

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.

**ATTENTION** — Surprise your mother, wife or grandmother by sending one of her recipes to be included in a special tribute to mothers in the May 9th issue. Include a few sentences about her and a picture if you have one. Make sure that you include your name. Your complete address must be included if you want the picture returned. Submissions must be received in our office by May 4 to be included. Send the information to Lancaster Farming's Mothers' Day Tribute. Attention Lou Ann Good, P.O. Box 609, Ephrata, PA 17522.

**QUESTION** — A reader would like to see more recipes for soft Dutch handrolled pretzels, for bagels, and for the brezel.

**QUESTION** — Tiffany Lebo would like to find a recipe for doughnuts made with buttermilk.

**QUESTION** — L. Martin, Dalmatia, wants a recipe for making tartar sauce.

**QUESTION** — L. Martin, Dalmatia, asks if most cake recipes can be used for baking in a jar. Are there certain adaptations necessary?

**QUESTION** — Dawn Krenner, Bloomingburg, N.Y., wants Hungarian recipes for entrees, sides, breads, desserts, etc.

**QUESTION** — Cindy Pudliner, New Florence, is looking for a recipe for porcupine balls that taste like her grandmother used to make. She believes they contained ground pork, maybe simmered in beef broth and it had a mustard sauce that went over them.

**QUESTION** — Madeline Van Leuven, Mantura, N.J., is a cake baker and has lots of requests for diet cakes. She would like a recipe for a good moist yellow cake and one for chocolate that is suitable for people on diets.

**QUESTION** — A reader would like a recipe for apple pie filling made with corn starch, sugar, and cinnamon. She also would like a recipe for raisin sauce to pour over ham.

**QUESTION** — Grace McLenithan, Cambridge, N.Y., wants a recipe to make "swishal," that she thinks includes cider vinegar and molasses.

**QUESTION** — N.E. Koons, Lebanon, would like a recipe for fortune cookies and the instructions for inserting the paper inside.

**QUESTION** — Fae Koppenhaven, Hegins, wanted a recipe for baking cake in canning jars.

**QUESTION** — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey bologna.

**QUESTION** — Donna Cleveland, Wellsboro, would like good diabetic recipe for peanut butter cookies and other diabetic dessert recipes.

**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** — E. Beaver, Ringtown, would like recipes to cook red beets and its leaves.

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

**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** — Here's another spinach recipe for Bonita Martin, Lebanon. Thanks to L. Martin, Dalmatia, for sending it.

#### Savory Spinach

2 pounds fresh spinach or 18-ounces frozen  
 ½ cup milk  
 1 tablespoon flour  
 5 slices bacon  
 ½ teaspoon rosemary, crumbled  
 ½ teaspoon nutmeg  
 ½ teaspoon salt  
 1 chicken bouillon cube, well mashed

Cook spinach 5 to 10 minutes until tender. Drain well. Shake together milk and flour in a batter shaker. Stir batter into spinach until thickened. Fry bacon until crisp. Drain, crumble and add. Stir in remaining ingredients until blended.

**ANSWER** — Stacy Holmes, Peach Bottom, requested a recipe for making homemade cheese out of goat's milk. She also wanted recipes, other than yogurt, for using goat's milk. Thanks to Pam Green, Woodstock, Va., for sending recipes. Pam recommends two recipe books that she often uses: "Goats Produce Too!" which has great recipes for a super easy mozzarella cheese as well as other items made of goat milk, and "Cheesemaking Made Easy," great stirred curd cheddar! Both can be ordered from the Hoegger Supply Co. (1-800-221-4628) in Fayetteville, GA. Cheesemaking supplies can also be ordered through them.

#### Soft Goat Cheese

5 quarts whole goat milk  
 ½ cup cultured buttermilk  
 2 tablespoons diluted Rennet (dilution is 3 drops liquid rennet into ½ cup cool water)

Warm milk to 80 degrees. Stir in buttermilk, mix well, and add 2 tablespoons diluted rennet mixture. Stir well and cover. Let set at room temperature for 8-12 hours. The cheese is ready to drain when it looks like thickened yogurt. It sometimes will have a thin layer of whey floating on the top. Line a large bowl or colander with cheesecloth and scoop cheese into the cloth. Tie cloth and hang the cheese to drain for 6-8 hours. When the bag of curds has stopped dripping, the cheese should be the consistency of cream cheese. Use as desired—great seasoned with herbs or spices. Freezes well plain. Makes 1½ to 2-pounds cheese.

