



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** — Linda Fletcher, Walnutport, wants a recipe for elderberry jelly and one for a vanilla Texas sheet cake.

**QUESTION** — Linda Garber, New Ringgold, is looking for recipes for Belgian waffles, five-layer finger Jell-O with two layers of cream cheese between them, salsa, and vegetable cream cheese to spread on bagels.

**QUESTION** — Mary Ann Lapp, New Holland, would like a recipe for Breakfast Quiche and one for French toast sticks that taste like those served by Shady Maple Smorgasboard.

**QUESTION** — Ben S. Stoltzfus, Honey Brook, would like a recipe bran muffins that tastes like the Sara Lee brand.

**QUESTION** — A Lancaster reader would like a recipe for Black Diamond Steaks.

**QUESTION** — Doris Fenninger, New Holland, wants to know how to can soups and how long it can be kept after processing.

**QUESTION** — Lester Horvath, Washington, N.J., would like a recipe for hot pickled ring bologna.

**QUESTION** — Madeline Raub, Easton, would like to know where to buy a round biscuit shaped like a basket with a fluted edge. She thinks the biscuits had been made by Nabisco and sold loose by the pound. Her mother used them at Easter to make "bird nests" by putting icing inside and colored jelly beans.

**QUESTION** — A Leola reader would like a recipe for breadsticks that tastes like those served at Olive Garden.

**QUESTION** — Pat Elligson, Millers, Md., is looking for a recipe for Salisbury steak with gravy. She also wanted a fax number to send requests and answers to this newspaper column. Fax number is (717) 733-6058.

**QUESTION** — Barb Fox wants to know how to make blueberry pig.

**QUESTION** — Edward Hollister, Andover, N.J., is searching for a recipe for maple syrup pie. His grandmother made the one-crust pie that was made similar to a cream pie.

**QUESTION** — M. Martin, Ephrata, would like to know how to make tomato paste using 100-percent tomatoes.

**QUESTION** — Jack Hohmeier, Painter, Vir., wants to know how to actually can canned milk, not just duplicate for immediate use.

**QUESTION** — Sherry Rechlin, N. Franklin, Ct., would like a recipe for farmer's cheese and for clotted cream.

**QUESTION** — Bonnie Gibble, Ono, would like healthy recipes with nutritional counts.

**QUESTION** — Martha Gerber, Littlestown, is looking honey/mustard pretzels that taste similar to those made by Snyders.

**QUESTION** — Lynn Rossi, Lititz, would like a recipe for marinated mushrooms, which are made without cooking oil and sold by S. Clyde Weaver, East Petersburg.

**QUESTION** — Mrs. Dale Burkhart, Narvon, misplaced a recipe for a seasoning mixture to rub into beef roast before roasting. She recalls that some of the ingredients included instant coffee granules, beef bouillon, salt and pepper.

**QUESTION** — Darvin Moyer, Johnstown, would like a recipe for the beef and lamb mixture used to make Greek Gyro sandwiches. How is the meat ground and pressed and what spices are added to the mixture?

**QUESTION** — Anna Showalter, Weyers Cave, Va., would appreciate a pork roll bologna recipe that tastes like that made in Lancaster County.

**QUESTION** — Herman Ikeler, Bloomsburg, would like a recipe for dried cured pepperoni.

**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.

**ANSWER** — Eleanor Kisner, Muncy, wantedmmm a recipe for Italian Wedding Soup. Thanks to Betty Chaffee, Warren, for sending a recipe.

#### Italian Wedding Soup

2 whole chicken breasts  
4 quarts water  
3 cups chopped celery  
1 medium onion, chopped  
½ cup chopped fresh parsley  
Pepper to taste  
4 chicken bouillon cubes  
1 small head escarole or spinach  
1 pound lean ground beef  
½ cup chopped fresh parsley  
1 egg, beaten  
½ grated romano cheese  
¼ cup chopped onion  
¼ teaspoon salt  
¼ teaspoon crumbs  
½ cup tiny pasta (alphabets or pastina)  
Grated cheese for garnish, if desired.  
Rinse chicken. Combine chicken, water, celery, onion, ½ cup parsley, pepper, and bouillon cubes in large stockpot. Mix and cook until chicken is tender. Remove chicken to platter, chop and discard skin and bones. Return to stockpot. Bring escarole and enough water to cover to a boil in a large saucepan. Cook 7 minutes and drain. Chop escarole and stir into chicken mixture.

