



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** — Ruth Sholl, Mt. Aetna, writes that her husband's grandmother made pot pie from a raised dough that was cut in squares. Ruth has tried many pot pie recipes, but is unable to find one that tastes like the grandmother's. Can anyone help her?

**QUESTION** — Laurie Millus, Poughquag, N.Y., would like a recipe for pumpkin butter similar to apple butter.

**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, Abbotstown, 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 anyone 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** — Josephine Matenus, Dallas, sent in this recipe from an old Hershey's can, which had been requested.

**Cocoa Fudge**

- 1/2 cup baking cocoa
- 3 cups sugar
- 1/2 teaspoon salt
- 1 1/2 cups milk
- 1/4 cup butter
- 1 teaspoon vanilla

Combine cocoa, sugar, and salt in a large saucepan (3-quart size). Add milk gradually, mix thoroughly. Bring to a bubbly boil on high heat, stirring constantly.

Reduce heat to medium and continue to boil the mixture without stirring until it reaches 232 degrees or a small amount of mixture forms a soft ball dropped into cold water. Be sure the ball of thermometer is not resting on bottom of saucepan.

Remove saucepan from heat. Add butter and vanilla to mixture. Do not stir. Allow fudge to cool at room temperature until it reaches 110 degrees. Beat by hand or with a portable electric mixer until the fudge thickens and loses some of its gloss. Quickly pour and spread fudge into tightly buttered 8x8x2-inch pan. Cool. Cut into squares. Yields about 3 dozen squares.

**ANSWER** — Thanks to Lori Rose, Perkiomenville, for sending in this recipe.

**Chocolate Pound Cake**

- 1 cup butter, softened
- 3 cups sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 cup unsweetened cocoa
- 3 cups sifted flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 1/4 cups milk

Preheat oven to 350 degrees. Grease and flour a 10-inch tube pan.

In a large bowl, cream the butter and sugar until light and fluffy. Add the vanilla. Add the eggs, one at a time, beating well after each addition. Mix in the cocoa.

Sift together the dry ingredients. Add them to the batter alternately with the milk, beating until well incorporated.

Turn the batter into the prepared pan and bake for 70-80 minutes or until cake tests done.

Cool on wire rack for 20 minutes before removing cake from pan.

**ANSWER** — Lois Crone, Wellsville, sent this recipe requested by Beverly Strauss.

**Luscious Lemon Pie**

- 1 cup sugar
- 3 tablespoons cornstarch
- Dash salt
- 1 cup milk
- 3 egg yolks, slightly beaten
- 1/2 cup lemon juice
- 1/4 cup butter
- Grated peel of one lemon
- 1 cup sour cream
- 9-inch pastry shell, baked

**Topping:**

- 1/2 cup whipping cream
- 2 tablespoons confectioners' sugar
- 1/4 teaspoon almond flavoring, optional

In the top of a double boiler, combine sugar, cornstarch, and salt. Stir in milk, egg yolks, and lemon juice. Cook and stir over boiling water until thickened and bubbly. Cook and stir 3 minutes longer. Remove from heat and stir in butter and lemon peel. Cool, stirring occasionally. When mixture is room temperature, stir in sour cream. Pour into shell and refrigerate several hours or overnight. For topping, whip cream until thick; beat in sugar and almond flavoring if desired. Continue to beat until stiff. Spread or pipe with pastry bag on pie before serving. Yield: 6-8 servings.

# Holiday Cookies

(Continued from Page B6)

**TROPICAL DROPS**

- 1/2 cup butter
- 1/2 cup brown sugar, firmly packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour, divided
- 3/4 teaspoon salt
- 1 teaspoon baking soda
- 4-ounces chopped dates
- 4-ounces candied papaya, chopped
- 4-ounces candied mango, chopped
- 4-ounces candied pineapple, chopped
- 4-ounces dried apricots, chopped
- 8-ounces madadamia nuts, chopped
- 8-ounces white chocolate bits

Preheat oven to 375 degrees. Grease baking sheets and lightly flour. In a large mixing bowl, cream butter and gradually add sugars and beat until creamy. Beat in eggs and vanilla.

Take 1/2 cup flour and work it into the fruits and nuts to help separate pieces. Sift together remaining flour, baking soda, and salt. Beat into butter mixture. Stir in mixed fruit, nuts, and white chocolate bits. Drop by heaping teaspoonfuls on to prepared baking sheets. Bake 8-10 minutes. Remove to cool on wire rack.

B. Light  
Lebanon

**MOLASSES DROP COOKIES**

- 1 cup butter
- 2 cups sugar
- 1 cup dark molasses
- 2 eggs
- 1 cup milk
- 6 cups flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon

Cream butter; beat eggs. Add above to sugar and milk. Add remaining dry ingredients. Cookies are better if mixed by hand. Bake at 350 degrees for 10 minutes. Makes 5-6 dozen.

Anna Martin  
Denver

**LEMON MERINGUE DROPS**

- 2 egg whites, room temperature
- 1/2 teaspoon lemon flavoring
- 1/4 teaspoon cream of tartar
- 2/3 cup granulated sugar
- 1 teaspoon lemon zest
- Small lemon grum drops
- Yellow decorating sugar

Line baking sheets with parchment paper. Preheat oven to 300 degrees.

In medium mixing bowl, combine room temperature egg whites, lemon flavoring, and cream of tartar. Beat with electric mixer until soft peaks form. Beating at high speed gradually, add sugar a tablespoonful at a time. Continue beating until stiff peaks form. Fold in lemon zest.

Drop rounded teaspoon meringue on prepared baking sheets 1 1/2-inch apart. Place a gumdrop into middle of each meringue layer and place a second rounded teaspoon of meringue over top of gumdrop locking it inside and swirl the top. Sprinkle with yellow sugar.

Bake 18-20 minutes or until they start to turn brown. Turn off oven and let dry for 10 minutes with door closed. Transfer to wire rack to cool. Yields 2 1/2 dozen.

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