

# Cook's Question

(Continued from Page B8)

**ANSWER** — D. Algyer, Ronks, wanted a recipe for macadamia nut cookies. Thanks to Jeanne Kenna, Ottsville, for sending a recipe.

## White Chocolate Macadamia Nut Cookies

1 1/4 cups flour  
 1/2 cup butter, softened  
 1/2 cup brown sugar  
 1/4 cup granulated sugar  
 1 teaspoon vanilla  
 1/2 teaspoon baking soda  
 1/2 teaspoon salt  
 1 egg  
 1 tablespoon water  
 6-ounces white chocolate, coarsely chopped  
 7-ounce jar macadamia nuts, coarsely chopped

In a large bowl, combine flour, butter, sugars, vanilla, baking soda, salt, egg, and water. Beat with mixer on low speed until blended. Stir in white chocolate and nuts. Drop mixture by tablespoonsful, about 2-inches apart onto ungreased cookie sheets, and flattend slightly. Bake at 375 degrees for 10-15 minutes until lightly browned. Remove from baking sheets and cool on wire racks.

Yield: 2 1/2 dozen.

**ANSWER** — Jeanne Kenna sent her favorite recipe for Italian Wedding Soup for Elaine Loganton.

## Italian Wedding Soup

Meatball ingredients:

1 1/2 pound ground round  
 Salt and pepper  
 1/2 cup dry bread crumbs or corn flake crumbs  
 1 egg  
 1/2 cup finely minced onion  
 Minced parsley  
 Evaporated milk to moisten

Additional soup ingredients:  
 5-6 quarts defatted chicken broth (canned or homemade)  
 2 10-ounce packages chopped spinach  
 1/2 cup pastina (pasta)  
 1/2 pound romano cheese  
 Boiling salted water

For meatballs: Preheat oven to 350 degrees. Mix meatball ingredients together. Form into very small meatballs. Place on parchment lined 15x10 baking pan. Bake at 350 degrees for 20-25 minutes or until done. Drain excess fat. Meanwhile, pour chicken broth into a large stockpot or soup pot. In separate pot, cook spinach according to package directions. Drain very well. Add to chicken broth. In separate pot, cook pastina in boiling salted water until done, but still firm, about 6 minutes. Drain well. Add cooked pastina along with meatballs to chicken broth. Adjust seasonings according to taste. Heat through. Finely grate romano cheese into hot broth, stirring at intervals until cheese melts. Ladle into bowls. Serve with extra grated cheese, if desired. Great with crusty bread and crisp green salad. Enjoy.

**ANSWER** — Pam Laubach wanted a recipe for chewy sugar cookies. Thanks to Donna Graver, Bernardston, MD, for sending a recipe, which she cut out from this column several years ago. Donna writes that it is a hard and chewy cookie that is easy to make and tastes very good.

## No Roll Sugar Crinkles

1 cup butter  
 2 cups granulated sugar  
 2 eggs  
 1 teaspoon vanilla  
 2 1/2 cups flour  
 1 teaspoon cream of tartar  
 1 teaspoon baking soda  
 1 teaspoon salt

Cream butter and sugar. Beat in eggs and vanilla. Sift together flour, cream of tartar, baking soda, and salt. Add to mixture. Chill 2 hours or overnight, form into balls, roll in sugar, place on cookie sheets, put 2 to 3 drops water on top of each ball (can use a small medicine dropper or teaspoon). Bake at 350 degrees until edges are lightly browned.

