



## 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** — Pollyanna Eby, Belleville, would like a recipe for moist and spicy Pumpkin Whoopie Pies.

**QUESTION** — A reader requests a recipe for potato filling.

**QUESTION** — Violet Cassner, Newburg, would like a recipe for meat balls made with left over mashed potatoes. She recalls eating them years ago. The meatballs were simmered in sauce and tasted very moist and delicious.

**QUESTION** — Jackie Hall, Sorpe, VA, would like a recipe for bread sticks that taste similar to those made by Pizza Hut.

**QUESTION** — Joyce Rex, Slatington, would like recipes using edible soy beans.

**QUESTION** — Susan Harris, Lexington, VA, would like a recipe for fruit cake in the jar and one for carrot pie.

**QUESTION** — V.A.W. from Old Line is looking for a recipe for making escarole soup using a chicken stock base.

**QUESTION** — L. Burkholder, 1543 Union Grove Rd., East Earl, PA 17519, would like to purchase a used Betty Crocker Cookbook printed in the mid 1960s.

**QUESTION** — Valerie Harlan, Parkesburg, would like a recipe for "real red taffy apples" with taffy that pulls away not the crackle type. She remembers these from her childhood and would like to recreate this childhood memory for her grandchildren.

**QUESTION** — Sandra Trefry of Salem, Mass., writes that as a young girl, she remembers her mother purchasing pickled limes, which were sold by the piece out of a gallon glass jar, which is similar to the way pickles are sold.

When the limes are pickled, the skin is tender and they have an unusual but wonderful flavor. Skin and all is eaten. She would love to know how to pickle limes.

**QUESTION** — A reader would like a recipe for peach bisque and for fish pie that tastes like that served at Rough and Ready.

**QUESTION** — Bonnie Hertzler, Lititz, would like to know if anyone knows how to make "Honey Boys," like those made by the Federal Bake Shop, W. King St., Lancaster. The great-tasting cookies looked like gingerbread man with raisins to decorate the face and belly.

**QUESTION** — Several months ago E. Stoltzfoos, Bird in Hand, cut out a cookie recipe from this section. She lost the recipe but recalls that some of the ingredients were whole wheat flour, wheat germ, oatmeal, nuts, and honey. Does anyone know to what recipe she is referring? Please send a copy.

**QUESTION** — An anonymous reader sent in a recipe for gingerbread baked in a jar and a number for the internet to receive more recipes. The internet number is wrong as printed. Could the person who sent in the number, please send the correct number plainly printed for publication.

**QUESTION** — G. Halteman would like a recipe for homemade butter made out of goat's milk. (According to an answer in this column, a butter recipe using cow's milk is interchangeable with goat's milk).

**QUESTION** — A reader tasted a delicious cottage cheese soup at the Red Fox Inn at Snowshoe. Does anyone have a recipe for cottage cheese soup.

**QUESTION** — Meg from Pittsburgh would appreciate a simple recipe for apple sorbet.

**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.

# Gifts

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## GRAMMA'S MINT'S CUTOUT COOKIES

2 cups brown sugar  
5 large eggs  
2 cups butter  
1 teaspoon baking soda  
1 teaspoon cream of tartar  
8 cups all-purpose flour  
Mix well and roll dough 1/4-inch thick for cookie cutters or thinner for a crisper cookie. Bake at 375 degrees for 10 minutes. Decorate with icing or sugar before baking. *This is a very old family recipe, which was handwritten in German. My mother and I translated and adapted it to modern terms. It's a soft buttery cookie that keeps well. Use this recipe whenever you want a large amount of cookies for a crowd. It's great any time of the year. The cookies ship well and I often use for gifts.*

Linda Boyer  
Narvon

## PUMPKIN CAKE IN A JAR

1/2 cup shortening  
2 1/2 cups sugar  
4 eggs  
2 cups pumpkin  
3/4 cup water  
3 1/2 cups flour  
1/2 teaspoon baking powder  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 teaspoon cinnamon  
1 teaspoon cloves  
3/4 cup nuts  
Cream shortening and sugar; beat eggs, pumpkin, and water. Sift together flour, baking powder, soda, salt and spices. Add to pumpkin mix. Stir in nuts. Pour into greased wide-mouth pint jars (half full). Bake at 325 degrees for 45 minutes.

Remove one jar at a time to seal. Clean sealing edge and screw on cap tightly. Makes 8 pint jar.

Brigid Heckman

**QUESTION** — Carl Schintzel, Rockaway, N.J., remembers his mother used to make seasoned rice with cubed pieces of veal in it, which cooked all day on a wood or coal range. He doesn't remember the name or any other ingredients it might have contained, but the mixture was made in a deep gray graniteware lidded pot.

**QUESTION** — Mary Dengler, Middletown, Ohio, would like a recipe for 10-grain bread that tastes similar to that made by Roscoe Village Bakery in Coshocton, Ohio.

**QUESTION** — Grace Rumer, Abington, is looking for a recipe for individual crumb buns with cheese pockets. Her husband ate some, which he said were delicious, on the Ocean City Boardwalk in New Jersey.

