



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 — Mrs. Kenneth Swinehart, Cochranville, has a commercial ice cream maker, but not a recipe for making soft ice cream like that sold at Dairy Queen and Mr. Frosty. The instructions came with the ice cream maker, but no recipe. She knows a mix can be purchased, but it is expensive. The container size is 3 to 4 gallon.

QUESTION — Christiana Nytz, Coopersburg, would like a recipe for broccoli salad.

QUESTION — Rita Hodun, Calverton, NY, would like the recipe for apricot and honey marinade for spare ribs, etc.

QUESTION — Minnie Brennan, Avoca, NY, would like a recipe for fried or baked chicken that tastes like Kentucky Fried Chicken, Roy Rogers, or Country Buffet.

QUESTION — Bari Ann Smalley wants a recipe for hard tack cake.

QUESTION — Melba Sheffer, Glen Rock, wants a recipe for persimmon jelly. Can persimmons be used for anything else? She has several trees on her property.

QUESTION — A faithful New York reader recently visited Pennsylvania and Virginia where she tasted two food items for which she would like recipes. One is for cinnamon syrup made with apple juice and cinnamon to put over pancakes or French toast. The other is for raspberry filled cookies sold at an Amish bakery near Bird-in-Hand.

QUESTION — A Finger Lakes, New York reader wants to know is a large block of cheddar cheese can be cut and dipped in parafin to keep it from molding.

QUESTION — Verna Guzel, Canonsburg, would like a recipe for feta cheese made with goat's milk.

QUESTION — Donald Love, Somerset, would like a recipe for making fried rice with eggs.

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 — 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 — 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 — 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 — A Wysox reader wanted a recipe for Heath bars. Thanks to Howard Pensack, Belvidere, NJ, for sending a recipe.

Heath Bars

Preheat oven to 375 degrees.

Line cookie sheet with foil. Put saltines (about 40) close together. Boil: 1 stick butter, 1 stick margarine, and ¼ cup brown sugar (3 minutes) after boiling starts.

Pour over crackers. Spread and cover completely.

Bake 5 minutes (no longer).

After baking time is done, spread chocolate bits (12-ounce package or less) spreading evenly. Wait a few minutes for the chocolate bits to melt and frost. Add 1 cup chopped, toasted nuts evenly and separate them quickly. Place in refrigerator. Howard uses unsalted Saltines.

ANSWER — Mildred Schonely, Boyertown, wanted a recipe for Italian bread to use in a bread machine. Thanks to Debbie Button, Jarrettsville, MD, for sending a recipe.

French/Italian Bread Bread Machine

Add ingredients in the order listed. All ingredients must be at room temperature:

- 9-ounces water
- 1 teaspoon salt
- 2 teaspoons granulated sugar
- 3 cups bread flour
- 2 teaspoons active dry yeast

Choose dough settings on bread machine. Remove dough from the bread machine to prepare for hand shaping, rising, and baking. Place dough on lightly floured surface. Let dough rest for 5 minutes. Roll dough into a long rope and place on greased cookie sheet (sprinkled with corn meal). Slash 5 times diagonally with a very sharp knife. Cover with a clean, lint-free towel. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes. Bake in a 400 degree oven for 25-30 minutes, until deep brown.

Here is a recipe from T.C. Wills, Frederick, to make and bake a medium-sized loaf in a bread machine.

Italian Bread

- ¾ cup water
- ¼ teaspoon salt
- ¾ teaspoon sugar
- 2 cups bread flour
- 1½ teaspoon yeast

Make according to your bread machine directions.

ANSWER — Donald Love, Somerset, wanted recipes for making corned beef. Thanks to Janice Searer, York, for sending a recipe.

Corned Beef

- Fresh killed beef
- 1½ pounds fine salt
- ½ pound brown sugar
- ½ -ounce saltpeter

Scrub a good oak barrel thoroughly. Put as much beef as desired in a barrel and cover with cold water. Have the water 2 inches above meat. Let stand for 48 hours. Drain off the water and measure before discarding. Measure the same amount of cold water (spring water if possible) to every gallon of water formerly used, add the above portions of salt, sugar, and saltpeter. Boil for 15 minutes and skim. When cold, pour over the beef. Place a heavy weight on meat to keep it under the brine. Store in a cold cellar. The corned beef will be ready to use after 10 days.

Bolled Corned Beef

- 6 pounds corned beef
- 1 carrot
- 1 onion
- Vinegar
- Butter

Cover meat with cold water and let stand one hour. Drain and put into kettle with carrot and onion and enough cold water to cover. Add 1 teaspoon vinegar for each quart water. Simmer until tender, 30 to 40 minutes for each pound. Let stand in the liquid 20 minutes, then drain and rub butter over the meat just before serving if desired. Serves 12.

