

You Ask We Answer

This column is for readers who have questions but don't know who 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.

Do not send a self-addressed, stamped envelope for a reply. If we receive the answer, we will publish it as soon

Cook's Question

(Continued from Page B8)

ANSWER — Thomas Martin, Strasburg, wanted a recipe for Banana Whoopie Pies. Thanks to Wendy LeCrone, Marion, for sending a recipe.

Banana Whoopie Pies

- 1 cup banana, crushed
- 1 teaspoon baking soda
- 1 egg
- 1 cup sugar
- ½ cup oil
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 1 cup nuts, optional
- 2 cups flour
- ½ teaspoon vanilla

Mix ingredients together, drop by teaspoonful onto greased cookie sheets. Bake at 350 degrees for 12-15 minutes. Cool. Fill with favorite filling.

ANSWER — Laurie Woodrick, Belle Mead, N.J., wanted a recipe for Oil and Vinegar Jalapeno Pickles. Thanks to Verda Petersheim, Gap, and Wendy LeCrone, Marion, for sending a recipe.

Canned Hot Peppers

- Whole hot peppers
- 1 cup vegetable oil
- 1 quart vinegar
- 3 cups water
- ¼ cup salt
- Garlic cloves
- Oregano

Wash peppers, Cut slits into sides and pack in jars. To each pint, add 1 garlic clove and 1 teaspoon oregano on top. Combine oil, vinegar, water, and salt. Bring to a boil and pour over peppers. Seal jars and process in boiling water for 5 minutes. Let in jars for six weeks before serving. Yield: 6-8 pints.

Canned Hot Peppers

- 20 hot peppers, cut in strips or slices, seeds removed
- 2 cups white vinegar
- 1½ cups water
- 1 cup oil
- ¼ cup salt
- 2 cloves garlic
- ½ teaspoon oregano

Put cut peppers in a large bowl. Mix remaining ingredients and pour over peppers. Let stand eight hours. Drain peppers and save syrup. Pack in pint jars. Bring syrup and boil and pour over peppers and seal in boiling water bath.

ANSWER — Donald Love requested a recipe for Montgomery Pie. Thanks to Anna Martin, Denver, and Susan Weaver, Richfield, for sending the same recipes.

Montgomery Pie

Bottom part:

- ½ cup molasses
- ½ cup sugar
- 1 egg
- 1 cup water
- 2 tablespoons flour
- Juice and rind of ½ lemon

Top part:

- ¾ cup sugar
- ¼ cup butter
- 1 egg, beaten
- ½ teaspoon baking soda
- ½ cup sour milk
- 1½ cups flour

Combine ingredients for the bottom part of pie. Pour into an unbaked pie shell. For top part, combine butter and sugar. Add egg and beat thoroughly. Add milk and sifted dry ingredients alternately. Spread topping over mixture in pie shell. Bake at 375 degrees for 35-40 minutes. Makes one 9-inch pie.

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.

QUESTION — Yvonne Musser, Lancaster, writes that she is planning a trip to see fall foliage and visit family cementaries in the Smithsburg, Md. area. She would like to plan the trip so that she can eat at one of the ham and oyster suppers she heard are served in the area. She would like date, location, time and information on the ham and oyster suppers.

QUESTION — Mrs. Riehl, Narvon, would like to buy crocks. She needs a large size used for making sauerkraut.

QUESTION — J. Robert Musser, Lancaster, is restoring a home built in 1813 and needs some hand cut nails in various sizes to attach to hardware corner cupboards and to secure some wood work. His wife read an article some years ago about a company, she thinks was in the New England states, that gave a history of the nails. Does any one know of this company or another source?

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 K... where she could buy a good pan made by the Mirac...

QUESTION — J. Raub... reasonable cost and post... by Arthur S. Maxwell and Publishing Assoc.

QUESTION — Edgar... town, Ligonier, asks if any... fiddle bow.

QUESTION — Orville... source for raw cow horns... or light colored.

QUESTION — Sue Ba... source to buy British oil... It contains kerosene, turp... Baughmans use the Britis...

QUESTION — Salome... book, "Wildflowers and...

QUESTION — Ronald... mounting brackets to mo... 1976 Cub Cadet tractor. C... ger available. Call him...

QUESTION — D. Will... professionally appraises... poses in the Harrisburg...

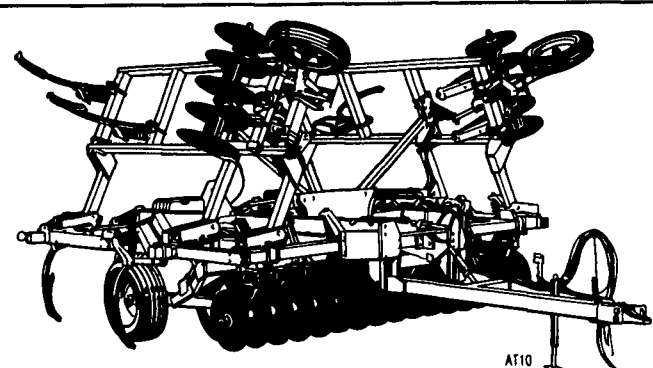
QUESTION — Dottie... would like to swap small... from Red Rose tea boxes... and would like to trade...

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