



## 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. Sometimes we receive numerous answers to the same request, and cannot print each one.

Answers to recipe requests should be sent to the same address.

**QUESTION** — Eileen Dove, Upper Tract, W.V., would like a recipe for pink and white layered coconut cream candy.

**QUESTION** — Cindy Stoodley, Shickshinny, would like a recipe for homemade lobster bisque. May use imitation lobster.

**QUESTION** — Tammy would like a recipe for filled cream-filled doughnuts and for chocolate and peanut butter doughnut filling.

**QUESTION** — A Meyerstown reader would like a recipe for gourmet round lollipops and the name of a store or address to purchase the molds.

**QUESTION** — A reader has a lot of turkey burger and would like new and different recipes to use it.

**QUESTION** — A reader whose family likes sour and pickled foods is looking for recipes to can red or green bell peppers, preferably not whole.

**QUESTION** — Rosene Leinbach, Leola, would like a recipe for pasta salad that uses rotini macaroni and sliced black olives.

**QUESTION** — Louise Graybeal, Renick, W.V. would like a recipe to make homemade condensed milk that uses dry milk.

**QUESTION** — Gladys Lillya, Salem, N.J., would like a recipe for Amish Old-Fashioned Puffy Sugar Cakes, which are sold at Good & Plenty Restaurant, Lancaster.

**QUESTION** — Doris Stump, Denver, would like a recipe for coconut cake like that served at Country Table Restaurant in Mount Joy.

**QUESTION** — Mrs. Larry Groff, Denver, wants to know how to roast chestnuts. Are they roasted in an oven or in the wood stove over an open fire.

**QUESTION** — Jack Sunday, Carlisle, wrote that several weeks ago a recipe for eggplant was printed in this paper. It called for eggs, cheese, and bread crumbs and was baked. If someone clipped the recipe, please send it in.

**QUESTION** — Joyce Shoemaker, Mt. Joy, would like a recipe for lemon dill bread.

**QUESTION** — Mrs. John Liston, Terra Alta, W.V., would like recipes using pure buckwheat flour, not buckwheat mix, to make bread, muffins, etc.

**QUESTION** — A reader would like a recipe for sour cream chocolate cake.

**QUESTION** — Debra Shull, Landisburg, would like a recipe for making sharp cheese using goat's milk.

**QUESTION** — Raydean Smith, Enola, would like a recipe for hamburger macaroni soup.

**QUESTION** — A McAlisterville reader would like a recipe for a friendship cake with streusel topping.

**QUESTION** — Sadie Mae Stoltzfus, Bird-in-Hand, would like a recipe for coconut macaroons with almonds.

**QUESTION** — Mrs. Charles Creasy of Wrightsville would like a detailed recipe for making beef tripe.

**QUESTION** — F. Eleanor Rebeck is on a fat- and salt-free diet. She would like to know the ingredients used in soft ice cream or frozen custard.

**QUESTION** — Julianne Medaglia, Birdsboro, wants recipes for quick and easy (30 minute type) dinner ideas that can be made in the morning and cooked for supper or slow cooker ideas. Her husband and kids are not crazy about casseroles and that really limits things, she writes.

**QUESTION** — J.M. Koser, Narvon, would like a recipe for Brown Bobby Cookies, which were popular about 50 years ago. The cookies were triangular with a triangle hole in the center. They were made in a special griddle like a waffle iron and frosted. Flavors included chocolate, vanilla, and spice. She would like both the recipe and information on the griddle.

**QUESTION** — Mrs. Howard Glenn of Lawrence County is looking for a recipe for dumplings that are made, wrapped in cheesecloth and boiled in water.

**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 salt-rising bread made with salt-rising yeast. She had tasted it in western New York state.

**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** — 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** — 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** — 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** — 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** — Susan Miller, Chester Springs, wanted a recipe for banana butter. Thanks to Glenna Shaner, Hughesville, for sending a recipe.

### Banana Butter

4 cups mashed bananas  
1/2 cup fresh lemon juice  
1 teaspoon Ever-Fresh Fruit Protector  
6 cups sugar  
1 box Sure-Jell  
1/2 teaspoon butter

Mash bananas thoroughly. Measure 4 cups into a 6- or 8-quart saucepan. Stir in lemon juice, fruit protector, and sugar. Add butter, bring to a full rolling boil on high heat, stirring constantly.

Quickly stir in all sugar. Return to full rolling boil and boil exactly one minute stirring constantly. Remove from heat. Skim off foam. Ladle quickly into prepared jars. Seal with two-piece lids.

