



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, but cannot print each one.

Answers to recipe requests should be sent to the same address.

**QUESTION** — A. Zimmerman, Denver, wrote that she had a recipe for pie that combined rhubarb with sour cherries, but can't find it. Anyone able to help?

**QUESTION** — Carol Dehoff wants a recipe to make Chow Chow.

**QUESTION** — LaVonne Bender, Meyersdale, would like a recipe for cream-filled doughnuts.

**QUESTION** — Barbara wants a good coleslaw recipe that tastes similar to that sold by Spring Glen.

**QUESTION** — Cindy Pudliner, New Holland, would like the recipe for the biscuit sold at the restaurant called Joey's, which was located beside the Comfort Inn in New Holland. She used to order the Sausage and biscuits for breakfast. The biscuit made a light, fluffy cake biscuit.

**QUESTION** — Debbie Reynolds, Wrightsville, wants to know if anyone has a recipe for pumpkin butter similar to that made at Kitchen Kettle.

**QUESTION** — A.W. Good, East Earl, would like to know where to buy Kosher Jel. A previous source is no longer available because the plant burned down.

**QUESTION** — D. Shultz, Halifax, would like a recipe for a caramel custard pie.

**QUESTION** — Pat Elligson, Millers, Md., would like recipes using fresh asparagus.

**QUESTION** — Pat Elligson, Millers, Md., would like a recipe for carrot raisin salad that tastes like that served at the Country Buffet.

**QUESTION** — Barb Gaugher, Mansfield, wanted a recipe for Kosher barrel pickles like those sold at deli counters.

**QUESTION** — Brenda Houser, Middletown, would like a recipe to make cookies that taste like the ones served at Shady Maple Smorgasboard. The varieties that she likes are Chocolate Chip Truffle, which has a chocolate batter with chocolate chips in it and a soft chocolate center, and Peanut Butter Truffle, which has a peanut butter batter with chopped nuts and a soft peanut butter filling.

**QUESTION** — Marilyn DeMeyer, Hilton, N.Y., would like recipes for salt rising bread.

**QUESTION** — Shirley Ream, Criston, Ohio, would like a recipe on how to can ring bologna either by waterbath or pressure cooker or both.

**QUESTION** — Pam Bange, Hanover, would like recipes for using shitake mushrooms and portabella mushrooms.

**QUESTION** — G. Minkle, Wayne, would like a recipe for hot pepper cabbage relish, which she had clipped from this column several years ago.

**QUESTION** — K. B., York Springs, would like a recipe to make rotisserie chicken that tastes like that made by Rutters' Mini Market.

**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** — 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** — Linda Garber, New Ringgold, is looking for recipes for vegetable cream cheese to spread on bagels.

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

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

**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.

**ANSWER** — Ed Gottshal, Ephrata, remembered his mother making cinnamon rolls in the 1940s and wanted a recipe for the no yeast rolls. Thanks to a reader who wrote: "During the Depression days, you never threw things out. My mother, grandmother, and myself made them often with leftover pie crust, which is rolled out and sprinkled with cinnamon and sugar. Roll up like jelly roll to form a long roll and cut into one inch pieces. Bake in 350 degree oven until lightly browned."

**ANSWER** — Here are some recipes using no-wheat flour that a reader had requested. Thanks to Rachel Glick, New Holland, for sending in a recipe.

**Spelt Pancakes**

2 cups spelt flour  
2 teaspoons baking soda  
½ teaspoon salt  
2 eggs  
1 cup soy milk  
2 tablespoons vegetable oil  
Whisk together the flour, salt, and baking soda. Pour liquids over dry ingredients. Whisk together to mix well. Pour into hot griddle.

**Peanut Butter And Banana Bars**

1 egg, well beaten  
1 cup peanut butter or other nut butter  
¼ cup molasses  
½ cup brown rice flour  
½ cup walnut or pecans  
1 ripe banana  
¼ teaspoon cinnamon  
¼ teaspoon salt  
Preheat oven to 350 degrees. Combine all ingredients and mix well. Turn into grease pan and bake 15 minutes. Cut into bars while still warm.

