



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. 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@lfpnews.com

QUESTION — Pat Schreffler, Pitman, would like easy and good rice pudding recipes. (Note to Pat: Send your complete address to receive the news clipping information you had requested).

QUESTION — Shirley Miller, Nazareth, would like to find a recipe or booklet about potato flour.

QUESTION — Lucy Lowe, Claymont, Del., wants a recipe to make crisp, buttery, coconut cookies. She writes that she can't wait to read this column every week.

QUESTION — Brian Bates, Leesport, wants a recipe for Black Diamond Steak.

QUESTION — Maria Dalrymple, Shinglehouse, writes that a deceased aunt used to make a fabulous strawberry pie. Unfortunately the recipe was never given to the family in written form, and they miss it every strawberry season. The pie was called President Dwight David Eisenhower's Favorite Strawberry Pie. Any readers have a copy to send?

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

QUESTION — Ruth Erb, Beavertown, wants a recipe called Ann-Margaret's 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 — 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." If we do not receive an answer to this request within two weeks, we assume no one knows the answer, and will drop the request.

ANSWER — Lois Hughes, Portage, wanted a recipe for the cookie/brownie ingredients placed in a quart canning jar that resemble sand art. Thanks to Pat Elligson, Millers, Md., for sending a recipe.

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 cocoa
- 1 1/2 cups flour

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

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

- Add:
- 2 beaten eggs
 - 2/3 cup oil
 - 1 teaspoon vanilla

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

Makes a great gift. Attach recipe and baking instructions.

ANSWER — Here's DeVonna Black's recipe just in time to use in-season strawberries.

Strawberry Tart

- 1/2 cup sugar
- 1/2 cup butter
- 4 egg yolks, reserve whites
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 4 tablespoons milk
- 3/4 cup flour
- 1 teaspoon baking powder

Stir together ingredients until well blended. Spread mixture in jelly roll pan.

Whip 4 egg whites with 1 cup sugar and 1/4 teaspoon cream of tartar. Whip well and place on top of batter. Bake 30 minutes at 350 degrees. When cool, cut into four equal sections. Whip 2 cups whipping cream with 1 cup sugar. When whipped, place 1 quart drained strawberries into whipped cream. Place berry mixture between cut layers of cake and place in refrigerator to set.

Thanks to Mary Ann Burkholder, Kutztown, for sending this berry recipe.

Meringue Berry Pie

- 1/2 cup sugar, divided
- 1/4 cup slivered almonds, toasted, ground
- 2 tablespoons corn starch
- 2 egg whites
- 1/8 teaspoon cream of tartar

Sauce and Topping:

- 1/2 cup sugar
- 1 tablespoon corn starch
- 1/3 cup water
- 1 pint fresh or frozen raspberries
- 1 quart vanilla ice cream
- 2 cups fresh mixed berries

In a small bowl, combine 1/4 cup sugar, almonds, and corn starch; mix well. In a small mixing bowl, beat egg whites at high speed until foamy. Add cream of tartar; continue beating until soft peaks form. Gradually add remaining sugar; beat until stiff peaks form. Fold in almond mixture. Spread over the bottom and sides of a greased 9-inch pie plate.

Bake at 275 degrees for 1 to 1 1/2 hours or until golden brown. Turn off oven, do not open door.

Let cool in oven for one hour. Remove from oven and cool completely.

Meanwhile, for sauce, combine sugar and corn starch in a medium saucepan. Gradually stir in water; mix until smooth. Add raspberries. Bring to a boil over medium heat, stirring constantly.

Boil one minute or until thickened; set aside. Cool. To serve, scoop ice cream onto meringue; top with mixed berries and sauce. Serve immediately. Yields 6-8 servings.

ANSWER — Thanks to DeVonna Black for sending her mother's recipe. "She lived to be 100 years old," Black writes.

Old-Fashioned Sugar Cookies

- 2 cups sugar
- 2 eggs
- 1 cup sour cream
- 3/4 cup butter
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon vanilla
- 4 cups flour, as needed

Combine ingredients; add more or less flour as needed to roll out dough. Cut into favorite shapes. Place on cookie sheet. Bake at 375 degrees for 10 minutes.

ONCE A DAY DOES PAY

More than 30 million Americans consume milk just once a day (mainly at breakfast or dinner), but they drive nearly 20% of total fluid milk volume, or 1.2 billion gallons.

Source: Dairy Management, Inc.



HOLY COW!

IT'S DAIRY MONTH!

Dairy

(Continued from Page B6)

PECAN TARTS

Bottom part:

- 1 cup butter
- 2 cups plus 4 tablespoons flour

6-ounces cream cheese

Mix by hand and shape into cupcake pans.

Filling:

- 1 cup brown sugar
- 1 cup molasses
- 4 tablespoons melted butter
- 3 eggs
- 2 teaspoons vanilla

Mix together filling ingredients and fill tarts. On top of filling, sprinkle:

- 1 1/2 cups chopped pecans or walnuts

Bake at 350 degrees for 25-30 minutes. When partially cooled, remove from cupcake pans.

We live on a hog and steer farm in Farmersville. We also raise produce to sell at the auction, which keeps us all busy during the summer.

We have five children from ages 3 months to 11 years.

We wishing everyone a happy and healthy summer.

Marilyn Zimmerman
Ephrata

CHEESY CORN-NOODLE BAKE

- 1 pound ground beef, lamb or turkey

- 1/2 cup chopped onion
- 1 tablespoon chives (optional)
- 1 cup milk

- 1 can cream of celery or mushroom soup

- 8-ounces cream cheese

- 1 1/2 cups corn
- 8-ounces Kluski noodles,

- cooked with 1 teaspoon salt and dash pepper

- 1 cup cheddar cheese, grated

Brown meat and onion. Stir in soup, cream cheese, chives, and milk until well blended. Add the corn and cooked noodles. Place in buttered casserole and top with the grated cheddar cheese. Bake at 350 degrees for 30 minutes. Enjoy!

My husband Ray and I live in Ephrata Township and raise Suffolk sheep. We have three sons. Jerry and Keith are married, and Jeff will be getting married in September.

As youngsters, our sons enjoyed many fun and rewarding experiences with the sheep they raised for 4-H and FFA projects. Now all three are working in agriculture-related jobs.

We also have three wonderful grandchildren whom we think are God's greatest blessings.

Thank you for the opportunity to participate in this contest. I'd say that Lancaster Farming is the most read newspaper in our home.

Sharon Bollinger
Ephrata

BANANA CREAM

- 5 large bananas
- 5 teaspoon sugar
- 1 cup cream

- 1 small package Jell-O
- 1 1/2 cups boiling water

Dissolve Jell-O in boiling water. Cool. Mash bananas and beat until smooth. Add sugar and whipped cream. When Jell-O has cooled, stir into banana and cream mixture. Chill. Note: Any flavor Jell-O may be used. Strawberry is good.

We enjoy this quick and easy dessert, which I learned to make from my mother-in-law. I look forward to June Dairy Month to discover many new interesting recipes to try.

Arlene Hoover
Ephrata

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