



Cook's Question Corner

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. You may also e-mail questions and answers to lgood.eph@lnpnews.com

QUESTION — Marilyn Baumert, Hemdon, wants a recipe for egg nog that tastes similar to that made by Turkey Hill, Farmland, or Swiss Miss.

QUESTION — Nancy Melinain, Dunstable, Mass., wants the recipe for pumpkin fudge that tastes like that sold at Green Dragon.

QUESTION — Lorraine Snook, Selinsgrove, would like a recipe for moon pies.

QUESTION — Eva Marie Poliquin, Alburts, wants recipes to can spaghetti with meatballs, sausage, meats, soups, and chili.

QUESTION — Maire Nicholas, Tunkhannock, writes that she misplaced a recipe for Spanish Bar Cake that appeared in this column about two years ago. Any one clip out the recipe? Please send it in as we do not keep a file on recipes.

QUESTION — Cindy Robinette, Flinstone, Md., would like a recipe for the cookie mix that had chocolate-covered raisins and is placed in a jar to give as gifts.

QUESTION — Karen Burrell would like to know where to buy Pellman's raspberry cheesecake.

QUESTION — Joann Niebaver, Irvona, wants recipes using ground cherries, sometimes referred to as husk tomatoes.

QUESTION — Mrs. John Gawrye, Pottstown, clipped a recipe for chocolate pumpkin cake from this paper but lost it. She really liked it and asked if someone could send in the recipe again.

QUESTION — Sue Slimmer, Myersville, Md., would like a bread recipe that uses a lot of grain. She'd also like to know of cookbooks featuring bread.

QUESTION — Jane Sauble, Manheim, wants a recipe for Moravian pie.

QUESTION — A reader wants recipes to make sugar-free jams using fruit juice as a sweetener. She also would like a source to purchase elderberries or juice.

QUESTION — Janet Weisner, Kempton, wants recipes to make yeast breads in the following flavors: strawberry, blueberry, apple cinnamon, cheese, and cream cheese.

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

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 — G. Sweitzer, Airville, wanted recipes for using gray hubbard squash.

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

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 — 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.

ANSWER — Several weeks ago, Mildred Huffman of Lexington, Va., had sent a solution for preventing soggy crusts. Sorry the advice was not clear, but here is the correct procedure: Put one whole egg into the crust before baking and swish it around until the crust is coated with egg white, then pour the egg out of the crust. The egg may be used in the filling if desired. Bake the crust as usual.

ANSWER — For those who requested recipes for canning and freezing, here's one from Barbara Hege, Chambersburg.

Spiced Apple Rings

- 12 Delicious apples
- 8 cups water
- 1 cup sugar
- 3 teaspoons red food coloring
- 1 teaspoon whole allspice
- 1 teaspoon mace
- 1 teaspoon whole cloves

Wash apples, remove cores, and peel. Cut at least 1/4-inch thick into rings, half rings, or slices. Heat the water, sugar, and food coloring to boiling. Tie the spices in a gauze bag and place in water. Add apple slices and boil until tender but still firm.

Remove pan from heat. Weight apples down so that they are covered with liquid. Let stand overnight. The next morning pack into jars, leaving 1-inch headspace. Tighten lids and process in boiling water bath for 25 minutes.

ANSWER — A reader wanted recipes to use barley in stews and as a whole-grain breakfast cereal. Thanks to M.Martin, Ephrata, for sending two.

Barley Broccoli Soup

- 3 cups water
- 3 beef bouillon cubes
- 1/2 cup medium pearl barley
- 2 cups fresh or frozen chopped broccoli or asparagus, cooked and drained
- 4 cups milk
- 5 slices American cheese
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper
- 4 bacon strips, cooked and crumbled, optional

In a saucepan, bring water, bouillon, and barley to a boil. Reduce heat; cover and simmer for 50-60 minutes or until barley is tender and nearly all liquid is absorbed. Stir often but do not drain. Add broccoli or asparagus. Stir in the remaining ingredients. Heat until soup is hot and cheese is melted. Yield: 8 servings.

