



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 — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled). Also, she has heard that hot peppers can be stored in an unsealed jar on the counter covered with oil to use as needed and then use the flavored oil afterwards. Can anyone verify that the hot peppers will not spoil?

QUESTION — A New York reader would like recipes to make condiments (ketchup, mustard, relish, etc.) and sauces such as steak, barbecue, and chili sauces.

QUESTION — A reader would like to know how to make your own baking powder, cake flour, etc.

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 jell.

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

QUESTION — A reader wants a recipe 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.

ANSWER — Michele Powlison wanted a recipe to make pickled tripe like that found in New England? Thanks to Sandy Sheffer, Glen Rock, for the following.

Pickled Tripe

For 1 fresh beef tripe:

- ½ gallon vinegar
- 1 cup brown sugar
- 1 tablespoon salt
- ½ teaspoon pepper
- 1 teaspoon celery seed

Put all together in jar and refrigerate.

Fried Tripe

Roll pieces of tripe in cornmeal and fry in 2 tablespoons of hot lard until nicely browned. Cover with sweet milk and let boil until a nice gravy is made.

ANSWER — Valerie Miller, Honesdale, wanted a recipe for pork roll. Thanks to Shirley J. Smith, Linden, for sending a recipe.

Pork Sausage Roll

- 2 pounds ground pork sausage
- 1 package taco mix
- 2 Robin Hood pizza dough mixes
- 4-ounces shredded mozzarella cheese
- Oregano and hot peppers

Brown sausage; drain grease. Add taco mix and water according to package directions. Simmer 30 minutes. Drain and cool. Make pizza dough mixes and roll out. Spread with cooled sausage and cheese. Sprinkle with oregano and hot peppers. Roll up like jelly roll. Bake at 375 degrees for 15 to 20 minutes. Grease well with oil before baking. Butter top while hot after baking. Makes two rolls.

ANSWER — G. Benner wanted a recipe to make corn chips. Thanks to a reader from Finger Lakes Region in New York for sending a recipe.

Corn Crackles

- ½ cup milk
 - 2 tablespoons shortening, melted and cooled
 - Dash Tabasco
 - 1 cup corn meal
 - ½ cup flour
 - ¼ teaspoon salt
 - ¼ teaspoon baking soda
 - Dash paprika
 - Salt for sprinkling
 - 1½ tablespoons butter, melted and cooled
- Combine milk, shortening, and Tabasco; blend well and set aside. In a mixing bowl, stir together cornmeal, flour, salt, soda, and paprika. Make a well in the center and pour the milk mixture into the well. Stir until dough forms a ball. Knead dough on a floured surface for 8-10 minutes or until smooth. Pinch off pieces of dough and roll them into small marble-size balls barely an inch across. Flatten each ball and roll it out paper thin with a rolling pin or repeatedly slap it from one palm to the other. Place on an ungreased cookie sheet and sprinkle with salt to taste. Bake at 350 degrees for 8-10 minutes or until golden. As soon as you remove from the oven, brush lightly with the melted butter.
Makes 2 dozen.

ANSWER — Karen Kinnaine, Shartlesville, wanted a recipe for no-fail fudge made with cocoa. Thanks to Eileen Greenaway, Somerville, N.J., for sending this recipe that she has been making since 1943 and it hasn't failed her yet.

Old-Fashioned Cocoa Fudge

- ¾ cups cocoa
 - 3 cups sugar
 - ¼ teaspoon salt
 - 1½ cups whole milk
 - ¼ cup butter
 - 1 teaspoon vanilla
 - 1 jar marshmallow cream
 - 1½ -2 cups chopped pecans (optional)
- Combine dry ingredients. Add milk and cook to soft ball stage (240 degrees), stirring constantly on low heat. Remove from heat and add remaining ingredients but do not stir. Let cool to lukewarm. Beat until it loses its gloss or begins to thicken. Pour into a well-buttered 9x13-inch pan. Cut into 1-inch squares. It can actually be cut while still warm.

Thanks to Josephine Matenus, Dallas, for sending this recipe.

