



If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send an SASE. If we receive an answer to your question, we will publish it as soon as possible. Sometimes we receive numerous answers to the same request, and cannot print each one.

Answers to recipe requests should be sent to the same address.

**QUESTION** — Christine Mansberger, Shippensburg, would like the recipe for a cookie called Five O'Clock Teas, which were made at the Valley Pride Bakery in Shippensburg until they went out of business.

**QUESTION** — Margaret Fierlage, Waldorf, Md., requests recipes for bread puddings and sauce toppings to put on it.

**QUESTION** — A reader would like healthful bread recipes to make in a bread machine. Is it possible to make bread machine bread without white flour? She prefers oat flour, which doesn't have enough gluten in it to raise sufficiently.

**QUESTION** — Donna Taylor, Washington Boro, wants a recipe for salt rising bread.

**QUESTION** — Sally Reinahl, Valley View, is looking for a recipe for caramel custard pie that does not use brown sugar. She found many recipes using brown sugar, but her grandmother made it with granulated sugar and she likes the flavor better. Note: Generally you can substitute the granulated sugar for the brown sugar. Try it. Or does someone have a different recipe?

**QUESTION** — Kathy Gephart, Rebersburg, wants a recipe for honey mustard pretzels.

**QUESTION** — N. Martin, Denver, wants a recipe for homemade hot dogs made with chicken or beef. What size casing is used? She also would like a chicken bologna recipe. She writes that she uses a sausage press for stuffing bologna and sausage.

**QUESTION** — Dennis Hagan, Reading, would like a recipe for deep fried cheese cubes. In the recipes he has tried, he was unable to get the breading to stay on the cheese cubes. Any secrets?

**QUESTION** — Wm. Lucas, Warfordsburg, wants to know where to buy shredded coconut, not flake coconut.

**QUESTION** — Sarah Clark wants recipes for heavenly hash bars, a fudge candy, and a seven minute frosting with grated apple, which is good served over gingerbread or spice cake.

**QUESTION** — Phyllis Stauffer of Carlisle would like recipes for breads that are often sold at bake shops or orchard stands. One she particularly likes is vegetable bread. It looks crumbly on top and is a softer bread.

**QUESTION** — Margie Hartman of Pittsburgh would like to know if anyone has a recipe for New Year's Pretzel.

**QUESTION** — Cel Brown of West Chester wants the recipe for a bread mix like the ones in the store called Daily Bread Company's. These mixes can be made up ahead.

**QUESTION** — Thomas Martin, Strasburg, writes that he is looking for a recipe for frozen strawberry yogurt, which combines yogurt and strawberry Jell-O.

**QUESTION** — A faithful New York reader would like a recipe for grilled chicken breast that tastes like that served by Shady Maple on Thursdays.

**QUESTION** — Shirley Lilley, Baltimore, Md., would like a recipe for gingerbread square cupcakes and frosting (a dollop on top of each) such as marketed by Valley Pride Bakery each fall season and sold in the Chambersburg area.

**QUESTION** — Yvonne Musser, Lancaster, said she would like a recipe for buttermilk salad like they serve at Akron Restaurant in Akron.

**ANSWER** — For Violet Cassner, Newburg, here is a recipe for tomato jelly using Jell-O from Sarah Clark, Breezewood.

**Strawberry Jelly With Tomatoes**

- 5 cups sugar
- 5 cups tomatoes, peeled, diced, uncooked
- 1 large box strawberry Jell-O
- In a large saucepan, cook sugar with tomatoes until boiling.

Boil for 15 minutes, stirring occasionally. Remove from heat. Add strawberry Jell-O; stir until dissolved. Pour into jars. Refrigerate overnight. Seal the next day.

**ANSWER** — A long time New York reader wanted a recipe for Greek Honey Cookies, which are delicious although sticky. Thanks to Josephine Matenus, Dallas, for sending a recipe.

**Melomacaroni Cookies**

**Greek New Year's Day Cookies**

- 4 cups Farina
- 2 cups olive oil
- ½ cup confectioners' sugar
- 1 cup Greek honey
- ½ cup Achaia-Clauss 7 Star Brandy
- Juice of 1 orange
- 1 teaspoon grated orange rind
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- 2 teaspoons baking powder

Combine the Farina with the olive oil and mix with a wooden spoon until creamy, add the sugar and mix, add honey (warmed and beaten lightly with a whisk) and the brandy. Beat; add orange juice, grated rind, cinnamon cloves, and baking powder, and beat the mixture until smooth and slightly thickened. If the batter is too thick, add more brandy. If too thin, add more Farina.

The dough should be firm enough to form into egg shapes and flatten. Butter a baking pan and place the egg-shaped cookies on pan.