ANSWER — For the strawberry season, here are two recipes from Berks County Dairy Princess Erica Davis. Since this is June Dairy Month, Erica wants you to know that osteoporosis usually begins during the teen years and develops slowly due to the loss of large amounts of bone mass.

Osteoporosis is a slowly developing disease where the bones become weak and brittle caused by a lack of calcium and exercise. A person may not know if they have this disease until a sudden bump or fall breaks a bone.

Osteoporosis has no cure, only prevention. Bones develop and grow more dense from birth until the mid-30s. It is necessary to consume the recommended daily allowance for calcium throughout the life cycles to prevent bone loss. The following recipes are nutritious, fun, and delicious.

Strawberry Daiquiri

- 2 cups whole or 2% milk
- 1 teaspoons fine granulated sugar
- 2 cups strawberries
- 5 ice cubes

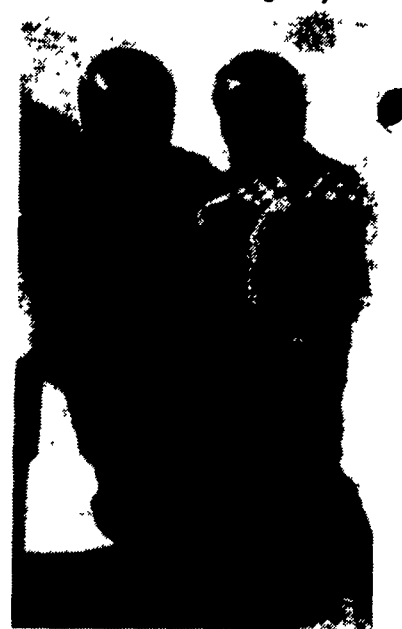
Combine ingredients in blender until frothy. Serves 3.

Strawberry Cheese Pie

- 9-inch baked pastry shell or graham cracker crumb crust
 - 8-ounce package cream cheese, softened
 - 14-ounce can sweetened condensed milk
 - ½ cup lemon juice concentrate
 - 1 teaspoon vanilla extract
 - 1 quart fresh strawberries, cleaned, hulled
 - 16-ounce package prepared strawberry glaze (chilled)
- In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand sweetened condensed milk until smooth. Stir in lemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with strawberries and desired amount of glaze.

Dairy

(Continued from Page B6)



Arlan and Doris Martin enjoy snowmobiling in Canada.

RHUBARB DESSERT

Crust:

- ¾ cup butter
- 1½ cups flour
- 2 tablespoons sugar

Cut together and press into a 9x13-inch pan. Bake at 325 degrees for 25 minutes. Cool.

Filling:

- 1 can condensed milk
 - 8-ounces cream cheese
 - ½ cup lemon juice
- Mix together and beat well. Spread on cooled crust.

Topping:

- 3 cups cold water
- 1½ cups sugar
- 4 tablespoons cornstarch
- 6-ounces strawberry Jell-O
- 8 cups rhubarb*

Cook rhubarb, sugar, and water until rhubarb is at soft stage. In a separate bowl, mix cornstarch, and part of the cold water until smooth. Add to rhubarb mixture and stir well. Add Jell-O and stir until mixed well. Cool and pour on top of filling mixture. Refrigerate for 2 hours and enjoy.

*May substitute pineapple chunks instead of rhubarb.

We have a dairy operation and farm 160-acres of corn in Washington County, Hagerstown, Md. We have four children and five grandchildren. We like to snowmobile in Canada.

Doris Martin
Hagerstown, Md.

STRAWBERRY CREAM TAPIOCA

- 1 quart berries, fresh or frozen
- ¼ cup minute tapioca
- 2 cups water
- ¼ cup sugar

When using frozen berries thaw, drain, and use the juice to make 2 cups water. Bring the water, juice, and sugar to a boil. Add ¼ cup tapioca. Cook stirring constantly for 15 minutes. Pour over berries and cool.

- 1 quart milk
- 2 eggs, separated
- ¼ cup tapioca
- ½ teaspoon salt
- 1 teaspoon vanilla

Combine milk, sugar, egg yolks, tapioca, and salt. Let set 10 minutes. Put over medium heat and cook stirring constantly until thick.

Remove from heat. Add beaten egg whites and vanilla. Cool. To serve, alternate layers in a big dish.

I hope you are enjoying this nice summer weather.

I have two sisters and four brothers. We live on a farm near Shippensburg. Each summer my mother plants a big garden. We are starting to pick strawberries in our garden.

Janice Leid
Shippensburg

(Turn to Page B14)