



## Cook's Question Corner

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** — Marilyn Reega, Dorothy, N.J., is looking for a recipe for Dorothy's Cornbread, which has sour milk and sour cream ingredients. The recipe had appeared in the paper several years ago. Did anyone clip the recipe?

**QUESTION** — Connie Miller, Oley, wants recipes using soybeans.

**QUESTION** — Linda Meyer, N.Y., wants more recipes for cookie ingredients layered in a jar to give as gifts. Check the "Home on the Range" page in the Nov. 28th issue for recipes. For readers who have recipes, please send immediately to be included in that issue.

**QUESTION** — Stephanie Luckenbaugh, Abbottstown, would like a recipe for Cream of Crab soup that tastes like the kind they serve at Rutter's Family Restaurant.

**QUESTION** — Denise Fletcher, Trumansburg, N.Y., would like a recipe for a sweet, spicy mustard that she thinks includes dry mustard and eggs.

**QUESTION** — Randy Yerger, Fredericksburg, is looking for recipes for old-fashioned cold smoked bologna and also for beef jerky.

**QUESTION** — Linda Fauth is looking for recipes for beef jerky marinade.

**QUESTION** — Terry Roup, Danville, wants a recipe for a cracked sugar cookie, a large flat cookie with cracks on top.

**QUESTION** — Beverly Strauss, Lincoln University, writes that a few years ago a recipe for sour cream lemon pie appeared in this paper. "It was the best!" she writes. Unfortunately she lost the recipe. If anyone clipped the recipe that may be the one she wants, please send it to this column to be reprinted.

**QUESTION** — Violet Cassner, Newburg, would like a recipe for fruitcake made with grape jelly, orange juice, dates, and lots of other fruits.

**QUESTION** — Violet Cassner, Newburg, would like a recipe for sausage made with beef, pack seasonings, and potatoes.

**QUESTION** — Violet Cassner, Newburg, would like a recipe for pickled heads of green cabbage in which the leaves are used to make stuffed cabbage.

**QUESTION** — Bernie Seeko, Hackettstown, N.J., would like to know how to keep raisins, nuts, or berries from settling in the bottom of cakes when baking. She's tried coating them with flour just before baking with no luck.

**QUESTION** — A South Jersey reader is looking for a recipe for pumpkin cheesecake with a gingersnap crust, which had been printed in "Good Housekeeping."

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

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

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

**ANSWER** — Deirdre from New York wants a recipe for chocolate spice cake. Thanks to Donna Steele, Vintondale, who sent in this recipe.

### Spiced Devil's Food

1 cup butter, softened  
2 cups sugar  
4 eggs  
1 teaspoon vanilla  
2 cups all-purpose flour  
¼ cup baking cocoa  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
½ to 1 teaspoon ground nutmeg  
¼ to ½ teaspoon cloves  
1 cup buttermilk

### Mocha icing:

¾ cups confectioners' sugar  
¼ cup baking cocoa  
6 tablespoons strong coffee  
6 tablespoons butter, melted  
1 teaspoon vanilla  
Whole almonds, optional

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Add vanilla. Sift together dry ingredients and add alternately with buttermilk to creamed mixture.

Pour into two greased and floured 9-inch cake pans. Bake at 350 degrees for 30-35 minutes or until cakes tests done. Cool. Combine the first five icing ingredients until smooth. Frost one cake layer, top with second layer and frost entire cake. Garnish with almonds if desired. Yield: 12 servings.

**ANSWER** — Toni Levan, Galeton, wanted a good recipe for garlic pickles. Thanks to Kathleen Brandt for sending her recipe.

### Garlic Pickles

Slice pickles thin and put into jars. Put 1 tablespoon minced garlic on top of each jar. Heat and pour over the pickles the following:

2 cups vinegar  
2 tablespoons salt  
2 cups water  
3 cups sugar

Cold pack for 5 minutes after they come to a hard boil. This syrup makes 4 quarts.

