



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 — Lois Eby, Greencastle, would like a recipe for hard pretzels.

QUESTION — L.A. Martin, Canandaigua, N.Y., would like a recipe for seafood salad using imitation crab meat, celery, mayonnaise, and onions.

QUESTION — A Shippensburg reader would like a recipe on making cottage cheese that is soft and creamy like the store-bought variety.

QUESTION — A Shippensburg reader would like a recipe for corn crackles.

QUESTION — A Shippensburg reader would like a recipe for stromboli that uses simple ingredients.

QUESTION — Louise Newton, Cochranville, would like a recipe to make funnel cakes like those sold at fairs and carnivals.

QUESTION — Madeline VanLeuven, Mantura, N.J., would like recipes to make small sweet pickles and sliced dill pickles.

QUESTION — Toni Levan, Galeton, would like a good recipe for garlic pickles.

QUESTION — Marie White would like recipes for whoopie pies in different flavors.

QUESTION — A Pennsdale reader writes that she always admires Grange exhibits at the Fair, but was always puzzled that people would bother to can potatoes. Now, she believe it would be advantageous to have canned potatoes to use when unable to get to the store during a blizzard or hurricane. She wants complete instructions on how to can potatoes.

QUESTION — Betty Lou Gambler, Concord, writes that her mother purchased a pickle compound at the former People's Drug Store during the 1940s and 1950s. There were four packages in one recipe and contained rock salt, saccharine, clove oil, and an acid of some kind that was mixed into 1 gallon of cold vinegar and poured over pickles. The pickles were ready to eat within several days and tasted delicious. She has tried many stores and has not been able to locate the pickling compound. Can any one help her?

QUESTION — Irene Greer wants the different types of creams such as heavy cream, light cream, whipping cream, explained. She has been cooking for years, but has always been confused by these terms. She asked if whipping cream always needs to be whipped before using in a recipe?

QUESTION — Shirley Schwoerer, Wysox has had a bumper crop of coriander this year but is not sure how to use it. She would like recipes and suggestions for using this. She is particularly interested in a coriander chicken recipe.

QUESTION — Elizabeth Welsh, Easton, would like a recipe for corn fritters

QUESTION — Barbara from Kutztown would like a recipe for the sauce that is used to dip steamed dumplings into at a Chinese restaurant.

QUESTION — J. Gramiccioni, Stockton, N.J., wants to know where to purchase real Italian vinegar without preservatives. Her father brought some from Italy, but she can't find it over here. Does anyone know how it can be made or purchased?

QUESTION — A reader would like to know if there is a way to can string beans without the jars becoming cloudy.

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

QUESTION — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled).

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

QUESTION — A reader wants a recipe for cherry nut filling for homemade candy.

QUESTION — A reader wants a recipe for the pretzel.

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

ANSWER — Mrs. Blank from Bird-in-Hand wanted recipes for Italian tomato sauce that tastes like the store-bought variety and a pizza sauce. Thanks to Raymond Stanton and others for sending recipe.

Basic Ragu Sauce

- 6 tablespoons olive oil
- 2 medium onions
- 1 stalk celery
- 1 carrot
- 1 sprig parsley
- 1 clove garlic
- 1 pound chuck or rump of beef
- 1 pound lean pork OR 3 Italian sausages
- 1 pound veal shoulder
- Pinch sage
- 1 cup dry wine
- 3 tablespoons tomato paste mixed with 1/2 glass water
- 4 pound can plum tomatoes
- 1 basil leaf or pinch of dried basil
- Salt and pepper to taste
- 1 batch pasta

Use a large heavy casserole dish to make the sauce. Heat the oil in casserole container. Cut a cross in the bottom of the onions and add them to the casserole with garlic, celery, carrot, and parsley. Prick the sausages with a fork and add them to other meats in the cassrole. Brown well over medium heat, turning the meats and vegetables often. Add the salt, pepper, and sage, and stir. Add the wine and cover.

Strain the tomatoes and the liquid from the can into a bowl. When the wine has been absorbed, add the tomato pasta and water, tomatoes, and basil. Cover the sauce and simmer very slowly for at least 2 1/2 hours. Stir occasionally.