Score a cross on top of each egg and place in a 350 degree oven for about 25 minutes until golden brown.

**Syrup:**

- 1 cup honey
- 1 cup sugar
- 2 cups water
- 1 cup chopped walnuts
- ½ teaspoon lemon juice

Prepare syrup by boiling together honey, sugar, water, and lemon juice for 5 minutes. Drop in the walnuts and stir until slightly thickened. Take off heat.

When the cookies are done, dip each one into the hot sauce and place on a plate to cool.

Reheat the sauce left in the pan and pour over the already dipped and cooled cookies.

Sprinkle with a little chopped nuts and dust very lightly with confectioners' sugar. Makes about 2 dozen cookies.

**ANSWER** — Mrs. Burkholder wrote that several years ago she was served a rice dish that she hasn't forgotten. It was rice with bits of broccoli and had a very buttery taste. Another ingredient was slivered almonds. Sarah Clark, Everett, sent a recipe that she said is one of her families favorites and might be what Mrs. Burkholder wants.

**Broccoli Casserole**

- 1 clove garlic, minced
- ¼ cup butter
- ¼ cup chopped almonds
- 4 ounce can sliced mushrooms, drained
- 1 can cream of mushroom soup
- 1 onion, chopped
- 4 cups cooked broccoli
- 1 cup grated cheese
- 1 cup buttered crumbs
- 1 cup instant rice

Saute garlic and onion slightly in butter. Layer the ingredients into 9x13-inch baking pan in the following order: half the broccoli, half the almonds, mushrooms, rice, and half the broccoli. Heat cheese and mushroom soup together until cheese is melted. Pour over casserole and top with remaining almonds and buttered crumbs. Bake at 350 degrees for 45 minutes or until hot and bubbly.

**ANSWER** — A reader from Easton wanted a recipe for a sweet tea biscuit that has currents in them. Thanks to Frances Homa, Alpha, N.J., for sending a recipe.

**Tea Scones**

- 2 cups flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup dried currants
- 6 tablespoons butter
- 1 beaten egg
- ½ cup milk
- 1 slightly beaten egg

Stir thoroughly the flour, sugar, baking powder, and salt. Stir in currants. Cut in butter until mixture resembles coarse crumbs. Add one beaten egg and milk, stirring just until dough clings together. Knead gently on floured surface (12 to 15 strokes).

Cut dough in half. Shape each half into a ball and pat or roll to 6-inch circle, about ½ -inch thick. Cut each circle into 6 or 8 wedges. Place wedge on ungreased baking sheet (don't have sides touching). Brush scones with one slightly beaten egg. Bake at 425 degrees until golden brown, 12 to 15 minutes. Makes 12 to 16 scones.

# Dauphin County Beekeeper Wins Best Of Show

HARRISBURG (Dauphin Co.) — David Calderone of Mechanicsburg, Dauphin County, received a Best of Show Award for his white extracted honey entry at the 81st Pennsylvania Farm Show. The largest indoor agricultural exhibition in the United States, the Farm Show is held at the Farm Show Complex in Harrisburg, Jan. 11-16.

Since he started beekeeping 10 years ago, Calderone has been attending the Farm Show. Calderone owns a small-scale beekeeping operation, Sugar Valley Apiaries, for a hobby and a second income. He produces both honey and beeswax products. His entry won first place in the class for white extracted honey and Best of Show for the extracted honey division. Judges scored the honey on moisture content, freedom from crystals, cleanliness and freedom of foam, cleanliness and neatness of containers, accuracy of filling, and flavor.

Calderone currently serves as president of the Capitol Area Beekeepers Association. In addition to regular meetings, educational development courses, a newsletter, and conferences, the organization assists the Pennsylvania Beekeepers Association with their Farm Show promotional activities. According to Calderone the promotion activities emphasize the importance of bees to Pennsylvania agriculture. "Bees are the keystone of agriculture," says Calderone, "They represent an integral part of the complex relationship between nature and agriculture because of their contribution to the pollination of many cash crops."

Throughout the week of Farm Show, the Pennsylvania Beekeepers Association sells ice cream made with honey at a food booth. The ice cream is made by replacing half of the corn syrup with honey which gives the ice cream a smoother texture and softer consistency. In addition, the association also conducts brief educational seminars. Twice a day the group performs a honey extracting demonstration which explains how the honey is removed from the comb. New to the show for 1997, the beekeepers are conducting a "Beekeepers Adventure." The demonstration offers a brief overview of all aspects of beekeeping from why bees are important to how honey is made to understanding inspection laws.

Pennsylvania is home to approximately 7,000 beekeepers. Fifty of those beekeepers exhibited 188 entries at the 1997 Farm Show, an increase over last year's show, according to Calderone.

