



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 Reinholds reader would like to see lots of recipes using zucchini.

QUESTION — Jeanne Parry, West Chester, would like a recipe for cucumber salad.

QUESTION — Janet Tyson, Felton, would like a recipe for dried corn.

QUESTION — Ina Mikalauskas, Evans City, is looking for recipes for tomato jelly, garlic jam, and pickled garlic.

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 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 — 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 jel.

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

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 wants a recipe for the brezel.

QUESTION — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey bologna.

ANSWER — Margaret Grieff, Sidman, wanted a recipe to pickle baby corn. Thanks to an anonymous reader who sent a recipe, which she writes is found mainly among the Mennonites of Ontario, Canada.

Pickled Baby Ears Of Corn

Pick 2 quarts baby ears of field corn (not garden varieties) when 2 to 3 inches in length. These tiny ears are formed before the tassel begins to show.

Husk cobs and parboil 3 to 5 minutes. Pack into hot sterilized jars and add a few strips of red, sweet pepper to each jar. Cover with a hot syrup made from the following:

- 1 cup water
 - 1 cup granulated sugar
 - 2 cups white vinegar
 - 2 teaspoons salt
 - 1 tablespoon pickling spice (tied in bag)
- Seal jars.

Fresh From The Garden

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SUMMER VEGETABLE CASSEROLE

- 2 tablespoons butter
- ½ cup diced green pepper
- ½ cup diced onion
- 1 cup corn
- 1 cup diced zucchini
- 1 cup diced fresh tomatoes
- Salt and pepper to taste
- ¾ cup bread crumbs
- Grated cheese

Melt butter. Add vegetables and saute until tender about 10 minutes. Season with salt and pepper. Pour into casserole dish. Sprinkle with bread crumbs and grated cheese.

Preheat oven to 350 degrees. Bake 30 minutes or until tops turn light golden brown and center is heated through.

Susan Reeder
Lewistown

ZUCCHINI BAKE

- Zucchini, sliced
- 1 large onion
- 1 small pepper, diced
- 1½ pounds ground beef
- 2 large tomatoes, sliced
- 1 quart spaghetti sauce
- 5 slices bread, crumbled
- 1 pound mozzarella cheese, shredded

Place zucchini slices in bottom of rectangular pan, overlapping slices. Place a row of onion done in rings. Sprinkle half the pepper over the onion. Add in layers: ground beef, sliced tomatoes, half the spaghetti sauce, bread crumbs.

Sprinkle on the mozzarella cheese and pour the remaining spaghetti sauce on top. Bake at 350 degrees for 1½ hours.

Evelyn Heister
McVeytown

GARDEN SLAW

- 6 cups cabbage, finely shredded
- 4 7-8-inch carrots finely shredded
- 2 ribs celery, finely sliced
- ½ green pepper, shredded
- ½ red pepper, shredded
- 6 green onions with tops, finely sliced
- 1 large cucumber, pared, cubed
- ¾ cup radishes, thinly sliced
- ¼ cup salad oil
- ¼ cup white vinegar
- ¼ cup ice water
- ½ cup granulated sugar
- 1½ teaspoon salt
- ¼ teaspoon freshly ground pepper

Prepare vegetables, combine and chill well. Prepare dressing and chill before serving. Mix together. Yields 10 to 12 servings.

B. Light
Lebanon

ANSWER — Margaret Greiff, Sidman, wanted to know what makes cream pies turn to liquid after the filling is put into the pie. Rachel Zook, Willow Street sent in a recipe that works well for her.

Cream Pie

- 2¼ cups milk
- ½ cup sugar
- 4-5 tablespoons cornstarch
- 2 egg yolks
- 8-inch pie shell

Heat milk. Meanwhile mix together cornstarch, sugar, and egg yolks, beat well. Stir egg mixture slowly into heating milk, continue stirring until mixture reaches the boiling point. Make sure you can see bubbles forming in the middle, just before removing from heat.

Cool immediately in cold water, stirring constantly until cold. Pour into 8-inch pie shell and refrigerate.

ANSWER — A reader wanted recipes to use frozen or home canned plums. Thanks to Leora Petet, Hollsopple, for sending a recipe. Readers, more plum recipes are needed.

