



## Cook's Question Corner

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**ANSWER** — Barbara Messinger, Thomasville, wanted to know how to make and can grape juice. Thanks to a Cumberland reader, who writes that an easy way to make and can grape juice is to use a steamer called Mehu Maya, which is simple to use and makes hardly any mess. All you need to do is wash and pluck the grapes. Put them in the top part of the steamer. In about an hour, they should be finished. The juice collects in the middle section that has a small hose attached to it. Hold your jars under the hose and fill. They should seal as the grape juice is hot. The steamer also has a bottom part (resembling a double boiler) that needs water in it at all times.

The steamer works for many kinds of fruits and vegetables and for steaming meats. Full instructions are included with the steamers, which may be purchased at Country Housewares in Leola, Good's Store in East Earl and Weaver's Clothing Store in Fivepointville.

Thanks to A. Moyer, Bernville, who sent her recipe for grape juice.

### Grape Juice

Pick ripe purple or white grapes. May use a combination. Wash grapes. Pull off the stems and place in kettle. Cover completely with water. Bring to a boil. Pour through cheesecloth or put through a sieve. Add 1 cup sugar (scant) to each quart of juice. Put measured juice and sugar back in kettle again and heat very hot. Put into clean jars, cap and seal. This makes a concentrate to which an equal part of water is added before serving.

Thanks to Mrs. Ray Keeny, New Freedom, for sending an unusual recipe that uses the complete grape by making juice and sauce.

### Grape Juice

Put water on grapes to within 1/2-inch from top. Boil and strain. To each quart of juice, add 1 pint water and 3/4-1 cup sugar. Bring to a rolling boil. Pour into sterilized jars. Seal and turn upside down for 30 minutes or more. Or, process 15 minutes in hot water bath.

For sauce, after the juice drains off the pulp, put the pulp through the food mill then sweeten to taste. *This makes a delicious fruit, which I call grape sauce. It is eaten by itself as a fruit, on top of ice cream, mixed in cereal or as a spread on bread.*

Thanks to Tina Forry, Palmyra, for sending an easy recipe and she says the best she has ever used.

### Grape Juice

1 cup grapes, washed per jar  
1/2 cup sugar per jar  
Fill desired amount of jars with appropriate amounts of grapes and sugar. Fill each jar halfway with boiling water. Stir. Fill each jar. Process in boiling water bath. Let set for a week or two before drinking.

**ANSWER** — Louise Graybeal, Renick, W.V., wanted a recipe for breakfast bars. Thanks to Sarah Beth Spade for sending one for apple streudel and to an anonymous reader for a turnover recipe.

### Apple Streudel

1 package yellow cake mix  
1/2 cup butter  
1/4 cup brown sugar  
1/2 teaspoon cinnamon  
2 apples, peeled and sliced thin  
1 cup sour cream  
1 egg

Combine mix and butter. Save 3/4 cup portion. Add brown sugar and cinnamon. Set aside for topping. With remaining portion of mix, press crumbs into a 9x13 ungreased pan. Arrange apples on top. Mix together sour cream and egg. Spread over apples. Sprinkle on topping. Bake at 350 degrees for 30 minutes.

### Quick Cherry Turnovers

8-ounce tube refrigerated crescent rolls  
1 cup cherry pie filling  
1/2 cup confectioners' sugar  
1 to 2 tablespoons milk  
Unroll dough and separate into eight triangles; make four squares by pressing the seams of two triangles together and rolling into shape. Place on an ungreased baking sheet. Spoon 1/4 cup pie filling in one corner of each square. Fold to make triangles; pinch to seal. Bake at 375 degrees for 10-12 minutes or until golden. Mix sugar and milk; drizzle over turnovers. Serve warm. Note: any pie filling may be used.

**ANSWER** — Gina Hawbaker wanted to know how to make a salad dressing similar to the house dressing at Atrim House Restaurant in Greencastle. Thanks to Sarah Beth Spade for sending a recipe.

### House Dressing

2 teaspoons celery seed  
1 cup sugar  
1 1/2 teaspoon paprika  
1 teaspoon chopped onion  
2 teaspoons salt  
1 pint salad oil  
1/2 cup vinegar  
1 egg white, beaten  
Beat egg white until stiff. Beat in sugar. Add remaining ingredients with oil being added last. Do not use blender.

**ANSWER** — Diane Mueller, Easton, Md., wanted a recipe for sweet potato bread or rolls. Thanks to Tina Forry, Palmyra, and an anonymous reader for sending recipes.

### Sweet Potato Bread

1 1/2 cups sugar  
2 eggs  
1 cup sweet potatoes, cooked, mashed  
1/2 cup oil  
Beat sugar, eggs, sweet potatoes, and oil together. Add:  
1 1/2 cup flour  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1 teaspoon baking soda  
1/2 teaspoon cloves  
1/2 cup raisins (optional)  
1/2 cup chopped nuts (optional)  
Preheat oven to 350. Pour mixture into bread pan. Bake bread for 65 minutes or until it tests done.

**Sweet potato**  
1/2 cup scalded milk  
1/2 cup light brown sugar  
1/2 cup mashed, cooked sweet  
1 package active, dry yeast  
1/2 cup lukewarm water  
3 to 3 1/2 cups sifted all-purpose  
1/2 cup butter  
1/2 teaspoon salt  
Combine milk, butter, sugar, and yeast into lukewarm water. Stir until yeast is dissolved. Add potato mixture. Mix in enough flour from sticking but not dry. Form into warm bowl. Turn over. Cover with warm place until doubled.  
Punch down and let rise in portions for desired bulk. Let Bake in preheated oven for 400 minutes or until golden brown.

**ANSWER** — A Blain reader wanted a recipe for apple juice. Thanks to Sarah Beth Spade for sending a recipe.

**Canned Apple Juice**  
Good quality apple juice is made from fresh apples. For best results, buy fresh juice from a reputable source. Refrigerate juice for 24 hours after it has been purchased. Pour off clear liquid and dilute through a paper coffee filter. To hot pack, heat juice of just reached the boiling point in a sterilized pint, quart, or half-gallon jar. Leave 1/2-inch headspace. Adjust lids and process.

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