

# Tornado Cleanup



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** — Cindy Barta, N. Jackson, Ohio, writes that she made quince jelly last fall. It was her first attempt at making jelly. Some of the jelly turned out fine and jelled nicely. But one batch did not gel. She had read that quince has natural pectin and did not use any pectin in the recipe, which did not call for any. She would appreciate any help or recipe that will make this type of jelly gel.

**QUESTION** — A Snyder County reader would like a recipe for white chocolate mousse cake.

**QUESTION** — E. Beaver, Ringtown, wants to know if fresh asparagus is better frozen or canned. She would like tips on how to freeze and can asparagus.

**QUESTION** — A faithful reader would like a recipe for a sauce to make stir fry.

**QUESTION** — Marian Harman, Hughesville, would like a recipe for cherry pig, which she thinks is made with bread dough and fresh cherries.

**QUESTION** — Elaine Fyock, Windber, writes that a recipe for oven pickles processed in the oven at a low temperature and left set overnight appeared in this column last year. She mislaid the recipe and would like it. Did anyone clip it out? Please send it in.

**QUESTION** — Doris Bobb, Muncy, would like a recipe that had appeared in this paper last year for rhubarb peach jam. Did anyone clip the recipe to which she is referring?

**QUESTION** — A reader is looking for recipes to use frozen or home canned plums.

**QUESTION** — G. Benner would like a recipe for corn chips.

**QUESTION** — Karen Kinnaine, Shartlesville, wants a recipe for no-fail fudge made with cocoa. She also wants a recipe for Dutch apple cake, a 1950s recipe from the Gold Medal Flour sack.

**QUESTION** — Betty Groff, Leola, would like a recipe for raisin sponge pie.

**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** — A reader wants recipes for bagels and for the brezel.

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

**ANSWER** — A reader wanted to know how to use excess watermelon in the summertime. Thanks to Mrs. Joyce Weaver, Mohnton, and to J. Gehman, Newburg, for sending recipes.

### Strawberry Watermelon Slush

- 2 cups cubed, seeded watermelon
- 1 pint fresh strawberries, halved
- ½ cup sugar
- ½ cup lemon juice
- 2 cups ice cubes

Combine first four ingredients in blender process until smooth. Gradually add ice, blending until slushy. Serve immediately. Yield: 5 servings.

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the grappled over the idea that history, could, so soon, be repeated.

Suddenly, the voices of doom were sounding warnings. A tornado was spotted in western Somerset county near the Westmoreland County border. Rapidly, it progressed towards southern Somerset County, skimming other communities as it moved. People raced to various shelters. Then, in full view it burst over Mount Davis . . .

Its fury upon contact exceeded, 48 hours earlier, the fierceness of its awful predecessor.

The town was barely spared as it proceeded from northwest to southeast of the town's borders, the lethal suction of its centrifugal winds tossing animals, houses, barns, trees like toothpicks

There were a total of 14 tornados in the tri-state area that night and Frostburg, Md., had tremendous losses.

The roadway most traveled

— Route 219 — was closed by fallen trees. Power lines were spun out of the area.

State transportation crews and volunteer firemen cleared medical facility was at stake and trained crews had virtually, no approach open to their utility poles.

About 200 individuals were refuged in the school's multipurpose room.

"The fear was felt, even in the darkness," recalled Yoder.

Clyde Stein, the school district maintenance supervisor, and his staff endured the stressful scenario. Earlier that day they had helped the experts to run temporary telephone lines for the disaster teams.

"Wednesday and Thursday were very stressful," Stein reported. "I had to make decisions about generators."

Then, sleeping arrangements for members of the National Guard, deployed after Governor Tom Ridge on Wednesday inspected and declared it a dis-

### Watermelon Refresher Punch

- 6 cups cubed, seeded watermelon
- 6 ounces frozen lemonade concentrate
- 6 ounces frozen orange juice concentrate
- 3 cups water
- 2 tablespoons sugar

Place watermelon cubes in blender or potato masher. Process until smooth. In 3-quart non-metal container, combine watermelon puree, juice concentrates, sugar, and water. Refrigerate until thoroughly chilled. Stir before serving.

**ANSWER** — Kathleen Hampford, Pottsville, wanted a recipe for sweet and sour meatloaf. Thanks to Joyce Weaver, Mohnton, for sending a recipe.

