



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 — Chrissy Diehl from Woodbine, Md., is looking for the recipe for kettle popcorn, the kind cooked in large black kettles at fairs in Maryland and Pennsylvania.

QUESTION — Holly Hackenberg, Lewistown, is looking for either a source or a recipe for teaberry candies. They are about the size of BB's. The family sugar cookie recipe just isn't the same without the teaberry candies folded in the batter.

QUESTION — The Early American Steam Engine and Old Equipment Society is looking for corn meal recipes. They want to provide a corn meal recipe brochure to those who buy the stone mill-ground corn meal from them. Send recipes to the society in care of Susan Knaub, EASE&OES, P.O. Box 652, Red Lion, PA 17356.

QUESTION — A reader is looking for a recipe for coconut custard pie.

QUESTION — Ruth Lockwood from Pine Bush, NY, wants a recipe for homemade liverwurst.

QUESTION — Clara Hess, Little Marsh, wants a recipe for Greek basic white bread.

QUESTION — Doris Vanderlily from Ottsville would like a recipe for salt bread that is made in a bread machine.

QUESTION — Pauline Feldman, Chambersburg, wants a recipe for Easter pie.

QUESTION — S. Kanady, Mickleton, N.J., wants a recipe to make Jewish kosher pickles of green tomatoes. The process starts with pickles in a crock with kosher salt brine covered with grape leaves and weighted down with a stone and stored at room temperature.

QUESTION — Donna Beyerbach, Oakdale, wants to know how to make garlic powder from homegrown garlic bulbs.

QUESTION — Carol Nunn, New Columbia, wants a recipe for banana butter, which does not contain butter but is similar to apple butter but made with bananas.

QUESTION — Dale e-mailed that a recipe appeared in the paper for rye bread with caraway seeds. He tried it and thought it was the best he ever had, but has lost the recipe. Does anyone know to what recipe he is referring? He thinks it appeared in the paper around Christmas.

QUESTION — Thelma Boll, Harleysville, would like to know how to keep homebaked cookies from becoming hard when serving them on a plate and storing them for later use.

QUESTION — Mrs. Zimmerman, Manheim, would like recipes to make ice cream cake, which is layered with ice cream and toppings.

QUESTION — Mrs. Zimmerman, Manheim, would like recipes, hints, and cookbooks that teaches cheese and yogurt making. She also wants the name of a mailorder company where she can purchase cultures for cheesemaking.

QUESTION — K. Moyer, Summerville, is searching for a recipe to make cracked wheat bread.

QUESTION — Shirley Schwoerer, Wysox, wants a recipe for Italian Ricotta Bread, not using yeast.

QUESTION — Jody Applebee, Pratesburg, N.Y., wants a recipe her mom used to make. It is a sticky bun that has orange Tang as one of the ingredients.

QUESTION — Myrtle Sorge, Sicklerville, N.J., is searching for a recipe to make kidney pudding in casings.

QUESTION — Trina Boitnott, Boones Mill, Va., wants a recipe for pecan jelly and other nut-flavored jellies. She tasted pecan jelly in a specialty shop in Virginia. The jelly tasted exactly like pecan pie in a jar.

QUESTION — Sandy Truckner, Avonmore, is looking for a recipe that had been printed in a children's cookbook that was popular in the late 1950s or early 1960s, where she lived in northeast Ohio. Called Eskimo Cookies, the no bake chocolate cookie did not contain rolled oats.

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 — Phyllis Stauffer, Carlisle, wants a recipe that Little Caesar's used to have. It was a but-tery dip with herbs that they served with breadsticks.

ANSWER — Nancy Melinain, Dunstable, Mass., wants the recipe for pumpkin fudge that tastes like that sold at Green Dragon. Thanks to Debbie Reynolds of Wrightsville for sending in this recipe.

Creamy Pumpkin Fudge

1 1/2 cup sugar
2/3 cup evaporated milk
1/2 cup pumpkin
2 tbsp. butter
1 1/2 tsp. pumpkin pie spice
1/4 tsp. salt
2 cup mini marshmallows
1 pkg. (12 oz.) vanilla baking chips
1 tsp. vanilla

Line 8-inch square pan with foil; grease foil. Butter sides of pan.

Combine sugar, milk, pumpkin, butter, and spices in pan. Stirring constantly, bring mixture to a boil over medium heat.

Add marshmallows, vanilla chips, and vanilla, stir until melted.

Pour in prepared pan. Chill. Cut in squares.