Beef and Barley Soup

- 1 tablespoon cooking oil
- 2 pounds beef short ribs
- 2 medium onions, coarsely chopped
- 3 large carrots, sliced
- 3 celery ribs, sliced
- 28-ounce can whole tomatoes with liquid, chopped
- 2 quarts water
- 4 chicken bouillon cubes
- 1/2 cup medium pearl barley

In a large Dutch oven or kettle, heat oil over medium-high heat. Brown beef. Add onions, carrots, celery, tomatoes, water, and bouillon, bring to a boil. Cover and simmer for about two hours or until beef is tender. Add barley; simmer another 50-60 minutes or until barley is done. Yields 3 1/2 quarts.

ANSWER — Richard Kleckner, Quakertown, requested recipes for cakes baked from scratch, drop cookies, one-dish meals, homemade bread made from all-purpose flour, not bread flour. Thanks to Barbara J. Hege, Chambersburg, for sending recipes.

Carrot Cake

- 2 cups flour
 - 2 cups sugar
 - 3 cups grated carrots
 - 1 cup oil
 - 4 eggs
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon cinnamon
- Mix together all dry ingredients then add wet ingredients. Mix 2-3 minutes. Bake in a 9x13-inch pan at 350 degrees for 35-45 minutes. Delicious with cream cheese frosting.

Wacky Cake

- 3 cups flour
 - 2 cups sugar
 - 2 teaspoons baking soda
 - 6 tablespoons cocoa
 - 1/2 teaspoon salt
 - 1/4 cup oil
 - 2 tablespoons vinegar
 - 2 teaspoons vanilla
 - 2 cups cold water
- Place all ingredients into a mixing bowl and mix thoroughly. Bake in 9x13-inch pan at 350 degrees 30-35 minutes. Delicious with peanut butter frosting.

(Turn to Page B9)

Cheese Carving Contest

HARRISBURG (Dauphin Co.) — What's got Rosie O'Donnell, Matt Lauer, and Katie Couric of The Today Show talking? The Pennsylvania dairy industry's Annual Cheese Carving Contest... of course!

With more than \$600 in prizes offered, the challenge is for cheese lovers to create unique cheese sculptures at the second annual Cheese Carving Contest in January 2000 at the Pennsylvania Farm Show.

Cheese lovers and food enthusiasts throughout Pennsylvania are invited to create a cheese carving design based on the theme, "Beyond Cheddar 2000." Consumers, aged 15 and over, interested in participating are required to send in a description of their carving idea, along with a photo or sketch of the actual creation. The cheese carvings will be judged on relevance to theme, creativity, and visual appeal.

Six finalists will participate in a "carve-off" at the Pennsylvania Farm Show on January 9, 2000. Finalists will be provided with one five-pound block of cheddar cheese, one paring knife for carving, and "coaching" from culinary arts students or professionals. A panel of local celebrity judges will select the top three winners, who will be awarded gourmet cheese baskets and \$150, \$100, and \$50 respectively. All finalists will also receive prizes from the dairy industry.

To enter the Creative Cheese Carving Contest, send your name, address, phone number, and age, along with a description and photo of your creation, to The Second Annual Cheese Carving Contest, c/o American Dairy Association/Dairy Council Middle Atlantic 325 Chestnut Street, Suite 600, Philadelphia, PA 19106. For complete contest rules and regulations, contact Deanna Rose at ADA/DC Middle Atlantic at (215) 627-8800, ext 23. All entries must be received by December 15, 1999

Festival Of Lights

YORK (York Co.) — Christmas Magic: A Festival of Lights is open now through Dec. 30 (except for Dec. 24-25).

More than 200,000 dazzling lights spread over a one-half mile trail transforms a forest into a magical Christmas wonderland.

As you stroll along enjoying holiday music, see theme areas such as Disney characters, dinosaurs, farm animals, the emerald forest, a light volcano, a light stream, and lake with fountain.

Five enclosed buildings with cozy fires inside, offer animated holiday scenes, an elaborate toy train display, hot food, and crafts. Bring a canned good to donate to food drive.

Admission is \$4 for adults, \$3 for senior citizens, and \$2 for children.

Inclement weather may close the trail nightly. Otherwise hours are Monday through Friday from 6 p.m. - 9 p.m. Hours on Saturday and Sunday are from 5 p.m. - 9 p.m.

Call (717) 840-7440 for more information.