



## 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** — Michele Powlison, writes that coming from New England, she misses the pickled tripe found in that area. It is one of her favorite foods and she misses it. Does anyone have a recipe to make pickled tripe like that found in New England?

**QUESTION** — L. Martin, Myerstown, is looking for a red beet jelly recipe that is light in color and tastes like a fruit flavor.

**QUESTION** — Joyce Shoemaker, Mount Joy, wants a recipe for refrigerator pickles.

**QUESTION** — Mrs. Ray Seidel, Lenhartsville, wants a recipe for Easter candy made with molasses and coconut and dipped in chocolate.

**QUESTION** — Mrs. H. Leppert would like a recipe for Apple Butter Pigs. Her grandmother baked them over 70 years ago when she was a small child. She doesn't know the ingredients, but remembers it was made from bread or pie dough, rolled out, spread with apple butter, rolled up, and baked.

**QUESTION** — Mrs. H. Leppert would like a recipe for Hot Milk Sponge Cake.

**QUESTION** — Karen Moyer, Portage, wants a recipe for cherry pie filling made in a jar. She asks if frozen cherries could be used instead of fresh.

**QUESTION** — Kathleen Hampford, Pottsville, is looking for an Oreo cookie pudding recipe that tastes like that served at Shady Maple Restaurant in Morgantown. She would also like the recipe for the sweet and sour meatloaf that they serve at the restaurant.

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

**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** — 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** — 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** — Grace McLenithan, Cambridge, N.Y., wanted a recipe to make "switchal," some discrepancies in the spelling appeared among the many readers who responded to the questions. Thanks to Michele Powlison for writing that her hus-

band's family has been making this drink for many generations. Michele writes that the family calls it switchal or ginger drink. They use their own maple syrup as a sweetener. She writes, "it is a drink that requires an acquired taste. It quenches your thirst, is very easy to make, and costs a lot less than purchased varieties."

### Ginger Drink Switchal

1 quart cold water  
 ¼ cup vinegar  
 ½ cup real maple syrup  
 ¼ teaspoon ground ginger  
 Mix well, add ice and enjoy.

Also, thanks to Ruth Archer, Englishtown, N.J., for sending a recipe she spells "switchel."

### Haymaker's Switchel

Combine 1 cup brown sugar  
 ½ teaspoon ginger  
 ½ cup molasses  
 ¾ cup vinegar  
 2 quarts water  
 Mix together ingredients. Add ice and chill.

Thanks to Carol Pretz, Middleburg, for sending a recipe that she calls sweitzl, also known as vinegar punch and as Harvesters' Drink.

### Sweitzl

1 cup cider vinegar  
 1 tablespoon molasses  
 4 tablespoons sugar  
 1½ quarts water  
 1 teaspoon ginger  
 Keep as cool as possible. The ginger keeps the stomach from chilling and from getting a headache.

**ANSWER** — Tiffany Lebo wanted a recipe for doughnuts made with buttermilk. Thanks to Marie Shelley, Richfield, for sending a recipe.

### Buttermilk Doughnuts

2 cups sugar  
 4 eggs  
 3 teaspoons baking soda  
 3 teaspoons baking powder  
 ½ cup melted shortening  
 1 teaspoon salt  
 2 cups buttermilk  
 8 cups flour  
 Roll, cut, and deep fry like other doughnuts.

Here's a recipe from Mrs. Ray Keeny.

### Yeast Doughnuts

2 packets dry yeast  
 1¼ cups buttermilk  
 5½ cups all-purpose flour  
 ¾ cup granulated sugar  
 ½ cup warm water  
 2 eggs  
 ½ cup butter, softened  
 2 teaspoons baking powder  
 2 teaspoons salt  
 Dissolve yeast in water in large bowl. Add buttermilk, eggs, 2½ cups flour, butter, sugar, baking powder, and salt. Blend 30 seconds on low speed on mixer, scraping sides and bottom of bowl. Beat 2 minutes on medium speed, scraping bowl again. Stir in remaining flour (dough will be soft and sticky). Knead 5 minutes on floured board, using as little flour as possible to handle. Grease dough. Set to rise until double in size, about 2 hours, in warm place. Roll and cut with doughnut cutter. Let rise again until about double in size. Heat oil to 365-370 degrees. Drop in several at a time. when brown on one side, turn and brown other side. Drain on a cookie rack or absorbent paper. Coat as liked with granulated or powdered sugar or glaze.

Here's another quick and easy recipe from Cindy Korver, Gettysburg.

### No Raise Potato Donuts

2 cups hot mashed potatoes (with butter and milk)  
 2½ cups sugar  
 2 cups buttermilk  
 2 eggs, lightly beaten  
 2 tablespoons butter, melted  
 2 teaspoons baking soda  
 2 teaspoons baking powder  
 1 teaspoon ground nutmeg  
 ½ teaspoon salt  
 6½ -7 cups all-purpose flour  
 Cooking oil  
 In large bowl, combine potatoes, sugar, buttermilk, and eggs. Stir in butter, baking soda, baking powder, nutmeg, salt, and enough flour to form a soft dough. Turn into a lightly floured surface. Roll out to ¼ -inch thickness. Cut with 2½ -inch floured cutter. In an electric skillet, heat 1-inch oil to 350 degrees. Fry the doughnuts for 2 minutes or until browned. Place on paper towels or brown grocery bags. Glaze while warm.  
**Glaze:**  
 2 cups powdered sugar  
 1 teaspoon vanilla  
 ¼ cup milk  
 Makes 4 dozen.

## Tribute

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Donna Collins is the mother of Marie and Dustin Collins of Peach Bottom.

### DROP SAND TARTS

1 pound butter, softened  
 3 cups sugar  
 2 eggs  
 4 cups flour

Cream butter and sugar, then add eggs and flour, one at a time. Drop by half teaspoonful. Bake at 350 degrees for approximately 5-8 minutes. For thinner, crispier cookies, pat to flatten when on cookie sheet.

### Reasons We Love Our Mother

*We love her lunches she packs. We love that our mother helps us with our homework and helps in our classroom.*

*We love that she cleans our clothes for us.*

*We love her because she is a good cook.*

*We love her advice that she gives us when we are in hard times.*

*We love her because of her personality. But very importantly, we love her because she is our MOM!*

Marie and Dustin Collins  
 Peach Bottom



Daune Kilgore is Mom-Mom to Joshua and Kyle Miller.

### WHITE MOUNTAIN ICING

1 cup sugar  
 1 teaspoon vinegar  
 1 teaspoon vanilla  
 ½ cup water  
 2 egg whites

Boil sugar, water, and vinegar until it spins a thread from a spoon 6- or 8-inches long or tested in a cup of cold water it will form a soft ball.

Beat egg whites until they hold a peak. Add sugar syrup gradually and vanilla. Beat until it holds shape.

Spread on cooled cake immediately. For a special touch, you may sprinkle with coconut and at Christmas, garnish with a sprig of holly.

*Our Mom-Mom, Daune Kilgore keeps our family together by having supper for the whole family every Sunday evening. One of our favorite desserts is Angel Food Cake frosted with White Mountain Icing.*

Joshua and Kyle Miller

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