



If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cooks 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. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. 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 — Cindy Stahl has Alpine dairy goats that provide the family with more milk than needed. She would like recipes for milk-based recipes other than puddings, ice cream, cheese, butter, and milk soap. Non-dessert recipes would be most appreciated.

QUESTION — Herman Bean, Easton, writes that he is 78 years old. He remembers his grandmother made molasses cookies when he was a small boy. His mother still made them at 95 years of age but died 10 years ago and took the recipe with her. The dough was cut with flower or boy and girl-shaped cookie cutters. When baked, the cookies were about an inch thick, 4-inches high, and 2- or 3-inches wide. They were sort of a grayish color, soft, and had to be put into a can for a couple of days before eating. Bean said, he believes the cookies are a Dutch favorite.

QUESTION — Lucy Lowe, Claymont, Del., wants a recipe for ozark pudding.

QUESTION — A reader wants a recipe for the jelly-filled Archway cookies or one similar to it. The cookies have a jelly filling and are very soft.

QUESTION — Shirley Schwoerer, Wysox, requests a recipe for canned pickled sausages or ring bologna.

QUESTION — A reader would like to have vanilla or lemon pudding recipes used to fill doughnuts.

QUESTION — Ruth Erb, Beavertown, wants a recipe called Ann-Margarets Favorite Chocolate Cake.

QUESTION — A reader from Dauphin would like a recipe for society pickles, which she heard stay crunchy after they are canned.

QUESTION — Elaine Fyock, Windber, is looking for a recipe for New England clam chowder, which tastes similar to that served at Ponderosa Restaurant.

QUESTION — Linda Fletcher, Walnutport, wants a recipe to make summer bologna in the oven.

QUESTION — Steven Skramko, Richfield Springs, N.Y., would like a recipe to make Shoe Top cookies, which look like leather used for repairing shoes. He writes the recipe is from 60 years ago.

QUESTION — Chris Martin, Benton, wanted to know how to make dough pockets similar to Hot Pockets.

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 — 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 — 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 Caesars used to have. It was a buttery dip with herbs that they served with breadsticks.

ANSWER — Sandy Farmer, Maytown, wanted an inexpensive alternative to store-bought chewy granola bars to make at home. Thanks to Sadie King, Mifflin, and Barbie King, Narvon, for sending recipes.

Homemade Kudos

Melt together:
 10-ounces marshmallows
 6 tablespoons butter
 In a separate bowl:
 ¼ cup oil
 ¼ cup honey
 ¾ cup peanut butter
 1 cup oatmeal
 1 cup wheat germ
 2 cups cheerios or rice crispy cereal.
 Combine mixture and press into pan. Cut into squares to serve.

Granola Bars

1½ package large marshmallows
 ½ pound margarine
 ¼ cup vegetable oil

½ cup honey
 ¼ cup peanut butter
 9½ cups rice crispy cereal
 5 cups oatmeal
 1 cup cracked nuts
 1½ cup raisins
 1 cup coconut
 1 cup graham cracker crumbs
 1 cup chocolate chips

Melt together marshmallows and margarine. Add vegetable oil, honey, and peanut butter. In another bowl, combine all dry ingredients except chocolate chips. Mix dry ingredients with marshmallow mixture. Let cool slightly and add chocolate chips. Divide and press into two 9x13-inch cake pans. Cool. Cut into squares.

ANSWER Mary Templon, Suitland, Md., wanted a recipe for California Sunflower Bread. Thanks to Toni Kellers for sending a recipe. Mary also wanted to know if you can substitute dark for light honey and light for dark corn syrup or molasses as recipe ingredients. A reader writes that you can interchange the syrups in most recipes.

Sunny California Bread For Bread Machine

½ cup orange juice
 ¾ cup milk
 1 egg
 2 cups bread flour
 1 cup whole wheat flour
 1 teaspoon salt
 2 tablespoons margarine
 3 tablespoons sugar
 ½ cup raw, unsalted sunflower seed
 3 teaspoons yeast

Put first three ingredients into bread maker. Add dry ingredients. Set for regular crust according to bread machine instructions.

This is a tasty bread for sandwiches or to be served with a meal, especially soup.

ANSWER — R. Leinbach, East Earl, requested a recipe for chicken lasagna. Thanks to S. Huyard, New Holland, for sending a recipe.

Chicken Lasagna

2 cups cooked chicken
 1 can cream of chicken soup
 1 can cream of mushroom soup
 ½ cup sour cream
 ¼ cup mayonnaise
 Mix together and layer with lasagna and cheese. Bake at 350-degrees for 30-40 minutes.

ANSWER — Here are two egg recipes that came in to late to be included in the egg feature. Enjoy.

