

Cook's Question

(Continued from Page B8)

ANSWER — Mrs. John Martin, Ephrata, wanted a recipe for shoofly dessert similar to a cobbler, not a cake or pie. Thanks to Gertrude Haas, Lenhartsville, for sending this recipe.

Shoofly Pudding

- 2 cups flour
- ¼ cup light brown sugar, firmly packed
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- 1½ teaspoon cinnamon
- ½ cup butter
- 1 cup dark corn syrup
- 1 cup warm water
- 1 teaspoon baking soda

In medium mixing bowl, stir together flour, brown sugar, salt, nutmeg, and cinnamon. With pastry blender, cut in butter until small particles are the size of peas. Firmly press one-third of the mixture into a greased 8x8x2-inch baking pan. Mix together corn syrup, water, and baking soda. Slowly pour one cup of the syrup mixture over the flour base in the cake pan. Sprinkle with another one-third of the flour mixture, pour in remaining syrup mixture. Sprinkle with remaining flour mixture.

Gently run a fork in both directions, careful not to touch the bottom layer.

Bake at 350 degrees for 50 minutes until cake tester comes out clean. Serve with whipped cream or lemon sauce. Cake is very rich. The bottom is very sticky and custardlike.

ANSWER — Susan Harris, Lexington, Va., wanted a recipe for carrot pie. Thanks to Mildred Hess, Myerstown, for sending a recipe.

Carrot Pie

- 1½ cups cooked carrots
- 2 eggs, slightly beaten
- ¾ cup sugar
- 1½ teaspoons cinnamon
- 1 teaspoon nutmeg
- ¼ teaspoon salt
- 12-ounce can evaporated milk
- 1 tablespoon milk
- 9-inch unbaked pie shell

Preheat oven to 400 degrees. Mash the carrots until smooth. Combine with eggs, sugar, and seasonings. Add milks and mix thoroughly. Pour into pie shell and bake 10 minutes. Lower oven setting to 350 degrees and continue to bake until a knife inserted in center comes out clean (30-40 minutes).

Thanks to Kay Landis, Hamburg, for sending this one.

Carrot Chiffon Pie

- 9-inch baked pie shell
- ½ cup cold water
- 3 teaspoons unflavored gelatin
- ½ cup skim milk powder
- ½ cup cold water
- 1¼ cups cooked carrots, puried or strained
- ¼ cup honey
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ¼ teaspoon mace
- 3 egg yolks, beaten
- ½ teaspoon vanilla
- 3 egg whites
- ½ teaspoon salt

Dissolve gelatin in water. Set aside. Combine milk powder with water. In top of double boiler, combine carrots, honey, milk, spices, and egg yolks. Place over hot water and cook until thick. Add softened gelatin and stir until dissolved. Add vanilla. Cool until it begins to thicken. Fold in beaten egg whites. Put into pie shell and refrigerate.

ANSWER — Shirley Schwoerer, Wysox, wanted a recipe for Impossible Pineapple Pie. Thanks to Gloria Sweigart, Manheim, for sending a recipe.

Impossible Pineapple Pie

- 10-inch pie plate, well greased
- Pour about 2 cups unsweetened crushed or tidbit pineapple, well drained, in pie plate.

In blender, mix:

- 4 eggs
- 2 cups milk
- ½ cup butter, softened
- ¾ cup sugar
- ½ cup Bisquick
- 1 teaspoon vanilla

Pour over pineapple. Bake about 45 minutes at 350 degrees. Instead of pineapple, you may substitute peaches, apricots or rhubarb. Pie forms its own crust.

Masthof Harvest Days

MORGANTOWN (Berks Co.) — Harvest Time at Masthof on Sat. Nov. 6, will offer guests to step back in time and learn about Morgantown as it was in years gone by.

Two new authors, Florence Beiler and Sue Jacob, will autograph their new books. Florence wrote "Glimpses of the Past—Village of Morgantown, Berks County, Pennsylvania."

Florence has compiled 396 pictures, maps, and illustrations to tell the story of Morgantown.

Sue's book, "The History of Joanna Furnace, 1791-1999," is a well-illustrated book with details

about women, immigrants, African-Americans, iron masters, and common people who contributed to the furnace's story.

The two new books will be on sale at Masthof along with complimentary cold or hot cider and stories for the children by Grandma Zook.

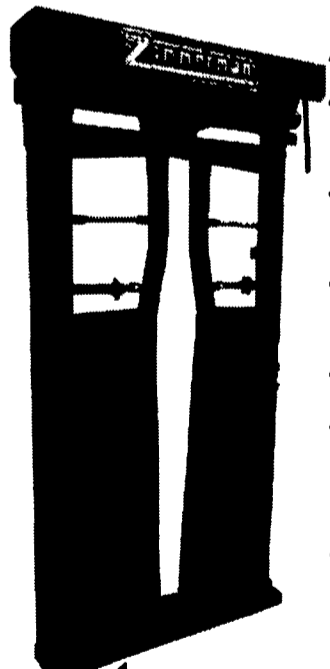
Donald Boyer, teacher at Conestoga Christian High School, will display an impressive collection of Indian artifacts and old bottles, most found in the Morgantown area.

Masthof is located south of Morgantown along Mill Road. For more information, call (610) 286-0258.

Paul B. Zimmerman, Inc.

Automatic Headgate

Finished with a zinc rich undercoat & TGIC polyester topcoat



Advantages:

- Durable 2 coat finish that stands up to daily use.
- Full roof cover for outdoor protection.
- Heavy duty latch for positive locking.
- Double linkage for extra stability.
- Fast, easy adjustments to match animal size & neck size from 5" to 7"
- Handle for manual operation for slow or horned cattle.

Two Coat Process!

Added Value With Our 2 Coat Process!

- 1 Five step metal preparation, including iron phosphate conversion coating, to enhance adhesion & prevent undercoat corrosion.
- 2 Zinc rich epoxy powder undercoat
3. TGIC polyester powder top coat, baked at 400° to fuse coats, forming a cross link molecular bond.

Call or Write for Additional Information & the Name of Your Nearest Dealer

Paul B. Zimmerman, Inc.

295 Woodcorner Rd. • Lititz, PA 17543 • 1 mile West of Ephrata

717/738-7365

Hours: Mon. thru Fri.: 7-5; Sat. 7-11

WHY BE SICK & TIRED

Most health problems are due to toxins in the body which hinder the immune system from fighting off diseases. Toxins are a result of food grown, processed and impaired by chemicals, insecticides, weed killers and many other poisons, detrimental to the body and cause diseases. But there is an alternative and safe way to remove toxins.

Try the SuLin Program. It Really Works!
Will Not Interfere With Medication

These ALL NATURAL products cost less to help your body remove toxins and build up your immune systems to fight off diseases and health problems. It reduced cost for food.

Introductory Offer For total program
A 30 day supply **ONLY \$49** plus \$4.50 shipping
You can also buy wholesale without monthly requirements

SATISFACTION GUARANTEED
or money back for the whole program

What can you lose but your health problems
To order special offer send a check for \$53.50

Ivan & Esther Martin

An Independent SuLin distributor
539 Hilltop Rd., Myerstown, PA 17067

Ph. 717-866-4928 or 800-668-7373 for credit card order
More information & testimonials available upon request

Distributors Needed - Excellent Opportunity

Lancaster Farming
Check Out Our Web Site

www.lancasterfarming.com

