Cook's Question

(Continued from Page B8)

ANSWER — Karen Kinnaine, Shartlesville, wanted a recipe for Dutch apple cake, a 1950s recipe from the Gold Medal Flour sack. Thanks to Stan Kitchen, Dallas, for sending a recipe. He writes it was bought from Holland so I'm not sure this is what Karen wanted, but it sounds intriguing.

Dutch Apple Drop Cakes

11/3 cups flour

2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup sugar

1/2 cup milk

1 egg

teaspoon melted butter

2 large tart apples, chopped

Beat egg until light, add milk and dry ingredients which have been combined and sifted together. Add melted butter and chopped apples.

Drop by spoonfuls in hot, deep fat. Fry until light brown. Drain on brown paper.

ANSWER — Thanks to Josephine Matenus, Dallas, for sending this Indonesian recipe.

Indonesian Rice Salad

3 cups cooked, cooled, brown rice

1/2 cup raisins

2 scallions, chopped

1/4 cup toasted sesame seeds

1/2 cup thinly sliced water chestnuts

1 cup fresh mung bean sprouts

1/4 cup dry roasted cashews

1 large celery, chopped

Chopped fresh parsley to taste

Dressing:

% cup orange juice

1/2 cup safflower oil

1 tablespoon dark Asian sesame oil

3-4 tablespoons tamari sauce or soy sauce

2 tablespoons dry sherry

Juice of lemon

1-2 cloves garlic, minced

1/2 -1 teaspoon minced fresh ginger root

Salt and pepper to taste

Plum sauce for topping

Combine the salad ingredients in a serving bowl. Combine the dressing ingredients in a mixing bowl and whisk until blended. Toss together and top wiht plum sauce. Note: to toast sesame seeds, place them in a dry flat skillet over medium heat for 2 minutes or place in pie pan and heat in 350 degree oven, stirring often for 10-15 minutes until golden.

Variations: Add any or all of the following: ½ cup thinly sliced bamboo shoots, fresh raw snow peas, fresh pineapple chunks,

toasted unsweetened coconut. Serves 4-6.

ANSWER — A reader wanted recipes for bagels. Thanks to Fran Westfall, New Oxford, for sending a recipe.

Egg Bagels

4 to 41/2 cups flour

2 tablespoons sugar 1 envelope active dry yeast

21/2 teaspoons salt

11/4 cups very warm water

2 eggs

2 tablespoons oil

1 egg white beaten with 1 tablespoon water

In large bowl of electric mixer, stir together 11/2 cups flour, sugar, yeast, and salt; gradually beat in water, eggs, and oil; beat at medium speed 2 minutes. Add ½ cup flour and beat at high speed 2 minutes, scraping bowl occasionally. Stir in 2 or 21/2 cups flour. Turn out on lightly flored surface and knead until smooth and elastic, about 10 minutes (dough should be firm). Place in ungreased bowl and let stand in warm place away from draft 20 minutes or until dough begins to rise. Punch down, divide in half, and let stand 10 minutes. Roll each half in 8-inch square; cut each in eight 1-inch strips; pinch ends together to form rings. Do not let rise. In large kettle or deep skillet, bring 2 inches water to boil. Simmer a few bagels at a time 4 minutes, turning once. Drain well on clean towl. Remove and place on cookie sheets and brush with egg-white mixture. Bake in 375 degree oven for 25 mintues or until well browned and crisp.

Note: Do not oversimmer bagels or they will collapse when removed from water.

ANSWER — Thanks to a reader for sending recipes for corn meal that a reader had requested.

Mush Pupples

1 cup corn meal

1 heaping tablespoon flour

Pinch salt

Mix well then slowly add 34 cup hot milk more or less to acquire a medium paste. Drop by tablespoon and fry in hot bacon or butter shortening. Serve hot with butter, jelly, or honey.

Cooked Mush

11/2 cups corn meal

4 cups water

1 teaspoon salt Boil water. Mix corn meal with a little cold water before

adding to boiling water. Simmer for half an hour or longer. Serve warm with milk or cream and brown sugar. Or, put in pan and cool then slice and fry and serve with eggs and stewed tomatoes.



Backwoodsmen 4-H Club

The club raised \$500 for Camp Victory during a 12-hour Rock-a-thon. The club held its 4-H Sunday at Klinesgove United Methodist Church in Sunbury Members who participated in the service were Amanda Raker - Call to Worship, Jon English -Unison Prayer, Jen Shipe What 4-H Means To Me and Scripture, The Members Special Music, Dan McKinley -Psalter, Melanie Campbell -Scripture, Megan Shipe -Scripture and Morning Prayer, Dale Schmid - The Easter Litany, Megan Shipe - Acolyte. Mindy Raker and Maura Adams - Greeters, Jon Adams, Dale Schmid, Ebba Schmid, Mindy Raker - Ushers The flowers were in memory of Bonnie Esworthy, Chris Boyer and Calvin Knotts by Backwoodsmen 4-H Club.

The club held its Keep Pa Beautiful Clean-Up. They picked 26 bags of litter in a 15mile area in Rush Township, Northumberland, County

The club held a pizza and movie night. It also held a Petting Zoo at the Geisinger Telethon to raise money for the Children's Hospital.

All project leaders have been meeting at least once a month Members have been working on their projects and participating in activities pertaining to their projects.

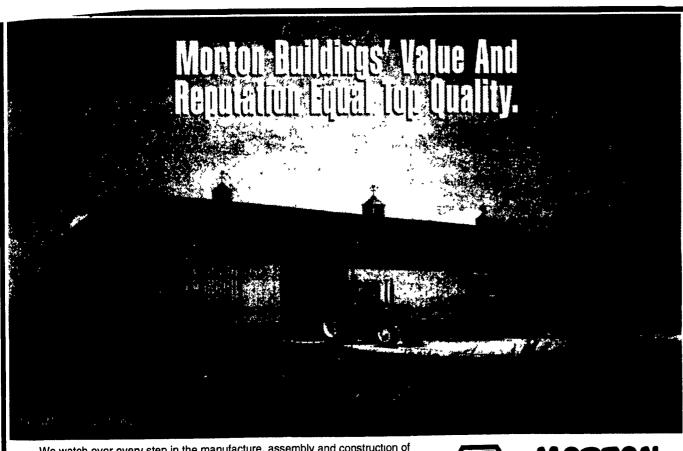
Cumberland County 4-H Sheep

On June 6 the Cumberland County 4-H Sheep Club held its yearly workshop

Since several members also show steers, the workshop dealt with how to prepare your market steer for show

Donald Nailer was the guest speaker and fitter A light lunch was served

The next meeting will be held July 16 at 7 30 pm in the home of John Witter



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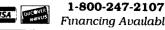


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