



## Cook's Question Corner

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**ANSWER** — Sarah Clark requested a recipe for marshmallow creme. Recipes were published for frosting but an anonymous reader thinks Sarah wanted to know how to make marshmallow creme like that you purchased.

### Marshmallow Creme

- 2 cups sugar (fine granulated)
- 2½ cups corn syrup
- 1 cup water
- ½ cup warm Karo syrup
- 7/8 cup egg whites
- 1 teaspoon vanilla

Cook first three ingredients in a heavy saucepan until it reaches 242 degrees or until it forms a medium ball in cold water. Meanwhile beat Karo syrup and egg whites in a large bowl.

Beat slowly until mixed, then beat hard until light and fluffy. Pour cooked mixture into this in a fine stream. Combine completely. Beat hard for 3 minutes. Add vanilla. Pour in jars but don't cover until mixture is cold. This tastes like store-bought.

**ANSWER** — We received many recipes in answer to the request for using ground turkey. Here is one from Jo Utermoehler, Mercersburg. Others will be appearing in upcoming weeks as we have space.

### Lasagne With Turkey And Tomato Sauce

Tomato sauce:

2½ pounds ripe plum tomatoes or 4 cups imported crushed tomatoes

- 1 tablespoon olive oil
- 2 tablespoons finely chopped garlic
- ½ teaspoon hot red pepper flakes
- 1 teaspoon chopped fresh oregano or 1 teaspoon dried
- Salt and freshly ground pepper to taste

Remove the cores from the tomatoes, cut the tomatoes into 1-inch cubes and put in the container of a food processor. Process until coarsely chopped. About 4 cups.

Heat the olive oil in a skillet and add the garlic. Cook briefly, but do not brown. Add the tomatoes, hot pepper flakes, oregano and salt and pepper to taste. Bring to a boil and simmer 10 minutes. Yield: about 4 cups.

The Lasagne:

- 2 tablespoons olive oil
- 2 pounds freshly ground turkey meat
- 1 teaspoon finely chopped garlic
- 3 cups tomato sauce (recipe above)
- Salt and freshly ground pepper to taste
- 12 lasagne noodles
- 2 cups ricotta cheese
- ¾ cup hot water
- ½ cup freshly grated Parmesan cheese
- 2 tablespoons butter, melted

Preheat oven to 400 degrees. Heat the olive oil in a non-stick skillet and add the turkey meat. Cook, stirring to break up the meat, until lightly browned. Add the garlic, stir. Bring to a boil over high heat and cook until the wine is evaporated. Add the tomato sauce, and salt and pepper. Bring to a boil and simmer for 5 minutes.

Meanwhile, bring a large quantity of salted water to a boil. Add the lasagne noodles, one at a time. Cook until tender. Cooking times will vary according to brand. To cool, add 2 cups ice water with a few drops of olive oil mixed in. Drain and spread the noodles, one at a time, on a damp cloth.

Lightly grease 2-quart oblong baking dish. Cover the bottom with a layer of the lasagne noodles.

Beat the ricotta with the water to make it spreadable. Spread about ½ of the ricotta over the lasagne. Spread a layer of sauce over the ricotta and sprinkle about ¼ of the parmesan over it.

Continue making layers with the remaining ingredients, but end with a layer of lasagne. Sprinkle with the remaining Parmesan. Drizzle the melted butter over all and bake for 15 minutes or until the lasagne is piping hot and bubbling.

**ANSWER** — A reader from Columbia County wanted a recipe to make sauerkraut in jars. Thanks to Barbara Schneckberger, Bath; Alta Nolt, Williamsburg; Richard Boyle, Bradford; and Leora Petet, Hollsopple, for sending recipes.

### Kraut By The Quart

Trim cabbage heads and wash thoroughly. Shred cabbage finely.

Pack loosely but firmly into sterilized quart jars by tamping with a fork, leaving 1-inch headspace. Add 2 teaspoons salt and 3 teaspoons cider vinegar to each quart. Cover with boiling water within ½ -inch of rim, pouring slowly and working air bubbles out with a fork.

Cover with standard, self-sealing lids, and apply bands firmly.

Place immediately in cool, dark place on a pad of newspapers. Allow 6 weeks to cure.

## Ida's Notebook

by  
Ida Risser



something else to do.

However, we do have a larger variety than those that I men-

tioned. There are 31 kinds of fruit and vegetables in our freezers and

Now that the leaves are off the trees and we've had some snow, it is time to do small jobs that were neglected this fall. The windows have been washed and shrubbery trimmed. Some cobwebs in the garage have been swept and old newspapers read. Allen wanted an apple pie and an elderberry pie, so I did that too.