For garlic dill pickles, add a large head of dill on top of each jar before sealing.

**ANSWER** — A reader wanted recipes for black bread and for pumpernickel bread. Thanks to Paul Mogel, Shartlesville, for sending a recipe.

### Black Bread

1 tablespoon yeast  
1½ cups warm water  
1 cup high gluten flour  
2 cups whole wheat flour  
1 cup wheat bran  
1 cup dark rye flour or pumpernickel  
1 cup wheat germ  
½ cup rolled oats  
1 cup warm water  
½ cup blackstrap molasses  
4 teaspoon salt  
½ -1 cup additional whole wheat flour for kneading

Dissolve yeast in warm water in large bowl. Stir in the gluten and the whole wheat flour and knead vigorously until you have a rubbery ball of dough. Spread this ball of dough over the bottom of the bowl. Sprinkle the remaining ingredients, except the additional flour whole wheat flour and rolled oats over the dough. Mix the ingredients in until well distributed. A potato masher may help with this. Mix the dough until it is the same color and texture through out. At this point, dump onto your table and knead in additional whole wheat flour until the dough is no longer sticky (which may never happen, as this is a sticky dough). Knead about 5 minutes.

Let the dough rise in a warm place until doubled in bulk, at least one hour.

Punch down and shape into two loaves. Roll them in rolled oats, and place loaves side by side on a cookie sheet that has been sprinkled with commel. Let rise again for about 45 minutes.

Preheat oven to 350 degrees and bake for 45 minutes or longer.

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# Treasured Classics

(Continued from Page B2)

## MACARONI AND CHEESE CASSEROLE

4 cups uncooked elbow macaroni

½ cup butter  
½ cup flour  
Salt and pepper to taste  
5 cups milk  
4 cups cheddar cheese, shredded  
Heat oven to 350 degrees. Cook pasta according to directions; drain. In large saucepan over medium heat, melt butter. Blend flour, salt and pepper; gradually stir in milk. Cook, stirring constantly until sauce thickens and mixture begins to boil. Add cheese; stir until cheese is melted. In 3-quart casserole, stir together pasta and cheese sauce. Bake 30 minutes or until bubbly. Serves 8-10.

Royell Bashore  
Lebanon Co. Li'l Dairy Miss

## DRIED CORN

2 cups dried corn  
Water to partially cover  
1 teaspoon salt  
2 teaspoons brown sugar  
½ cup cream

Soak dried corn for one hour in warm water. Cook corn until it is tender and most of the water is absorbed. Add salt, sugar, and cream. Bring to a boil. Serves 6 to 8.

Delphine Zimmerman  
Newmanstown

## BANANA SPLIT CAKE

2 cups graham cracker crumbs  
1 cup butter  
2 eggs  
2 cups confectioners' sugar  
#2 can crushed pineapple, drained  
3 to 4 bananas  
8-ounces whipped cream topping

Crushed nuts  
Maraschino cherries  
Melt one stick butter and combine with crumbs. Pat into 12x13-inch pan to make crust.

Mix eggs, confectioners' sugar, and butter. Beat until fluffy. Spread on top of crust. Spread drained pineapple on top of mixture. Slice bananas and put in rows over pineapple. Spread whipped cream over bananas. Top with cherries and nuts. Refrigerate for 3-4 hours.

Phyllis Kuper  
Woodstock, Ct.

# Turkey Talkline

The holiday season is a time for celebrating family traditions and enjoying delicious meals with loved ones. However, for the cook in charge, preparing a holiday meal can be a stressful experience. Fortunately the experts as the Butterball Turkey Talk Line are available just in time for the holidays to provide solutions to virtually every turkey-related dilemma. Free to every caller this season, the Talk Line offers five recipe cards featuring delicious, year-round recipes, informative turkey preparation tips and up to \$5 in coupons. Call 1-800-323-4848