This is good with peanut butter. Add a spoonful to blender when making milk shakes. Use as topping on ice cream.

Glenna Shaner  
Hughesville

**ANSWER** — Mrs. Elvin Geigley wanted to know how to make French fries from raw potatoes and freeze. Thanks to Mrs. John Mellinger, Newville, and Glenna Shaner, Hughesville, for sending similar recipes.

### French Fried Potatoes

6 medium potatoes, peeled  
Cold water  
Lard or oil for frying  
Salt

Cut potatoes lengthwise, then crosswise into 3/8-inch strips. Rinse in cold water, dry thoroughly between towels. Fry small amounts in hot fat (370-degrees) about 5 minutes. Drain well on paper towels. Cool to room temperature. Spread on cookie sheets and place in freezer until frozen. Package in freezer bags. Recommended storage time is one month.

To serve, arrange potatoes on baking sheet, put in 425-degree oven 10 minutes or until browned. Or, fry in deep fryer. Season with salt.

**ANSWER** — A reader from Cumberland County wanted a recipe for homemade ketchup made from tomato juice that tastes similar to the Heinz brand. Thanks to S. Horning, Lebanon, for sending a recipe.

### Ketchup

1 package Mrs. Wages ketchup mix  
1 cup Clear Jel  
Tomato juice  
Vinegar  
Sugar

Use double the amount of tomato juice and vinegar as directed on package. Mix package of mix with Clear Jel before adding. Follow the remaining directions on the package.

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# Biscuits

(Continued from Page B7)

## HERB CHEDDAR BISCUITS

1 1/2 cups all-purpose flour  
1/2 cup whole wheat flour  
1 tablespoon baking powder  
1 tablespoon fresh basil, finely chopped  
1 tablespoon fresh oregano, finely chopped  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 cup shredded cheddar cheese  
1/2 cup butter  
1 cup dairy sour cream  
1/2 cup milk  
1 egg yolk, slightly beaten  
2 tablespoons water

Preheat oven to 400 degrees. Combine flours, baking powder, herbs, salt, and baking soda in large mixing bowl. Stir in cheese. Cut in butter until mixture resembles coarse crumbs. Stir in sour cream and milk. Mix just until all ingredients are moistened.

Knead dough gently 10 times on lightly floured surface. Roll out to 1/4-inch thickness. Cut with floured star shape cutter. Reroll and cut scraps. Combine egg and water. Brush tops of biscuits. Bake on un buttered cookie sheet 15 to 18 minutes or until golden. Cool completely on wire rack.

# Fall Festival Auction

LANCASTER (Lancaster Co.) — Lancaster Mennonite High School's 23rd annual Fall Festival weekend, to be held Nov. 17-19, will include three auctions, the fall school play, and the school's second Alumni Concert.

Events for Friday evening, Nov. 17, include the annual pig roast and chicken barbecue from 4:30 p.m. to 8 p.m.; a Winross truck auction at 6:15 p.m. and the fall school play, "The Diary of Anne Frank," at 7:30 p.m. in the Fine Arts Center. Play tickets for reserved seating will be sold at the door beginning at 6 p.m. The cost is \$4 for adults, \$3 for students, and \$10 per family. Also featured Friday evening will be a crafts sale, quilt preview, and a baked goods sale in the school gymnasium.

Events for Saturday, Nov. 18, include the general auction and FFA auction, both starting at 9 a.m.; specialty items beginning at noon; the sale of handcrafted quilts at 1 p.m.; and the second showing of "The Diary of Anne Frank" at 7:30 p.m.

Besides quilts, other items to be auctioned off Saturday include a Hans Herr House 3-D art piece; P. Buckley Moss prints; 12 collectible Farmall tractors; five signed LMH "Meals and Memories" cookbooks; Sam Martin wooden truck; Brunk Revivals signature Winross truck; antique embroidered quilt; balloon ride; canoe; two LMH afghans; Benjamin Brubaker doll house; wall hangings; coupons for vacation packages and various services; crafts; plants; and food.

The school's second Alumni Concert, to be held Sunday, Nov. 19, at 3 p.m. in the Fine Arts Center, will feature pianist Erica Godshall and soprano Lorraine Sheeler, both graduates of the school. General admission tickets, at \$10 each or \$9 each for groups of three or more, will be available at Provident Bookstores, Christian Light Bookstore at 2160 Lincoln Highway East and at the door.

Weekend proceeds will benefit LMH. For more information, call (717) 299-0436.