



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 reader wants to know where to buy Swiss cheese with a touch of ham and blue cheese by the roll or pound. She can find these items in 4-ounce packages, but they are very expensive. She would also like to know where to buy shrimp chips in a big box.

QUESTION — Barbie Smoker, Quarryville, lost the recipe for Kiwi Jam printed about a year ago. Her family really liked the jam, and she wondered if anyone clipped it and could send it in to be reprinted.

QUESTION — A reader purchased a package of brewer's yeast by mistake and wants to know how to use it.

QUESTION — A reader wants a recipe for pizzaburgers.

QUESTION — An anonymous reader would like a simple egg salad recipe that is not runny and that works well to put on top of tomato slices.

QUESTION — Arlene from Snyder County would like recipes for Swiss Chard.

QUESTION — Mrs. Amos Kauffman, Honey Brook, would like a recipe to can apples (not apple pie filling) in hot water bath.

QUESTION — Lynda Bell, Lincoln University, wants a recipe for horseradish jelly or preserves.

QUESTION — A reader would like a good recipe for veggie burgers.

QUESTION — N. Hoover, New Holland, wants a recipe to can chunked tomatoes.

QUESTION — Lou Ann Sutter, Lebanon, wants to know where she can buy Cento Stuffed Cherry Peppers, only this item, not other Cento products.

QUESTION — Mike would like to know where to purchase goat and sheep milk in Schuylkill County.

QUESTION — Shirley Schwoerer, Wysox, wants to know how to can tiny ears of corn, which she understands is harvested from field corn when it is 2- to 3-inches in length before the tassel begins to show. She found a recipe that is for immediate use, but her family can't eat them that fast so she wants to can the tiny ears in jars. The recipe is for pickling baby ears, but she would like a recipe to can without pickling so that she can use them in dishes such as chow mein.

QUESTION — G. Sweitzer, Airville, would like to know how to make cream of wheat or cream of farina from soft or hard wheat berries using a grain mill. Also, wants cookings instructions.

QUESTION — A reader would like a recipe for canning hot peppers in oil but without a tomato or catsup base.

QUESTION — Joan Miller, Intercourse, wants to know if the cream puff recipe that includes a cream or pudding filling is the same recipe used to make fancy puff sandwiches. If not, does anyone have a recipe for the puff sandwiches?

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 — 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.

Pickling Possibilities

(Continued from Page B6)

SPICY PICKLED PIGS FEET

4 skinned pig feet
3 cups cold water
3 cups cider vinegar
1 large onion
12 peppercorns
2 bay leaves
1 tablespoon pickling spice
1 tablespoon salt

Wash feet thoroughly. Put into kettle with cold water and vinegar. Bring to boil and skim. Add remaining ingredients. Simmer gently 2½ - 3 hours until it falls off bones. Remove bones and cut meat. Put into glass 9x13-inch baking dish. Cool. Cut into squares.

Norma Imes
Mifflin

REFRIGERATOR PICKLES

8 cups sliced unpeeled cucumbers
2 cups sliced onions
1 cup julienne red bell pepper strips
1 tablespoon salt
2 cups granulated sugar
1½ cups distilled white vinegar
2 teaspoons celery seed
2 teaspoons mustard seed

In a large bowl, combine cucumbers, onion, and red pepper. Sprinkle with salt and mix well. Let stand one hour. Drain. In a medium bowl, combine sugar, vinegar, celery seeds, and mustard seed; stir until sugar is dissolved. Place cucumber mixture in nonmetallic container. Pour vinegar mixture over cucumbers. Cover and chill for at least 24 hours to blend flavors. Makes about 8 cups. Note: Pickles will keep in refrigerator up to six weeks.

