



## 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** — D. Algyer, Ronks, would like a recipe for macadamia nut cookies.

**QUESTION** — Elaine Bowes, Loganton, would like a recipe for Wedding Soup.

**QUESTION** — Shirley Schwoerer, Wysox, is looking for a recipe to make deep fried mozzarella sticks.

**QUESTION** — Pam Laubach, Orangeville, is looking for a recipe for chewy sugar cookies similar to those sold at malls and a recipe for animal crackers.

**QUESTION** — Charles Robbins, Salmon, Idaho, wants a recipe for blood sausage. In Poland, it is called kishka made with pigs blood, rice or buckwheat.

**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 tarter or cream of wheat?

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

**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** — Susan Harris, Lexington, VA, would like a recipe for fruit cake in the jar.

**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** — 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 Somerset reader would like recipes and suggestions on how to prepare brains from beef or veal. Thanks to Mary Jane Long, Clearfield, for sending recipes from a cookbook she received in 1946. The information said that the brains of pork, beef, lamb, and calf should be pre-cooked if not to be used soon. Keep in refrigerator until ready to be used.

### Boiled Brains

Wash brains in cold water, remove membrane and soak in cold water to cover 30 minutes. Then drain, cover with boiling water, add 1 teaspoon salt and 1 tablespoon lemon juice or vinegar. Simmer for 10-20 minutes or until tender. Drain, slice, and serve with mushroom sauce, tomato sauce, or butter sauce.

### Sauteed Brains

After boiling brains, drain and plunge into cold water. Drain, dry, dredge with seasoned flour and saute in fat or salad oil until golden brown on both sides. Serve with sauce as in boiled brains.

### Scrambled Eggs With Brains

- 1½ pounds pork or calf brains
- 2 tablespoons butter
- 3 eggs
- ¼ teaspoon salt

Wash brains in warm water. Carefully remove all membranes. Drain. Melt butter in skillet and turn brains into it. Cook over low heat for 10-15 minutes, stirring occasionally with a fork. When brains begin to appear dry, stir constantly with a fork, using a mashing motion to force bits of brains through the tines of the fork. When mixture is thoroughly dry and fluffy in appearance, add the slightly beaten eggs to which salt has been added. Stir slightly until mixture becomes just set, then serve. Serves 4.

**ANSWER** — Joyce Rex, Slatington, wanted recipes using edible soybeans. Thanks to L. Miller, Quarryville, for sending a recipe. She also writes that soybean are good made with ham like baked beans. More recipes for soybeans are requested.

### Soybean Hamburger Casserole

- Saute in large skillet:
- 2 tablespoons cooking oil
- ½ cup chopped onion
- ½ pound ground beef
- 1 cup chopped celery
- ¼ cup chopped pepper

When meat is browned, blend in:

- 1 teaspoon salt
- ½ teaspoon seasoned salt
- ½ teaspoon pepper
- 2½ cups cooked soybeans
- 2 cups rice
- 1 beef bouillion dissolved in 1 cup hot water
- 1½ cups tomato, stewed or sauce

Heat and simmer a few minutes. Place in casserole and bake 45 minutes. Top with ½ cup cheese, grated or sliced and return to oven until cheese is melted.

**ANSWER** — Several months ago E. Stoltzfoos, Bird in Hand, lost a cookie recipe that she had cut out of this section, but recalled that some of the ingredients were whole wheat flour, wheat germ, oatmeal, nuts, and honey. Thanks to L. Miller, Quarryville, who sent in this recipe that includes the ingredients mentioned. Hope this is the right one.

### Coconut Oatmeal Gems

- ½ cup vegetable oil
- 1 cup honey or maple syrup
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 3 cups rolled oats
- 1 cup unsweetened coconut
- ½ cup nuts
- 1 cup raw sugar
- 3 eggs
- ½ cup chopped dates or raisins
- 3 cups whole wheat flour
- 1 cup ground oatmeal or wheat germ
- ½ teaspoon salt

Cream sugar, honey, and oil until light and fluffy. Add beaten eggs and dates, beating thoroughly. Add dry ingredients, oatmeal, coconut, and nuts, mixing well after each addition. Drop on cookie sheet with spoon, then flatten with fork. Bake at 350 degrees.

**ANSWER** — V.A.W. from Old Line is looking for a recipe for making escarole soup using a chicken stock base. Thanks to Mary Cerami, Ottsville, for sending a recipe.

### Escarole Soup

- 1 head escarole
- 2 tablespoons chopped onion
- ¼ cup butter
- 3½ cups chicken broth
- 2 cloves garlic, mashed
- Pinch nutmeg
- Salt to taste
- Tiny meatballs (optional)

Wash escarole; cut into ½ -inch wide ribbons. Saute onion and garlic in butter. Add escarole and salt. Saute briefly; add ½ cup broth and cover. Cook for 25 minutes. Add additional broth and nutmeg (add meatballs at this time if using). Heat until thoroughly cooked. Serve sprinkled with parmesan cheese.

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# Pizza Pies

(Continued from Page B6)

## PEANUT BUTTER PIZZA

Slice sugar cookies bought in a roll on a pizza pan. Press together to make a crust. Bake at 375 degrees for 12-15 minutes. Cool. In a small bowl, combine:

- ½ cup peanut butter
- 8-ounces cream cheese

Spread on cooled crust top with chopped peanuts, sliced bananas, cut in wedges and serve.

Eileen Murphy  
Pa. Alternate Dairy Princess

## COOKIE PIZZA

Crust:

- ¾ cup packed brown sugar
- ¾ cup butter, softened
- ½ cup sugar
- 2 eggs
- 2 teaspoons vanilla

Cream the above together and add the following:

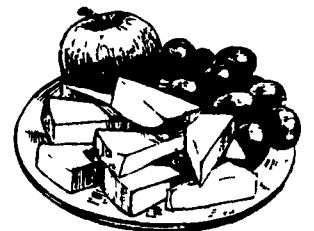
- ½ cup flour
- ¼ teaspoon baking powder
- ½ teaspoon baking soda
- 1½ cups quick oats
- ¾ cup flaked coconut

Spread half of dough on each of two 12-inch pizza pans, leaving ½ -inch around the rim for the cookie to expand. Sprinkle with toppings and bake at 350 degrees for 13-15 minutes. Cool in pan cut into wedges to serve.

Toppings: (this amount is for the two pans)

- ½ cup butterscotch chips
- ½ cup chocolate chips
- ½ cup chopped nuts
- ½ cup chocolate coated pieces (M&M's)
- ½ cup coconut

Eileen Murphy  
Pa. Alternate Dairy Princess



# New Weigh Of Life

SPRINGFIELD (Delaware Co.) — Looking for a program that helps you make healthy food choices resulting in permanent weight loss? "My New Weigh of Life" has been developed by Nutrition Specialists at Penn State University and is based on the most current research into theories of obesity, weight loss and coping (relapses) plans. Most participants lose 1/2 to 2 pounds a week. This 12-week program will teach you how to cut calories, increase your activity level and improve your nutritional status without giving up all of your favorite foods. Classes will be held at Delaware County Cooperative Extension, 20 Paper Mill Road, Smedley Park, Springfield.

The daytime session will be run on Wednesday mornings from 10-12 noon beginning February 4. An evening session will begin on the same day from 6:30 - 8:30 p.m. A \$65. registration fee will include a workbook of supporting materials. Preregistration is required. Call (610) 690-2655 for registration and questions.