Cook's Question

(Continued from Page B8)

ANSWER — A Shippensburg reader wanted a recipe for making cottage cheese that is soft and creamy like the storebought variety. Thanks' to Fran Westfall for sending a recipe. **Cottage Cheese**

In a 2-quart stainless steel saucepan, beat 1 quart whole milk until tiny bubbles form around the edge.

Add ¼ cup lemon juice and simmer 2 minutes. Do not stir. Remove from heat and let stand in pan at least 45 minutes.

Line colander or bowl with cheese cloth. Pour cooled milk mixture into the cloth. Hang cloth and let whey drop for one hour.

Remove cottage cheese from cloth, into a bowl, and stir in 1/4 teaspoon salt and 1/4 cup milk.

Cover and refrigerate until chilled.

ANSWER — Robina Watson, Blackwood, N.J., requested recipes for sugarless muffins for a diabetic. Thanks to Erla Shirk, Ephrata, for sending a recipe.

Diabetic Banana Muffins

- 2 cups flour (sift)
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/3 cup cooking oil
- 1/2 teaspoon nutmeg
- 1 egg, slightly beaten
- 1 cup ripe banana, mashed
- ⅓ cup skim milk
- 2 teaspoons Sweet-10

Grease and flour baking dish or use paper baking cups. Sift flour with baking powder, salt, soda, and nutmeg into a mixing bowl. Combine remaining ingredients. Mix with dry ingredients until dry particles are moistened. Fill muffin cups two-thirds full and bake at 375 degrees for 20-25 minutes. Makes 12 muffins.

Sports Laundry Athletic uniforms are a real

challenge as you try to remove

perspiration, mud, grass stains and

still keep the outfits looking sharp.

Most sport uniforms are made of

synthetic fibers such as nylon,

polyester, spandex or a blend of

fibers. Read and follow the in-

structions for laundering on the

One of the biggest problems is

dye bleeding. The Care labels re-

commend cold water to prevent

fading and dye transfer. If you fol-

low the directions and the color

bleeds, return to the manufacturer.

activate in water temperature be-

low 65 degrees F. If the tempera-

ture of the water in the tub of the

washer is too cold for your hands,

the detergent will not activate and

clean effectively, according to the

Maytag Company. If the water is

very cold, you may need to add

some warm to bring the temper-

ture up to between 65 and 75 de-

grees to activate the detergent. In

general, the liquid formula deter-

gents work better in cold water

before washing with a pre-treat

Pre-treat mud, grass and blood

· Detergents and pre-treaters

lose their effectiveness after 30

minutes of soaking. Extended soaking is not recommended and

may result in redeposition of soil.

• Dry athletic uni-

age and permanent

wrinkles may result

from high dryer

temperatures. Immedi-

ately remove uniforms

from the dryer when it

stops to prevent

forms with laminated

numbers and letters.

Air dry sport uni-

When ironing, make

sure the iron is set at the proper setting. An iron

temperature set for low,

such as polyester, is

usually safe for the fab-

Source: IFI, Clothes

Gazette, May 1997;

Canning Jars

& Lids

All shapes and sizes¹ Factory direct pricing¹ Distributor inquiries

Fillmore Container Inc.

Laundering Tips

wrinkles.

ric.

Care

Maytag

than powdered types.

laundry product.

Be aware that detergents do not

tag in the garment precisely.

ANSWER - Donna Beyerbach, Oakdale, wanted a recipe for zucchini cake that is canned in a jar. Thanks to Pat Chance, Clayton, Del., who writes that her family published a cookbook in which this recipe was included.

Cake in A Jar

- 3 eggs
- 1 cup oil
- 2 cups sugar 3 cups flour
- 3 teaspoons vanilla
- 3 teaspoons cinnamon
- 2 cups zucchini, grated
- teaspoon salt
- teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 cup chopped nuts
- 1/2 cup raisins (optional)

Beat eggs until light and fluffy. Add vanilla, oil, sugar, and zucchini. Mix lightly, but well. Add flour, soda, salt, cinnamon, and baking powder. Add nuts and raisins, and mix well. use wide-mouth pint canning jars. Spray inside of jars with vegetable spray. Place jars on cookie sheet and fill half full. Do not fill over half full with batter. This is very important. Bake at 325 degrees for 45 minutes. Have round disks cut from waxed paper ready and when cooking time is up place waxed paper disks in top of jar and seal immediately with lids and rings. Be sure waxed paper fits down inside of jar and does not lay on edge of jar. Jars are extremely hot, so be very careful. Makes 5 or 6 jars.

This same procedure can be used for pumpkin bread, banana bread, etc.

Note: This is a nice shelf item for drop in guests. Good with cream cheese.

CORRECTION - Ruth Bricker, Glen Rock, writes that the recipe for Spiced Tomato Jam, which appeared in the Oct. 10 issue, should read 4½ cups sugar and not 3 cups.

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