chopped

1/2 cup celery chopped

1 cup fresh mushrooms, sliced

2 beef bouillon cubes

1 tablespoon Good Seasoning

Italian Herb Mix

1 bay leaf

1/2 teaspoon pepper

Mix together soup, wine, and flour until smooth. Brown beef in a little butter. Add remaining ingredients to a large heavy casserole. Add soup mixture. Stir. Bake at 275 degrees for 5 hours in oven or in crockpot. During the last 30 minutes, stir in 1 package instant brown gravy and 1/2 cup water. Good served over hot buttered noodles.

Sarah Clark  
Breezewood