



## Cook's Question Corner

(Continued from Page B9)

### Stovetop Cookies

2 cups granulated sugar  
3 tablespoons cocoa  
¼ cup butter  
½ cup milk  
Boil 5 minutes. Remove from heat. Stir in:  
3 cups oatmeal  
½ cup peanut butter  
1 teaspoon vanilla  
Drop by teaspoonful onto waxed paper. Chill.

### Walnut Lace Wafers

½ cup flour  
½ cup black walnuts, ground  
Sift together flour and ground walnuts  
4 tablespoons butter  
¼ cup brown sugar  
¼ cup light corn syrup  
½ teaspoon vanilla  
Melt butter. Add brown sugar and syrup. Bring to boil. Remove from heat and add flour mix and vanilla. Drop by teaspoonfuls onto foil-lined baking pans. Spread to make two-inch circle, leaving 1-inch space between cookies. Bake 8 minutes at 350 degrees. Cool completely before removing foil.

### Apricot Bars

1½ cups flour  
1½ cups oatmeal  
½ teaspoon baking soda  
1 cup brown sugar  
Pinch salt  
¼ cup butter  
Mix first 5 ingredients. Cut in butter. Press into 9x12-inch baking pan, reserve ¼ cup.  
6 ounces dried apricots  
½ cup sugar  
1½ cups water  
2 teaspoons cornstarch  
Cook apricots in 1 cup water until water is gone. Chop apricots and add sugar and cornstarch, and ½ cup water. Spread over crust. Sprinkle crumbs on top. Bake at 350 degrees for 30 minutes.

### Pumpkin Cookies

1 cup lard  
2 cups mashed pumpkin  
2 cups brown sugar  
Sift together:  
4 cups flour  
2 teaspoons baking powder  
2 teaspoons baking soda  
2 teaspoons cinnamon  
Cream pumpkin, sugar, and lard. Add sifted ingredients.  
Add:  
1 cup nuts (optional)  
1 cup raisins or dates  
Drop on ungreased cookie sheets. Bake at 375 degrees for approximately 12 minutes.  
Ice with confectioners frosting flavored with maple flavoring.

**ANSWER** — R.G. wanted a recipe for tuna loaf. Thanks to Mrs. David Weidenhammer, Bernville, for sending one.

### Tuna Loaf

12½ -ounce can tuna, drained  
3 cups soft bread crumbs (approximate 6 slices bread)  
3 eggs  
2 tablespoons minced onion  
1 tablespoon lemon juice  
½ teaspoon salt  
8-ounces sour cream  
4-ounces diced pimentos, drained, (optional)  
Combine tuna, bread crumbs, eggs, onion, lemon juice, salt, ½ cup sour cream, and 2 tablespoons pimentos. Reserve remaining sour cream and pimentos for sauce. Bake 45 minutes at 350 degrees until done.

Meanwhile prepare sauce:  
2 hardboiled eggs  
2 tablespoon margarine  
2 tablespoons flour  
½ teaspoon salt  
1 cup milk  
Parsley leaves for garnish  
In 2-quart saucepan, melt butter. Stir in flour and salt until blended. Slowly add milk and cook until sauce is thickened. Stir in sour cream and heat throughly. Add pimentos.

To serve: Invert loaf on platter. Spoon sauce on top and around loaf. Put diced egg on top and sprinkle with parsley. Each serving 260 calories, 14 g fat, 170 mg cholesterol, 610 mg sodium.



This column is for readers who have questions but don't know whom to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible. Please include your phone number because we sometimes need to contact the person to clarify details.

**QUESTION** — Frances J. Shade, R. 2, Box 307, Inwood, W.V. 25428 would like to words to to the song, "I'd like to teach the World to Sing," which was popular several years ago. Please send the works directly to her.

**QUESTION** — Jim Riss, Newtown, would like to know where to purchase plans to build a wood duck nesting box.

**QUESTION** — Steve Stoltzfus, 1724 Valley Rd. Christiana, PA 17509 would like to buy some used poultry equipment such as processing table, drum type picker, feeders, pield hanging broiler drinkers, and chicken coops.

**QUESTION** — BJ Stoltzfus, Mohi where to find a horse hair wood stove

**QUESTION** — Milton B. Meyer, H to know where to purchase oil, & wounds.

**QUESTION** — Mary Rose, to US le, PA 19518, would like to know of a making supplies. She orders from a would prefer one that is local. Also, send cheesemaking tips, recipes, and her.

**QUESTION** — Millie Thier, Lot purchase a hand turned bread ma

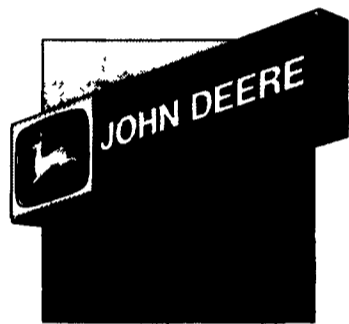
**QUESTION** — Terry and Shirley Middleburg, PA 17842, write what the ques. Recently they acquired two bu 1862, for J.S. Nixon & Son, of Amber these cards, the druggist produced a powder. Does anyone know the h

**QUESTION** — Deborah Ford, M recipes for soap made without lye

**QUESTION** — William Lucas, V the name of a paint thinner and wher use in military paints.

**QUESTION** — D. Hurst, Ephrata, to purchase either a hand operate churn.

**QUESTION** — John Stadel, Farm there is an auction where all kinds of Jersey on Friday. Does anyone know ring to. A town or phone number



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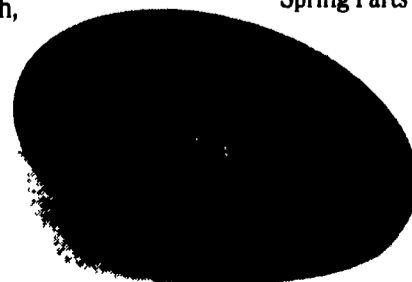
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