



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 — Ammon Gruber, Emmaus, would like a recipe for lobster bisque soup, which he had numerous times at the Pottsville Diner.

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.

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 — 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 home-made 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 — 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 — A reader wanted a recipe for a fish pie that tastes like that served at Rough and Ready. Thanks to Marcella Krissinger, Herndon, for sending in a recipe. To my surprise it includes no fish. I'm curious. Why is it called fish pie?

Fish Pie

Mix together:
2 cups granulated sugar
¾ cup butter

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sons. "I give the experience credit for helping me form complete sentences and expressing my opinions," he said.

Garber said that Chet as a coach, a strong 4-H program, support from parents, and practice made the team successful. Studying for the contest helped Garber realized the scientific side of agriculture and spurred him to pursue a degree in poultry science. At Penn State, Garber participated in the poultry judging team, where the same skills are required.

Garber said that he often draws on the lessons he attained as a team member. "Evaluating situations, giving logical reasons, expressing and defending my opinions are used throughout the day every day," he said.

Dorothy Kaylor Heistand is another widow who honors her late husband Walter Heistand by helping the judging team. Her husband died of a heart attack five years ago. Three years ago, Dorothy

started buying livestock at fair auctions and donating the animal back to be resold with profits going toward worthy causes.

This year, she purchased the champion goat at E-town and a steer at Manheim and donated the proceeds \$1,400 to the 4-H Livestock Judging Team.

She periodically donates money to the Livestock Judging Team in Lancaster. Four-H has long been a family priority. Dorothy's father Paul Kaylor, with two other men, founded the Dauphin County 4-H Club and Dorothy was immersed in the program from birth. In fact, she has a newspaper clipping of herself as a six-year-old selling a calf. When she and husband, a livestock dealer, had two daughters, they both became involved in 4-H. In fact, their daughter Diana Lynn has the distinction of being the first girl on the judging team. That was in 1972.

Dorothy has nothing but praise for the experience. Like many of those who participate in the judging clubs, her daughter went on to make a career in a related field.

Diana and her husband Cliff Orley operate Keystone Cattle Service.

"My husband was always generous in buying and selecting calves for 4-H'ers and FFA'ers," Heistand said. "In 1978, one of our purebred Charolais was national champion and in 1981 we showed the reserve national bull in Denver Colo. The family also had bred and raised calf that took Farm Show champion and some of the home-bred cattle was sold to South America," she said.

"I really believe in 4-H because the projects instill responsibility. But I believe kids should pay for the project themselves and work on it themselves—not the parents," Heistand said.

Still, parents certainly play a role in the success of many of the 4-H programs and the judging team is not an exemption.

Jessica Schmidt, daughter of Laurie and Pete Schmidt of Drumore is a case in point. The hesitant 15-year-old was pushed by her mother to join the meats judging team. After her team won the state title, Jessica had no doubt in her mind: she wanted to do it again.

Parents need to be supportive in other ways also. Generally they need to provide the transportation to the practice sessions. Although money is donated for traveling expenses, being a member of the team is still a financial sacrifice. Students involved in judging teams could be using that time working at part-time jobs.

"I tell Jessica that she's going to be working the rest of her life. Now is the time to be experiencing new things. Too many kids don't know where they're going in the future because they have been exposed to different opportunities," Lauria said.

Sacrifices aren't always financial. During the state contest, Derrick sacrificed an opportunity to go to Orlando, Fla.

Livestock is judged on performance and by visual data available, on muscle combination, cutability, structural correctness, durable breeding, growth, milking, and maternal ability.

Generally about 15-20 4-H'ers participate in practices when they are 12-14 years old. Those who excel are selected as the county team when it is time to compete against other counties.

Michelle Winters, former team member and now a swine club leader, encourages 4-H members to become involved in the judging team.

As a 4-H leader, Michelle works to give back what leaders gave to her. "Members can put into practice what they learn when it comes time to purchasing stock," she said.

Although most members show one species, they must learn to judge all three. Surprisingly team members often excel in judging a species that they don't raise.

"Maybe it's because they are biased or maybe they just try harder," Michele said. After participating on the county team and placing eighth in the nation, Michele went on to Penn State to study ag business.

Again and again, former participants voiced their enthusiasm for supporting judging teams.

Herr said, "When the county has a good team, I'm glad to give financial support because it was a good experience for me and I want to make it available to others. It's an investment in the future of young people who return skills to agriculture.

"It's great. I can't say enough about it."

Add:

¾ cup buttermilk
1 teaspoon baking soda
1 teaspoon baking powder
1 egg

4 cups flour

Chill dough overnight. Roll out on floured board.

Filling:

1 cup sugar
2 cups Ole Barrel molasses
10 tablespoons flour
2 pints water
4 teaspoons vanilla flavoring

Combine and boil until thick. Line the pie pans with dough. Fill with filling. Cover with more dough, which has been rolled out. Bake at 375 degrees for 35 minutes or until done.

Makes three 9-inch pies.

ANSWER — Susan Harris, Lexington, VA, wanted a recipe for carrot pie. Thanks to Betty Light, Lebanon, for sending a recipe.

Carrot Custard Pie

1 unbaked 9-inch pastry shell
4 eggs, slightly beaten
¼ teaspoon salt
½ cup plus 3 tablespoons granulated sugar
½ teaspoon vanilla
½ teaspoon lemon extract
3 cups milk, scalded
1 cup grated carrots
Nutmeg

Prepare pastry shell. Preheat oven to 450 degrees. Whisk together eggs, salt, and sugar. Gradually add vanilla, lemon extract, and milk, whisking until thoroughly mix. Stir in carrots. Pour into pastry shell. Sprinkle with nutmeg.

Bake at 450 degrees for 10 minutes, reduce heat to 325 degrees and bake 30-40 minutes or until knife inserted in center comes out clean.

ANSWER — Bonnie Hertzler, Litz, wanted 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. Here's a recipe from a reader.

Honey Boys

1 cup sugar
1 tablespoon ginger
2 teaspoons cinnamon
1 teaspoon cloves
½ cup water
½ cup honey
1 cup butter
4 cups all-purpose flour
1½ teaspoons baking soda
¼ teaspoon salt
Raisins

Combine sugar, spices, water, and honey in small saucepan. Bring to boiling, stirring constantly. Remove from heat and pour over butter in large mixer bowl. Stir until butter melts; cool to lukewarm. Combine flour, baking soda, and salt. Add to butter mixture; mix well. Cover and refrigerate dough overnight.

Preheat oven to 375 degrees. Roll dough on lightly floured surface to ¼-inch thickness. Cut with floured gingerbread people cutters. Push raisins in dough for eyes and buttons. Bake on unbuttered cookie sheets 12 to 15 minutes or until golden. Cool completely on wire racks; decorate with icing if desired.

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