



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 — Pat Schreffler, Pitman, wants easy and good recipes to make freezer pickles or similar recipes for pickling zucchini.

QUESTION — The girls from Pennfield Feeds' customer service department are looking for a great-tasting recipe to make Red Velvet Cake.

QUESTION — Elmer McGowan, Millerstown, wants a recipe to make tongue souse.

QUESTION — A Pottsville reader is looking for barley flour and other specialty flours.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe for a clear, reddish orange sweet and sour sauce that tastes like that served at Chinese restaurants.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that Little Caesar's used to have. It was a buttery dip with herbs that they served with breadsticks.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that tastes like the hash brown casserole served at Cracker Barrel restaurants.

QUESTION — C. Fields, Topton, wants the recipe for the Amish Friendship bread starter. She has the recipe to make the bread, but needs the starter. She also would like the starter for a 30-Day Friendship Cake made with sugar, peaches, crushed pineapples, and marachino cherries.

QUESTION — Charles Ensor, Sparks, Md., would like a recipe for sweet Italian sausage.

QUESTION — A reader would like recipes to use barley in stews, as a whole-grain breakfast cereal, etc.

QUESTION — Dianne Decker, Shippensburg, would like a recipe for Shaker Pie, which is a very wet pie made with coconut. The other is Kentucky Derby Pie, which includes chocolate chips and firms up as it cools.

QUESTION — Fern Gerth would like a recipe for lime marmalade.

QUESTION — Lenora Kumler, Duncannon, would like a recipe for flap jacks using eggs, flour, and milk. Flap jacks are fried in an iron skillet like pita bread but eaten like pancakes with butter and molasses.

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

Summer's Best — Indulge!

(Continued from Page B6)

CHEDDAR PEAR CRISP
2½ pounds fresh pears
Juice of ½ lemon
½ cup sugar
1 tablespoon corn starch
¼ teaspoon ground cinnamon
Cheddar crumble topping:
½ cup sifted all-purpose flour
½ cup shredded sharp cheddar cheese

¼ cup sugar
3 tablespoons melted butter
Pare, core, and thinly slice pears; place in large mixing bowl. Squeeze lemon juice over pears. Combine sugar, cornstarch and cinnamon; sprinkle over pears and toss to coat. Turn pears into 9-inch pie plate; set aside. Prepare topping. In mixing bowl, combine flour, cheese, sugar, and butter; mix until crumbly. Sprinkle topping over pears. Bake at 425 degrees about 25 to 30 minutes or until pears are tender. Serve warm with vanilla ice cream, if desired. Makes 6 servings.

BUNCH OF BEANS SALAD
15.5-ounce can pinto beans, drained
15.5-ounce can green beans, drained

1 small onion, chopped
1 red/green pepper, chopped
1 teaspoon salt
¼ teaspoon pepper
½ cup Italian salad dressing
Combine all ingredients except salad dressing in a medium bowl. Mix well. Add dressing; mix well. Refrigerate several hours to develop flavor before serving. Serves 6.

Beverly Stewart

Rural Valley Grange #1750
SWEET SOUR DRESSING FOR GREEN BEANS

6 slices bacon
1 tablespoon bacon drippings
1 cup sugar
½ cup vinegar
½ cup water
2 level tablespoons cornstarch
Brown and drain bacon, reserving 1 tablespoon in pan. Combine sugar, vinegar, water, and cornstarch. Add to bacon in drippings. Cook until thick. Serve over cooked green beans (or broccoli, lettuce, endive, spinach, or dandelion).

Edith Stoner
Fort Granville Grange

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 cooking instructions.

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 — 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 — 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 — 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, Litz, 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.

(Turn to Page B9)

DIET PEACH JAM
2 tablespoons unflavored gelatin
¼ cup cold water
3½ pounds ripe peaches, peeled, pitted
8 teaspoons lemon juice
4 tablespoons liquid artificial sweetener

Extra water if needed
In a small bowl, soften gelatin in ¼ cup cold water and set aside. Cut up peaches in chunks and place in enamel or stainless steel pot. Simmer peaches over medium-low heat until soft. Remove from heat, lightly crush peaches. Measure peaches and add extra water to bring to 4 cups. Return to pot, stir in gelatin, lemon juice, and sweetener until gelatin dissolves. Return to stove and bring to a boil over medium heat. Boil 1 minute. Skim froth from top, pour immediately into hot sterilized jars, leaving ½-inch headspace from top. Cap tightly. When cooled refrigerate and use within one month or freeze for up to six months. Yields 4½ pints. Each tablespoon=10 calories.

SUMMER STUFFED PEPPERS

8 yellow, green or red bell peppers
1½ pounds lean ground beef
½ clove of garlic, minced
1 onion, minced
½ cup finely chopped cabbage
1 carrot, shredded
½ cup shredded zucchini
28-ounce can chopped tomatoes
½ cup uncooked long grain rice
1 tablespoon brown sugar
¼ teaspoon dried basil
Pepper to taste

Cut tops from peppers; remove stems from tops. Chop enough of the tops to measure ½ cup. Remove seed and membranes from bell peppers. Cook peppers in saucepan in boiling water to cover until tender-crisp; rinse with cold water. Brown ground beef in skillet over medium heat, stirring until crumbly; drain. Add garlic, onion, cabbage, carrot, zucchini, and chopped bell pepper. Saute until vegetables are tender. Add tomatoes with juice, rice, brown sugar, basil, and pepper; mix well. Simmer, covered, over low heat for 20 minutes or until rice is tender. Spoon hot mixture into peppers. Serve on platter garnished with parsley leaves or sprigs of mint. Serves 8.

Willow Gates
Corry Grange #55

SALSA

15 cups chopped tomatoes
1½ cups chopped onions
2 cups chopped green peppers, plus a pinch of ground hot peppers, if desired
5 teaspoons salt
3 tablespoons chili powder
½ cup vinegar
2-ounces tomato paste
½ cup brown sugar
½ cup Clear-jel or corn starch
Combine tomatoes, onions, and peppers. Mix paste with vinegar and add. Stir thoroughly. Mix together dry ingredients and add to above mixture when hot. Cook until thick. Pour into jars and process 10 minutes at 5 pounds pressure.

Sugar, salt, and spices may be adjusted to adapt to your taste. We've tried half a dozen or more recipes for salsa and this is rated "the best" by families and friends. One big plus is that it doesn't use cilantro, which gives off a "locker room" odor when canned.

Yield: 5-6 quarts; 10-12 pints.
Anonymous