



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 — Kenneth Hixon, Warfordsburg, would like a recipe for spiced sickle pears, which are spiced with the peels intact.

QUESTION — Sharon Halsey wants a recipe for pumpkin mincemeat pie.

QUESTION — Dave Akins wants recipes to make chicken wings and nuggets. Is there a special tip to make seasoning stick to the meat?

QUESTION — Jean Nestler, Halifax would like a recipe to make Easter egg candy without milk or cream.

QUESTION — Debrah Giambalvo, Lancaster, grew soybeans for the first time last year. She had such a high yield that she is in need of recipes on how to use them. Currently, she steams the soybeans and adds salt and butter.

QUESTION — Elizabeth Weinhold, Boyertown, would like a recipe for cherry dumpling like her mother used to make. The cherry dumplings, which is a dough with cherries mixed in and cooked in a bag to hold them together while cooking, were made the size of an apple dumpling or larger. To eat, the dumpling was sliced and covered with milk.

QUESTION — Several years ago, J. Rouse clipped a recipe from this section for maple syrup pork chops. Her family loves the recipe, but she lost it. Anyone else clip the recipe? Send it in so we can reprint it.

QUESTION — A. Nolt, Annville, wants a recipe for Shepard's pie.

QUESTION — A reader wants to know how to make cheese using calf stomach for rennet or is there a way to make her own vegetable rennet?

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

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. (Only pressure canning methods will be printed as water processing is no longer recommended by the USDA for foods containing meat or dairy products).

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

Power Outages Can Lead To Food Safety Failures

UNIVERSITY PARK (Centre Co.) — Weather, good or bad, is getting easier to track and predict, but the sometimes capricious effects of bad weather — stormy winds, torrential rains and lightening — can knock out a home's power supply for hours

or days.

A Penn State Cooperative Extension and Outreach nutrition and food safety specialist says during emergencies, homeowners shouldn't be in the dark about food safety.

"When the power goes off for

an hour or two, you don't have to worry about food safety," said Cathy Guffey, extension agent in Bradford County. "As long as you don't leave the freezer or refrigerator door open or open the door often, your food supply should be safe."

For longer outages, Guffey suggests some tips for the well-prepared homeowner.

• **Thermometers.** Buy thermometers for both the refrigerator and freezer so you can track the temperature. "Food will remain frozen in a full freezer for about two days," Guffey said. "A less crowded freezer may retain cold for about a day."

• **Dry Ice.** Adding dry ice to a freezer will stabilize temperatures from two to four days, depending on how full the freezer is. Guffey suggests 25 pounds for a 10-cubic-foot freezer. "Never handle dry ice with your bare hands or breathe the fumes from it," she says. "Put it in a cardboard box to keep it away from the contents of the freezer."

• **Block Ice.** Guffey estimates that food will keep for four to six hours in a refrigerator. Chilled temperatures can be maintained by placing block ice in the refrigerator. To prevent dripping, put the block in a pan or watertight container.

Guffey says homeowners can easily check to see whether food should be thrown out or can be refrozen.

"If ice crystals are visible, and its temperature has not gone above 40 degrees Fahrenheit, it is safe to refreeze," Guffey said. "Discard any item with a strange odor or color. If the item has thawed completely but is still refrigerator cold, you can cook it and serve or refreeze the cooked dish."

If raw meat has thawed, in some cases it can be cooked as long as reaches the required cooking temperature and time to ensure doneness.

According to Steve Knabel, professor of food science, some foods are less tolerant of exposure to warming temperatures over time. Fresh meats, poultry, cold cuts, hot dogs, eggs, casseroles, creamy salad dressings, cookie dough and milk should be thrown out if subjected to temperatures higher than 40 degrees F for more than two hours.

Fruits, dried fruits, pasteurized fruit juices, flour, nuts and vegetables can be cooked or eaten raw provided there is no evidence of mold or a slimy feel. Cheeses can be eaten if they have been well wrapped, and butter and margarine can be kept as well, Knabel said.

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 milk, not just duplicate for immediate use.

QUESTION — Bonnie Gible, 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 — Sherry Rechlin, N. Franklin, Ct., wanted a recipe for farmer's cheese and for clotted cream. Thanks to Elizabeth Broda, Catawissa, for sending one for Devonshire-style cream, which is a bit lighter than clotted cream.

Devonshire-Style Cream

3-ounces light cream cheese
1 teaspoon sugar

1 cup heavy cream, room temperature

Beat the cream cheese and sugar with an electric mixer until light and fluffy. Add heavy cream, beat at top speed until stiff peaks form when beaters are lifted from bowl.

Cover and refrigerate overnight.

CORRECTION — In last week's column, a recipe for Italian Wedding Soup appeared. It incorrectly listed $\frac{1}{4}$ teaspoon crumbs instead of cup. Here is the complete corrected recipe.

Italian Wedding Soup

2 whole chicken breasts

4 quarts water

3 cups chopped celery

1 medium onion, chopped

$\frac{1}{2}$ cup chopped fresh parsley

Pepper to taste

4 chicken bouillon cubes

1 small head escarole or spinach

1 pound lean ground beef

$\frac{1}{2}$ cup chopped fresh parsley

1 egg, beaten

$\frac{1}{2}$ cup grated Romano cheese

$\frac{1}{4}$ cup chopped onion

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup bread crumbs

$\frac{1}{2}$ cup tiny pasta (alphabet or pastina)

Grated cheese for garnish, if desired

Rinse chicken. Combine chicken, water, celery, onion, $\frac{1}{2}$ 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 or spinach and enough water to cover to a boil in a large saucepan. Cook 7 minutes, drain. Chop escarole or spinach and stir into chicken mixture.

Combine ground beef, pepper, $\frac{1}{2}$ cup parsley, 1 egg, $\frac{1}{2}$ cup Romano cheese, $\frac{1}{4}$ cup onion, salt, and bread crumbs into a bowl. Shape mixture into $\frac{1}{2}$ -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 cooked. Stir occasionally.

Serve in bowls and garnish with grated cheese if desired.

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