



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 — Estella Fink would like a recipe to make chili beans.

QUESTION — Nancy Bachenstoos, Germansville, is looking for an ice cream recipe to use in a 5 gallon freezer. She would prefer a recipe without eggs or a pudding-based recipe.

QUESTION — A Troy reader wants a recipe for creamy rice, which is not a dessert but used in place of potatoes. The old-time recipe for this rice results in a creamy, not juicy, rice with a hint of yellow in the color.

QUESTION — Peter Juerss, Pleasant Valley, N.Y., wants to know the best thirst quencher to serve a hay crew on a hot day.

QUESTION — John Lapp, Gordonville, would like a recipe to make elderberry wine to treat colds and flu.

QUESTION — A reader from Orange County, N.Y. would like a recipe for Half Sour Pickles, she believes the cucumbers are soaked in brine overnight and can be eaten the following day.

QUESTION — Shawna Whitmer, Bethel, is looking for a recipe to make maraschino cherries with sodium benzoate. She does not want recipe for canning or freezing cherries for pies or desserts.

QUESTION — Shirley Hodecker, Carlisle, is looking for a recipe for a cool summer drink called orange aid. While on vacation recently, the Hodecker family purchased the drink while waiting to board a train.

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

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

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 — 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 — A reader wants a recipe for the pretzel.

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

ANSWER — Janet Tyson, Felton, wanted a recipe for dried corn. I think Janet wanted directions to make the dried corn, but several sent recipes for using it. Thanks to both Kermit Laub and a Strasburg reader for recommending John Cope's toasted dried corn in a box. For a free recipe folder, send a self-addressed stamped envelope to John Cope's Food Products, Inc., Rheems, PA 17570.

Thanks to Fran Westfall, New Oxford, who writes that to use dried corn, rinse the corn with cold water. Drain and cover with cold water. Let it stand overnight. Next day cook in boiling water, salted to taste. Cook until kernels are tender, about 30 minutes. Drain cooked corn, season with cream, butter, pepper, and, if needed, more salt. Serve piping hot. She thinks, dried corn tastes like hominy.

ANSWER — A New York reader wanted a relish recipe. Thanks to Julia Snedley, who sent in a family favorite that has been passed down for four generations. She writes that she and her daughter usually do a double batch together.

Rebecca's Pickle

7 pounds (4 quarts) green tomatoes
3 red peppers
3 green peppers
6 onions (size of egg)
1 tablespoon celery seed
2 tablespoons whole mustard
½ tablespoon whole cloves
5 cups sugar
1 tablespoon salt
1 quart white vinegar
Grind all vegetables (in food processor or meat grinder).
Drain vegetables well in colander. Mix remaining ingredients in large pan and add vegetables. Simmer one hour. Makes 8-9 pints.

ANSWER — Cindy Barta, N. Jackson, Ohio, wanted instructions to make quince jelly. Thanks to Ruth Bricker, Glen Rock, for sending a recipe.

Quince Jelly

Buy 3 pounds quince and 2 lemons. Wash, core, remove blossom ends from fully ripe quince (do not peel). Grind. Add 4 cups water and simmer, covered for 15 minutes. Place in jelly bag or several layers cheese cloth), and squeeze out juice. Squeeze lemons and strain the juice.

Measure exactly 4½ cups quince juice and ½ cup lemon juice into a 6- or 8-quart saucepan. (If short on juice, add a small amount of water to jelly bag and squeeze again).

Measure 6½ cups sugar and set aside.

Mix 1 box Sure-Jell with juice in pan. Stir over high heat until mixture boils hard. At once, stir in the sugar. Bring to a full rolling boil that cannot be stirred down. Boil hard for one minute, stirring constantly. Remove from heat and quickly skim off foam. Pour into hot clean jars and seal. Yields: 10 6-ounce glasses jelly.

ANSWER — A Reinholds reader wanted lots of recipes using zucchini. Thanks to Madeline VanLeuven, Mantura, N.J., and others for sending recipes. Here are a few. Look for the "Home on the Range" page in the August 22 issue of this paper for many more.

