



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** — Laura Smith, York, would like to know if anyone has a peanut butter pie recipe.

**QUESTION** — J. Martin, Shippensburg, wants recipes for glazed apples and cranberry in a sweet sauce like the one Stouffers makes and for broiled crab cake similar to that served at the Country Oven.

**QUESTION** — Shirley Horning, Stevens, wants a recipe to make pita bread like that served at Wendy's Restaurant. The bread is moist and not dry like the pita pockets sold in supermarkets.

**QUESTION** — Mrs. Lloyd Stietz, Fairfield, requests a recipe for rolled sugar cookies, that is like a hard cookie that is good for dunking in coffee.

**QUESTION** — Valerie Miller, Honesdale, is looking for a recipe for pork tongue souse that tastes similar to John F. Martin's brand. She would also like a recipe for pork roll.

**QUESTION** — Marian Herman, Quakertown, is looking for a scrapple recipe made with buckwheat flour to make in a small batch such as five pounds.

**QUESTION** — A reader attended a wedding reception in Waldorf, Maryland, where they served Chicken Chesapeake, a boneless, skinless, chicken breast flattened and breaded. She thinks it was rolled up with a crabmeat stuffing and baked in a light cream sauce. Does anyone have the recipe?

**QUESTION** — A faithful reader wants a recipe to make potato donuts like those sold at the state Farm Show.

**QUESTION** — Carpolyn Stear, Home, would like a pancake recipe that tastes similar to that served by the Perkin's restaurant chain. She has bought their packaged mix, but doesn't think it tastes at all like those they serve. She also would like pancake recipes that taste like those served by other restaurants. What is the best substance to use on the griddle to get nice even brown pancakes? She'd also like other information and cooking techniques for pancakes.

**QUESTION** — D. Allgyer, Ronks, would like a recipe for macadamia nut cookies.

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

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

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

**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** — 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.

## Food Industry Conference Is April 15-16

UNIVERSITY PARK (Center Co.) — Penn State's College of Agricultural Sciences and its Department of Food Science, with support from the Food Industry Group, are sponsoring a statewide conference, "The Food Industry; Pennsylvania's Opportunities for the new

Millennium," April 15-16 at the Eden Resort Inn and Conference Center in Lancaster.

The conference is designed to explore new perspectives in marketing, food processing and product development. The goal of the event is to develop contacts and form partnerships

among Penn State and the food industry, state agencies and business assistance programs.

"The food industry and universities are facing new challenges into the 21st century," says Arun Kilara, professor of food science and program co-chair. "The conference will help the food industry and Penn State adapt to changing consumer trends, new marketing strategies and new processing technologies."

The conference begins April 15 at 10 a.m. with a presentation on food industry trends by John Lord, professor of food marketing at St. Joseph's University. At 11:45 a.m., Milton Hallberg, Penn State professor of agricultural economics, will speak about how the food industry uses raw materials. At 1:30 p.m., Vic Knauf, a scientist at Calgene, will lecture on the effect biotechnology might have on the food industry. David Geise, president of Furman Foods Inc., will talk about the challenges of traditional food processing.

The afternoon lectures will end with presentations by Robert Beelman, professor of food science; Ramaswamy Anantheswaran, associate professors of food science; and Doug Peck, a packaging expert for International Home Products Inc. At 3:05 p.m., Beelman will talk about the challenges facing industries that minimally process foods. At 3:45 p.m., the session centers on packaging processed foods. Anantheswaran will talk about flexible packaging and Peck will give a presentation on semi-rigid packaging.

At 5 p.m., there will be a two-hour poster and exhibit session detailing the latest research, education and outreach initiatives from Penn State, as well as from state agencies and state business assistance programs.

The conference's keynote speaker is John Connor, professor of agricultural economics at Purdue University. His 8 p.m. talk is titled "Food Processing An Industrial Powerhouse in Transition." Connor has written four books, including "Food Processing: An Industrial Powerhouse in Transition" in 1996. His research centers on the business organization and economic performance of food processing industries.

