



Cook's Question Corner

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 — Donald Love, Somerset, would like recipes for making corned beef, watergate salad, tomato butter, cornbread that uses creamed corn, which makes it stay moist like cake not dry and crumbly. He'd also like recipes for fried rice with eggs, mincemeat, and lime pickles made with garden lime not citrus fruit.

QUESTION — Violet Cassner, Newburg, lost a recipe for ham baked in Coco Cola. She recalls that the ham was soaked in Coco Cola overnight in the refrigerator, and then baked with a caramel glaze.

QUESTION — A reader is looking for a recipe for making dandelion wine.

QUESTION — Evelyn Shafer, Perkiomenville, wants to know if squash and zucchini can be canned. She would like a pickled and other recipes for using squash and zucchini.

QUESTION — Mary Hartman, Narvon, wanted a recipe for gluten-free bread, rolls or any baked items using rice, tapioca or potato flour.

QUESTION — Sarah Clark of Everett is looking for a recipe for a Preserved Cake; Mocha Fudge Brownies using mocha flavoring; Cheesecake Fudge, and Texas Hurricane Cake.

QUESTION — Joanne Lomas, Morgantown, writes that when she was a little girl growing up in Philadelphia, her parents used to get a wonderful bread from a Lithuanian Bakery (she thinks). The bread crust was very dark and shiny and the inside was moist, sour, and gray in color. It was delicious. Does anyone have a recipe for such a loaf?

QUESTION — The Greene Co. New York Dairy Princess wants recipes for fudge in the following flavors: coffee, cranberry, and raspberry. She purchased these flavors at the Pa. Farm Show.

QUESTION — Helen Feeg, Robesonia, would like a recipe to make a fruit only fruit spread sweetened only with pure fruit juice and citrus pectin. Her husband is a diabetic and he likes these jams better than those sweetened with artificial sweetener.

QUESTION — Stephanie Huger, Meyerstown, is looking for a recipe for pumpkin strudel with poppy seeds and sour cream or cream cheese. Her grandmother from Hungary made it, but Stephanie lost the recipe.

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 — 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 ahead of time.

ANSWER — Louise Graybeal, Renick, W.V., wanted a recipe for flaky pop tarts. Thanks to a reader from Hagerstown, Md., for sending a recipe.

Pop Tarts

- 1 cup margarine
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 3½ cups all-purpose flour
- 2 cups brown sugar
- ½ cup water
- ½ teaspoon salt
- ½ teaspoon cinnamon

Mix shortening, sugar, and eggs. Stir in water and vanilla. Stir in flour, soda, salt, and cinnamon. Make a thin patty the size of a slice of bread. Place ½ teaspoon of favorite filling in center. Cover with an equal sized patty. Slightly crimp edge. Bake at 375 degrees for 10-12 minutes. Cool and store. When ready for toasting, place gently into toaster. Toast just until warm.

ANSWER — Mrs. D. Fisher, Lewistown, wanted a recipe for breakfast pop tarts. Thanks to Margaret Strause, Leesport, for sending a recipe.

Homemade Toaster Tarts

- ¼ cup shortening
- 1¼ cups sugar
- 2 eggs
- 1 tablespoon milk
- 1 teaspoon vanilla
- 3 cups sifted flour
- 1 teaspoon salt
- 2 teaspoons baking powder

Mix together all the ingredients. Roll dough and cut into squares. Place 1 tablespoon strawberry jam on each square and cover with another square. Use a fork to press edges together. Bake in 375-degree oven until lightly browned. Any type filling and any shape may be used.

ANSWER — Donna Diehl, Mt. Airy, Md., wanted a recipe for Amish Macaroni Salad. Thanks to Pat Birley, New Park, and others for sending recipes.

Amish Macaroni Salad

- ½ pound macaroni, cooked and drained
- 3 hard-boiled eggs, diced
- ½ bunch celery, diced
- 1 carrot, diced
- 1 cup chopped sweet pickles and juice
- 1 small onion, diced

Mix together all these ingredients in a large bowl. Combine the following ingredients and whisk until smooth and pour over the macaroni mixture.

- ½ cup sugar
- ¼ teaspoon salt
- 1 cup salad dressing
- 1 cup milk or cream

Thoroughly mix dressing into macaroni mixture and cover and refrigerate at least six hours.