Combine ground beef, pepper, ½ cup parsley, 1 egg, ½ cup Romano cheese, ¼ cup onion, salt, and bread crumbs in bowl. Shape into ½ -inch meatballs. Bring chicken mixture to a boil, drop in meatballs. Stir in tiny pasta. Simmer about 20 minutes or until meatballs and pasta are finished. Stir occasionally.

Serve in bowls and garnish with grated cheese, if desired.

**ANSWER** — Linda Garber, New Ringgold, sent in a recipe for a refreshing beverage that had been requested by a reader.

#### Thirst Quencher

1 small can orange juice concentrate  
1 small can lemonade concentrate  
¾ to 1 cup sugar  
Combine ingredients and add enough ice water to make one gallon.

**ANSWER** — M. Martin, Ephrata, wanted to know how to make condensed milk. Here are two recipes from Fran Westfall, New Oxford, and from Martha Hurst, Leola. She writes that this recipe has saved her money over the years and her family can't detect the difference.

#### Condensed Milk

1 cup instant non-fat dry milk  
¾ cup sugar  
3 tablespoons butter  
½ cup boiling water  
In a blender, combine all ingredients and blend until smooth. Store in refrigerator until ready to use.

#### Sweetened Condensed Milk

In the blender, combine:  
½ cup butter-flavored shortening  
2 cups granulated sugar  
2 cups powdered milk  
1 cup boiling water  
Blend until smooth. Pour in a quart jar and store in the refrigerator. It will thicken as it sets. Makes 3 cups.  
1½ cups equals a 15-ounce can.

#### Condensed Milk

½ cup warm water  
1 cup plus 2 tablespoons non-fat dry milk  
¼ cup granulated sugar  
Place warm water in bowl. Add dry milk. Mix. Add sugar until dissolved.

**ANSWER** — Thanks to Tracy Marchini, Narvon, for sending this answer for Nancy Kring. Tracy said that this recipe handed down from her grandmother, who spend her early married years in Cairnbrook, has been a family favorite as long as she can remember.

#### Chess Pies

1 cup brown sugar  
½ cup butter  
2 eggs, beaten  
¼ cup milk  
1 teaspoon vanilla  
¼ cup chopped walnuts  
1 cup raisins  
Put raisins in a small saucepan, add enough water to cover raisins. Cook, covered, until raisins are soft and plump. Drain extra water. Mix raisins with remaining ingredients.  
For pastry use your favorite recipe for a two-crust pie. Cut circles from the pastry dough to fit either regular or mini muffin tins. Fill muffin cups about three-fourths full with the raisin mixture. Bake in a 400 degree oven until the filling looks set and the crust is lightly browned.

## Conservancy Exceeds Annual Appeal

LANCASTER (Lancaster Co.) — The Lancaster County Conservancy's 1998 annual appeal: Preserving the Balance in Lancaster County exceeded its \$55,000 goal to protect an additional 230 acres of natural open space in Lancaster County.

This is the second year in a row that The Conservancy has been able to meet and exceed its goal. The Conservancy raised 144 percent of its goal or \$79,000. Using the same amount of \$240 by which the Conservancy can protect open space land, that would translate into slightly more than 329 acres that may now be protected.

Barry L. Spangler, director of advancement for The Conservancy, stated that, "it all began with an extraordinarily diverse team who was willing to roll up their sleeves and contribute in whatever way they could to help The conservancy: whether it was the chairman and president of a major area bank, the officers and members of The Conservancy's board of directors, financial supporters, members of the organization, retired senior citizens, or college students -they were responsible for the organization's success!"

The Honorary Chair of this year's appeal was John E. Stefan, chairman and president of Bank of Lancaster County, N.A.

The Appeal raised \$10,000 in its phonathon. Spangler stated that, "we have a very proactive board of directors who led by their example. With 100% participation, they exceed their own self-imposed goal of \$8,000 by more than \$1,000."

He commented that, "comprehensive survey recently released by the Hourglass Foundation (as a great service to Lancaster County) indicated that more than 80 percent of Lancastrians want to prevent the continuation of urban sprawl and conserve natural lands. The majority of individuals wanted to save open space but they were unsure of what should be the proper vehicle for accomplishing this daunting task. Well, The Lancaster County Conservancy was established 30 years ago as a non-profit, non-governmental, membership-supported organization dedicated to protecting the dwindling amount of natural open space resources of Lancaster County. It has done so in such an efficient and cost-effective manner that it recently received a citation from the Pennsylvania Senate recognizing the invaluable role The Conservancy has played and is playing."

