



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 — Nancy Kramer, Lebanon, is interested in recipes for drop sugar cookies that remain soft and also molasses drop.

QUESTION — Elizabeth Beaver, Ringtown, would like a recipe for apple butter cake.

QUESTION — Joyce Shoemaker, Mount Joy, would like recipes for different flavors of angel food cake such as raspberry, strawberry or orange.

QUESTION — A reader from Ephrata writes that when she cold packs string beans, she boils them for three hours. The jars seal, but some get a white settlement at the bottom of the jars and the liquid at the bottom looks cloudy. She asked what causes this problem and are the beans safe to eat. Perhaps our readers have an explanation; however, recent research shows that beans should be pressured canned to eliminate all bacterial and the risk of food poisoning.

QUESTION — Dolly Getz, Manheim, is looking for a recipe for Friendship Brownies, which are chocolate and nuts and the dry ingredients layered in a quart jar to be given as gifts. The receiver adds the liquid ingredients and bakes in 9-inch square pan when ready to use. She would also like other recipes prepared like this for cookies, muffins, etc.

QUESTION — Deirdre from New York wants a recipe for chocolate spice cake.

QUESTION — Helen Hertzler, Morgantown, wants a recipe for pizza crust in which the dry ingredients can be mixed and stored until ready to use and then warm water added, which is similar to store-bought packs of pizza crust mix.

QUESTION — A reader from Annville would like recipes for food that can be given as gifts. Examples: oil, vinegar, and herb mixtures to seal in bottles, candies, cake in a jar, cookies, etc. She would also like a small cookie that contains anise and is rolled in confectioners' sugar, which is similar to those made by Archway.

QUESTION — Robina Watson, Blackwood, N.J., needs recipes for sugarless muffins for a diabetic.

QUESTION — A reader wants recipes for black bread and for pumpernickel bread.

QUESTION — Donna Beyerbach, Oakdale, would like a recipe for zucchini cake that is canned in a jar.

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

QUESTION — Betty Lou Gambler, Concord, writes that her mother purchased a pickle compound at the former People's rug Store during the 1940s and 1950s. There were four packages in one recipe and contained rock salt, saccharine, clove, and an acid of some kind that was mixed into 1 gallon of cold water 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 anyone help her?

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

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 — 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 the pretzel.

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

ANSWER — Here's a recipe from Ruth Bricker, Glen Rock who sent in a recipe that had been requested for spiced tomato jam.

Spiced Tomato Jam

Begin with 2½ pounds tomatoes and 2 lemons. Scald, peel, and chop fully ripe tomatoes. Simmer 10 minutes. Measure 3 level cups prepared tomato (add water if needed to make 3 cups) into 8-quart saucepan. Add to that 1½ teaspoons grated lemon rind, ¼ cup lemon juice, ½ teaspoon each allspice and cinnamon, and ¼ teaspoon ground cloves.

Put tomato mixture into large saucepan and mix in 1 box Sure-Jell. Bring quickly to a hard boil, stirring constantly. At once, add 3 cups sugar. Bring to a fully rolling boil that can't be stirred down.

Boil hard one minute, stirring constantly. Remove from heat. Quickly skim off foam with metal spoon.

Pour quickly into hot, sterilized jars, leaving ¼-inch head space. Wipe top edge and threads of jars with clean, damp cloth. Put on seals. Process in hot water bath for 5 minutes.

After processing, invert jars to prevent floating fruit. After 30 minutes turn upright again. Cool and store.

ANSWER — To make your own spices, try these from Delphine Zimmerman, Newmanstown.

Italian Seasoning

½ cup dried oregano
 ¼ cup dried basil
 2 tablespoons onion powder
 1 tablespoon garlic powder
 ½ teaspoon crushed hot pepper flakes
 ½ teaspoon pepper
 1 bay leaf, crumbled
 Combine and whirl briefly in a blender.

Pumpkin Pie Spice

½ cup cinnamon
 ¼ cup ground ginger
 2 tablespoons nutmeg
 2 tablespoons ground cloves
 Combine ingredients. Use ¾ teaspoon for each 1½ cups canned pumpkin.