**Millet Bread**

4 cups millet flour  
½ cup honey  
3 tablespoons baking powder  
½ teaspoon salt  
¼ cup vegetable oil  
¼ cup soy margarine  
3 eggs  
2 cups rice or soy milk  
Preheat oven to 375 degrees. Combine dry ingredients. Beat wet ingredients. Pour wet into dry ingredients. Stir just until mixed. Pour into 6x9-inch pan. Bake 20 to 30 minutes at 375 degrees.

Thanks to A. Zimmerman, Denver, who wrote that you can substitute spelt flour and oat bran for wheat flour and wheat germ. She sent in this recipe using freshly ground flour.

**Whole Grain Pancake Mix**

3 cups whole wheat flour  
2½ cups rye, buckwheat, or soy flour (do not use all soy)  
½ cup oatmeal  
1 cup wheat germ  
1 cup corn meal  
5 tablespoons baking powder  
1 tablespoon salt  
2 tablespoons bonemeal powder, optional  
Combine all ingredients. Store in a tightly closed container in refrigerator or freezer. To make pancakes, combine:  
2 cups milk  
½ cup vegetable oil  
2 eggs  
3 cups mix  
Combine milk, eggs, and oil. Stir just until mixed. Bake in 400 degree griddle.  
For gingercakes, add 1 teaspoon each of ginger, cloves, and cinnamon.  
For apple pancakes, add 1½ cups finely chopped apples, 1 teaspoon cinnamon, and 1 heaping tablespoon brown sugar.

**ANSWER** — For the person who had trouble with pickles shrinking after they were canned, Jane Sauble, Manheim, suggests pricking each pickle with a darning needle or an old-fashioned sharp pointed fork before canning. Jane said this method works every time and can be used with your favorite recipe.

# Dairy Recipes

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**RHUBARB MUFFINS**

¼ cup sugar  
½ teaspoon ground cinnamon  
3 tablespoons finely chopped pecans  
1 cup buttermilk  
1 large egg  
1 cup packed light brown sugar  
¼ cup vegetable oil, preferably canola oil  
1½ teaspoons pure vanilla extract  
1½ cups diced rhubarb  
1½ cups all-purpose white flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
Preheat oven to 400 degrees. Lightly oil 12 muffin cups or coat with nonstick cooking spray; set aside. In a small bowl, stir together sugar, cinnamon, and nuts; set aside. In a mixing bowl, whisk together buttermilk, egg, brown sugar, oil and vanilla until smooth; stir in rhubarb.

In another bowl, whisk together flour, baking powder, baking soda, and salt. Add to the buttermilk/rhubarb mixture and stir until just combined.

Spoon the batter into the prepared muffin cups. Sprinkle the reserved sugar-nut mixture over the tops of the muffins. Bake for 20-25 minutes until muffins are golden brown. Let cool briefly on a wire rack before serving.

Makes 12 muffins.  
*We enjoy these muffins. I appreciate that the recipe uses buttermilk. I make our butter and am always looking for recipes that use the remaining buttermilk.*  
*We have a large yard and garden, so there's plenty of outside summer work. I also keep busy with cooking, baking, sewing, and running after our active 1-year-old daughter, Emily Sue.*  
Curvin and Elizabeth Weaver  
Denver

**LEMON VELVET PIE**

1½ cups sugar  
6 tablespoon corn starch  
½ teaspoon salt  
1½ cups cold water  
2 egg yolks, slightly beaten  
2 tablespoons butter  
½ cup lemon juice  
1 teaspoon grated lemon rind  
1 teaspoon vanilla  
1 tablespoons plain gelatin  
¼ cup cold water  
1 cup light cream  
2 egg whites, stiffly beaten  
Combine sugar, corn starch, and salt in saucepan, gradually add 1½ cups water. Cook over medium heat, stir until smooth and thick. Stir some of mixture into egg yolks. Slowly stir yolks and butter into mixture, cook 2 minutes. Remove from heat, add lemon juice, rind, and vanilla. Remove 1 cup filling and set aside to cool. Soften gelatin in ¼ cup water, add to hot filling. Stir until dissolved: add light cream and cool. When mixture thickens, fold in egg whites. Pour into 9-inch baked pie shell. Chill 15 minutes. Spread one cup filling on top. Chill.  
*We live on a dairy farm and have some produce, which provides work for our family of 11.*  
Rebecca Zook  
Bethel

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