



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

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

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 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 — Zucchini recipes keep flooding our files. Here are some to use up end of the season zucchini.

Zucchini Puffs

1 cup grated zucchini
1 egg
½ cup grated cheese
¾ cup Bisquick biscuit mix
Salt and pepper to taste
Onion and green chili, if desired. Mix all ingredients. Form into patties and fry in oil.

The Hursts

Overnight Zucchini Relish

Remove the seeds from the zucchini.
10 cups ground zucchini
4 cups chopped onion
4 tablespoons salt
Mix these three ingredients in a kettle. Let stand overnight. Rinse with cold water. Drain. Add the following:
2 peppers, ground
2½ cups vinegar
6 cups sugar
1 teaspoon turmeric
1 teaspoon nutmeg
1 teaspoon dry mustard
1 teaspoon celery seed
1 teaspoon cinnamon
1 teaspoon pepper
1 tablespoon corn starch

Bring the mixture to a boil. Reduce heat and simmer for 30 minutes. Stir occasionally. Jar and seal. Makes 8 pints.

Carolyn Betts
Trout Run

Stuffed Zucchini Squash

4 or 5 medium zucchini squash, about 6 inches long
½ teaspoon salt
¼ tablespoon oil
¾ cup chopped onion
1 clove garlic, chopped
¼ pound sweet sausage, casing removed
½ pound ground beef
¼ teaspoon pepper
1 teaspoon rosemary
3 slices bread
½ cup milk
3 tablespoons grated cheese
¼ cup chopped parsley

Wash zucchini and cut off ends. Cook whole in boiling water 8 minutes. Drain. Cut in half lengthwise and remove pulp. Cook onion and garlic in oil a few minutes; add sausage, beef, salt, pepper, and rosemary. Cook 15 minutes. Break bread in pieces and soak in milk. Add to meat. Add cheese and zucchini pulp. Place in baking dish, greased. Bake at 325 degrees for 35 minutes.

Zucchini Bread

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
½ teaspoon baking powder
1½ teaspoon cinnamon
¾ teaspoon chopped walnuts
3 large eggs
2 cups granulated sugar
1 cup vegetable oil
2 teaspoons vanilla
2 cups shredded zucchini
8-ounce crushed pineapple, well drained
Preheat oven to 350 degrees. Grease and flour two loaf pans. In a bowl, sift together flour, baking soda, salt, baking powder, and cinnamon. Stir in chopped walnuts and set aside. In a large mixing bowl, beat eggs, and sugar until smooth. Add oil and vanilla and beat until incorporated. Stir in zucchini and pineapple until well blended. Stir in dry ingredients just until moistened.

Pour into the prepared pans and bake for one hour. Cool in pan for 10 minutes before removing.

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York County FFA Names Scholarship Winners

Paul Kitzmiller, son of Mrs. Thelma Kitzmiller, Wellsville, has been selected to receive the Carroll F. Thompson Scholarship.

The recipient was selected by the York County Vocational Agricultural Teachers Association to receive the scholarship which is given in memory of Carroll F. Thompson, formerly a vocational agriculture teacher at Spring Grove and Dover high schools.

Kitzmiller is a 1998 graduate of Northern York High School and has completed four years of agricultural education. He is enrolled as a student at the Delaware Valley College with plans of becoming a large animal veterinarian.

Kitzmiller participated in the Pennsylvania FFA extemporaneous public speaking contest in 1997 and received 4th place after receiving 1st in the county and advancing through area and regional competition. In 1998 he was selected as the Pennsylvania FFA State Star Farmer. He was the president of his local FFA chapter for two years after serving as the sentinel for one year. He competed in the York Fair and York County livestock judging contests all four years that he was a member and also competed in the York County forestry and wildlife contests. He also attended the PA FFA Made for Excellence leadership conference.

Michael Flinchbaugh, the son of Ritchie and Sonia Flinchbaugh, York, was selected to receive the York County FFA Scholarship. Flinchbaugh is a 1998 graduate of the Eastern York High School, where he was enrolled in the agricultural education program for two years. He is studying agricultural business management at the main campus of the Pennsylvania State University.

Flinchbaugh attended the Governors School for Agricultural Sciences in the summer of 1997. He competed in the county, area, and regional level public speaking contests in 1998. He was the first-place individual and a member of the first-place team in the Pennsylvania FFA land judging contest in June of 1998.

Other students who are also receiving scholarships from funds administered by the York County Agriculture Teachers are Michael Burrell, son of William and Carolyn, Dover; Crystal Goodyear, daughter of William and Cindy Goodyear, Dover; Kelli Macdonald, daughter of Garen and Christine Macdonald, Dover; Angela Miller, daughter of Robert Miller and Mary Traylor; Morgan Stocker, daughter of Andrea Boyer, Wellsville; and Heather Jasienski, daughter of Michael and Bertha Jasienski, Felton.

The scholarship recipient must be a graduate of an agricultural education/horticulture program in York County who is continuing his or her education in a post high school institution with selection based on future plans, financial need, leadership activities, and scholastic performance.