



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 a recipe for Grasshopper Pie using creme de mente flavoring and which can be frozen.

QUESTION — A reader wants to know if it's possible to make puffed wheat or puffed rice without much financial investment.

QUESTION — Gerald Nuxoll, Boise, Id., wanted the exact recipe for rice pudding that James Michener describes on pages 4 and 5 of his book, "The Novel." The oven-cooked recipe started with a mixture of rice, milk, eggs, and sugar. After a period of time, cinnamon and raisins were added. Nuxoll has been able to find lots of stovetop recipes but wants an oven recipe. The book setting was in the area covering Lancaster, Berks, Lehigh Counties.

QUESTION — Kris and Susan, readers from New Jersey, want a great recipe for baking Amish-type hard pretzels at home.

QUESTION — A subscriber wants a recipe to make a soft, tasty bread using both whole wheat flour and white flour.

QUESTION — Betty Jakum, Littlestown, wants to know how to prevent soggy pie crust bottoms. Her pies appear to be cooked except the bottom crust is doughy.

QUESTION — A York reader is looking for a recipe for apple walnut bread with sugar topping. She said the recipe appeared in this paper under "apple topics" a few years ago. Did anyone clip the recipe? Send it in please.

QUESTION — G. Sweitzer, Airville, would like recipes for canning cantaloupes and for using gray hubbard squash.

QUESTION — Shirley Schwoerer, Wysox, lost her recipe for Impossible Pineapple Pie, anyone have one for her? Shirley writes (with a smile) that she would be lost without this paper because her hubby says that she can't even boil water without a recipe.

QUESTION — Evan Weidman, Newville, would like a recipe to make a large amount of barbecue sauce.

QUESTION — Donna Girardin, Campbell Hall, N.Y., would like a recipe for "half-sour pickles," which she said are often sold at flea markets and fairs. Would appreciate canning instructions to go with it.

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

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 — 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, wants a recipe for Shaker Pie, which is a very wet pie made with coconut.

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

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

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 cooking instructions.

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.

ANSWER — Wanda Boop, Mifflinburg, wanted recipes for making goat's cheese. She also has goat milk for sale, for which you can contact her at R.2, Box 80, Mifflinburg, PA 17844. Thanks to another reader who sent in numerous recipes for different requests. Unfortunately, when no name is attached, we can not give credit to the person for taking so much time to send in answers. When answering a request, please make sure to include your name, and designated the request that is being answered.

Goat Milk Cheese

- 2 gallons goat's milk
- 3 tablespoons salt
- ¼ rennet tablet

If you cannot find rennet tablets in your supermarket, you can purchase them from New England Cheesemaking Supply Co., 85 Main St., Ashfield, MA 01330.

Dissolve rennet tablet in a little bit of water. Heat milk to lukewarm or a little warmer. Add rennet to milk to which salt has been added. Turn off heat and let set for an hour or two. Cut up thickened milk with wooden spoon and heat until nearly too hot to keep hand in. Strain and press for 6-8 hours. Refrigerate and start using in a day or two. Usually can slice with a knife.

Variation: For more flavor, 2 quarts of milk may be slightly sour.

Hard Cheese

2 gallons goat's milk heated to 85 degrees. Add ¼ rennet tablet. Let set up. Cut into curds. Stir with hand for 15 minutes. Slowly heat to 102 degrees letting temperature go up 1.5 degrees every 5 minutes for about an hour.

When curd holds shape in hand and falls apart, turn off heat. Stir every 10 minutes for an hour until a pressed handful can easily be shaken apart. Strain and mix in 2 tablespoons salt. Tie up and drip for 30 minutes. Make a patty 6-inches across and smooth out cracks. Wrap bandage around outside. Press with two boards 8-10 hours. Turn and again press 8-10 hours. Let dry several hours and cover with melted paraffin. Store in cool place, turning occasionally, about a month. Wipe mold with salty water.

ANSWER — Lenora Kumler, Duncannon, wanted a recipe for flapjacks. Thanks to Julia Hoover, Ephrata, and to Jacinda Sensenig, Quarryville, for sending the same recipe — so it must be a good one.

Flap Jacks

- 2 whole eggs
- 6 egg yolks
- 1½ cups flour
- Salt
- 2 cups milk

Combine all ingredients and beat to make a thin batter. Heat a lightly greased skillet or griddle. Pour enough batter to make a flapjack the size of a medium plate, less than ¼ -inch thick. Turn like pancakes. Stack on hot plate. Serve hot with maple syrup or sprinkle with sugar.

Apple Appeal

(Continued from Page B6)

GLAZED APPLE PIE BARS

Crust:

- 2½ cups all-purpose flour
- 1 teaspoon salt
- 1 cup butter, chilled
- 1 egg, separated, yolk beaten with enough milk to equal ⅓ cup, reserve white

Filling:

- 1 cup crushed corn flakes
- 8 cups tart cooking apples, peeled, sliced
- 1 cup sugar
- 2 teaspoons cinnamon, divided usage
- ½ teaspoon ground nutmeg
- 1 reserved egg white
- 2 tablespoons sugar

Glaze:

- 1 cup powdered sugar
- ½ teaspoon vanilla
- 1 to 2 tablespoons milk

Heat oven to 350 degrees. In medium bowl, combine flour and salt; cut in butter until crumbly. With fork, stir in egg yolk and milk until dough forms a ball; divide in half. On lightly floured surface, roll half of dough into 15½ x 10½ -inch rectangle; place on bottom of jelly-roll pan. Sprinkle with corn flakes, top with apples.

In small bowl, combine 1 cup sugar, 1½ teaspoons cinnamon and nutmeg. Sprinkle over apples. Roll remaining half of dough into 15x½ x ½ -inch rectangle; place over apples.

Beat egg white with fork until foamy; brush over top crust. In small bowl, stir together 2 tablespoons sugar and remaining ½ teaspoon cinnamon; sprinkle over crust. Bake 45 to 60 minutes or until lightly browned.

In small bowl, stir together powdered sugar, vanilla, and enough milk for desired glazing consistency. Drizzle over warm bars. 36 bars.

APPLESAUCE CAKE

- 2½ cups all-purpose flour
- 1½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon cloves
- ½ teaspoon mace
- ½ cup butter
- 1 cup granulated sugar
- 1 cup firmly packed light brown sugar
- 1 large egg
- 1½ cups unsweetened applesauce

1 cup seedless raisins
½ cup walnuts, chopped
Preheat oven to 350 degrees. Grease and flour 13x9x2-inch baking pan and set aside.

Sift together flour, soda, baking powder, cinnamon, cloves, and mace; set aside.

In a large mixing bowl, cream butter, add sugars, and egg and continue to cream. Add dry ingredients alternately with applesauce. Fold in raisins and nuts. Transfer to prepared pan and bake 45-50 minutes or until tester comes out clean. Cool on wire rack. Can be frosted with vanilla frosting, creamed cheese frosting or sprinkled with powdered sugar. Cut into desired size servings. 12-15 servings.