Heinz

FREEZER PICKLES

5 pounds pickling cucumbers
8 cups cold water
1 tablespoon pickling salt
2 cups frozen pearl onions or sliced onions
2 green or red bell peppers, cut into 1-inch pieces
1 cup sliced celery
3 cups granulated sugar
2 cups apple cider vinegar
1 tablespoon mustard seed

Wash cucumbers and remove blossom end. Cut cucumbers into 1-inch cubes and measure 12 cups. In large bowl, combine cucumbers, water, and salt. Mix well. Cover and let stand 30 minutes. Drain and rinse well. In an 8 to 10-quart saucepot, combine cucumbers, onions, and remaining ingredients. Bring to a boil over medium-high heat, stirring occasionally. Boil for 5 minutes. Immediately fill freezer containers with mixture, leaving ½-inch headspace. Wipe container rims and seal. Cool completely before placing in freezer. Makes 5 to 6 pints. Pickles can be frozen up to six months.

GARLIC DILL PICKLES

4 pounds pickling cucumbers
6 cups water
4½ cups apple cider vinegar
6 tablespoons pickling salt
¼ teaspoon crushed red pepper (optional)

16 cloves garlic, split
16 heads fresh dill
Wash cucumbers and remove blossom end. In 3-quart saucepan, combine water, vinegar, salt and red pepper. Bring to a boil. Meanwhile, place 2 pieces garlic and 1 head of dill in each hot pint jar. Firmly pack cucumbers upright in jars, leaving ½-inch headspace. Place two additional pieces garlic and 1 head dill on top of cucumbers. Immediately pour hot vinegar mixture over cucumbers, leaving ½-inch headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jars and screw bands on firmly. Process in boiling water canner for 10 minutes. Makes about 7 to 8 pints.

Heinz

CORN RELISH

6 cups cooked fresh whole kernel corn
3 cups chopped cabbage
1 cup chopped onion
1 green bell pepper, chopped
1 medium red bell pepper, chopped
4 cups white vinegar
2 cups granulated sugar
1 cup water
1 tablespoon pickling salt
1 tablespoon celery seed
1 tablespoon mustard seed
1 tablespoon turmeric
1 bay leaf

In a 6- to 8-quart saucepot, combine all ingredients. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat to medium and cook 15 minutes, stirring occasionally. Remove bay leaf. Immediately fill hot pint or half-pint jars with mixture, leaving ½-inch headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jars and screw bands on firmly. Process pints or half-pints in boiling water canner 15 minutes. Makes 5 to 6 pints or 10 to 12 half-pints.

Common Pickle Problems

SOFT

- Use of slicing rather than pickling cucumbers.
- Cucumbers too mature or yellow.
- Not removing blossom and stem end.

SLIPPERY

- Vinegar solution too weak.
- Insufficient heat to destroy the micro-organisms. Do not start counting processing time until water returns to boil.

SHRIVELED

- Too much time between har-

vesting and pickling.

- Too much salt, sugar or vinegar at start of pickling process.
- Vinegar solution too strong.

HOLLOW

- Over-mature cucumbers or faulty growth. If cucumbers float during washing, use for relish or chunk-style pickles.

DARK

- Minerals in water, especially iron.
- Using iodized salt.
- Cooking too long with spices.
- Use of ground spices.

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

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

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 — 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 — Shirley Ream, Criston, Ohio, wanted a recipe on how to can ring bologna. Thanks to a Geneva, N.Y. reader, for sending a recipe.

Bologna To Make And Can

For each 20 pounds beef, add 5 pounds fresh pork. Grind meat coarse; add seasoning and grind through the fine plate. For seasoning 25 pounds meat, add ½ pound salt and 2½-ounces pepper. Garlic may be added if desired.

Add 3 or 4 pints water to this quantity of meat. Mix with hands until the water is entirely absorbed by the meat. When thoroughly mixed, stuff into soaked casings and smoke the bologna from 2 to 3 hours at a temperature between 60-70 degrees.

After smoking, cook in water about 200 degrees or slightly below boiling point, until it floats.

Keep bologna in a dry place. For immediate use or to can by packing into jars, covering to within ½-inch of top with the liquid in which bologna was cooked. Process at 15 pounds pressure for 45 minutes.

(Turn to Page B9)