ANSWER — Donna Diehl, Mt. Airy, Md., wanted a recipe for coconut cream pie. Thanks to Fran Pierman, Stockton, N.J., for sending a recipe for a pie that neither weeps nor does the crust become soggy.

Coconut Cream Pie

- ¾ cups sugar
- ¼ cup cornstarch
- ½ teaspoon salt
- 1 envelope unflavored gelatine
- 3 cups milk
- 4 egg yolks
- 2 tablespoons butter
- 1 tablespoon vanilla
- 1 cup heavy cream
- 1 cup coconut

In a saucepan, combine sugar, cornstarch, salt, and gelatine. Mix well then beat in milk and egg yolks.

Cook mixture over low heat stirring constantly until thickened about 15 minutes.

Stir in butter, vanilla, and coconut. Cover surface of custard with plastic wrap and chill.

Whip cream and fold into custard. Spoon custard into baked and cooled pie crust.

Make meringue out of the egg whites and spread over custard carefully, sealing meringue to edge of pie crust to prevent shrinking and weeping.

Bake until delicate brown, 8 to 12 minutes. Cool at room temperature.

ANSWER — George Hile, Millmont, wanted a recipe for beef jerky. Thanks to Margaret Strause, Leesport, for sending a recipe that has been passed down through four generations of her husband's family.

Beef Jerky

- 10 pounds lean beef, cut into ½ -inch strips
- 4 tablespoons salt
- 4 tablespoons sugar
- 3 teaspoons pepper
- 1 teaspoon garlic powder
- 1½ teaspoon Liquid Smoke
- 6 teaspoons monosodium glutamate (Accent)

Mix thoroughly. Put into crock and let stand for 48 hours. Stir well. Let stand for 24 hours.

Spread in single layer on cookie sheets and dry in 125-degree oven for 14 to 17 hours or until dry and dark brown.

ANSWER — Patsy Wildeson, Chambersburg, wanted a recipe to make rock candy. Thanks to a reader from Hagerstown, Md., for sending this recipe.

Suckers or Rock Candy

- 1 cup sugar
- ¾ cup corn syrup
- ¼ teaspoon peppermint extract
- ¼ cup butter
- ¼ teaspoon food coloring

In a heavy pan bring sugar, syrup, butter to boil, stirring. Add coloring, stir to blend. Continue cooking to 265 degrees, stirring occasionally. Remove from heat; stir in flavoring. Place sticks on cookie sheet. Drop by tablespoons on stick. Let harden.

You may use any flavoring desired. These can be decorated by using a mixture of egg whites and confectioners' sugar.

Mamma's

(Continued from Page B6)



Donna Brandt is the mother of Carrie Brandt.

RED VELVET CAKE

- ½ cup shortening
- 1½ cups sugar
- 2 eggs
- 2 tablespoons cocoa
- 2 ounces red food coloring
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup buttermilk
- 2½ cups cake flour
- 1 teaspoon vinegar
- 1½ teaspoons baking soda

Cream shortening, sugar, and eggs. Add cocoa, food coloring, salt, vanilla, buttermilk, and cake flour. Mix and fold in vinegar and baking soda last. Bake at 350 degrees for 25-30 minutes.

Icing:

- 1 cup milk
- 5 tablespoons flour
- 1 cup butter
- 1 cup confectioners' sugar

Combine ingredients in saucepan and cook until smooth.

My mom is very special to me. Whenever I need her, she is always there for me. Thanks, Mom! Happy Mother's Day. I love you!

Carrie Brandt

MOTHER'S GINGERBREAD

- ½ cup shortening
- ½ cup sugar
- 1 egg, beaten
- 2½ cups flour, sifted
- 1½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 1 cup molasses (sorghum)
- 1 cup hot water

Cream shortening and sugar. Add beaten egg. Measure and sift dry ingredients. Combine molasses and hot water. Add dry ingredients alternately with liquid, small amount at a time, and after each addition until smooth. Bake in greased and floured 9x9x2-inch pan in 350 degree oven for 45 minutes. Yields: 16 portions.

Mother topped her gingerbread with powdered sugar, if in a hurry or with powdered sugar and coconut browned in the oven, Daddy's favorite, or with whipped cream, our favorite. Mother whipped this cream from the very top of Buttercup's milk, our last family milch cow. There was no need to stabilize Buttercup's cream. If you weren't careful, you would have butter!

Louise Graybeal
Renick, W.V.

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WITH LOVE,
MOTHER'S DAY

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