



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** — Pat Elligson, Millers, Md., would like a recipe for pickled peppers, not the Bell-type peppers but the smaller long ones.

**QUESTION** — A Bedford County reader would like a recipe for taco salad, which contains chopped tomatoes, lettuce, and corn chips.

**QUESTION** — Betsy Dehn of Spencerville, Md. would like a recipe for making stewed tomatoes that taste similar to Del Monte Italian, Cajun and Original recipes.

**QUESTION** — A reader would like a recipe for corn pie that tastes like that served at Cloister Restaurant in Ephrata.

**QUESTION** — Becky Hedden, Lewisberry, would like a recipe for spice cake made with mayonnaise in place of shortening and eggs.

**QUESTION** — Becky Hedden, Lewisberry, would like a recipe for salt-rising bread made with salt-rising yeast. She had tasted it in western New York state.

**QUESTION** — Mrs. Guy Sponsiller, Gettysburg, would like a recipe that tastes like the Tastykake Butterscotch Krimpets with icing.

**QUESTION** — Estella Fink, Allentown, would like a recipe for filled tomatoes or baked tomatoes that are filled and then baked.

**QUESTION** — Estella Fink, Allentown, would like a recipe for dried peach pie topped with crumbs.

**QUESTION** — Anne Wiegler, Pottstown, would like a recipe for Cornell Formula Bread, which is a heavy moist enriched bread that was served in her high school cafeteria during the 1960s.

**QUESTION** — A reader from Blain would like to know how to make apple juice and how to can it.

**QUESTION** — Joan Frederich, Perkasie, would like a recipe for Lepp cookies.

**QUESTION** — Bernadean Wimer, Harmony, would like a recipe for sorghum molasses cookies.

**QUESTION** — Elizabeth would like a recipe for Walnut Lace Cookies, which her grandmother used to make. The cookies were very thin like a wafer and she used black walnuts in them.

**QUESTION** — Sarah Clark, Breezewood, would like a recipe for "Hello Dollies," a bar-type cookie. She also wants a recipe for pavlova, which she thinks is an Australian dessert.

**QUESTION** — Vivian M. Hillard, Narvon, would like a recipe for hot cauliflower that is yellow in color but turmeric is not listed as an ingredient.

**QUESTION** — Sarah Clark, Breezewood, would like to know the secret for making marshmallow cream filling for doughnuts.

**QUESTION** — N. Shirk, Ephrata, wants a recipe for pickles that are made in the sun. The pickles get a milky-white film.

**QUESTION** — A loyal reader from Newmanstown would like a recipe to make Claussen pickles that you buy in the refrigerated section of the grocery store.

**QUESTION** — Glenna Shaner, Hughesville, would like a salsa recipe for canning.

**QUESTION** — Lucy Lowe would like a recipe for crisp garlic refrigerator pickles.

**QUESTION** — Marie Lorah, Tamaqua, would like a bread recipe that tastes similar to Roman Meal.

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

**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** — 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** — 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 Chillies.

**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.

**ANSWER** — Elsie Clippinger, Three Springs, wanted to know how to dry seedless grapes into raisins for baking by using a dehydrator. Thanks to Barbara Grier for sending the following instructions. Well-ripened grapes may be left whole or cut in half. Whole seedless grapes should be dipped in boiling water 30 seconds to split the skins. Spread grapes on dehydrator trays and dry at 115 degrees for 24-48 hours. Stir occasionally and rotate trays once or twice.

**ANSWER** — For the reader who wanted a recipe for pie crumbs, here is a different one from a reader named Judith.

- Pie Crumbs**
- 1 cup dry rolled oats
  - 1 cup brown sugar
  - 1 cup flour
  - ½ cup margarine
  - ½ cup nuts, chopped

Mix together ingredients and toast at 350 degrees in a flat pan for 25 minutes. Stir once or twice during baking. Cool. Store in a tight container and use as needed on pie tops.

**ANSWER** — A reader wanted to know what Clear Jel is and where it can be purchased. Clear Gel is often found in the bulk food sections of grocery stores. It is a white powder that looks similar to cornstarch. Clear Gel is a modified food starch made by a commercial food processor. To use Clear Jel, use the same proportions as cornstarch. Clear Gel does not break down when reheated and won't separate when used in canning or freezing fruits. It does not weep like cornstarch. Instant Clear Jel thickens as soon as combined with water. Mix Clear Gel with sugar before adding water.

**ANSWER** — A Paradise farm wife wanted to know how to make bagel sandwiches like those sold in restaurants. See instructions in the "Home On The Range" section on B6.

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# Bag A Lunch

(Continued from Page B6)

## TURKEY CHEESE BAGEL

- Turkey slices
- Onions
- Spinach
- Swiss cheese
- Bagel

Slice bagel and fill with turkey, onion, spinach, and cheese. Add mayonnaise or dressing if desired.

## TURKEY BAGEL SANDWICH

- 1 plain bagel
  - 2 slices fresh turkey
  - Lettuce
  - Tomato
  - Green pepper slice
  - Dijon mustard or mayonnaise
- Spread bagel with mustard or mayonnaise as desired. Place lettuce, turkey slices, tomato and green pepper between bagel slices.

## GINA LOLABRIGIDA'S HERO

- Loaf Italian bread, split
- 1 cup mayonnaise
- ½ teaspoon garlic powder
- ½ teaspoon basil
- Tomato slices
- 1 pound deli-sliced turkey or home-baked sliced breast
- ½ pound fresh mozzarella cheese
- Lettuce
- Mix mayonnaise, garlic, basil, and oregano. Spread on Italian bread. Layer on turkey, cheese, lettuce, and tomato. Serves 6. Best made with homegrown tomatoes and lettuce. Fresh mozzarella is pieces white mozzarella floating in water sold at the deli.

The Shartlesville Community Cookbook

## FREEZE-AHEAD CHICKEN SANDWICHES

- ½ cup shredded Swiss cheese
  - 3 tablespoons corn relish
  - 1 tablespoon finely chopped green pepper
  - Dash of salt
  - 3 tablespoons real dairy sour cream
  - ¼ cup chopped cooked chicken or turkey
  - 8 slices whole wheat bread
  - Butter, softened
  - Lettuce.
- Combine cheese, relish, green pepper, and salt. Blend in sour cream. Add chicken. Butter bread slices being sure to cover the edge. Divide mixture evenly on four slices. Cover with remaining bread. Wrap individually and freeze until ready to pack lunches. Thaw in wrapper, takes 2 to 3 hours after removing from freezer. Add lettuce and serve.

## LUNCHBASKET PITAS

- 2 cups shredded cooked chicken
  - ¼ cup pitted olives, cut in wedges
  - ½ cup sliced celery
  - ½ cup dairy sour cream
  - 1 teaspoon curry powder
  - ¼ teaspoon salt
  - ¼ teaspoon pepper
  - Pita breads, halved
  - Tomato slices
  - Lettuce
  - Parsley
  - Ripe olives
- Combine shredded chicken, olives, celery, sour cream, curry powder, salt, and pepper. Stuff into pita breads along with tomatoes and lettuce. Garnish with parsley and extra ripe olives if desired. Makes 4 servings.