

(Continued from Page B8)

ANSWER — Wendy Hess, Peach Bottom, wanted a good chicken au gratin recipe. Thanks to Jean George, Rimersburg, for sending a recipe.

Italian Chicken

Chicken breasts, deboned, skinned, cut into nugget size

2 well-beaten eggs

Seasoned bread crumbs

Butter

Chicken broth

Mushrooms, sliced

Muenster cheese, shredded

Put chicken pieces into beaten eggs and refrigerate for at least two hours. Roll into bread crumbs and brown in butter until nicely browned. Fut nugget into a 13x9-inch pan. Pour ½ -1 cup chicken broth over chicken. Use enough to cover the bottom of the pan. Add mushrooms if desired. Sprinkle shredded cheese on top. Bake at 350 degrees for 30 minutes.

ANSWER — Richard Haller, Mechanicsburg, wanted an old Dutch recipe for "Clapboard" or "Claboard" pie, which his mother used to make it. Thanks to Thomas L. Martin, Strasburg, for sending his grandmother's recipe. She would be 114 if she were still alive. Thomas is on the guide staff at Landis Valley Museum where he does open hearth cooking and bake oven baking. He writes that "clabbered" milk is thick sour milk. During the 18th and 19th centuries, English-speaking people called it "clabber" or bonnie clabber," whereas Pennsylvania German people called it dicke millich or thick milk.

Raw milk was let set at room temperature and in a day or two, it was thickened and sour. Thick milk cannot be made this way unless you have access to fresh raw milk (it is not recommended for food safety) but cultured buttermilk may be substituted for it.

Union Pie

- 1 cup sugar 1 cup cream
- 3 tablespoons flour
- 1 teaspoon baking soda
- 1 cup molasses
- 2 cups thick milk (buttermilk)
- 2 cups to 2 eggs
- A little nutmeg

Mix sugar and flour, add molasses and the well-beaten eggs. Add thick milk, cream, and baking soda. Place in about 3 pastry-lined 8-inch pie dishes and sprinkle a little nutmeg on top of each pie.

Bake at 375 degrees for about 35 minutes.

ANSWER — A reader wanted a recipe for crumbs to put on top of pies. Thanks to Vera Dietz and Glenna Shaner, Hughesville, for sending recipes.

Crumbs For Top Of Pies

- 3 cups flour
- 1 cup sugar
- ½ cup butter
- 1 teaspoon baking soda
- 1 teaspoon cream of tarter

Place all ingredients in a bowl. Mix well with a pastry blender. Store covered in refrigerator or freezer. Makes enough crumbs for tops of four pies.

Pie Crumbs

1½ cups flour

½ cup sugar

1/2 cup sugar 1/4 cup butter

Sprinkle of cinnamon or nutmeg, if desired

Mix together ingredients with a pastry blender or fork. Sprinkle crumbs on top of fruit and bake as usual.

Glenna writes that every spring and fall, her church has a bake sale where they make 400 pies. This is the crumb recipe they use.

ANSWER — Recently, we printed many recipes for whoopie pies. Most of the fillings require raw egg whites. Since eating raw egg whites is no longer recommended, here is a good recipe for whoopie pie filling that does not use raw egg whites. Thanks Vera Dietz.

Whoopie Pie Filling

- 1 cup milk
- 5 tablespoons flour

Cook together milk and flour until thickened. Cool. Cream together:

- 1 cup shortening
- 1 cup sugar
- 2 teaspoons vanilla

Add the cooled, cooked mixture and cream until light and fluffy, about 10 minutes.



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 Ana-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 — Brenda Fouts, 4321 Rockefeller Rd., R.D.2, Box 321, Auburn, N.Y. 13021, would like directions to make scatter rugs using crochet strips of nylon stockings or plastic bread wrappers or grocery bags.

QUESTION — Amos M. Stoltzfus, Blain, will pay \$10, which includes postage, for a drawing and guessing game with a hunting and outdoors theme. It must be complete and in playable condition. He collects word games and is willing to pay for any word game that he does not have. Before sending a game, write to Amos at R.R.1, Box 106 SR 17, Blain, PA 17006-9714.

QUESTION — William Stauffer, Ep know where to buy merthiolate? He can't but remembers there is nothing better scratches.

QUESTION — Minnie Stauffer, Ephrat how many different peanut bytter glass flower and name are available.

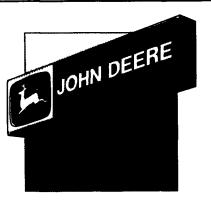
QUESTION — Richard Fis er is look Whirlpool Family Dishwasher Pat. July phia. Contact Fisher at 4340 Bull Rd.,

QUESTION — Marie Lorah fox 299, I 18252, has sequined calendar that her s than 15 years ago. She ask if there a calendars by making t-shirts of comething tions directly to her.

QUESTION — L.Hoover, Dinver, was gladiolus turned a moldy brown before were newly purchased bulbs. The bulbs do the same thing next year

QUESTION — H. Mink, P.0 Box 113 19482, has two black wainutines, one 1 and the other 15 inches in diameter. If any for woodworking or cabinetry, hey are but must have insurance profor remaining directly, not the paper.

QUESTION — Ellen Rand, Cochra know where to purchase the first reac Alice."



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