The April 16 program opens at 8 a.m. with a session focusing on processing foods for the food service industry. Bernie McGorry, business marketing manager for Hershey Pasta and Grocery Group, will speak on trends and requirements in the food service industry.

The registration fee for the conference is \$100 per person, which covers all materials and meals. The deadline for registration is April 1.

Those interested in attending can reserve rooms by calling the Eden Resort Inn and Conference Center at (717) 569-6444. The group rate is \$79 per room per night for single or double occupancy. Reservations should be made by March 25 to receive the reduced group rate.

To register for the conference, call the Office of Conferences and Short Courses at (814) 865-8301.

**ANSWER** — For Charles Robbins, Idaho, who wanted a Polish recipe Keeshka, here are two from Ms. Messina, Briarcliff Manor, N.Y.

### Keeshka

3 pounds pork steak  
2 pounds coarse buckwheat grits  
½ teaspoon rubbed marjoram  
Salt and pepper

Chop meat into coarse bits. Cover with water and boil until tender. Add salt, pepper, and marjoram. Wash the buckwheat grits, cover with the liquid from cooked meat, and steam in double boiler for 30 minutes. Combine the two mixtures. If you have sausage casings, stuff the mixture into the casings. It will keep well in a mold in the refrigerator. Heat before serving.

### Dark Keeshka

4 pig's feet, split  
2 pound pig's snouts  
1 pound pork steak  
1 onion  
4 whole black peppers  
1 tablespoon salt  
3 pounds pork liver  
5 pounds coarse buckwheat grits  
6 large onions  
1 tablespoon ground allspice  
2 tablespoons ground marjoram  
Salt and pepper  
1 pint fresh pig's blood

Cover with hot water the first six ingredients and cook until tender. Scald liver, save the liquid from liver and add it to the pork stock. Remove meat from bones and put through food grinder. Chop the six onions and put into hot stock. Wash buckwheat grits and add to liquid. Cook slowly for 30 minutes. Add chopped meat and liver and remaining spices. Salt and pepper to taste. Continue to cook slowly until the grits are tender. If mixture becomes dry, add meat stock or water. When grits are tender, remove from fire and cool. Add blood and mix well. Stuff into casing, tie at intervals to make sausages and cook slowly in boiling water for 20 minutes. If you do not have casings, kishka will keep well in loaf pans. Serve either hot or cold. To heat, slice and fry in butter until golden brown on both sides. Makes about 12 pounds sausage.

**ANSWER** — Here's a completely different recipe for the request for Fuzzy Navel Cake. Thanks to Mary Keeler, Seven Valleys, for sending what she writes "is a most delicious cake."

### Fuzzy Navel Cake

#### Cake:

¾ cup butter  
1½ cups sugar  
2 eggs  
1½ teaspoons vanilla  
2½ cups flour  
2½ teaspoons baking powder  
¾ teaspoon salt  
1½ cups milk

#### Peach filling:

1½ cups diced peaches  
3 tablespoons cornstarch  
½ cup sugar

#### Icing:

2 3-ounce packages instant vanilla pudding  
3 cups heavy whipping cream  
1 tablespoon grated orange peel

#### Additional ingredients:

¾ cup peach schnapps  
Mandarin orange sections, drained  
Peach slices

1 cup finely chopped pecans, toasted and cooled

**Cake:** Beat butter, sugar, vanilla, and eggs. Add dry ingredients to the creamed mixture alternately with milk. Blend well.

Pour into 2 9-inch greased cake pans. Bake at 325 degrees for 30-35 minutes or until cake tester comes out clean. Cool.

#### Peach filling:

Cook in small saucepan over medium heat until thick. Cool completely.

**Icing:** Beat pudding. Cream and grated orange rind until thick and spreadable.

To assemble torte cake layers (cut each layer in half horizontally). Put half layer on serving plate. Brush with peach schnapps. Put on ½ cup peach filling. Top with other half cake. Continue to stack other layers ending with cake.

Spread icing on sides and top. Decorate with orange slices and peaches. Press nuts along lower edge.

(Turn to Page B9)