Oven Fried Zucchini

2 medium zucchini
2 tablespoons creamy or regular Italian dressing
3 tablespoons grated sharp cheese (optional)
3 tablespoons Italian seasoned bread crumbs
Prepare baking tray with cooking spray. Preheat oven to 450 degrees. Cut zucchini into ¼ -inch slices or French fry style. Combine with dressing in plastic bag. Shake to coat. Put cheese and breadcrumbs in a bag and coat zucchini. Arrange single layer on tray and bake in 450 degree oven for 30 minutes, turning once.

Zucchini Bread

2½ cups grated zucchini
2 cups sugar
3 eggs
1 cup oil
2 cups flour
3 teaspoons vanilla
2 teaspoons baking soda
½ teaspoon baking powder
3 teaspoons cinnamon
Dash salt
1 cup raisins
Nuts, if desired
Blend together all ingredients in a bowl. Pour into two loaf pans. Bake at 350 degrees for 35 to 45 minutes until done.

Zucchini Casserole

3 cups zucchini, peeled, cut into small pieces
1½ cups stove top stuffing
3 medium tomatoes
1 cup onion
16-ounce can French green beans
1 can cream of chicken soup
1 cup sour cream
Mix together soup and sour cream. Layer stuffing, zucchini, tomatoes, green beans, and soup mixture. Repeat and put a layer of stuffing on top. Cook at 350 degrees for one hour.

Zucchini Casserole

4 cups peeled zucchini, cook until tender
1 can peas
1 small can mushrooms
1 can cream of chicken soup
½ cup milk
1½ cups stove top stuffing
Pour stuffing on bottom of casserole. Layer zucchini, peas, mushrooms, and stuffing, making two layers. Mix soup and milk, pour half over ingredients each time you make a layer. Cover with stuffing. Bake at 350 degrees for one hour.

ANSWER — Wanda Jordan, Troy, W.V., sent requested information for making your own baking powder.

Baking Powder

2 tablespoons arrowroot
2 tablespoons cream of tartar
1 tablespoon baking soda
Mix thoroughly and store in tight container.

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Garden Feasts

(Continued from Page B6)

AZTEC FRITTATA

1½ cups fresh or canned corn
Cooking spray
15-ounce can kidney beans, rinsed and drained
½ cup chopped sweet red and or green pepper
6 eggs
1 to 2 teaspoons garlic powder
1 to 2 teaspoons hot pepper sauce

Salsa or taco sauce, optional

Drain corn, reserving liquid. If necessary, add water to make ½ cup. Evenly coat 10-inch omelet pan or skillet with ovenproof handle with spray. Add corn, beans, and pepper. Cover and cook over medium heat until peppers are soft, about 5 to 7 minutes.

In medium bowl, beat together eggs, reserved corn liquid, garlic powder, and pepper sauce until blended. Pour over vegetables. cover and cook over medium heat until eggs are almost set, about 8-10 minutes. Broil about 6 inches from heat until eggs are completely set and lightly browned, about 1 to 2 minutes. Cut into wedges and serve from pan or either slide from pan or invert onto serving platter. Dollop with salsa, if desired.

Serves 4-6.

Advertising Increases Demand

ROSEMONT, Ill. — Dairy farmers and food retailers are using the "power of cheese" at the retail level this summer to help increase demand for U.S. cheese. The co-marketing program combines the dairy farmer resources of American Dairy Association® (ADA), the domestic marketing arm of Dairy Management Inc.™ (DMI), with those of participating retailers.

The retail cheese promotion, which began in mid May, is part of an overall dairy farmer effort designed to increase demand for cheese through the new "Behold the power of Cheese™" campaign. The campaign, which also involves TV and print advertising, public relations efforts, foodservice marketing and a consumer web site (www.ilovecheese.com), targets those consumers that research indicates are most likely to increase cheese consumption.

"Dairy farmers recognize the importance of cheese sales as a determining factor in the price of milk at the farm gate," said Dick Cooper, DMI vice president, cheese marketing. "Cheese amounts for 42 percent of milk utilization and 40 percent of dairy farmer revenue. That's why farmers are investing in a program that motivates retailers, who account for a large part of all cheese sales, to market cheese even more aggressively."

The summer cheese retail campaign will focus on 8,000 of the highest-volume supermarkets, which together represent more than 60 percent of total grocery store food volume in the U.S. Working with state and regional dairy promotion groups to sell in and extend the program, ADA provides participating stores with in-store sampling of cheese and retailer customized television advertising promoting cheese in their key markets.