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

Shoofly Pudding

- 2 cups flour
- % cup light brown sugar, firmly packed
- 1/4 teaspoon salt
- % teaspoon nutmeg
- 11/2 teaspoon cinnamon
- 1/2 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 onethird 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

- 11/2 cups cooked carrots
- 2 eggs, slightly beaten
- % cup sugar
- 11/2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/4 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).

:mmerman

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Thanks to Kay Landis, Hamburg, for sending this one. Carrot Chiffon Pie

9-inch baked pie shell

- 1/3 cup cold water
- 3 teaspoons unflavored gelatin
- 1/2 cup skim milk powder
- 1/2 cup cold water
- 11/4 cups cooked carrots, puried or strained
- 1/4 cup honey
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/4 teaspoon mace
- 3 egg yolks, beaten
- 1/2 teaspoon vanilla
- 3 egg whites 1/2 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
- 1/2 cup butter, softened
- 1/4 cup sugar
- 1/2 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.) about women, immigrants. Sat. Nov. 6, will offer guests to step back in time and learn about buted to the furnace's story. Morgantown as it was in years gone by.

Beiler and Sue Jacob, will autograph their new books. Florence ma Zook. wrote "Glimpses of the Past-County, Pennsylvania."

tures, maps, and illustrations to tell area. the story of Morgantown.

Joanna Furnace, 1791-1999," is a more information, call (610) well-illustrated book with details 286-0258.

- Harvest Time at Masthof on African-Americans, iron masters, and common people who contri-

The two new books will be on sale at Masthof along with com-Two new authors, Florence plimentary cold or hot cider and stories for the children by Grand-

Donald Boyer, teacher at Con-Village of Morgantown, Berks estoga Christian High School, will display an impressive collection of Indian artifacts and old bottles, Florence has compiled 396 pic- most found in the Morgantown

Masthof is located south of Sue's book, "The History of Morgantown along Mill Road. For

Apple Crop

The following information on apples is taken from the U.S. Apple Organization:

 About 2,500 known varieties of apples are grown in the United States. More than 7,500 are grown worldwide.

• About 100 varieties are grown commercially in the United States, but a total of 15 popular varieties account for more than 90 percent of 1998 production.

 Apples are grown in every state in the continental United States and are grown commercially in 36 states. Top-producing states include Washington, New York, Michigan, California, Pennsylvania and Virginia.

• The 1999 apple crop is forecasted to be 251.5 million bushels. Total apple production in 1998 was 271.1 million 42-lb. bushels, valued at farm-gate at \$1.3 billion.

• Fuji and Gala apples are among the newest and fastest growing varieties to gain a foothold in U.S. market, and now rank among the top ten.

• In 1998, the average US consumer ate 184 pounds of fresh apples and 28.7 pounds of processed apples, for a total of 47.1 pounds of apples - more than any other fruit.

• Fifty-five percent of the 1998 U.S. apple crop was eaten as fresh fruit, 37 percent was processed into apple products, and 8 percent was not marketed.

 Exports of fresh-market apples from the 1998 crop totalled 35 million bushels or 23 percent of the total US freshmarket crop Imports in that same year totalled 8 million bushels, resulting in a positive balance of fresh-apple trade.

• Exports of apples have been increasing dramatically ever recent years, due to liberalization of export markets, increased disposable income in developing countries, and substantial industry export promotion efforts Leading markets for US apples include Taiwan, Mexico Canada and Hong Kong

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