

# You Ask, You Answer

(Continued from Page B17)

**QUESTION** — Jean Lubold, Halifax, has several questions: Are there bird watchers in the Halifax area that would like to compare notes on building nests, feeders, and watching birds? Does anyone know if old iron hand pumps are still made?

**QUESTION** — Joe Dulebohn, Greencastle, would like the words to a song called "Philadelphia Lawyer."

**QUESTION** — Mabel Harnish would like to know how to remove mildew from fabric.

**QUESTION** — Terry Lerew, Gardners, wants information regarding miniature bottle gourds or tiny birdhouse gourds. They need to be 1-4-inches in size. Would like an inexpensive source to buy those already dried and cleaned or a source for seeds and information on how to do it herself.

**ANSWER** — Violet Cassner, Newburg, wanted a recipe for an Easter candy called fruit and nut eggs, which have a fruit and nut filling and are chocolate covered. Thanks to Geraldine Moyer, Pen Argyl, for sending a recipe, but no directions were included.

### Fruit & Nut Eggs

- 1/2 pound butter
- 1/4 pound cream cheese
- 1 tablespoon cherries
- 1/2 cup coconut
- 1/2 cup finely chopped nuts
- 2 tablespoons finely chopped pineapple
- 1 teaspoon vanilla
- Pinch salt
- 1 1/2 pounds confectioners' sugar

**QUESTION** — Grace B... she can obtain the words and... Red School House," and one... of 48 states are included.

**QUESTION** — John Rand... which someone advertised... capacity in this paper in Januar...

**QUESTION** — B.L. Van... NY 14471 would like to find... squares for a friendship que...

**QUESTION** — A Mt. Joy... about Norman Rockwell. She... one dated Nov. 21, 1925, the... ren and Norman Rockwell... What is the value of the g...e

**QUESTION** — Margie Re... for a pattern for an antebellu... and colorful yarn, which was... Please contact her at Rt. 1... (Bo)

**QUESTION** — Vickie Mow... to purchase a surge Dairy M... d 1!

**QUESTION** — Rosemary... seo, N.Y. 14454 would like... do at a friend's wedding.

**QUESTION** — Sharon B... 16928, is looking for an ins... Quicken II computer program... purchase 16-inch barn broom... with made from empyrl.



(Continued from Page B8)

**ANSWER** — D.R. Newsom, Cooperstown, N.Y., wanted recipes for a variety of stuffed mushrooms. Thanks to Dar Brosius, Chatham, for sending the following.

**Mushrooms Stuffed With Shrimp, Cheese, & Chives**  
1 pound medium sized mushroom, remove stems and reserve for another use. Clean the mushroom caps and then brush them with melted butter.

- 1/4 pound cooked tiny bay shrimp, coarsely chopped
- 3 packages (3 ounces each) cream cheese and chives, softened
- 1/2 cup garlic croutons, crushed into crumbs
- 1/2 cup grated Swiss cheese
- Parmesan cheese, grated
- Paprika

Combine the shrimp, cream cheese, croutons, Swiss cheese, and mix until blended. Mound mixture into prepared mushroom caps. Sprinkle tops generously with grated parmesan cheese and sprinkle lightly with paprika. Bake in 350 degree oven until piping hot. Broil for a few seconds. Serve immediately.

### Mushrooms Stuffed With Clams & Herbs

- 1/2 pound mushrooms, clean and remove stems. Brush with melted butter
- 1 cup crushed herbed stuffing mix (measure after crushing)
- 4 tablespoons melted butter
- 1 or 2 cloves garlic, mashed
- 1/4 teaspoon Italian Herb Seasoning
- 1 teaspoon finely chopped parsley
- 1 tablespoon finely chopped onion
- 1/2 teaspoon paprika
- 2 tablespoons grated parmesan cheese
- 7-ounce can minced clams, drained, reserve broth

Prepare mushrooms. Toss together the remaining ingredients except the clam broth. Now, slowly add some of the clam broth until the stuffing holds together. Stuffing should not be soggy or too dry. Divide filling and mound into mushroom caps, filling them loosely. Sprinkle tops with a little extra grated parmesan and paprika. Place on cookie sheet and heat at 350 degrees until piping hot. Broil for a few seconds to brown.

