



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 — Michelle McBride, Northampton, wants recipes to use mulberries, which grows on her farm.

QUESTION — Margaret Greiff, Sidman, would like to know what makes cream pies turn to liquid after the filling is put into the pie. She uses 5 tablespoons corn starch and 4 eggs per pie, but it is so liquidy it must be eaten with a spoon. Perhaps, rather than try to doctor up her recipe, readers should send a recipe that is the right consistency.

QUESTION — Margaret Grieff, Sidman, wants a recipe to pickle baby corn, which she believes is made from field corn just as the ears start to form in the stalk. She'd also like a recipe for Kosher dill pickles that stay crisp and do not turn the brine cloudy.

QUESTION — Mary Louise Starr, Mercersburg, is looking for a recipe for frozen strawberry preserves.

QUESTION — Bob Snyder, Akron, Ohio, would like to know how to freeze corn on the cob.

QUESTION — Betty Jakum, Littlestown, has a recipe for watermelon pickles that requires slaked lime. Does anyone know what it is and where to buy it? Is hydrated or pickling lime the same thing?

QUESTION — Dixie Fix would like to know where to buy an electric iron to bake New Year's cakes, which are thin European waffles like cake. A regular waffle iron and a Belgian iron make too thick a waffle.

QUESTION — Leora Petet, Hollsopple, is looking for recipes for pecan log and for cherry nut filling for homemade candy.

QUESTION — A reader's husband requests a recipe for a chocolate pound cake.

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 — 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.

ANSWER — Shirley Jean Ash, Bridgeport, W.V., wanted a recipe for Southwestern Vegetable Soup that tastes like that served at Shoney's Restaurant. Thanks to Margaret Erkert, Richboro, who subscribes to Gloria Pitzer's Secret Recipes, which specializes in obtaining recipes from restaurants. She suggests that Ash write to Gloria Pitzer's Secret Recipes, Box 237, Marysville, MI 48040, and request the recipe.

ANSWER — Some months ago a reader requested a recipe for cottage cheese soup served at the Red Fox Restaurant in Snowshoe. Eventually someone wrote that no such place existed in Pennsylvania, but Irene Greer writes that Red Fox Restaurant does indeed exist at the Snowshoe Ski Resort in Slatyfork, W.V. They do serve cottage cheese soup but do not want to share their recipe. You can contact the owners, Margaret Ann Smith-Ball and Brian Ball at (304) 572-1111.

ANSWER — A reader's husband remembered that his mother made a yellow sheet cake covered with peanut butter and iced with chocolate that tastes similar to a TastyKake Tandy Cake. Thanks to Ruth LaFollette, Bernville; Dale Smith of Lancaster County Dairy Promotion; Beverly Pohlman, New Oxford; Maxine Klingler, Selingsgove, and many others for sending recipes.

Tandykakes

4 eggs
2 cups sugar
2 tablespoon oil
1 teaspoon vanilla
2 cups flour
Dash salt
1 cup milk
1 cup peanut butter
8-ounces milk chocolate
1 tablespoon oil

Cream eggs, sugar, oil, and salt. Add flour alternately with milk and vanilla. Beat well. Pour into two 9x13-inch greased pans. Bake at 350 degrees for 30-45 minutes. While still hot, spread peanut butter on top of cake. Refrigerate until cool.

Melt candy in double boiler or microwave with 1 tablespoon oil. (You can substitute 1 1/2 -ounces milk chocolate chips and 1 tablespoon oil for candy bar). Spread chocolate over cake and refrigerate. When cool, cut and serve.

ANSWER — D. Witmer, Carlisle, is looking for a recipe for chili used as a topping on hot dogs. Thanks to Beverly Pohlman, New Oxford, for recipe.

Coney Island Sauce For Hot Dogs

1/2 pound ground beef
6-ounce can tomato paste
1 1/2 cups water
1/4 cup pickle relish
1 tablespoon instant minced onion
1 tablespoon Worcestershire sauce
1 tablespoon prepared yellow mustard
2-3 teaspoons chili powder
1 teaspoon sugar
Salt and pepper to taste

In skillet, cook the meat, crumble with fork and drain fat. Add remaining ingredients and simmer for 30 minutes, stir occasionally. Makes approximately 2 cups. Spoon over cooked hot dogs.

Thanks to L. Crone, Wellsville, for sending this recipe.

Greek Sauce For Hot Dogs

Brown in 2 tablespoons oil:
1 pound ground beef
1 onion, chopped fine
Add:
Salt to taste
Pepper to taste
1/2 teaspoon paprika
2 tablespoons chili powder or to taste
2 teaspoons tomato paste
1 cup water

Simmer until well done. For best results, steam buns and fry hot dogs. Spread buns with mustard and chopped onions.

You Ask, You Answer

This column is for readers who have questions but don't know who to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

Do not send a self-addressed, stamped envelope for

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Blueberry

(Continued from Page B2)

BLUEBERRY CAKE

1 cup shortening
1 1/2 cups sugar
2 teaspoons vanilla
4 eggs, separated
3 cups sifted flour plus 1 tablespoon flour
1/2 teaspoon salt
2 teaspoons baking powder
3/4 cup milk
3 cups blueberries
1/2 cup sugar for beaten egg whites

Cream together shortening and 1 1/2 cups sugar. Add egg yolks and vanilla, beat until fluffy. Sift together flour, baking powder, and salt. Add dry ingredients alternately to creamed mixture with milk, mixing well. Beat egg whites until stiff, add 1/2 cup sugar gradually. Fold into batter. Add blueberries mixed with 1 tablespoon flour. Pour into 9x13-inch greased cake pan. Bake at 350 degrees about 55 minutes. When cool, sift powdered sugar on top.

Anonymous

BLUEBERRY DESSERT

6-ounce package grape Jell-O
2 cups boiling water
Dissolve Jell-O in boiling water.
Add:
1 large can crushed pineapples
1 large can blueberry pie filling
Mix well. Cool until firmly jelled. Mix together the following and spread on top Jell-O:
8-ounces cream cheese, softened
8-ounces sour cream

Spinkle pecan pieces on top.
Loretta Zimmerman
Manheim



Cooking Tasting Class

SPRINGFIELD (Delaware Co.) — Looking for some summertime fun? Like to be adventuresome when it comes to dining? "What's New at the Grocery Store" is an interactive cooking and tasting class featuring foods found in the supermarket that are unique or new to the market. The class will feature exotic melons, edible flowers, milk and non-milk beverages, new snacks, veggie burgers, and a great pasta salad.

The class will be taught by Fran Alloway, registered dietitian and extension agent for Penn State Cooperative Extension and held at Delaware County Cooperative Extension in Smedley Park in Springfield on Wednesday, July 22 from 7-9 p.m. and repeated on July 23 from 1-3 p.m.

Registration fee is \$5. Send check to DCCE, 20 Paper Mill Rd., Smedley Park, Springfield, PA 19064.

Participants should come hungry! Questions and directions: (610) 690-2655.