Remove all the meats and keep them warm if you want to serve them.

Strain the sauce through a sieve, squeezing the juices out of the vegetables. Discard the vegetable pulp.

Use sauce according to your pasta recipe. Leftover sauce can be frozen. Makes about 9 cups sauce.

Bolognese Sauce

- 1 slice bacon
- 1 sprig parsley
- 1 medium onion
- 1 stalk celery
- 1 medium carrot
- 3 tablespoons olive oil
- 2 tablespoons butter
- 1 pound mixture of chopped beef, veal or pork
- Pinch of sage
- 2 cups beef or chicken bouillon
- 3 tablespoons tomato paste
- 1/4 cup dry wine
- 1/2 cup cream
- Salt and pepper to taste

Chop the vegetables, parsley, and bacon very finely. Saute them in the oil and butter over medium heat until quite brown. Add the meat mixture and brown it until dark in color. Add sage, salt, pepper, and wine. Cook until the wine is absorbed.

In a bowl, mix the tomato paste with the bouillon and add to the mixture. Simmer, covered, for an hour or so. Remove from heat, add the cream, and mix well. If you plan to freeze or reheat the sauce, hold the cream until the last moment.

New Bolton Sets Open House

KENNETT SQUARE (Chester Co.) — New Bolton Center, the rural campus and large animal facility of the University of Pennsylvania's School of Veterinary Medicine, will host an open house that features both the large animal hospital and the small animal hospital (VHUP). The date is September 19, 1998 from 10 a.m. to 3 p.m. Various exhibits reflecting the school's commitment to teaching, research, and clinical care will be on display. The public is invited to tour the George D. Widener Hospital for Large Animals with its surgical suites, pool recovery, ultrasound, scintigraphy, neonatal intensive care and intensive care units for large animals. VHUP will be represented by the animal Bloodmobile and exhibits.

Many interesting live-animal demonstrations will highlight the day. There will be a six-horse hitch draft team made up of Rovenolt Stables' six black Percheron geldings ranging in height from 17-3' to 18-2' hands, each weighing more than 2,000 pounds. The public will be treated to a exhibition of hitching up and driving this team, owned and operated by Alfred and Donna Rovenolt of Turbotville.

Other demonstrations include dog "agility" with trainer Mary Lou Hughes of West Chester. Red Rose K-9 Search and Rescue Team with their bloodhounds, Chester Valley Dairy Club and a 4-H demonstration of showing cows, the Southeastern Cattleman's Association and examples of their cattle; Dr. James Evans of Chester County, who will demonstrate sheep herding with his Australian shepherd; Udder Cahos 4-H Dairy and Goat Club from Lakehurst, N.J., also doing a 4-H show goat demonstration with different breeds of goats; a beagle from the United States Department of Agriculture's Beagle Brigade used to sniff out unwanted fruits, plants, and meats to protect United States Agriculture; tours of the Marshak Dairy Facility with bus transportation provided; Ross Mill Farms Pot Bellied Pigs from Rushland; emus from Boody Mill Emu Ranch, Sewell, N.J.; Tri-State Bird Rescue, Newark, Del. lecture and live bird exhibit; The First State Coon Hunters and their jumping mules from Milford, Del.; and more.

Of special interest to children will be the Stuffed Animal M*A*S*H Tent. Kids, from one to 92, can bring their tattered, torn, one-eyed stuffed animal friends to this tent where our student/nursing/intern/resident/surgical team will work hard to restore the beoved stuffed pal to its original healthy looks. The tent will simulate a real surgery and personnel will explain the procedures and treatments.

The Open House is for the public. Admission and parking are free. New Bolton Center is located in Chester County on Route 926 near Kennett Square. Take Route 1 to 82 North, turn left on 926 West, approximately two miles to entrance. Open House is the only time when the center is open to visitors and it will be held rain or shine.

For more information call (610) 444-5800, ext. 2182 or e-mail weeks@vet.upenn.edu. Look for the event on our web page www.vet.upenn.edu.