I've even taken time to add up all of the food that I froze or canned this year and find that it is almost 500 quarts. We have 36 quarts of strawberries, 41 quarts of peaches, 52 quarts of tomatoes and 38 quarts of corn. The largest item canned was pickles. Guess I won't plant any next year as I did 120 pints this summer. That means that I did 2,321 cucumbers. Yes, I counted them as each one had to be washed and that gave me

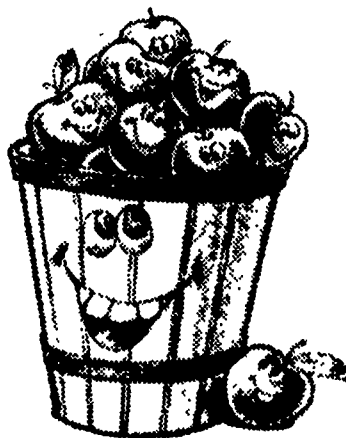
## Christkindmarkt Weekend

**HERSHEY** (Dauphin Co.)—Mark your calendar so you won't miss the second annual Christkindmarkt Weekend, an adaptation of a festive German tradition featuring three days of Pennsylvania German arts and crafts including demonstrations, special museum shopping, delightful performances by German musicians and dancers, and wonderful German food.

Friday, December 1 will feature demonstrations and sales by specially invited artisans from 10:00 a.m. to 8:00 p.m. A Wurlitzer Band Organ Concert performed by Daniel Gates from 5:00 to 8:00 p.m. will highlight Friday's activities.

On Saturday, December 2, in addition to sales and demonstrations by the artisans there will be visits from 11:00 a.m. to 8:00 p.m. by Belsnickle, a forerunner of today's more kindly Santa Claus. Belsnickle's visit is sponsored by Fulton Bank. The Schuhplattler Dancers from the Lancaster Leiderkranz Club will perform at 1:30 p.m. with more German music between 5:00 and 8:00 p.m.

In addition to continued sales and demonstrations by the artisans, Sunday, December 3 will feature the Hobby Chor German Singers of the Lancaster Leiderkranz Club at 1:30 p.m.



on the canning shelves. This year I did not make much jelly and jam as I had a carryover from last year.

The last things from the garden have been gathered. I dug the peanuts and found that not as many are mature as last year. The dry weather probably contributed to this fact. My husband hung up the plants in his woodworking shop so that they will dry before I roast them.

Now that our guests have gone and the turkey is almost all eaten, we'll have to find a recipe for the leftovers—that shouldn't be too difficult.



(Continued from Page B16)

**QUESTION** — Lisa Sparr, Upper Falls, Md., would like to know how to get the grates on a gas grill clean.

**QUESTION** — Kim Salvatore, Winslow Township, N.J., would like to purchase a Dept. 56 animated, snow dome music box called a "Childe's Pond." One of her twin sons broke her sister-in-law's music box and Kim wants to replace it. She is prepared to pay a fair price. Call her at (609) 567-3447.

**QUESTION** — Lena Hoover, Shippensburg, would like to order wigs through the mail. She uses the wigs for doll's hair. The wigs should be inexpensive but good quality.

**QUESTION** — David Hoover, Ephrata, wants to know if Joseph Barr one dollar bills are collector items. There are five in a set.

**QUESTION** — Mike Williams, Conowingo, Md., would like blue print plans to build a rolltop desk.

**QUESTION** — Sue Pardo, Jarrettsville, Md., would like to contact someone who teaches beginning weaving in the Lancaster, Fawn Grove areas of Pennsylvania or Harford or Baltimore counties in Maryland.

**QUESTION** — Ernest Brown, Klingerstown, would like to know the words to the song, written in the 1930s, "Rain, Rain, When You Gonna Come Again?"

**QUESTION** — Edward Clar, 363 Swedesford Rd., Frazer, PA 19355-1603, would like a special book about terrier dogs.

**QUESTION** — Marie Lorah, Box 299, R.D.3, Tamaqua, PA 18252, has sequined calendars that her sister had made more than 15 years ago. She asks if there are ways to use the calendars by making T-shirts or something else. Send instructions directly to her.

**QUESTION** — Ellen Ranck, Cochranville, would like to know where to purchase the first reader book, "Ben and Alice."

**QUESTION** — A subscriber would like to know where to locate a 1965, 1966, or 1967 gas tank (new, old stock) for a 1965 Cadillac.

**QUESTION** — Robert Noller, Medford, N.J., writes that some time ago an ad appeared in this paper for plans to build a vegetable stand. He purchased the plans and misplaced them. Anyone able to help him with a name and address?

**QUESTION** — A Leighton subscriber writes that she is the person who had requested an address for the company of the Merit Quik Chef Fast Grill. Someone sent an address, but when she wrote to it, her letter was returned. Does someone have an up-to-date address?

**QUESTION** — Joan Francisco, Stroudsburg, would like to know where to purchase oil of cassia, used in Italian cooking.

**QUESTION** — Yvonne Lawrence, Newburgh, N.Y., would like to know where to purchase a rhubarb and soda mixture used for indigestion. She used to purchase it in a pharmacy but finds the New York pharmacies don't stock it anymore.

**ANSWER** — Roland Kamoda, Monongahela, writes that he wanted a corn slitter instead of a corn cutter. The slitter brings out the flavor of the corn even if it is past its prime. He said it's wonderful and costs only \$1.45 plus shipping from Country Housewares Store, 601 Musser School Rd., Leola, PA 17540. Interesting note from Roland said that he read that Eastern Pennsylvanians eat peanut butter with corn and asked if that is how I eat it. Never heard of the custom. Frankly, it doesn't sound appealing.