



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 — Frank Cimino, Kulpmont, wants a recipe for sausage balls. He writes that he was on a bus trip to Baltimore, Md., to a football game a couple months ago and a lady from the Lancaster area had made several bags of delicious sausage balls with jalapeno pepper pieces. He tried to get the recipe from her, but she would not disclose it because the recipe has been in the family for a long time. Frank's mouth is watering for a sausage ball. Can anyone help him out?

QUESTION — Leona Hartzler, Burlington, W.V., is looking for a recipe called Aunt Annie's soft pretzels.

QUESTION — Shirley Jean Ash, Bridgeport, W.V., would like a recipe for Southwestern Vegetable Soup that tastes like that served at Shoney's Restaurant. She writes that it's the best she ever tasted, although she's been back to the restaurant several times and they didn't have it.

QUESTION — Sally Reinaehl, Vailey View, writes that she is having difficulty making bread that is light and airy. She uses a recipe from the yeast cookbook. Is it the recipe or something she should be doing differently?

QUESTION — Stacy Holmes, Peach Bottom, is requesting a recipe for making homemade cheese out of goat's milk. She would also like other recipes, except yogurt, for using goat's milk.

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 — Valerie Miller, Honesdale, is looking for a recipe for pork roll.

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

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.

ANSWER — Thanks to several readers for sending in recipes in answer to Ruth Ann Greathouse's request for Communion bread. Here is an unusual one that Naomi Becker writes is very tasty.

Oatmeal Crackers

- 1 pound oatmeal
- 2 tablespoons honey
- 2 cups water
- 1 teaspoon salt
- 1 cup ground nuts

Mix together water, ground nuts, and honey; knead in oatmeal. Work the dough thoroughly for 10 minutes and roll out until it is about 1/8-inch thick. Cut into pieces 1 inch wide and 2 inches long. Bake until they are dry all through but not too brown.

ANSWER — Laura Smith, York, wanted to know if anyone has a peanut butter pie recipe. Thanks to Mary Lockard, Columbia, for sending a recipe.

Peanut Butter Pie

- 3 ounces cream cheese, room temperature
- 1/2 cup peanut butter
- 1 cup confectioners' sugar
- 1 cup milk
- 1/2 package instant vanilla pudding

Mix together and fold in 9-ounce package of whipped topping. Pour in graham cracker crust and freeze until ready to eat.

Here are two more from a Peach Bottom reader:

Peanut Butter Pie

- 2 packages (3-ounces each) cook and serve vanilla or chocolate pudding
- 4 cups milk

- 1/2 cup creamy peanut butter
- 3/4 cup confectioners' sugar
- 9-inch pie shell, baked
- Whipped cream

In a saucepan, cook pudding and milk until thickened and bubbly. Cool slightly. Cut peanut butter into confectioners' sugar until small crumbs form. (Peanut butter consistency may vary. Add additional confectioners' sugar if necessary). Set aside about 2 tablespoons of crumbs. Sprinkle remaining mixture into pie shell. Pour pudding over crumbs. Chill until set. Top with whipped cream; sprinkle reserved crumbs on top.

Peanut Butter Pie

- 2 1/2 cups milk
- 1/2 cup sugar
- 2 tablespoons corn starch
- 2 tablespoons flour
- 3 egg yolks, beaten
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 9-inch pie shell, baked

Put milk in saucepan and sprinkle in sugar. Bring to a boil without stirring. Combine remaining ingredients and add slowly to hot mixture and bring to a boil. Cool.

Crumbs:

- 1/2 cup peanut butter
- 3/4 cup confectioners' sugar

Put 3/4 cup crumbs on bottom of pie shell. Pour cooled mixture in and put remaining crumbs on top.

ANSWER — Elaine Bowes, Loganton, wanted a recipe for Wedding Soup. Thanks to Rosemary Mattinz, Kersey, for one that she said is very good.

