

You ask You answer

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. We will not publish your phone number unless you request it.

Cook's Question

(Continued from Page B8)

ANSWER — Kathi Pifer, New Kingstown, wanted a recipe to make V-8 juice. Thanks to Linda Zimmerman, Lititz, for sending this recipe.

V-8 Juice

- 1 peck tomatoes
- 2 stalks celery
- 4 large onions
- 6 carrots
- 1 large bunch parsley
- 1 cup sugar
- 1 tablespoon salt

Cook all vegetables and put through strainer. Add sugar and salt. Boil for 10 minutes and put into jars and seal.

Thanks to Rita Bayler for sending this recipe that she has used for several years.

Tomato Juice Cocktail

- 12 large, ripe tomatoes
- 4 medium-sized carrots
- 2 large sweet green or red peppers
- 4 celery stalks, diced, leaves included
- 2 onions, diced
- 1 garlic clove, minced
- 1/4 cup lemon juice
- 2 tablespoons honey to taste
- 1 tablespoon salt to taste
- 1/2 teaspoon black pepper
- 2 bay leaves (optional)
- 2 sprigs fresh basil or dill or thyme (optional)

Wash unblemished tomatoes, remove stems and cores; cut in small pieces. Scrub and grate carrots. Core, seed, and mince peppers. Combine all ingredients in large stainless steel or enamel kettle and simmer over low heat 45 to 50 minutes, stirring occasionally, until vegetables are soft. Pick out herbs. Strain through a sieve.

To can: Return strained juice to kettle and bring to boil. Pour hot into hot jars, leaving 1/2 -inch headspace. Adjust lids. Process quarts for 30 minutes at 10 pounds pressure. Yields about 4 quarts.

ANSWER — E.J. Beaver, Ringtown, wanted a recipe for marinated mushrooms that taste similar to those served at Shaw's Deli on Tilghman St., Allentown. Thanks to Stan's Kitchen of Dallas for sending this recipe.

Marinated Mushrooms

- 2 pounds mushrooms
- 1/2 cup lemon juice
- 1 cup salad oil
- 3 medium onions, thinly sliced
- 3 teaspoons salt
- 1/4 teaspoon pepper
- 2 teaspoons sugar
- 1 teaspoon dry mustard
- 1 teaspoon oregano
- 1 teaspoon basil

Combine all ingredients and cook for 5 to 10 minutes over medium heat. Cool. Cover and refrigerate overnight. Great hot or cold.

ANSWER — Mrs. D.L. Beiler, New Holland, wanted to know how to make whipped butter. Thanks to Shirley Wimer, Harrisonburg, Va., for sending a recipe.

Great Whipped Butter

- 1 pound butter
 - 1/2 cup vegetable oil
 - 1 cup buttermilk
- Whip together ingredients.

QUESTION — John S. King, Honey Brook, would like to know where to find a sweat plant, which grows in a bottle.

QUESTION — Salome Fisher, Lancaster, would like to know how to make baskets out of telephone books.

QUESTION — A Perry County subscriber writes that the family's farm pond is being overtaken by something similar to sea weed. What can they do to stop it?

QUESTION — Gerald Rudolph would like to know if there is anyone who presses sorghum living within a 50 mile radius of Adams County.

QUESTION — Elsie Kauffman, Allensville, wanted to know where she could buy a good Jumbo Lettro Maid electric frying pan made by the Miracle Maid Cookware Co.

QUESTION — J. Raubentine, Hanover, is willing to pay a reasonable cost and postage for volume #5 of the Bible Story by Arthur S. Maxwell and published by Review and Herald Publishing Assoc.

QUESTION — Edgar Jackson, 336 Waterford Laughlinton, Ligonier, asks if anyone could show him how to repair a fiddle bow.

QUESTION — Orville Mumma, Jonestown, would like a source for raw cow horns in any size, preferably white, brown or light colored.

QUESTION — Sue Baughman, Gordonville, would like a source to buy British oil, which previously sold in drug stores. It contains kerosene, turpentine, linseed oil, and coal tar. The Baughmans use the British oil in an old family recipe for salve.

QUESTION — Salome Fisher, Lancaster, would like to know where to find a sweat plant, which grows in a bottle.

QUESTION — Ronald Smith, Kutztown, would like to know where to find mounting brackets to mount a C-36 stereo. He has a 1976 Cub Cadet tractor. Call him at 610-756-1111.

QUESTION — D. Williams, Liverport, would like to know how to professionally appraise antique tractors. He has a 1910 Ford and would like to trade it for a newer one.

QUESTION — Dottie Melvin, Box 100, would like to swap small porcelain figurines from Red Rose tea boxes. She has 71 figurines and would like to trade for ones that are more valuable.

QUESTION — Joe Bohrt, Morrisburg, would like to know where to buy an IH Electral generator. He has a 1971 IH generator and would like to trade it for a newer one. Call (717) 324-7171 or (717) 353-7982 in the evening.

QUESTION — Mary Jane Butz, Stillpoint, would like to know where she can purchase a crocheting book.

QUESTION — Mrs. David Weick, would like to know if there are any cassette tapes available that teach a person how to speak French.

QUESTION — Harold Kuchler, would like to know where to buy a Proctor-Silex 2000 electric crock pot. He would like a preferably stainless steel one.

QUESTION — Irvin Gordon, Sykesville, would like to know where to buy a 200-C Steam Engine. He has a 200-C Steam Engine and would like to trade it for a newer one. He is longer in business. Irvin has his own shop for parts.

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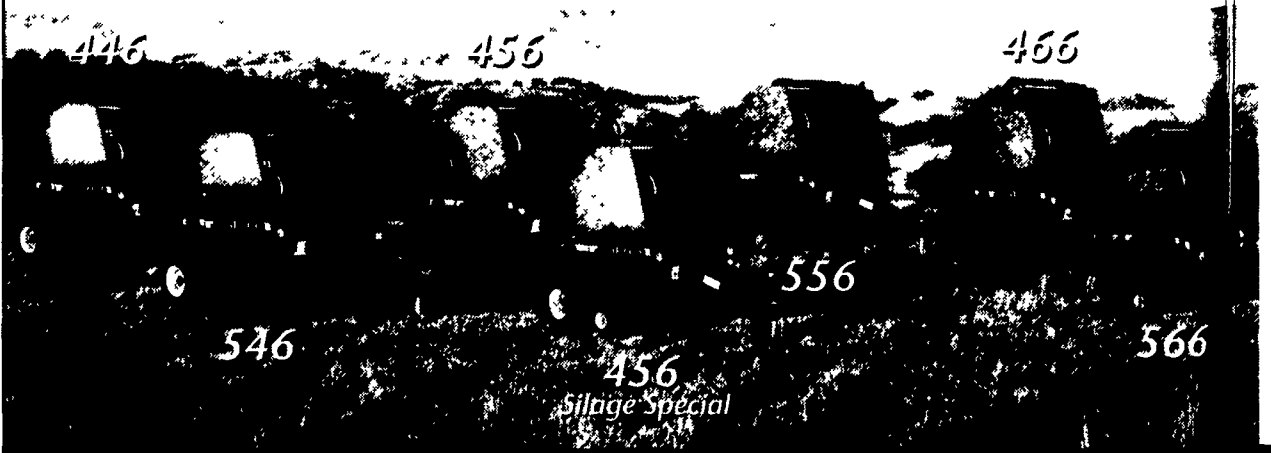
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