



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 — Nancy Mayer, Dalton, would like a recipe to make a dry mix soup mix for gift giving.

QUESTION — Pam Laubach, Orangeville, wants a recipe for a chewy sugar cookie similar to those sold at malls. She also wants a recipe for animal crackers.

QUESTION — Jo Marie Snyder, New Bloomfield, would like to know if there is a book about where cooking ingredients such as baking soda, baking powder, and alum come from and how they were discovered to work in cooking. What is cream of tartar or cream of wheat?

QUESTION — A Somerset reader would like recipes for emu, alligator, squirrel, rabbit, ground hog, opossum, bear, moose, antelope, etc.

QUESTION — A Somerset reader would like recipes for breakfast cereals (hot or cold). Editor's Note: Look at the recipes in this section on the "Home On The Range" page for some recipes.

QUESTION — A Somerset reader would like recipes and suggestions on how to prepare brains from beef or veal.

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 — 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 — Jackie Hall, Sorpe, VA, wanted a recipe for bread sticks that taste similar to those made by Pizza Hut. Thanks to Alverna Martin, Wellsboro, for sending a recipe.

Bread Sticks

- 2½ cups flour
- 1 tablespoon sugar
- ¾ teaspoon baking powder
- ½ teaspoon salt
- 1 cup grated cheddar cheese
- 1 cup milk

Mix together dry ingredients. Stir in 1 cup milk and cheese. Roll out dough into large rectangular shape ½ -inch thick. Cut into strips 1x3-inches. Melt ½ cup butter in a cookie sheet with 4 sides. Roll dough strips in butter and place on the same pan until full. Sprinkle seasonings on top if desired such as oregano, garlic, onion salt, dry ranch dressing mix. Bake at 450 degrees until light brown, about 10 minutes.

Dip in pizza sauce or eat warm with soup.

Also, thanks to Lois Zimmerman, Denver, for sending this recipe.

Pizza Hut Breadsticks

- 1½ cups warm water
- 1 tablespoon yeast
- 1 tablespoon oil
- 1 tablespoon sugar
- 1¼ teaspoon salt
- 4 cups flour

Butter Mixture:

- ½ cup butter, melted
- 3 tablespoons olive oil
- 3 tablespoons parmesan cheese
- 1 teaspoon garlic powder
- 2 tablespoons dried parsley

Dissolve yeast in warm water. Add oil, sugar, and salt. Stir in flour until it is too stiff to stir with a spoon. Dump onto a floured surface and knead several minutes. Put in a lightly greased bowl and let rise until double in size. Punch down and roll out on a floured surface to 15x15-inch square. Cut strips of dough with a pizza cutter. Cut each strip into three pieces. Dip pieces into the butter mixture. Place on a jelly roll pan. Let rise a second time. Sprinkle with parmesan cheese. Bake at 350 degrees for about 15-18 minutes or until golden brown. Dip into hot pizza sauce or a hot cheese sauce. Very delicious!

ANSWER — Lebanon County Dairy Maid Amy Habecker sent in this recipe.

Beef Supreme

- 2 bags yolk noodles
- 1½ pounds ground beef
- 1½ cups sour cream
- Cheese
- 2 8-ounce packages cream cheese
- Onions to taste
- 1 jar spaghetti sauce

Bake at 350 degrees for 30-45 minutes. Sprinkle with cheese on top the final 10 minutes.

ANSWER — Nancy Mayer, Dalton, sent in this recipe requested by Sue Morris.

Carrot Pie

Cook carrots, drain and reserve liquid. Puree carrots, adding as little reserve water as possible to keep the puree thicker.

Substitute equal amounts of carrot puree for pumpkin in any pumpkin pie recipe, but cut the milk by about ¼ cup.

ANSWER — Thanks to Anna Joyce Martin, East Earl, for sending in a recipe for the following request.

Pumpkin Whoopie Pies

- Beat together the following:
- 2 egg yolks
- 2 cups brown sugar, beaten
- 1 cup oil

- Add:
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 2 cups cooked pumpkin
- 3 cups flour

Drop by teaspoonful on cookie sheet. Bake at 350 degrees about 10 minutes or until done.

- Icing:
- 2 teaspoons vanilla
- 4 tablespoons flour
- 2 tablespoons milk
- 1½ cups vegetable shortening
- 2 egg whites, unbeaten
- 4 cups confectioners' sugar

Ice one cookie and place another on top to make a sandwich cookie.

Preventing Illness In Child Care

Children often pass germs around at child care, but to prevent illness, a trained child care provider will make sure that the children are protected as much as possible. Parents, check to see if your child's caregiver is doing the following:

- Frequent hand washing - this is important to prevent the spread of germs and infections. Providers must wash their hands before preparing and serving food, including baby bottles, before setting the table, after diapering, after bathroom routines, and before and after giving medication. The children need to wash hands before meals and snacks and after diapering and bathroom routines. Anyone who has a cold, should wash hands more often during the day, especially after sneezing, coughing or blowing noses. Child care providers must wash hands after wiping a child's nose or mouth. Be sure to wash hands after pets and other animals are handled.

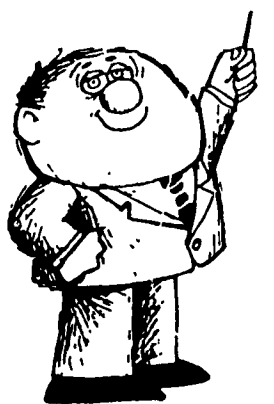
- Cleaning routines - diapering, bathroom areas, and food preparation and serving areas must be cleaned daily. Disinfecting solutions should be used on surfaces. The solutions need to be made fresh daily as they lose their effectiveness if left longer.

- Play areas need to be cleaned and aired out daily. It's important for rooms to be aired daily and to have good ventilation, as germs gather in small enclosed places.

- Outdoor play - a chance to play outdoors helps keep kids healthy. Fresh air in a large space contains fewer germs.

- Toys - small toys should be washed and disinfected daily with larger toys done weekly.

Child care providers are always looking for new ideas and information. Have your child's provider call toll-free at 1-800-452-9108 to order free educational materials from Penn State Cooperative Extension's Better Kid Care Project.



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