

Cook's Question

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ANSWER — Dale wanted a recipe for rye bread with caraway seeds. Thanks to Dorothy Stoms, Deerfield, N.J., for sending a recipe from Pillsbury's Bake-Off. It is a good, old-fashioned bread with hint of caraway or anise. The secret to moistness is buttermilk. She writes for delicious caraway rye breads, substitute caraway seed for anise seed.

Scandinavian Rye Bread

3 cups rye flour
 1/3 cup firmly packed brown sugar
 3 teaspoons salt
 1 tablespoon grated orange peel
 1 teaspoon caraway seed or anise seed
 1/2 teaspoon baking soda
 2 packages active dry yeast
 1 cup buttermilk or sour milk
 1/4 cup shortening
 1 cup warm water
 3 to 3 1/2 cups all-purpose flour

In large mixer bowl, combine rye flour, brown sugar, salt, orange peel, caraway seed, baking soda, and dry yeast.

In saucepan, heat buttermilk, molasses, and shortening until buttermilk is warm.

Shortening does not need to melt. Add warm water and buttermilk mixture to rye flour mixture. Blend at lowest speed until moistened, beat 3 minutes at medium speed. By hand, stir in flour to form a stiff dough. Knead on floured surface until smooth and elastic; about 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until light and doubled in size, 1 to 1 1/2 hours.

Punch down dough. Shape into two round loaves. Place on opposite corners of greased cookie sheet. Cover; let rise in warm place until doubled in size, about one hour. Bake at 350 degrees for 45 to 50 minutes or until loaf is a deep golden brown.

CORRECTION — In the Feb. 12 issue, the recipe for Sand Castle Brownies did not include the amount vegetable oil needed. Here is the correct recipe from Pat Ellison, Millers, Md.

Sand Castle Brownies

1/3 cup chopped nuts
 1/2 cup semi-sweet chocolate chips
 1/3 cup flaked coconut
 2/3 cup packed brown sugar
 3/4 cup granulated sugar
 1/3 cup baking cocoa
 1 1/2 cups flour

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

To bake, place contents of container in mixing bowl and mix well.

Add the following:

2 eggs, beaten
 2/3 cup vegetable oil
 1 teaspoon vanilla

Mix well. Spread into greased 8-inch square baking pan. Bake at 350 degrees for 30 minutes. Cool on wire rack.

Note: this makes a nice gift. Give container with instructions for final ingredients attached.

ANSWER — Donna Beyerbach, Oakdale, wanted to know how to make garlic powder from homegrown garlic bulbs. Thanks to Audrey Minns who sent directions for both garlic and onion powders.

Onion Or Garlic Powder

Mince onion or garlic and completely dehydrate it. (It must be very dry like instant minced onion or garlic purchased in a store). Put dried minced onion or garlic in blender or food processor container and whirl until powdered; or crush to a powder in a mortar and pestle. One tablespoon of homemade onion powder equals 2 tablespoons dried minced onions, which equal one medium onion. A scant 1/4 teaspoon of homemade garlic powder equals one medium clove.

For onion or garlic salt, mix together 2 tablespoons onion or garlic powder with 1/4 cup saltstore in a salt shaker. Make only small amounts of this to retain flavor.

Pa. Jersey Queen Candidates Sought

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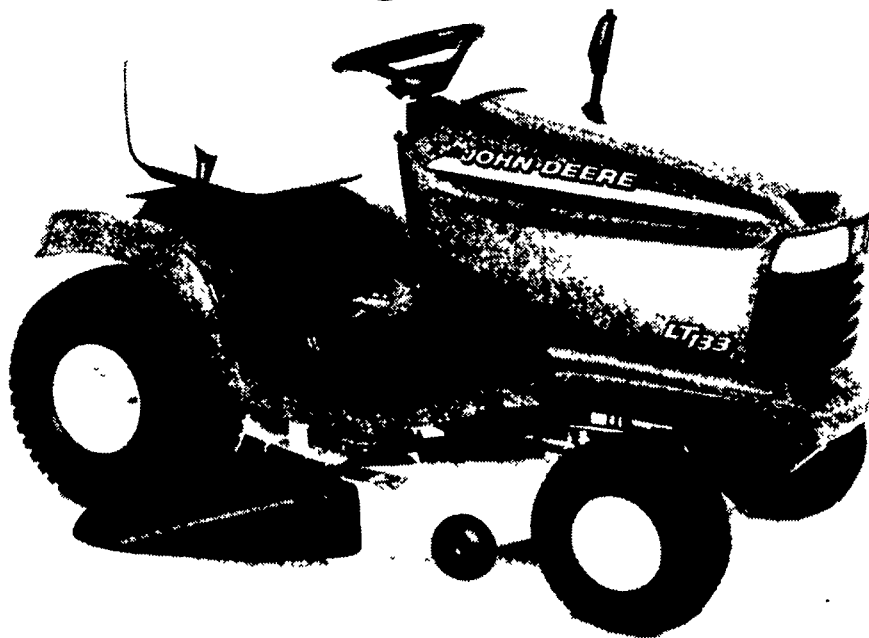
The new queen will be crowned at the Pennsylvania Jersey Cattle Club Annual Meeting, March 31 and April 1, in Mercer. Throughout her reign, she will attend Jersey functions across Pennsylvania and be Pennsylvania's official representative in the National Jersey Jug Queen Contest held in Louisville, KY in November.

Applicants must own one or more Jersey projects or be the daughter of a Pennsylvania Jersey breeder to be eligible to compete. The applicant or the family must also be a member of the Pa. Jersey Cattle Association.

Applications are available from Pat Rassau, youth program coordinator, 473 Monroe Road, Sarver, PA 16055, Phone (724) 353-9681 and are due by March 1.

The queen contest will be held in conjunction with the junior recognition program Friday, March 31.

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