Oven-Baked Nutmeg Praline French Toast

8 slices bread, cut about ¾-inches thick
 4 eggs
 1 cup milk or half and half
 2 tablespoons granulated sugar
 2 tablespoons orange-flavored liqueur or orange juice
 ½ teaspoon vanilla
 ½ teaspoon nutmeg
 ¼ teaspoon salt
 ⅓ cup butter
 ½ cup chopped pecans
 ¼ cup firmly packed light brown sugar
 1 tablespoon butter, melted

Place bread in single layer in 13x9x2-inch baking dish. Whisk together eggs, milk, sugar, liqueur, vanilla, nutmeg, and salt. Pour over bread, turning once, to coat evenly. Refrigerate covered several hours or overnight. Preheat oven to 400 degrees. Place ⅓ cup butter in 15x10-inch jelly roll pan; place in oven to melt butter. Remove from oven, tilt pan to coat evenly with butter. Arrange bread in a single layer in prepared pan. Bake, uncovered, about 25 minutes or until firm and golden brown. Meanwhile, combine pecans, brown sugar, and 1 tablespoon butter in a small bowl. Sprinkle over baked French toast. Broil, about 5 inches from heat, watching carefully, about one minute or until topping begins to bubble.

Variation: Omit praline topping (made with pecans, brown sugar, and 1 tablespoon melted butter). Bake French toast as directed, but carefully turn bread halfway through baking time. Do not broil.

Note: Other toppings include softened cream cheese combined with maple syrup, sweetened whipped cream or butter with fruit preserves.

Spicy Herb And Cheese Frittata Wedges

1 cup shredded cheddar cheese
 1 cup shredded Colby cheese
 1 cup crumbled Feta cheese
 4-ounce can chopped jalapenos, drained
 10 eggs, beaten
 ¼ cup finely chopped basil
 ½ teaspoon salt

Preheat oven to 350 degrees. In a small bowl, mix cheeses together, set aside. Lightly butter a 12x8-inch rectangular pan or a 10-inch oven-proof skillet. Scatter jalapenos on bottom on pan. Top with cheeses. In a medium-sized bowl, combine eggs, herbs, and salt. Mix on medium speed for 4 minutes, or until very light and airy. Pour eggs over cheese and bake for 25 to 30 minutes or until set. Let cool 10 minutes. Cut into wedges. Makes 12.

Tip: Frittata can be made ahead and refrigerated.

ATTENTION — Last day to send your mothers favorite recipe, a few sentences about her, and her picture to be included in the upcoming Mothers Day Tribute.

Grow Sweet Corn

UNIVERSITY PARK (Centre Co.) — Driving around Pennsylvania's back roads to find the perfect ear of sweet corn practically qualifies as a state sport, but a vegetable expert in Penn State's College of Agricultural Sciences says backyard gardeners also can grow sweet and tasty ears without much trouble.

"Many sweet corn varieties are resistant to most major corn diseases," says Pete Ferretti, professor of vegetable crops.

All sweet corn varieties are grown from seed and can be planted in most of Pennsylvania from about May 15 to July 1, depending upon whether varieties are early-season or late-season. To enjoy sweet corn throughout the growing season, gardeners should make multiple plantings of early, main season and late-maturing varieties.

Ferretti recommends dedicating at least a 5-foot by 5-foot square of soil for corn, a plot capable of producing about 16 corn plants or around 30 edible ears. "A square plot is ideal because corn is pollinated by the wind and plants are more likely to receive adequate wind flow in a square than in a long row," he explains.

Seeds should be planted 1 inch deep about every 4 inches in rows 16 inches apart. As the plants appear, Ferretti recommends pulling out the less vigorous plants. "Ideally, you should have about 16 inches of space between each remaining plant, which allows for good pollination and space to grow."

Ferretti says corn attracts a wide variety of pests, including corn borers, corn earworms, armyworms, Japanese beetles and corn rootworms. Home gardeners can use Sevin, an all-purpose garden insecticide, or cover the crop with fine mesh row covers. "The row covers will have to be removed when corn tassels appear so the plants can pollinate," he explains. "In a small plot, most people can control pests by walking through and removing insects unless your plot is next to a farmer's giant cornfield."

Mother's Day Tribute

col Honor your mother, grandmother, or wife by sending *Lancaster Farming* one of the recipes she makes that you enjoy. Include a few sentences about the person you are honoring. If possible, include a photo of the person, either alone, or with you and your family.

Make sure you include your name and your relationship to the person. Photographs must have a complete mailing address in order to have them returned.

Submissions must be in our office by May 8th to be printed in this paper's special tribute to mother's on May 13. Send information to Mother's Day Tribute, c/o Lou Ann Good, P.O. Box 609, Ephrata, PA 17522.