### Sweet & Sour Meatloaf

- 1½ pounds ground beef
- 1 cup dry bread crumbs
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 eggs
- 1 teaspoon minced onion
- 15-ounce can tomato sauce, divided

Topping:

- Reserved tomato sauce
- 2 tablespoons brown sugar
- 2 tablespoons vinegar
- ½ cup sugar
- 2 teaspoons prepared mustard

Mix together beef, bread crumbs, salt, pepper, and eggs. Add onion and half tomato sauce. Form into loaf in 9x5x3-inch pan. Bake at 350 degrees for 50 minutes. In saucepan, combine topping ingredients; bring to a boil. Pour over meatloaf. Bake 10 minutes more. Yield: six servings.

**ANSWER** — A Somerset reader wanted the following recipes: Tabbouleh and other Indian/Pakistani ethnic dishes from that part of the world. Also Greek food recipes using common ingredients, and a bread pudding that is like a custard/pudding and not like a "cake" bread pudding. Thanks to Josephine Matenus, Dallas, and Stan Kitchen, Dallas, for sending recipes.

### Tabbouleh

#### Armenian Cracked Wheat Salad

- 1 cup bulgur (cracked wheat)
- 2 cups boiling water
- ½ cup plus 2 tablespoons fresh lemon juice
- 1 cup chopped scallions
- 1 cup chopped fresh tomatoes or halved cherry tomatoes
- 1 cup chopped peeled cucumbers
- 1 cup minced parsley
- 3-4 tablespoons chopped fresh mint or 3 tablespoons crumbled dry mint
- 1 teaspoon salt
- ¼ teaspoon dried thyme
- ¼ teaspoon ground black pepper
- ¼ cup olive oil
- Romaine lettuce leaves for garnish

Combine the bulgur, boiling water, and 2 tablespoons lemon juice in a large mixing bowl. Let stand one hour. Drain thoroughly by placing in a colander and shaking until all the liquid is removed. Place the drained bulgur in a salad bowl. Add scallions, tomatoes, cucumber, parsley, mint, salt, thyme, pepper, oil, and one-third cup lemon juice. Stir to blend. Cover and chill thoroughly for several hours or overnight. Serve on bed of romaine lettuce. Serves 4-6.

aster area, had to be made by Stein. The military forces would expedite demolition of unsafe structures and the removal of rubbish and debris.

"We ran 24-hour shifts," said Stein, recapping the odd schedules that his crew including Sandy Bodes, worked.

Bodes, after Sunday was sleeping some three hours a night. "It went until Thursday before I got eight hours of sleep," he reported. That's when electricity was restored.

Meanwhile, scores of churches combined resources to feed workers in outlying districts around Salisbury.

Several ladies wrote menus and figured the mathematics for copious amounts of food. Contact person from participating congregations asked people in their own church to sign up for requested dishes on specific days.

Drivers were enlisted to deliver food and supplies.

Ideally situated halfway between Salisbury and St. Paul, the Mountain View Christian Fellowship was chosen as the food service headquarters. Unplanned, the Mennonite Disaster Service was also there.

MDS relayed information to the industrious women. The men they served were rebuilding barn after barn. Approximately 22 were destroyed and, for too many, staying in the business of agriculture had already been a struggle for the owners.

Piney Run Farm, owned by Bill Mast, reportedly was unique in that barns were lost to both tornados.

Pat Hipple, Lycoming County's Emergency Services coordinator, a 10-year employee of the Red Cross, was the Salisbury disaster's service center manager.

"This is my first disaster outside my home territory," she reported, explaining that under Pennsylvania law, public school buildings can be used for mass care.

"The people have been wonderful," observed Hipple, "and very cooperative."

The Salvation Army was located in the borough building.

Yoder and Foxwell who, because hands and hearts were needed, said as long as a need continues to exist, they will man their posts. And others loyally assist them.

A nice return for their labors has been to meet the many volunteers that have passed through the cafeteria food lines.

"We have made a lot of really nice friends," they said.

Foxwell expressed pride in the Salisbury-Elk Lick graduating class which, when the first tornado broke loose, was on its senior trip. Seeing, upon their return, a hometown in shambles left the teenagers flabbergasted.

Their commencement on June 7 took a historic turn. The class accepted Meyersdale Area High School's invitation to use its auditorium since the one in their own school was unusable.

"I have pride in the kids who are the future, who graduated at the neighboring school," said Foxwell. "It was a beautiful service," she added.

Gary Foxwell is her husband.

Yoder is married to Richard Yoder, and their other children are Keith, 17, and Shari, 11.

"I think our kids will have some exhaustion (from the disaster experience) and need time to process what they've seen," the concerned Yoder said.