### Mushrooms Stuffed With Feta, Green Onion & Garlic

- 1 pound medium mushrooms, clean and remove stems. Baste with melted butter
- 8 ounces Feta cheese, mashed
- 1/2 cup cream cheese
- 1/2 cup grated Parmesan cheese
- 1/2 cup chopped green onions
- 1/4 cup parsley
- 1 egg
- 1/2 cup galic croutons, crushed into crumbs

Prepare mushrooms. Combine the remaining ingredients and stir until the mixture is well blended. Fill the mushrooms, mounding the mixture high into the caps. Bake in 350 degree oven until piping hot. Broil for a few seconds to lightly brown. Serves six as an appetizer.

**ANSWER** — D.R. Newsom, Cooperstown, N.Y., wanted a recipe for black walnut chiffon cake. Thanks to Nancy Kramer, Newmanstown, for sending a recipe.

### Black Walnut Chiffon Cake

- Measure and sift together into mixing bowl:
- 2 1/4 cups cake flour (spoon lightly into cup)
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- Make a well and add in the following order:
- 1/2 cup vegetable oil
- 5 unheated egg yolks, reserve whites
- 3/4 cup cold water
- 2 teaspoons vanilla
- Beat with spoon until smooth. Measure into large mixing bowl:

- 1 cup egg whites (7 or 8)
- 1/2 teaspoons cream of tartar
- Whip until whites form very stiff peaks. Do not underbeat!
- Pour yolk mixture gradually over whipped whites gently folding with spatula until just blended. Do not stir. Sprinkle over top of batter, gently folding in with a few strokes:
- 1 cup chopped black walnuts

Pour into ungreased pan immediately. Bake in 10x4-inch tube pan at 325 degrees for 55 minutes. Increase heat to 350 degrees and bake an additional 10-15 minutes or until top springs back when lightly touched.

Make be baked in an oblong 13x9 1/2 x2-inch pan at 350 degrees for 45 to 50 minutes.

Instead of vanilla flavoring, use 1/4 to 1/2 teaspoon black walnut flavoring. Immediately after baking, turn pan upside down, resting on funnel or two other pans. Let hang until cooled.

# GOOD DEALS

*from Good Dealers*

## SEE ONE OF THESE DEALERS FOR A DEMONSTRATION:

**ADAMSTOWN EQUIPMENT, INC.**  
Adamstown, PA  
717-484-4391

**CARLYLE & MARTIN, INC.**  
Hagerstown, MD  
301-733-1873

**CLUGSTON AG & TURF, INC.**  
Chambersburg PA  
717-263-4103

**DUNKLE & GRIEB INC.**  
Mill Hill PA  
717-726-3115

**FINCH SERVICES-HANOVER INC.**  
Hanover, PA  
717-432-2345

**GUTSHALL'S INC.**  
Carlisle, PA  
717-249-2313

**CARROLL'S EQUIPMENT**  
Route 235  
Dameron, MD  
301-872-5553

**DEERFIELD AG & TURF CENTER, INC.**  
Watsontown, PA  
717-538-3557

**ENFIELD EQUIPMENT, INC.**  
Oxford PA  
810-832-8858

**A.B.C. GROFF, INC.**  
New Holland PA  
717-354-4191

**K & W EQUIPMENT INC.**  
502 Clements St.  
Moorefield, WV 26836  
304-538-6003

**BARTRON SUPPLY, INC.**  
Tunkhannock, PA  
717-836-4011

**CLUGSTON FARM EQUIPMENT**  
Needmore, PA  
717-573-2215

**DUNKLE & GRIEB INC.**  
Centre Hill, PA  
814-364-1421

**ENFIELD EQUIPMENT, INC.**  
Whitford MD  
301-452-5252

**GUTSHALL'S INC.**  
RD #2 Box 74-A  
Loyalsville, PA

**LANDIS BROS. INC.**  
Rt. 263 & Rt. 772  
2710 Mt. Joy Rd  
Manheim, PA 17545  
717-653-2340



**JOHN DEERE**

## See us for great deals on John Deere 5000 Series Tractors!

We have special financing on new 40- to 73-hp 5000 Series Tractors from now through April 30, 1996. Get 9.4% fixed- or variable-rate financing on any model. And we have even more options on the 5200 Tractor... including a finance waiver or cash back. These tractors lead their class in performance and reliability. Why not step up to the best? See us for details.

**GOOD DEALS...AND A GOOD DEAL MORE**



**LEADERSHIP AT WORK**