**ANSWER** — Miriam Solter, Philadelphia, requested a recipe for making lemon butter. Thanks to Fern Myers, Summerhill, for sending a recipe, which she said is a family favorite that make for the holidays.

### Lemon Butter

Juice and rind of 1 lemon  
2 eggs, beaten  
1 cup sugar  
1 tablespoon butter  
Beat eggs, add sugar, lemon juice, and lemon rind. Cook slowly over medium heat, stirring occasionally. Remove when lemon butter thickens and add butter. Delicious on toast or biscuits.

**ANSWER** — A reader from East Earl needed the instructions for cooking and smoking homemade hot dogs. Thanks to Josephine Matenus, Dallas, for sending a recipe.

### Homemade Hot Dogs

10 pounds ice water  
4 ounces cure  
12 ounces paprika  
8 ounces ground mustard  
4 ounces ground black pepper  
2 ounces ground celery  
1 ounce mace or coriander  
1 ounce garlic powder  
2 1/2 pounds salt  
3 1/2 pounds non-fat dry milk  
8 ounces dextrose  
60 pounds beef trimmings  
40 pounds pork trimmings  
Grind all the meat together using a plate with fine holes. After grinding, mix all ingredients with water and meat. Mix for 2 or 3 minutes or until all ingredients are evenly distributed with the meat. After mixing, pack into stuffer using 24 to 26 mm size lamb casing to stuff hot dogs.

Smoking and cooking: After stuffing, hang hot dogs on smoke house sticks properly spaced, making sure they do not touch each other. Allow hot dogs to hang (about 1 hour) in room temperature when using natural casing or 30 minutes when using synthetic casings.

Smoke by placing into preheated smokehouse and dry approximately 30 minutes. Apply heavy smudge for approximately 1 1/2 hours and gradually rise smokehouse temperature to 165 degrees and smoke until internal temperature is 152 degrees.

After smoking, the hot dogs should be quickly showered with cool water for about 10 minutes or until internal temperature is reduced to 100 degrees. After showering with cold water, allow hot dogs to chill and dry at room temperature.

Chilling: Hot dogs should be placed in 50 degrees or cooler temperature and chill until product has reached an internal temperature of 50 degrees.

## HOLIDAY FRUITCAKE

2 cups mixed candied fruit  
4-ounce can chopped citron  
1 pound dates, pitted  
1/2 pound whole candied cherries  
1 cup raisins  
1 cup pecan halves  
1 cup walnut halves  
4 cups sifted flour  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1/2 teaspoon ground nutmeg  
1 cup butter  
2 cups sugar  
4 eggs  
1 teaspoon baking soda  
1 1/2 cups buttermilk  
Orange juice

Prepare baking pans—you can use one 10-inch tube pan or three 8x4 1/4 x2 1/4 -inch foil pans; cut parchment or brown paper liners for bottoms of pans; grease each paper with unsalted fat. Top with one layer of waxed paper. Grease all paper and inside of pan generously.

Prepare and measure fruit; cut it in pieces the size of dates. (Leave nuts, cherries, and dates whole).

Sift together flour, salt, and spices. Use enough of this flour mixture to coat all fruit pieces.

Cream butter and sugar until light and fluffy; beat in eggs, one at a time.

Add soda to remaining flour mixture; add alternately with buttermilk to creamed mixture. Mix batter with fruits and nuts. Spoon into prepared pan or pans.

To decorate, lay nuts and large fruit pieces on top to form a design.

Bake cake in 300 degree oven. This amount in a 10-inch tube pan bakes in 2 1/2 hours; 1-pound amounts bake in about 1 1/4 hours.

Cool cake out of pan on rack. When completely cool, apply orange juice or cider to entire cake with pastry brush. Wrap in waxed paper, then in foil. Store in covered container in cool place. After two weeks, unwrap and brush again with orange juice or cider.

*Here's a terrific fruitcake recipe. It is full of fruit and I have made it for approximately 30 years.*

Ruth Crouthamel  
Pottstown

## CRANBERRY VINEGAR

1 cup white vinegar  
1 cup fresh or frozen cranberries  
Combine ingredients in a small saucepan. Bring to a boil. Reduce heat and boil gently until the cranberries pop. Pour into a glass or plastic container. Cover and let sit at room temperature for 3 days. Put 2 coffee filters in a wire mesh strainer. Pour into filters, letting vinegar strain into a bowl; discard cranberries. Pour vinegar into a decorative glass bottle. Store refrigerated up to 3 weeks. Makes 1 cup.

## CRANBERRY WASSAIL

32-ounces cranberry juice cocktail  
1 1/4 cups apple juice  
3 tablespoons sugar  
3-inch cinnamon stick  
1/2 teaspoon whole allspice  
2 slices orange, garnish  
4 whole cloves, garnish  
Combine all ingredients, except garnishes, in a large saucepan. Heat to boiling, reduce heat and simmer 10 minutes. Strain punch to remove spices. Place in a heat proof punch bowl. Garnish with orange slices studded with cloves. Makes 10 4-ounce servings.

*If you enjoy cranberry-related tastes, call Ocean Spray at 1-800-662-3263 ext. 300 for additional recipes.*