



## 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** — Janet Huber, Williamstown, wants a recipe for chocolate banana cookies.

**QUESTION** — A long time reader from Ticonderoga, N.Y., would like recipes that use northern-hardy kiwi, which is small and grapesized with a smooth skin. It grows on clusters of vines.

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

**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** — 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** — 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 a recipe for pork scrapple.

**ANSWER** — Estella Fink wanted a recipe to make chili beans. Thanks to Kathleen Reiff, Stevens, for sending a recipe.

### Chili Beans

3 cups dried kidney beans  
1 large onion, chopped  
3 cloves garlic, crushed  
2 tablespoons chili powder  
2 teaspoons salt  
2 teaspoons ground cumin  
2 teaspoons dried oregano leaves  
1 teaspoon garlic powder  
1 teaspoon onion powder  
2 teaspoons cocoa (this takes the bitter taste out of chili)  
2 large tomatoes OR 16-ounce can undrained tomatoes  
Shredded cheddar cheese (optional)  
1 pound cooked ground beef (optional)  
Soak kidney beans overnight. Drain water, rinse beans well, and add enough water to fully cover beans. Bring to a boil, reduce heat and simmer for two hours until soft.  
Drain, rinse, and add enough fresh water to cover beans. Add remaining ingredients (except cheese) and simmer several hours or all day.  
Before serving, add shredded cheese and stir until melted. Good served with cornbread.

**ANSWER** — Marilyn Reega, Dorothy, N.J., wanted a recipe for Dorothy's Cornbread. Thanks to Rebecca Stoltzfus for and to Barb Singleton, Landisburg, for sending the same recipe. Barb writes that this is the best corn bread and she makes it often.

### Dorothy's Cornbread

$\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup softened butter  
2 eggs, beaten  
 $\frac{1}{2}$  cup sour cream  
 $\frac{1}{2}$  cup sour milk  
 $\frac{3}{4}$  cup corn meal  
1 $\frac{1}{4}$  cups flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon baking powder  
Grease 8x8-inch pan. Cream butter and sugar well. Add milk and sour cream; mix well. Combine dry ingredients and add to creamed mixture. Bake at 350 degrees.

**ANSWER** — Laurie Millus, Poughquag, N.Y., wanted a recipe for pumpkin butter. Thanks to Nancy Kramer, Newmanstown, for sending a recipe.

### Pumpkin Butter

3 $\frac{1}{2}$  cups cooked, mashed pumpkin  
1 tablespoon pumpkin pie spice  
1 box Sure-Jell  
Mix together in large pot and bring to a boil. Add 4 $\frac{1}{2}$  cups granulated sugar.  
Mix and bring to a full rolling boil. Boil one minute, stirring constantly. Pour into sterilized jars to  $\frac{1}{2}$ -inch of top. Put on screw band and process in boiling water bath 5 minutes.

**ANSWER** — A reader wanted 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. Thanks to Nancy Kramer, Newmanstown, for sending recipes.

### Chili To Can

4 pounds ground beef  
4 teaspoons salt  
2 cups onion, chopped  
6 tablespoons chili powder  
2 garlic cloves, chopped  
2 teaspoons paprika  
2 quarts tomatoes  
1 teaspoon black pepper  
Brown ground beef, onion, and garlic; drain excess fat. Add remaining ingredients. Cook 15 minutes. Fill jars to within one inch of top. Screw on two-piece lid. Yields 6 pints.  
Process pints 75 minutes at 10 pounds pressure.  
To use: Heat on medium heat. Add one can kidney beans to one pint chili.

### Meat Balls In Tomato Sauce To Can

3 pounds ground beef  
 $\frac{3}{4}$  pound ground pork  
1 $\frac{1}{2}$  cups uncooked oatmeal  
3 beaten eggs  
2 teaspoons salt  
3 tablespoons chopped onion  
1 cup cold water  
2 quarts tomato juice  
 $\frac{1}{4}$  teaspoon black pepper  
1 tablespoon butter  
 $\frac{1}{2}$  teaspoon salt  
Mix all ingredients except tomato juice, pepper, butter, and salt. Mold into balls. Bring tomato juice to boil. Add pepper, salt, and butter. Drop meatballs into boiling tomato juice. Let come to a full boil again. Pack loosely into jars to within one-inch of top. Fill jars two-thirds full of tomato juice. Put on cap and screw firmly.  
Yields 8 pints. Process pints for 75 minutes at 10 pounds pressure.

# Favorites

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### CREAMY MOCHA CAPPUCCINO

4 cups boiling water  
14-ounce can creamy chocolate sweetened condensed milk  
3 tablespoons instant coffee  
Mix all ingredients in 2-quart heat-proof pitcher. Pour into mugs; garnish with whipped cream and a sprinkling of ground cinnamon. Serve immediately.

### ABBY'S PECAN (OR WALNUT) PIE

1 cup white corn syrup  
1 cup dark brown sugar  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup melted butter  
1 teaspoon vanilla  
3 whole eggs  
1 heaping cup pecans or walnuts  
Mix syrup, sugar, salt, butter, and vanilla. Add slightly beaten eggs. Pour into 9-inch unbaked pie shell. Sprinkle pecans over filling. Bake at 350 degrees for approximately 45 minutes.

Top with a bit of whipped cream or ice cream, but is also very good plain.

Louise Graybeal  
Renick, W.V.

### NECIA'S FRUIT CAKE

$\frac{1}{2}$  pound red cherries  
 $\frac{1}{2}$  pound pineapple  
 $\frac{1}{4}$  pound citron  
1 package figs  
1 package dates  
 $\frac{1}{2}$  pound mixed fruit  
1 box currants  
1 box raisins  
1 package shelled English walnuts  
1 package shelled black walnuts  
1 package shelled pecans  
1 cup mincemeat

### Batter:

1 pound butter and shortening  
2 cups sugar  
6 eggs  
1 cup fruit juice  
2 teaspoons baking soda  
2 cups flour  
1 teaspoon clove  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon vanilla

Cream butter and sugar; add eggs and beat; add juice. Mix baking soda with a little hot water and add to mixture. Add flour and mix well. Add cloves, cinnamon, nutmeg, and vanilla. Add minced meat. Cut all fruit in small pieces and flour.

Add fruit to batter, a small amount at a time, and mix well. Batter will be stiff when all fruit is added.

Grease and flour cake pan, grease and flour large piece of brown paper, tear off large piece of aluminum foil.

Pour batter in cake pan. Place brown paper over cake a tie down with card; place aluminum foil over brown paper and tie down.

Put one quart of hot water into pressure cooker, do not let water touch rack. Place cake on rack and cook at 10 pounds pressure for one hour and 15 minutes. When pressure is down, remove cake from cooker, let cool and remove from cake pan.

*This recipe was given to my sister 36 years ago when she was in the hospital for her son's birth. I suppose that she was lying there worrying that she hadn't baked her Christmas fruit cake. Her roommate gave her this recipe, saying she had actually made the cake on the day before Christmas. Remove the cake from cooker on Christmas and serve it for dinner. It is always moist and never too brown.*

Louise Graybeal  
Renick, W.V.