Here's a good seasoning mix to use with this type of cheese:

#### Western Ranch Seasoning Mix

2 tablespoons seasoned salt  
 2 tablespoons parsley flakes  
 1 teaspoon garlic powder  
 1 teaspoon black pepper  
 ½ teaspoon onion powder

Mix seasonings in a jar with a tight fitting lid. Shake well. Use to season soft cheese as desired.

**ANSWER** — Sharon Salvadore, Ringtown, wanted a recipe for farmer's cheese, which is pure white and usually shaped into a 12-inch cylinder shape. Thanks to a Dallas reader for writing that cheese recipes and procedures have been printed by the Federal's Government Cheese School for tax payers to learn the process right. The reader suggests Sharon go to her local library and request F.D.R.'s Set. Code of Federal Regulations and read the following: Milk Part 131 Subpart A, B, 131-110 through 131-206 Cheese's 131 Subpart A.D. 133-102 through 131-196. 133-155 mozzarella cheese scamorza cheese. 156 low moisture, 157, part skim, 158 low moisture part skim, 181 provolone cheese, etc.

**ANSWER** — Joanne Blokzeyl, Red Lion, sent this recipe, which had been requested by a reader.

#### Peanut Butter Chiffon Pie

Crust:

1 box graham cracker crumbs

Prepare crust as directed on graham cracker box, but do not bake. Set in refrigerator to set.

Filling:

8 ounces cream cheese

¾ cup powdered sugar

2 tablespoons milk

Beat together with milk until smooth (may need to add a bit more milk)

Add:

½ cup peanut butter

Beat again until smooth.

Add:

Fold in 16-ounce container of whipped cream topping. Pour into pie crust and refrigerate until set.

**ANSWER** — Recipes for French toast keep coming. Many are the same or similar to those already printed, but here is one from Leona Hartzler, Burlington, W.V. for A. Keller.

#### Baked French Toast

½ stick butter

½ cup brown sugar

Cinnamon

6 pieces bread

6 eggs, beaten

1 cup milk

Dash salt

Melt butter in bottom of 9x13-inch pan. Sprinkle brown sugar and cinnamon on top, lay bread in pan. Pour remaining ingredients on top, refrigerate overnight. Bake at 350 degrees for 45 minutes. Serve with syrup.



## Lancaster Society 14

The Farm Women Society #14 met on Jan. 21 at the home of Ruth Kreider for a time-out on a bleak winter day. Members enjoyed much pleasant chatter while preparing 55 pads for the Office of the Aging.

Lunch break was hosted by Helen Herr and Clara Rohrer.

New officers beginning a term are: president, Polly Stoltzfus; vice president, Gladys Esbenschade; and treasurer, Janet Leaman. Continuing as secretary is Mary Louise Landis. Response to Roll Call "What you do when you are snowed in?" almost made members wish for just such a day. Members became better acquainted with newest member, Jean Groff as she shared her life story.

Lunch of soup, salad, and dessert included a business meeting; and Bingo on Feb. 11 at Mill Stream Mottor Lodge. The Society voted to present a check of \$50 to the Farm and Home Center to help with expenses of its renovation project.

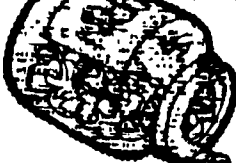
Since Society #14 has members residing at Landis Homes, the March 11 meeting was held in the Harvest View Bldg. Alma Barge, Anna Marie Groff, and Arlene Esbenschade were the hostesses who prepared refreshments.

Members were honored to have as guest speaker Catherine Leatherman, a former missionary and now a resident at the home. Her inspiring talk recounted her experiences and praise to the Lord for all He has done for her. One profound statement, "What we have and what we do does not make us superior to others."

Hostesses Caroline Stoltzfus and Mary Louise Landis served at the April 8 meeting in the home of Mildred Herr. Christ Home will be receiving 43 non-perishable food items from the members of Society #14. Featured speaker was Brandy Carson from the staff of Lancaster Unit of the American Cancer Society. Nutrition and staying active have much to do for the prevention of cancer and staying healthy in general. She had numerous informative hand-outs to help guide us to proper food intake. She also stressed the importance of mammograms for early detection of breast cancer. Ms. Carson is available to answer questions or help arrange for mammograms.

All Societies of Farm Women throughout the state will meet on May 12 for the Spring Rally at the Riveredge Restaurant in Reading, Berks County.

## HELP FOR A BUDGET HEADACHE



IN THE WANT ADS