



Cook's Question Corner

(Continued from Page B8)

ANSWER — Mrs. Charles Creasy of Wrightsville wanted a detailed recipe for making beef tripe. Thanks to Josephine Matenus, Dallas, and Kathleen Brandt, Millersville, for sending several different recipes. Tripe is the lining of a beef stomach. Honeycomb tripe is considered best. It is sold fresh or pickled. One pound will serve four. Wash the stomach lining well. Cover with cold water and bring to a boil. Drain, cover with boiling water, cover and simmer until tender 1 to 2 hours.

If fresh tripe is used add ½ teaspoon salt per pound when about half cooked. Use in recipes as indicated.

Broiled Tripe

Dry boiled honey comb tripe well. Brush with fat. Roll in fine bread crumbs. Place on greased broiler rack. Broil under moderate heat until crumbs are browned (2-3 minutes each side).

Fried Tripe

Dip boiled tripe in egg diluted with 2 tablespoons cold water. Roll in fine bread crumbs. Repeat, and fry in hot fat until browned.

Tripe

Clean and take off all tallow. Cut in strips and roll in about 3-inch rolls. Cook in salt water until tripe jags easily with sharp fork. Change the water when halfway through with cooking (it does not smell good while cooking). When soft let cool and lay rolls in vinegar. When cold, slice about ¼ -inch thick and put in fresh vinegar. Kathleen said that her family likes tripe sour. Some people like tripe sweet and sour, which is made by adding sugar to the vinegar.

Tripe Soup

- 2 pounds tripe
- 2 pounds pork back ribs
- 1 large onion
- 1 cup celery and leaves (diced)
- 1 cup lima beans
- ½ cup barley
- 1½ cups potatoes (diced)
- 1 cup carrots
- 2 tablespoons butter
- Salt and pepper to taste

Parboil tripe then run through cold water and cut up into small pieces. Place in large soup pot: ribs, tripe, onion, celery and leaves, lima beans, barley, salt, pepper, carrots, and butter. Add water to cover completely and boil 2½ hours or until ribs, tripe and beans are soft. Add boiling water as needed. Add diced potatoes. Cook about 35 minutes longer.

Tripe in Batter

- 1 pound boiled tripe
- 1 egg, beaten
- ½ cup cold water
- 1 teaspoon vinegar
- 1 teaspoon salad oil
- 1 cup flour
- ¼ teaspoon salt

Cut boiled tripe into small pieces. Combine eggs, water, vinegar, and oil. Mix and sift in flour and salt. Beat until smooth. Dip tripe in batter. Fry in hot fat until browned on all sides. Serves 4 to 5.

ANSWER — Becky Hedden, Lewisberry, wanted a recipe for salt-rising bread made with salt-rising yeast. Thanks to Rita Eisensmith, York Haven, for sending a recipe that she hopes is what Becky wants.

Salt-Rising Bread

- ¾ cup milk
- ½ cup corn meal, white, freshly ground
- 2 cups water, lukewarm
- ¼ teaspoon baking soda
- 11-12 cups all-purpose flour, sifted
- 2 cups boiling water
- ¼ cup shortening
- 1 tablespoon salt
- 3 tablespoons sugar

Scald milk; add corn meal; beat thoroughly. Cover and let stand in a warm place overnight. In the morning the mixture should be light, spongy, and bubbly. If the mixture has not been kept sufficiently warm and has not fermented enough, place container in hot water, let stand until mixture is full of bubbles—about 1 hour.

To the 2 cups lukewarm water, add soda and about 3 cups flour or enough to make a thick batter; add cornmeal sponge and beat well. Place in a pan of warm (almost hot) water and keep in a warm place about 1 hour or until very light and full of bubbles; stir down.

To the boiling water, add shortening, salt, and sugar; let stand until lukewarm. Add to sponge and mix thoroughly. Add enough of the remaining flour to make a stiff dough.

Turn out on lightly floured board and knead about 10 minutes or until smooth and satiny. Divide into three equal portions, form into balls and let stand, covered, about 10

minutes.

Shape into loaves and place in well-greased loaf pans (about 9½ x 5½ -inches); brush lightly with melted shortening; let stand in a warm place about 1½ hours to 2 hours or until doubled in bulk.

Bake in 400 degree oven about 40 to 50 minutes. Brush tops of baked loaves with melted butter. Makes three 1½ -pound loaves.

ANSWER — A reader wanted a recipe for pumpkin pancakes. Here is a recipe from Mrs. Ray Keeney, New Freedom.

Apple-Pumpkin Fritters (pancakes)

- 4 eggs, beaten
- ½ cup sugar
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 cups applesauce
- 1 cup pumpkin or squash
- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon vanilla
- 2 tablespoons melted shortening

Mix thoroughly. Spoon into greased skillet. Brown on both sides.

ANSWER — Mrs. Larry Groff, Denver, wanted to know how to roast chestnuts. Thanks to Karen Zajac, Wapwallopen, for writing that chestnuts are always best roasted over an open campfire shared with friends and family. But a wood-stove fire will do in a pinch! The chestnut shell must first be slit (an X works well). Once you have a hot fire, it is important to keep shaking and moving the chestnuts around in the pan. It takes about 25-30 minutes for the average chestnut and longer for the larger ones. Karen writes, "It is worth the wait. Enjoy!"



(Continued)

QUESTION — Doris E. 17756, will pay for a pattern quilt.

QUESTION — Mrs. C. Rd., Carlisle, Pa. 17013, Animals Talked."

QUESTION — Iris We where to buy seeds for good name in the seed catalog

QUESTION — Ronald planted all red gladioli one all came up yellow or w

QUESTION — Mary De to know where to purchase macrame. She does not frames.

QUESTION — A subscriber get a stove enameled.

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