**ANSWER** — Thanks to Eileen Greenaway, Somerville, N.J., for sending several recipes.

## Chicken Croquettes

2 cups chopped cooked chicken  
 4 tablespoons chopped mushrooms  
 1 teaspoon salt  
 1/2 teaspoon black pepper  
 1 teaspoon parsley  
 Fine bread crumbs  
 1/2 teaspoon onion juice  
 1 tablespoon lemon juice  
 2 tablespoons shortening  
 1 tablespoon flour  
 1 cup milk or cream  
 4 eggs

Combine chicken, mushrooms, salt, pepper, parsley, and the onion and lemon juices. Make a white sauce with the shortening, flour, and milk or cream. Cook three minutes then stir in two of the eggs, beaten until light. Remove from heat immediately and pour into a greased flat dish and refrigerate for an hour or so (the colder the better it will handle). Shape into cutlets and sprinkle both sides of each cutlet with fine bread crumbs. Beat the other two eggs in a deep dish. Dip cutlets into eggs then into crumbs. Fry in deep fat from two to five minutes. Serve with mushroom sauce.

Mushroom sauce:

2 tablespoons shortening  
 1 tablespoon flour  
 1/2 cup cream  
 1/4 teaspoon black pepper  
 1 teaspoon salt  
 1/2 cup boiling water  
 2 cups mushrooms

Make a sauce of the shortening, flour, and cream. Stew mushrooms in the boiling water until tender and add, without draining to the cream sauce. Canned mushrooms may be used, if desired.

# Vendors Needed

WESTMINSTER, Md. — Purchase a piece of the past at The Antique/Collectible Show & Sale, scheduled for Sunday, June 7, from 9 a.m. to 4 p.m. at the Carroll County Farm Museum. The Farm Museum is a facility of the Recreation and Parks Department. Admission to the Antique/Collectible Show & Sale and the Farm Museum is free for the day.

Want to be a vendor at the Farm Museum Antique/Collectible Show and Sale? Vendors are now being accepted for this event. Interested dealers should contact Jean Scott at the Museum at (410)848-7775 or (410)876-2667 now to secure a contract. The fee for a 24'x24' space is \$25. After May 1, space fee is \$30.

Stroll through the grounds and relax in the Victorian atmosphere of the Farm Museum. Enjoy the delicious food which will be for sale. While visiting the Antique/Collectible Show, be sure to visit the Museum Farmhouse, which will be open for tours. The display case in the Farmhouse will feature "Moo...velous Milk Collectibles," a collection of milk bottles, dairy-related items, cow figures, advertising memorabilia and local dairy items from 1920 to the present. The bowfront china closet located in the dining room of the Farmhouse will feature a collection of vintage footwear, shoes from the Museum collection. The Living History Center will feature artisans demonstrating their skills as they were performed in the 1800s. The Living History Center features a veterinary surgeon's office, almshouse room, summer kitchen and other exhibits. The transportation and farm implement exhibit and one-room schoolhouse buildings will also be open. The General Store will be open and offers nostalgic items, nickel candy and souvenirs. No alcohol or pets, please.

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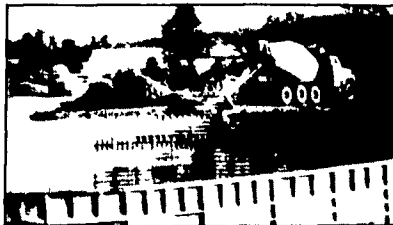
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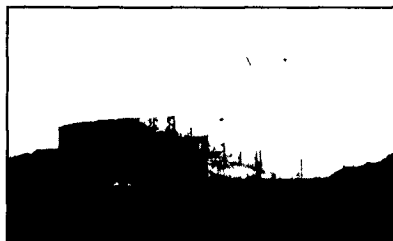
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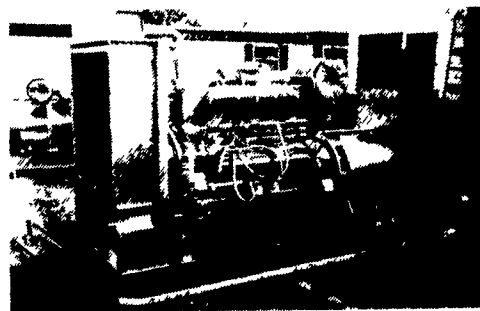
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