Plum Rolls

- 3 cups flour
- 3 teaspoons baking powder
- 6 tablespoons butter
- ¼ cup milk
- 1 quart prune plums, drained, save juice

Roll dough as for jelly roll and spread with plums. Roll and cut into 12-inch slices. Place cut side facing bottom of oblong cake pan and pour sauce over all.

Sauce:

- 1 cup sugar
- 1 tablespoon flour
- 1 cup plum juice
- 1 tablespoon butter
- 1 tablespoon lemon juice

Bake 35 minutes or longer in a 350 degree oven, if necessary. Baste once in a while.

ANSWER — Mary Louise Starr, Mercersburg, wanted a recipe for frozen strawberry jelly. She also would like a recipe for rhubarb preserve.

Easy Strawberry Jam

- 2 cups prepared fruit
 - 4 cups sugar
 - ¾ cup water
 - 1 box Sure-Jell Fruit Pectin
- Stem and thoroughly crush strawberries, one layer at a time. Measure 2 cups into large bowl.

Measure sugar into separate bowl. Stir sugar with fruit. Set aside for 10 minutes, stirring occasionally.

Mix water and pectin in small saucepan. Bring mixture to a boil over high heat, stirring constantly. Continue boiling and stirring for one minute. Stir pectin mixture into fruit mixture. Stir constantly until sugar is dissolved and no longer grainy, about three minutes. You can test it between your fingers.

Fill containers to within ½ -inch of tops. Wipe off top edges and quickly cover with lids. Let stand at room temperature 24 hours. Store in refrigerator for 3 weeks or freeze up to one year. Thaw in refrigerator.

ANSWER — Lynda Bell, Lincoln University, sent in this recipe for a great stir-fry sauce requested by a reader.

Stir Fry Sauce

Combine the following:

- 1 cup hot water
- 2 tablespoons corn starch
- 1 tablespoon sugar
- 1 tablespoon lemon juice
- ½ to 1 teaspoon salt
- 1 beef or chicken bouillon cube

At end of stir frying vegetables, pour in sauce. Let bubble and thicken. Serve.

CARROT SQUASH BISCUITS

- 1 cup grated fresh carrots
- 10-ounce package frozen pureed squash, thawed
- 3 tablespoons melted butter
- 1 teaspoon thyme
- 3 cups biscuit mix
- 1 to 3 tablespoons milk
- Minced fresh or dry parsley
- Blend carrots, squash, butter, and thyme in bowl. Measure biscuit mix over and mix just until flour is blended in. Add milk if necessary to get a sticky dough. It may have some lumps. Drop by rounded tablespoons measures onto lightly oiled baking sheets into 18 portions. Sprinkle with parsley. Bake on a rack just above, oven center at 425 degrees for 14 to 16 minutes or until golden but not too browned on bottom. Makes 18.

GLORIFIED CABBAGE

- 1 medium head cabbage
- 1 green pepper, chopped
- 1 large onion, chopped
- ½ cup butter
- 1 can cream of mushroom soup, undiluted
- ½ pound grated sharp cheese
- 4-ounce can whole mushrooms
- Dash tabasco
- 2 teaspoons Worcestershire sauce

Salt and pepper to taste
Boil cabbage until barely tender. Drain and chop. Saute green pepper and onion in butter until soft. Add cabbage, soup, cheese, mushrooms, and seasonings. Combine thoroughly and place in 1½ -2-quart greased casserole. Bake, uncovered, at 350 degrees for 30 minutes. Serves 6-8.

Eileen Greenaway
Somerville, NJ

TWO-CABBAGE STIR FRY

- 1 cup thinly sliced red cabbage
- 1 cup thinly sliced green cabbage
- 1 tablespoon rice vinegar
- 1 tablespoon water
- 1 teaspoon soy sauce
- 1 teaspoon cornstarch
- 1 tablespoon vegetable oil
- 1 teaspoon chopped fresh ginger root

1 small onion, chopped
In a small dish, mix together vinegar, water, soy sauce, and cornstarch; set aside. In wok or heavy skillet, heat oil over medium heat. Add ginger and onion; stir fry one minute. Add both kinds of cabbage and stir fry until tender, 3 to 5 minutes. Pour in soy sauce mixture and stir fry until liquid comes to a boil, about 1 minute. Serve hot. Makes 3 servings.