



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 — Dolores Smith, Nescopeck, wants a recipe for Pennsylvania Dutch peach bread, a yeast bread with a crumb topping.

QUESTION — Mae Anthony, Aquashicola, wants a recipe to make pudding that is steamed in a bag.

QUESTION — Mrs. John Martin, Ephrata, lost her recipe for the shoofly dessert that is served by Horn and Horn Restaurant. The dessert is served with ice cream. It is moist like a cobbler but not a cake or in a pie shell. Anyone able to help?

QUESTION — Holly Carey is looking for a recipe for a wet-bottom chocolate shoofly pie that tastes like that served at Bird-in-Hand Family Inn.

QUESTION — Mrs. David Weidenhammer, Schuylkill Haven, is looking for recipes for lentils.

QUESTION — Susan Harris, Lexington, Va., wants a recipe for carrot pie.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for dietetic peanut butter balls and other sugar-free candy recipes.

QUESTION — R. Nolt, Leola, wants a recipe to make seasoned bread croutons using homemade bread cubes.

QUESTION — T. Straub, Millville, wants recipes to make dry soup mixes. She already has one for dry onion soup mix.

QUESTION — D. Reinert, Alburts, would like a recipe for baked French toast like that served at Shady Maple Smogasbord.

QUESTION — A reader wants a recipe to make chicken chow mein for 50-100 people.

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

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

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 — 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 — 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 — 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 — 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 — 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 — Brenda Houser, Middletown, would like a recipe to make cookies that taste like the ones served at Shady Maple Smogasbord. 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 — Thanks to G. M. for sending a barbecue sauce recipe for Evan.

Tomato Barbecue Sauce

4 teaspoons powdered mustard
 ¼ cup water
 2 quarts diced, fresh tomatoes
 ½ cup chopped onion
 2 cloves garlic, chopped
 1 cup fresh lemon juice
 1 cup cider vinegar
 ¼ cup light-brown sugar
 1 tablespoon salt
 4 teaspoons paprika
 2 teaspoons cayenne
 2 tablespoons bottled red hot sauce
 Mix mustard and water and let stand until ready to use. Cook tomatoes, onion, and garlic in a covered saucepan 25 minutes. Rub mixture through a sieve. Discard pulp. Add mustard and remaining ingredients. Bring to boiling point. Pour into hot half-pint jars. Adjust lids. Process in boiling water bath 10 minutes, counting the time after water reaches boiling point. Store for future use. To use, heat to boiling point with 1 tablespoon butter to each ½ pint sauce. Use for barbecuing all meats or poultry. Yield: 6 jars, ½ pint each.

ANSWER — Thanks to Sue McKinsey, Windsor, for sending this recipe for a York reader.

APPLE BREAD

3 cups unsifted flour
 1½ teaspoons baking soda
 1 teaspoon salt
 ½ teaspoon cinnamon
 ½ teaspoon cloves
 ½ teaspoon nutmeg
 2 cups sugar
 1½ cups vegetable oil
 4 eggs
 1 teaspoon vanilla
 4 cups peeled and coarsely chopped apples
 1 cup chopped walnuts
Topping:
 ½ cup flour
 2 tablespoons granulated sugar
 2 tablespoons brown sugar
 ½ teaspoon cinnamon
 ¼ cup butter
 Combine topping into crumbs and refrigerate while you mix the bread.
 Grease and flour two loaf pans. Stir together flour, baking soda, salt, and spices. In a separate bowl, beat together until smooth, sugar, vegetable oil, eggs, and vanilla. Stir in apples and nuts.
 Turn into prepared pan. Sprinkle with topping. Bake in a preheated 350-degree oven for 1¼ hours. Cool 10 minutes and then turn out of pan. Cool completely before slicing.

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Children Need Smart Money Skills

TUNKHANNOCK (Wyoming Co.) — Whatever the age of your children, it's not too early to teach and encourage them to spend and save wisely and to be disciplined about money. Tama McLeese, author of "Money Power for Families," said: "Children should be taught to look at saving money as deferred spending—putting off spending right now so the money compounds into a much larger pot to fund greater spending."

Children understand spending: it's saving that needs some parental guidance.

Give your child a regular allowance in denominations that make it easy to save. A \$5 allowance, in \$1 bills, makes it easy to put \$1 in savings. Give a weekly sum at ages five or six. As your child gets older, increase the sum to include school expenses, entertainment, clothes, etc. A rule of thumb for a weekly allowance is up to \$1 for each year of age. Earnings need to be large enough so children stay interested. Remember, a set sum goes into savings.

Experts disagree on whether or not parents should withhold an allowance as punishment or tie it in to the chores the child performed. Some feel allowances, like a salary, should be paid consistently so a child learns to budget, while insisting a child perform chores as a member of the family, not because he or she will be paid. And when there is a need to discipline, take away other privileges, not the allowance.

The other viewpoint of tying allowances to completed tasks has a number of supporters—no work, no pay. Payment hinges on completion of the work. In addition, children are expected to do other duties as members of the family. A thank you is the reward.

Still others give a weekly sum to young children and a monthly cash outlay to teens. The important point to enforce, is that when the money's gone, it's gone. Parents should not bail out the spender.

Parents—and offspring—need to discuss the arrangement that will work best. There's no right or wrong way to teach children about money, as long as the method is consistent, clear and workable. Allow children to learn by mistakes and by successes. Encourage and praise rather than criticize.

Before setting the amount of cash they'll receive, ask how much money they'll spend. A good time to switch from a weekly to a monthly allowance is when children become teenagers. Increase the allowance so it covers most of the spending for clothes, movies, fast food or other choices. Allow teens to spend and save while managing their allowances. Practicing money management before leaving the nest can be an invaluable lesson.