



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 — Fern Gerth, Reading, would like a recipe for lemon curd.

QUESTION — A reader wants to know how to can spaghetti and meatballs, chili, ham with green beans and potatoes, vegetable beef soup and other favorite dishes so she will have food to serve instantly. She wanted to can it using a hot water bath; however, it is considered unsafe to can any kind of meat and some vegetables with that method. Even if you have canned with this method in the past and have had no problems, we cannot print recipes that pose a health hazard. Send recipes for these dishes preserved by the pressure canner method.

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

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 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 — 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 — Violet Cassner, Newburg, wanted a recipe that sounds like the one Mrs. Daniel Yoder sent it.

Potato Sausage

- 6 large raw potatoes, peeled, ground
- 1 teaspoon pepper
- 2 teaspoons salt
- 1 teaspoon allspice
- 1 cup milk
- 1½ pounds ground beef
- 2½ pounds ground pork
- 1 medium onion, ground

Mix all ingredients together and stuff into sausage casings, being careful not to overfill as they will expand during cooking. Prick several times with a needle before cooking. Put into a pot of hot water and boil over medium heat for one hour. Then brown in a frying pan if desired. Makes six 24-inch sausages.

ANSWER — Linda Meyer, N.Y., wanted more recipes for cookie ingredients layered in a jar to give as gifts. Here is one, but check the "Home on the Range" page in this section for more recipes.

Dixie Relish

- 4 cups green cabbage, chopped
- 2 cups onions, chopped
- 2 cups green peppers, chopped
- 2 cups sweet red peppers, chopped
- ½ cup salt
- 2 quarts water
- 2 cups apple cider vinegar
- 1 cup water
- ¾ cup sugar
- 2 tablespoons mustard seed
- 2 tablespoons celery seed
- ½ to 1 teaspoon dried crushed red pepper flakes

In a large enamel pot, combine and toss cabbage, onions, peppers and salt. Pour 2 quarts water over the whole and let stand for one hour. Drain and rinse vegetable under cold water and drain again.

In a Dutch oven, combine mixed vegetables with apple cider vinegar, 1 cup water, sugar, mustard, celery seeds, and dried red pepper flakes. Bring to a boil. Reduce heat to medium low and continue to cook 25 minutes, stirring frequently.

Transfer to sterilized jars, cover with lids and cool. Store in refrigerator or give them 10 minute hot bath canning and store in cool place.

Good on hot dogs and hamburgers. Yield: 8 ½ -pints.

ANSWER — Josephine Matenus, Dallas, sent in a recipe, which had been requested.

Fresh Apple Butter Cake

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 3 cups sifted flour
- 1½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 teaspoons vanilla
- 3 cups peeled, chopped apples
- 2 cups chopped walnuts

In a bowl, beat the butter and sugar until well combined. Add the eggs, one at a time, beating well after each addition. Gradually add the sifted flour, baking soda, salt, cinnamon, and nutmeg. Stir in vanilla. Fold in chopped apples and walnuts. Pour into greased and floured tube pan. Bake at 325 degrees for 1½ hours. Let stand 15 minutes. Turn onto cake plate. If desired, pour and spread on sherry glaze.

Sherry glaze:

In a saucepan, stir 1½ cups sugar and ½ cup sherry. Cook, stirring constantly until syrupy (about 2 minutes).

ANSWER — A Narvon reader sent in a different recipe for Elephant Ears that had been requested by Debra Allgyer, Womelsdorf.

Elephant Ears

- 1 package dry yeast
- ¼ cup very warm water
- Combine yeast in water and let set 10 minutes before adding the following:
- 2 cups bread flour
- 1½ tablespoons sugar
- ½ teaspoon salt
- ½ cup butter, softened
- 1 egg yolk
- ½ cup milk, scalded, cooled

Mix well. Cover and refrigerate 2 hours. Turn dough onto lightly floured board and knead several turns. Roll out to an approximate 10x18-inch rectangle. Spread with 2 tablespoons or less butter. (Mix 1½ cups sugar and 3½ teaspoon cinnamon (or more). Using ½ cupful of this mixture, sprinkle on top of dough. Roll up as for jelly roll. Slice into approximately 1-inch slices. Roll slices out into 4- or 5-inch rounds. Place on cookie sheets. Brush melted butter over top and sprinkle with 1 teaspoon cinnamon and sugar mixture per "round." Let rise just a little bit. Bake at 350 degrees for 10 minutes or until lightly browned.

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Grandparent Gifts

TURKHANNOCK (Wyomissing Co.) — Grandparents often find it difficult to buy gifts for grandchildren. Although many opt to give money or let a parent choose a gift, others enjoy shopping for a gift themselves. Often grandparents just guess making gift giving a hit or miss event.

Many grandparents have taken an alternate route giving something that they already own. One grandparent shared that she had her grandchildren pick out one item from a collection of crystal. This collection represented years of a personal collection from gifts, travel souvenirs, and other memorable moments in her life.

Another grandparent who quilts, asked each grandchild to select a quilt from those she had in one room. The grandparent stitched the child's name on each quilt to mark the personal selection. Each child received the quilt as a gift when they married, went away to school, or had a memorable life event.

Another idea for gift giving is to take your grandchild on a treasure hunt in your own attic. Children find the most wonderful treasures in attics. You can spend countless hours rummaging through attics telling memorable stories attached to each special item. This "new find" could be brought home or kept at grandpa's as a special toy.

The following are suggestions for helping your treasure seekers find unique gifts:

- After going through the various boxes and crates, take the selected items downstairs. This makes it much easier for all of you to inspect and sort items.

- Another idea is to set up a video camera and record the whole afternoon. Children of all ages love to watch themselves over and over again. This will capture the special day that you will keep forever.

This is a wonderful time to divide up the old tablecloths, embroidered doilies, linens, family towels and heirlooms that you had stored away for years.

- Is there furniture that grandchildren may want to use in their bedroom or apartment? Old hat boxes, clothing, and holiday decorations are all wonderful finds!

- After you've sorted and selected what you want to keep and what your grandchildren want, have them help you with a yard sale. The money you make can be spent on a special outing together.

Whatever gift giving method you choose, the most important part is to give something that comes from your heart. Sharing through any of these activities communicates how you feel about them, and no materials gift is as precious.

