



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 — Shirley Miller, Nazareth, is looking for recipes using pastry flour, for a recipe for doughnuts baked in the oven, and for a doughnut mix that can be mixed up at home.

QUESTION — Mary Martin, Pen Yan, N.Y., would like a recipe for ketchup that uses a minimum amount of sugar and that tastes similar to store bought.

QUESTION — G. Sweitzer, Airville, would like to know how much salicylic acid to use when canning sweet corn and if the acid can be used to preserve other canned products.

QUESTION — Ezra Gottschall, Ephrata, would like recipes for creole and for Cajun cooking and some old-time favorite soup recipes.

QUESTION — A reader would like directions on how to can carrots without a pressure cooker.

QUESTION — Carrie Sponseller, Gettysburg, would like a recipe for Snow Flake Cookie mix in a jar. It includes white chocolate chips and macadamia nuts that are layered in a quart jar.

QUESTION — A reader, who has a Whisper Mill Grain Grinder, would like some other readers' favorite recipes using fresh ground flour such as barley, rice, spelt, rye, etc. She would like ideas to include a variety of grains in the family's diet instead of wheat, wheat, and wheat.

QUESTION — John Telford, Swampscott, Mass., is looking for two old Dutch recipes. One is to make a dutch cake, which was a bread-like cake with flour and crumb topping. The other is for Dutch coffee cake, which was a sweet yellow cake-heavy, buttery, with a thick layer of brown sugar and cinnamon in the middle and a topping of the same mix.

QUESTION — A reader from Topton wants a recipe for peanut butter and coconut eggs for a diabetic. No granulated or confectioners' sugar can be used.

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

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

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 — 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 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 Garber, New Ringgold, is looking for recipes for 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 — Martha Gerber, Littlestown, is looking honey/mustard pretzels that taste similar to those made by Snyders.

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.

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 — 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 — Sharon Halsey wanted a recipe for pumpkin mincemeat pie. Thanks to Maybelle Page, Oxford, for answering this request.

Two-Tone Holiday Pie

- 1½ cups canned mincemeat
- 1 unbaked 9-inch pastry shell
- 1 pound 2-ounces canned pumpkin pie filling
- ¼ cup orange juice
- 1 cup evaporated milk
- ½ teaspoon grated orange peel
- Whipped cream or dessert topping

Spread mincemeat evenly in bottom of pastry shell. Prepare pumpkin pie filling following label directions, but substituting orange juice and evaporated milk for the liquid called for; stir in peel. Pour over mincemeat in shell.

Bake in 400 degree oven for about 45 minutes or until knife inserted halfway between center and edge of filling comes out clean. Cool.

Serve garnished with whipped cream or whipped dessert topping.

ANSWER — Elizabeth Weinhold, Boyertown, wanted 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. Thanks to Mary Zimmerman, New Holland, for sending a recipe, although the steaming instructions are vague.

Cherry Dumplings

- 3 cups flour
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 2 tablespoons shortening
- 1 egg in a cup then fill cup with cream

Mix together dry ingredients and cut in shortening. Add egg and cream mixture. Mix together like pie dough. Roll out dough and put cherries in and sprinkle with sugar. Roll up and wrap in cloth, steam for one hour. Serve warm with milk.

Jersey Queen Title

(Continued from Page B7)

Cammy Yurkanin of Columbia Cross Roads. As a ninth grade student, Yurkanin is involved in volleyball, track, marching band and the swim team. She also has served as a Bradford County Dairy Maid for three years and is the vice president of the Leona Dairy Club.

In her six years showing Jersey cattle, Yurkanin has competed at local, district and state Jersey shows. She has also exhibited cattle at the Syracuse Spring Jersey Show.

"The Jersey breed has made a big impact on my life," notes Yurkanin. "I've taken my Jerseys to shows and have been successful and not so successful. Going to these shows has given me the self confidence to meet and talk with people. I think it's time I gave something back to the Jersey breed that has been so important to me."

Emily Norman, 1998 Pennsylvania Jersey Queen will crown her successor on Friday evening at the awards banquet. During the evening's events, other scholarships and awards will be presented including the Distinguished Jersey Breeder award.

The newly crowned queen's responsibilities begin early on Saturday, as she presides over the annual Pennsylvania Jersey Sale.

On Friday evening a social hour begins at 6 p.m. with dinner following at 7 p.m. Prices for the buffet are \$17 for adults; \$10 for children 5-11 and under 5 free. Banquet reservations with checks made payable to Jerseys East must be sent no later than March 28 to Margot Spangenberg, RR#1 Box 1698, Starrucca, PA 18462. Room reservations for the convention can be made by calling Shadowbrook directly at 1-800-955-0295.

Beef Award

MIDDLETOWN (Dauphin Co.) — Do you have a favorite restaurant that sears a steak to mouth-watering perfection, grills juicy burgers, and makes beef the menu staple?

Why not honor their beef center-of-the-plate allegiance by submitting their name as a candidate for the 1999 PA Beef Backer Award? Established in 1987 by the National Cattlemen's Beef Association (NCBA), this prestigious award recognizes restaurants that do an outstanding job of menuing and promoting beef to their customers.

Selection criteria examines restaurants which exhibit leadership in beef menuing, restaurants which market/promote beef to the consumer, and restaurants that show evidence of beef dominance on the menu and evidence of adding new beef dishes to the menu.

Send along the old menu along with the restaurant's current to help the selection team compare the number and type of beef dishes the restaurant has added.

Call the PA Beef Council at (717) 939-7000 for entry forms and more information on the 1999 PA Beef Backer Award. Entry deadline is May 14.