ANSWER — Richard Kophazy, Moorestownship, wanted recipes using eggplant. Thanks to Elizabeth Beaver, Ringtown, for sending this recipe.

Caponata

2 teaspoons olive oil
 ½ cup chopped onion
 2 minced garlic cloves
 7 cups chopped, peeled eggplant
 1 chopped tomato
 2 tablespoons chopped fresh basil
 1 teaspoon chopped fresh parsley
 ½ teaspoon oregano
 2 tablespoons balsamic vinegar
 ½ teaspoon salt
 ¼ teaspoon black pepper

Heat olive oil in a large skillet. Cook onion and garlic over medium heat about 2 minutes or until tender. Stir in eggplant and tomato. Cook 10 minutes, stirring frequently. Stir in remaining ingredients. Refrigerate at least two hours.

ANSWER — Debra Allgyer, Womelsdorf, wanted a recipe for Elephant Ears. Numerous readers have sent recipes for funnel cakes, which is another name for Elephant Ears. Thanks to Tina Forry, Palmyra; Rebecca Case, Glenville; Betty McBride of Jim Thorpe and others for sending recipes.

Funnel Cakes

3 tablespoons sugar
 3 large eggs
 1 cup milk
 1½ cup flour
 2 teaspoon baking powder
 ½ teaspoon salt
 1 tablespoon vanilla or nutmeg
 Hot oil

Combine eggs and sugar. Stir in milk. Sift together dry ingredients and mix with egg mixture until smooth and glossy. Heat ½-inch oil in frying pan. Pour ½ cup mixture through narrow funnel into hot oil moving from center to outer edge making circles. Fry 2 minutes, turning once.

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Beware Of Silo Fire Danger

UNIVERSITY PARK (Centre Co.) — In the wake of a recent rash of silo fires in Pennsylvania, fire safety and farm safety experts are advising farmers to use extreme caution when filling silos this fall.

"We've investigated four silo fires in the last several weeks," said Lloyd Henry, state fire instructor and chief of the Lampeter Fire Company in Lancaster County. "These fires were unusual because they occurred within several hours of the silos being filled, and started not inside the silo but in the access chutes, where dried-out debris and cobwebs can act like kindling. We're still trying to pin down the cause."

Henry and Dennis Murphy, professor of agricultural engineering and a farm safety expert in Penn State's College of Agricultural Sciences, say a combination of factors could be causing the blazes. "Dry weather in many areas may be causing poor fermentation of silage, which in turn might lead to the production of greater amounts of volatile gases," Murphy said.

Murphy explained that several gases, including hydrogen and methane, are by-products of fermenting silage. But it's not known whether either of these gases, or some other substance, is involved in the recent fires.

"If excess gases are present, they could burst into flames if exposed to a source of ignition, such as static electricity or sparks created during the loading or blowing of silage," Murphy said. "Other potential ignition sources are barn lights or other electrical equipment near or at the base of unloading chutes."

Murphy said farmers should take the following precautions to help reduce the risk of silo fires:

- Water down silo unloading chutes.

- Provide plenty of ventilation around the silo, especially at loading areas and up chutes. "Use a barn fan to keep extra oxygen moving up the silo chute," said Murphy. "This helps prevent the generation of excess silo gases and dilutes the gases present, keeping them from reaching explosive concentrations."

- Clean out chaff and other debris from the silo chute and from around the rungs or frame of chute doors.

Murphy said farmers also must remember that besides the potential fire hazard, silo gases are toxic, especially in the first 48 to 60 hours after filling. "If you must enter the silo within the first 48 to 60 hours, protect yourself by wearing a self-contained breathing apparatus," he said. "If you don't have access to one, stay out of the silo."

"Dangerous levels of silo gas may be present for an additional two to three weeks," he said. "To enter without a self-contained breathing apparatus during this period, ventilate with the silo blower. Open all doors, run the blower fan for 20 minutes, and leave it running while you are in the silo. Enter only after you have put on a respirator for toxic dust, and have a second person with you to assist in an emergency."