ANSWER — G. Sweitzer, Airville, wanted recipes for gray hubbard squash. Thanks to a Lancaster Farming subscriber for these two recipes.

Mashed Winter Squash

Preheat oven to 375° and scrub a 3 to 4 lb. Hubbard or other winter squash. Place the squash on a rack and bake it until it can be pierced easily with a toothpick. Cut in half, remove seeds, peel the squash, and mash the pulp.

For 1 cup of squash, add the following ingredients:

1 tablespoon butter
1 teaspoon brown sugar
1/4 teaspoon salt
1/8 teaspoon ginger
Warm cream or orange juice

Beat mixture well with enough warm cream or orange juice to make it a good consistency. Place in a serving dish and sprinkle with either raisins or nut meats and 1/4 cup crushed pineapple.

Squash Pie

2 1/2 cups cooked or baked squash (pulp)
1/4 teaspoon ground cloves
3/4 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon ginger
1/2 cup sugar or honey
2 tablespoons molasses
5 eggs
1 cup heavy cream or undiluted evaporated milk

Blend the cooked squash with 1/2 cup cream. Place the puree in a large bowl and with a wooden spoon beat in the spices, salt, sugar (or honey), and molasses.

In a separate bowl, whisk together the eggs and the other 1/2 cream. Blend this mixture into the squash mixture.

Preheat oven to 450°. Pour the filling into a 9 or 10-inch unbaked pie shell and bake for 10 minutes at 450°. Then reduce temperature to 325° and bake for 45 minutes or until done.

Pauline Hess-Fisher from Lancaster also sent in this recipe.

Squash Delight

6 med. acorn squash
1 1/2 lbs. lean sausage
3/4 cup evaporated milk
3/4 cup croutons
1 cup cooked English peas
1 1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. thyme

Cut off the stem-end of the squash. Discard seeds and stringy parts. Set cut-side down into baking dish. Put in 1/2-inch of water. Set in 350° pre-heated oven. Cook 30 minutes.

In meantime, brown sausage meat. Drain. Soak croutons in milk about 5 minutes. Add to sausage. Add peas and seasonings. Drain baking dish. Use mixture to fill squash. Return to oven and bake 20 minutes.

Mashed potatoes sprinkled with cheese may be used as a topping if you want to stretch your dish.

ANSWER — Carolyn Mack was looking for recipes to make fresh sausage before it goes in the casing. Here's an family favorite from Florence Moore in Bear, DE.

Fresh Sausage

18 lbs. fresh pork in cubed-size pieces
5 tbsp. salt
3 tbsp. sage
3 tbsp. pepper
1 tbsp. sugar

Moore's father used to spread all of the meat on a metal topped table and then sprinkle the seasoning over it. He then just kept turning the meat until it was all mixed thoroughly.

The meat should then be ground either at the butcher and through a home meat grinder. Moore says the sausage was delicious. She cautions against having the meat too coarse. If it is too coarse, she recommends grinding it again.

ANSWER — A New York reader wanted a particular brownie mix. Here are two. The first is from Rosene Zimmerman in New Holland. And the second is from Pat Elligson in Millers, Md.

Brownie Mix

6 cups flour
4 tsp. salt
8 oz. can cocoa
4 tsp. baking powder
8 cups sugar

Mix together first 5 ingredients. Then cut in 2 cups of shortening. In can be stored in air-tight container for up to 3 months.

For a 9X13 inch pan, add 4 cups mix, 1 tablespoon vanilla, and 4 eggs. Mix well. Bake at 350° for 20 to 25 minutes.

Sand Castle Brownies

1/3 cup chopped nuts
1/2 cup semisweet chocolate chips
1/3 cup flaked coconut
3/3 cup packed brown sugar
3/4 cup granulated sugar
1/3 cup cocoa
1 1/2 cup flour

In a one quart container, layer ingredients in the order given above, packing well between each layer. Cover and store in a cool, dry place up to 6 months.

To bake, place contents of container in mixing bowl and mix well. Add 2 eggs that have been beaten with cups vegetable oil and 1 tsp. vanilla.

Mix well. Spread into a greased 8-inch square pan. Bake at 350° for 30 minutes. Cool on a wire rack. Elligson suggests that the brownies make a good gift. You could give container of mix with instructions attached.

ANSWER — A New York reader wanted to know if white flour could be used in a bread machine. Thanks to Virginia Zimmerman, who suggested adding 1 1/2 tsp. of Gluten flour per cup of white flour to use it in the bread machine. She said that you can find Gluten flour in the bulk section of your supermarket.