



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 — Peggy Tice of Felton, Del., wants a recipe for home canning salsa.

QUESTION — Bobbie Lawson, Churchville, Va., requests recipes for making sausage other than sausage gravy. She writes that she has many packages of sausage in her freezer.

QUESTION — Mrs. Paul Kilgers, Watsontown, would like a recipe for bran muffins in which the batter may be kept in a jar in the refrigerator for several weeks.

QUESTION — Catherine Shearer, Greencastle, writes that Sandy Hartman of Westfield had sent in a recipe for homemade hot dogs, which she forgot to cut out. She'd like it printed again. Since we don't have the recipe in our files, did anyone clip the recipe. If so, please send it in.

QUESTION — A faithful reader from Spruce Hill is searching for an old cookie recipe called Jumbles. It is a drop cookie that is very soft. It can be made plain or with cinnamon and sugar added.

QUESTION — A Narvon Reader would like a recipe for Coconut Oatmeal cookies that are thick and chewy.

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

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

QUESTION — A faithful New York reader wants a recipe for raspberry filled cookies like those sold at an Amish bakery near Bird-in-Hand.

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

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

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 — 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 — Christiana Nytz, Coopersburg, wanted a recipe for broccoli salad. Here are two from Anna Mae Nolt, Shippensburg, and Grace Glock, Fallston, Md. Thanks to additional readers for sending in identical or similar recipes.

Favorite Broccoli Salad

- 1 bunch broccoli florets
- 1 head cauliflower florets
- 8 bacon strips, fried and crumbled
- ½ cup chopped onion
- 1 cup chopped, seeded tomatoes
- 2 hard-cooked eggs, sliced
- 1 cup mayonnaise or salad dressing
- ½ cup sugar
- 2 tablespoons vinegar

In a large bowl, combine broccoli, cauliflower, bacon, onion, tomatoes, and eggs. Set aside. In another bowl, combine mayonnaise, sugar, and vinegar. Mix until smooth. Just before serving, pour dressing over salad and toss. Yields 6 to 8 servings.

Vegetable Toss Salad

- 1 head broccoli or cauliflower or a mixture
- 4 ounces cheddar cheese, cubed
- 1 onion, sliced in rings
- 4 slices bacon, browned and crumbled
- Mix together in a 3-quart bowl and add dressing made of:
- ½ cup mayonnaise
- ½ cup sugar
- 1-2 tablespoons vinegar

Mix well and let stand in refrigerator at least overnight. Toss several times while salad is marinating.

ANSWER — Sarah Clark of Everett wanted recipes for a Preserved Cake; Mocha Fudge Brownies using mocha flavoring; and Cheesecake Fudge. No answers for this have been received, but here are recipes similar to the requests. Thanks to Heather Lehman, former Cumberland Co. Dairy Princess, for the peanut butter brownie recipe and to the American Egg Board for the cheesecake recipe.

Peanut Butter Brownies

- ½ cup butter
- 1 cup plus 2 tablespoons granulated sugar
- ½ cup cocoa
- 2 eggs
- ½ cup all-purpose flour
- ½ teaspoon salt
- ¼ cup creamy peanut butter
- 2 tablespoons butter, softened

Glaze:

- ½ cup confectioners' sugar
- 2 tablespoons creamy peanut butter
- 2 tablespoons chopped peanuts
- Milk

Preheat oven to 350 degrees. For brownies, in medium saucepan, heat butter over medium-low heat until melted. Stir in granulated sugar, cocoa, and eggs. Add flour and salt to chocolate mixture; stir until smooth. Pour into lightly buttered 8-inch square baking pan. Drop ¼ cup peanut butter by teaspoonfuls into batter. With a table knife, gently stir batter to create swirls. Bake 30 minutes or just until brownies begin to pull away from sides of pan and wooden pick inserted near center comes out clean. Do not overbake. Remove from oven; place pan on wire rack to cool completely. For glaze, combine confectioners' sugar and peanut butter. Stir in milk, 1 tablespoon at a time, to reach spreading consistency. Spread evenly over brownies. Sprinkle with peanuts. Cut into bars before serving.

Mocha Chocolate Cheesecake

- 2 tablespoons graham cracker crumbs
- 2 to 3 tablespoons espresso powder
- 1 tablespoon hot water
- 3 8-ounce packages Neufchatel cheese, softened
- ¼ cup sugar
- 6 eggs
- ¼ cup mini chocolate chips
- Mini chocolate chips, as needed

Coat bottom of a 9-inch springform pan with cooking spray. Dust with cracker crumbs. Combine espresso powder with water; mix well. In a large bowl, combine cheese, sugar, and espresso mixture; beat until smooth. Add eggs, one at a time, beating well after each addition. Stir in chocolate chips. Pour batter into prepared pan. Place pan in a large baking dish. Fill baking dish with hot water to a depth of one inch. Bake at 350 degrees for one hour. Remove cheesecake from water bath and let cool on wire rack. Cover and chill thoroughly before serving. If desired, sprinkle additional chocolate chips on top before serving.

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Foxes Beneficial On Fruit Farms

GENEVA, N.Y. — Dave Gill, a research support specialist in Cornell University's Department of Horticultural Sciences, reported a sighting of a family of seven red fox pups on the Loomis Farm at the Agricultural Experiment Station in Geneva, N.Y. "They are quite bold when the mother is not around," he said.

Gill is an enthusiastic proponent of foxes in a farm setting — especially fruit farms.

"People don't stop to think about the good that foxes do in a farm setting," said Gill. "One adult eats hundreds of mice and rats yearly." Gill prefers gray foxes because they are less likely to get into a hen house. If chickens are not a consideration, he would encourage either red or gray.

At the Experiment Station, where there are about 700 acres of fruit and vegetables used for research and extension, foxes are important for the fruit farms in general, and the Rootstock Breeding Program in particular. Rootstocks — sometimes called "stool bed liners" — are propagated "stool beds," then the rooted sticks, called "liners" for short, are harvested in the spring, then grafted onto the desired variety.

"When foxes work the stool beds and orchards, we have very negligible damage to the apple liners and trees. This spring I found no damage. A couple of years ago, we had no foxes, a foot of snow cover, and extensive damage to stools and some damage to orchard trees even with mouse bait," Gill said.

"Foxes do a number one finish job in conjunction with a mouse bait control program," he said. "Last winter, you could see almost straight lines of footprints in the snow where a fox wove its way back and forth along every sawdust-mounded row of our stool beds by Preemption Road. They walk along and pick the voles out of the mound cafeteria-style and stash their catches of voles, rabbits, and young spring woodchucks in nearby sawdust piles."

Foxes are nocturnal and sometimes make hunting lodges in the Station sawdust piles because the piles are easy to dig and warm even when the roof is frozen.

The Station family of foxes is doing so well because Gill thinks they are dining on turkey. "A gray fox will not tackle a turkey unless the fox finds it dead; a red fox will."

For this reason, Gill believes grape growers would benefit from using foxes to guard the grapes.

"Some grape growers in New York complain there are too many turkeys and that they eat ripe grapes before they are weighed and counted on the yield trials. Even if a fox takes a few grapes for its services, it is a lot less than a band of turkeys will take," he said.

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