Italian Wedding Soup

Step 1:

- 1 large stewing chicken
- 3 carrots, diced small
- Parsley
- Salt and pepper to taste

Step 2:

- 1 pound ground beef
- 2 eggs
- 2 tablespoons Romano cheese
- Parsley
- 3 to 4 slices day-old bread

Mix meatball mixture and roll into tiny balls, the size of marbles. Place on cookie sheet and bake in 350 degree oven until brown. Add meatballs to the soup. Happy cooking!

ANSWER — Jeannie Donaldson, Port Murray, N.J., recommends "On Food and Cooking—The Science Lore of the Kitchen," by Harold McGee. As the title suggests, it's a chemistry class and very fascinating. It's a Collier book by MacMillan Publishing. If you can't find it in the bookstore, use this "ISBN" number to order it. ISBN0-02-034621-2.

ANSWER — Valerie Harlan, Parkesburg, wanted a recipe for "real red taffy apples" with taffy that pulls away not the crackle type. Thanks to Stan Kitchen, Dallas, for sending the following recipe varieties.

Candy Apples On A Stick

Wash and polish apples. Remove stems and blossom end. Push skewers well down into stem end. Set aside while preparing syrup. When syrup is ready, dip apples in one at a time, twirling around so as to completely cover apple. Place on a buttered plate or wax paper to cool and harden. Use any of the following syrups:

Bright red: Mix together 3 cups sugar, 1/4 teaspoon cream of tartar, 1/4 teaspoon salt, 1 cup water, and a few drops red food coloring. Boil rapidly until syrup forms a rather brittle thread when it is dropped in cold water. Do not stir while cooking. Remove from heat and dip apples.

Caramel #1: Combine 1 cup sugar, 1/2 cup light corn syrup, 1 large can sweetened condensed milk, and pinch of salt. Cook together until mixture forms a soft ball when a little is dropped in cold water. Remove from heat; add 1 teaspoon vanilla. Dip apples.

Caramel #2: Melt one pound caramels in the top of a double boiler over boiling water. Add 2 tablespoons water and blend. Remove from heat and dip apples.

For variety: Apples may be dipped in chopped nuts, shredded coconut, or crisp rice cereal immediately after being coated with syrup.

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Agri-Tourism Offers Promise

HONESDALE (Wayne Co.) — There are a growing number of farmers who are tapping consumer interest in farm-based recreation and hospitality in northeast Pennsylvania.

Farm-based bed and breakfast operations have a long history in Pennsylvania, and opportunities exist for those with the right skills and resources.

The key to starting a successful agri tourist enterprise is to understand the management challenges before welcoming your first guest.

In order to help farm families learn about the promise and pitfalls of starting an agritourist business, Wayne County Cooperative Extension will be co-hosting an all-day workshop called Agricultural Alternatives at the Honesdale High School on March 14.

This educational workshop is aimed at farmers, landowners, and entrepreneurs interested in exploring alternative agricultural enterprises for their land and farms. Speakers will address topics such as small business development, agritourism, alternative livestock and crops, as well as setting up food processing businesses. The event is a collaborative effort between Penn State Cooperative Extension, the Wayne County Conservation District, and Pocono Resource and Conservation District.

The workshop's featured speaker will be Duncan Hilchey, a agricultural development specialist with Cornell Cooperative Extension, who will discuss agritourism opportunities and challenges. Hilchey has written extensively on farm-based recreation businesses, direct marketing, and small-scale food processing enterprises. His presentation will cover key management issues and concerns in starting and maintaining a successful agri tourism enterprise, including marketing safety, insurance, and profitability.

Those interested can register by contacting the Wayne County Cooperative Extension office at (717)253-5970. The workshop costs \$10 and this includes a buffet lunch and handout materials.

To register by mail, send your name, address, phone number, and a check payable to extension special account to Agricultural Alternatives Workshop, Wayne County Cooperative Extension, 925 Court Street, Honesdale, PA 18431.



Cows 'R Us 4-H Dairy Club

The Cows 'R Us 4-H Dairy Club in Northeastern Lancaster County will hold its reorganizational meeting on Saturday March 7, at 7:30 p.m., at the home of Tom and Dale Smith. All youth between the ages of 8 and 18 who are interested in joining the club, should contact Tom and Dale Smith at (717)336-0553 or Gerald Boyd at (717)626-0506.