Aunt Josie's Fudge

- 2 cups sugar
 - 1 cup brown sugar
 - 4 tablespoons cocoa
 - ¼ cup butter
 - ½ cup milk
 - ½ cup evaporated milk
 - Pinch salt
 - 1 teaspoon vanilla
 - 1 cup nuts
- Combine first seven ingredients in heavy sauce pan. Cook slowly to soft-ball stage. Remove from heat. Let cool for a few minutes, add vanilla and nuts. Beat until thickened. Pour into buttered 9x9-inch pan. Cool. Cut into squares.

Thanks to Joyce Weaver, Mohnton, for sending a recipe.

Velveeta Fudge

- ¾ pound velveeta cheese spread, cubed
 - 1 cup Parkay spread sticks
 - 6 squares Baker's unsweetened chocolate or 6 tablespoons butter and 1½ cup cocoa
 - 2 tablespoons light corn syrup
 - 2 pounds sifted confectioners' sugar
 - 1 teaspoon vanilla
 - 1½ cups chopped pecans (optional)
 - 1½ cups chopped peppermint candy (optional)
- Heat processed cheese spread, Parkay, chocolate and corn syrup in 3-quart saucepan on medium low heat, stirring occasionally, until mixture is melted. Gradually add chocolate to sugar in large bowl with electric mixer on medium speed until smooth. Stir in vanilla. Add nuts or candy if desired. Pour into greased 9x13-inch pan. Smooth with spatula. Cover. Refrigerate several hours. Cut into squares. Enjoy.

This fudge is not overly sweet and has a very smooth texture. It's well worth the effort!

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Summer Community Day: Something For Everyone

YORK (York Co.) — Summer Community Day, an all-day celebration of Summer at John Rudy County Park, has been entertaining people for the last 10 years with an amazing variety of activities, displays and events.

Summer Community Day takes place Saturday, July 11, at John Rudy County Park, from 10 a.m. to 5 p.m. The event features something for everyone.

Some of the things scheduled for this year's event include the following:

- Boating - susquehanna Canoe Shop and Mariners Choice will display their watercraft.

- Bingo - Three bingo sessions, at 10 a.m., 12 noon and 3 p.m. will take place.

- Reptiles - Two "herp" experts, Bill Styer of the Reptile Experience, and Bill Wright, of the North Museum, will demonstrate their reptiles, including snakes.

- Dogs/pets/horses—Two demonstrations, at 11 a.m. and 3 p.m., will be done by the Dog Training Club of York. Displays include those by York County Prison's K-9 Corps, Burkenhaus Kennels, Personalized Greyhounds, the York County SPCA. PAWS, the Shrewsbury 4-H Animal Learning Center and Northridge Equine.

- Helicopters, airplanes and skydiving—Skydivin' Place Skydivers of Hanover, will put on a demonstration at 2:30 p.m. and Dutch Country Helicopters will offer rides for \$20 per person. In addition, the Life Lion helicopter will be on display.

- History—The York County Industrial and Agricultural Museum and the Daughters of Union Veterans of Civil War will have displays.

- Astronomy—The York County Astronomy Club and York College of Pennsylvania will have astronomy displays

- Music/Entertainment—This includes Ronald McDonald of hamburger fame from 11 a.m. to 12 noon; Sadie Green Sales Ragtime Jug Band will perform at 12 noon and 3 p.m. Also, Larry Lerew will perform his caricatures from 12:30 - 2:30 p.m.

- Land preservation/conservation—The York County Conservation District and the York County Agricultural Land Preservation will have a display dealing with agricultural preservation. The York County Parks Discovery Center will share its message about how the Parks are working to maintain open spaces and public land for everyone. And the Pennsylvania Game Commission's Wildlife Conservation Officer Greg Houghton will have a wildlife display.

- Autos and Racing - Ron Grinestaff will show the NASCAR Sportsman Car, John Mackinson will show his spring car; Roadway Express trucking company will look at highway safety and Visual Reality will have a display of custom autos.

For more information on the event contact the York County Department of Parks and Recreation, 400 Mundis Race Road, York, PA 17402-9721, or call (717) 840-7440.