

You ask we answer

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QUESTION — Glenda Strouse, Northumberland, would like to know the title and author of an excerpt from the following poem. The complete poem appeared in the 12/9 issue, but we need to condense for space. It's her grandmother's favorite poem and she could recite every word until a stroke took her voice. She is 89 and in a nursing home, but Glenda reads this poem to her every Christmas. Glenda said that there may be parts missing or wrong since she wrote it from memory.

*The yule log blazed in the ancient hold.
The beggar shrank from the biting cold.
The baron's only daughter, the little Lady Grace
was better dressed than any guest and fairer in the face.
Yet never a thought of pride had she
as she gaily danced round the Christmas tree. . . .*

QUESTION — Mrs. David Fisher, 1068 Back Maitland Rd., Lewistown, PA 17044, is looking for "Engine Whistles," the fifth reader from the Alice and Jerry series by Row, Peterson, and Co.

QUESTION — Al Freysz, Middletown, Md., would like to know where to obtain parts for a Bonanza apple parer.

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



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ANSWER — Thanks to Stan Kitchen, Dallas, for sending recipes, which really answer three requests: Betty Bronson wanted recipes for beef jerky made with strips of beef and also one made with ground beef and then dehydrated. Joanne Trombley's husband wanted recipes for marinades for beef jerky.

Deer Jerky

Remove all fat from round or other venison steak cut in thin strips, cutting along grain of meat or it will fall apart while cooking.

Place meat side by side in a square container. Sprinkle with salt, pepper, and liquid smoke.

Repeat layers until meat is used up. Weigh down top with heavy cover. Chill overnight.

In morning drain off liquid and pat dry. Place toothpick through one rack placed at top of oven.

Line bottom of oven to catch dripping. Bake at 250 degrees until dried about 3½ to 4 hours. Cool. Store in light container in refrigerator or at cool temperature.

Jerky

Cut beef strips with grain about the size of a piece of sliced bacon. Remove all fat. Prepare pickling solution.

Add enough cool water to an earthen crock to cover meat you want to brine, about 2 gallons.

Add kosher or pickling salt to water until a whole raw egg (in shell) floats.

Add about 12 bay leaves, small handful of peppercorns, 2 large tablespoons dry mustard, 2 cups brown sugar. Stir until dissolved. Soak venison in brine solution for 24 hours in a cool place.

Remove from brine, wash meat in water, rinse out crock and add 2 gallons fresh water. Soak venison in clear water for 8 hours. Remove from water and trim off any fat missed the first time.

Dry meat (this step is very important) because you want to dry smoke the meat, not cook it. If too much moisture is present, the jerky will not store well. However, if you choose to keep it refrigerated when completed, drying the meat completely is not important. Use one of the following methods to dry meat.

Hang meat on clothesline in basement.

Paper clips make handy hooks

Hang meat outside on a cool day.

Place several layers of paper towels, repeat process, alternating layers of meat and towels. Place in refrigerator, uncovered. Change towels if necessary after 8 hours (this is my favorite method).

Place in smoker and smoke for 8 hours, usually about 3 pans of chips are required over that period of time.

QUESTION — Sandra Laughman, Hardin, Mo., wrote that she read about a woman who creates pickled fabrics. Sandra would like information on the procedure and ingredients to use.

ANSWER — Lena Hoover, Shippensburg, wanted to order dolls' wigs through the mail. Thanks to Mary Hurst, Lititz, for writing that a reliable source for wigs is Paula Young, P.O. Box 483, Brockton, MA 02403. To request a catalog, call 1-800-343-9695.

ANSWER — Bernice E. Haas, Emmaus, wanted the words to the following poem supplied by Marianne Zimmerman of Orrstown.

The Crust

*I must not throw upon the floor
The crust I cannot eat,
There's many a little hungry one
Would think it quite a treat.*

*My parents take the kindest care
To get me wholesome food,
And so I must not waste a bit
That may do others good.*

*The corn from which my bread is made
God causes it to grow,
'Tis sad to waste what He has given
He would both see and know.*

*'Tis wilful waste makes woeful want
And I may live to say,
Oh how I wish I had that bread
Which once I threw away.*

ANSWER — Violet C. where to buy a clothes line on line. Thanks to several people who have been sewing them and selling them, 5105 Piney Creek Rd., 756-6709, and Cheryl Marzani, 17225 (717) 800-1111, Gibbons Rd., Bird-in-hand, PA 17003, Box 342, Bethel, PA 17003.

ANSWER — Thanks to several people who have provided patterns for peacock quilt. The patterns requested are available from the quilt shop, 44, Los Angeles, CA 90004. The patterns are illustrated and the address.

ANSWER — Fern M. for a crocheted afghan or "kittens in a row." The directions are being sent.

ANSWER — Margaret printed to "Paul Revere's Ride," Falls, N.Y., Melvin Mark the poem.

Henry W.

*Listen, my children and you
Of the midnight ride of Paul
On the eighteenth of April
Hardly a man is now alive
Who remembers that famous
Ride of Paul Revere.*

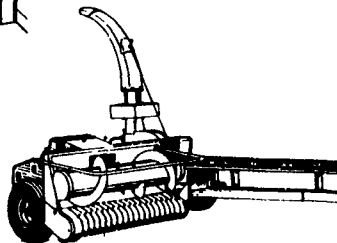
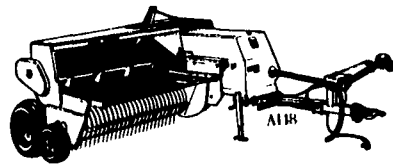
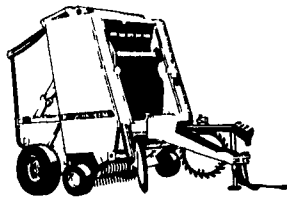
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