

# Cook's Question

(Continued from Page B8)

## Sausage-Potato Pie

### Crust:

- 5 medium potatoes or leftover mashed potatoes
- 1 teaspoon salt
- 1 egg, beaten
- 1/2 cup onion
- 1/2 cup cornflakes or crackers, crushed
- 2 teaspoons parsley flakes

### Filling:

- 1 pound sausage
- 2 teaspoons cornstarch
- 1 can mushroom soup
- 1 can corn, drained
- 1 cup shredded cheese

Crust: Cook potatoes in salted water until tender. Drain and mash. Stir in egg and add onion, cornflakes, or crackers and parsley. Spread evenly in 10-inch pie plate.

Filling: Brown sausage and drain. Pour off all but 1 tablespoon fat. Add pepper, saute for 5 minutes or until crisp. Stir in sausage and cornstarch. Add the soup and corn heating thoroughly. Put in potato crust and sprinkle cheese on top. Bake at 400 degrees for 25 minutes.

Here is another sausage recipe from Amanda Kresge, Loysville.

## Sausage-Sweet Potato Bake

- 1 pound bulk sausage
- 2 medium raw sweet potatoes, peeled, sliced
- 3 medium apples, peeled and sliced
- 2 tablespoons sugar
- 1 tablespoon flour
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup water

Brown sausage in skillet. Break up large piece and drain off excess fat. In 2-quart casserole, arrange sausage, sweet potatoes, and apples. Mix together remaining ingredients and pour over casserole.

Cover and bake at 375 degrees for 50-60 minutes or until potatoes and apples are tender.

Option: use cooked or canned sweet potatoes.

**CORRECTION** — Naomi Blank, Kinzers, writes that the recipe for Spicy Apple Syrup that was printed a few weeks ago should read cook 1 to 2 minutes, and not 10 to 12 minutes.

**ANSWER** — Christine Mansberger, Shippensburg, wanted 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. Thanks to Fern Freeman, Ellittsburg, for sending a recipe that she knows came from the Shippensburg area.

## Five O'Clock Teas

- 1 cup sugar
- 1/2 cup butter
- 2 eggs
- 1 box seedless currants
- 1 box seedless raisins
- 1 cup chopped nuts
- 1/4 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon baking soda, dissolved in 1/2 cup lukewarm water
- 2 1/2 cups flour

Cream butter and sugar, add well beaten eggs. Add spices and flour. Mix in fruit and nuts. Add baking soda and water. Drop by teaspoon on baking sheet. Bake at 375 degrees about 10 minutes.

## Shore To Store Marketing Campaign

ANNAPOLIS, Md. — Maryland Secretary of Agriculture Lewis R. Riley joined his counterparts Jack Tarburton from Delaware and Carlton Courter from Virginia June 27 in Milford, DE to launch the annual "Delmarva Shore to Shore" fresh produce marketing program. "Shore to Shore" is a combined Maryland, Delaware and Virginia effort whose goal is to put locally grown fresh fruits and vegetables into the region's major grocery outlets.

In 1996, some 76 stores on the Delaware Peninsula spent more than \$1 million on locally grown produce. This year, 98 stores are participating including Acme Markets, Giant Foods, Thriftway, Super Fresh, Farm Fresh, Shop Rite, Bayshore Markets, Meatland/Food City, Food Depot, Super Thrift, Food Rite and Food Lion.

The "Shore to Shore" program started in 1986 and is run by the Delmarva Advisory Council, a three state organization based in Salisbury, MD. Each summer "Shore to Shore" advertises during the local growing season to encourage consumers to buy locally grown produce. "Shore to Shore" provides in-store signs and literature that easily identifies local fresh fruits and vegetables.

For more information on the "Shore to Shore" program and Maryland agriculture, contact Jim Duffy, Maryland Department of Agriculture, Marketing Services, 50 Harry S. Truman Parkway, Annapolis, MD 21401, telephone (410) 841-5770.

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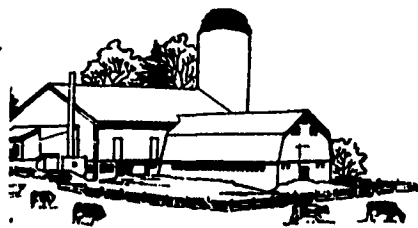
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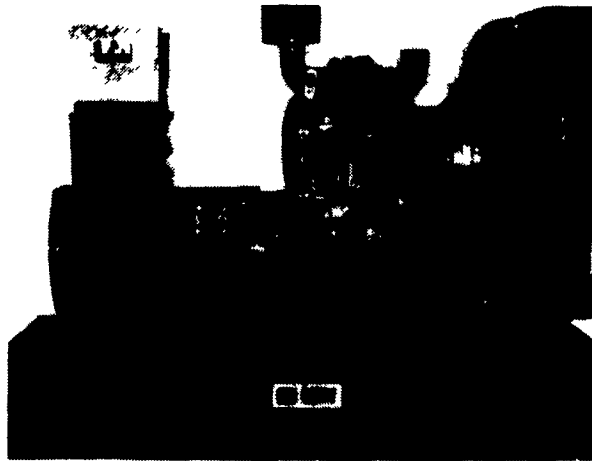
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