



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@lnpnews.com

QUESTION — It's canning season, writes C. Alleman, Hummelstown. She wants recipes for Vidalia onion relish, pepper cabbage, tomato salsa, and pickled vegetables. Any helpful hints will be appreciated by Carol, who writes that she grabs the paper to read "Cook's Corner," first. She loves cooking, collects cookbooks and recipes and uses them.

QUESTION — Judy Ulrich, York, wants the recipe for Honey Pecan Crunch, a pie that she heard was a winner in state Farm Show competition. The pie was shown on television, and she remembers the pecans were lined up beautifully across the top of the pie.

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 — 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 — 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.

ANSWER — Brian Bates, Leesport, wanted a recipe for Black Diamond Steak. Thanks to Shirley Schwoerer, Wysox, for sending her recipe.

Black Diamond Steaks

Marinade:

- 1 cup vegetable oil
- 1 cup red wine
- 1/2 teaspoon oregano
- 1/4 teaspoon basil
- 1 clove garlic, crushed
- 4-6 venison or beef steaks

Blend all marinade ingredients in blender or food processor. Cover steaks with marinade and refrigerate.

Turn twice a day for 4-6 days. Cook, grill, broil, or fry according to desired method.

ANSWER — In answer to Elaine Fyock's request for New England clam chowder, Jean Penney, Bowling Green, Va., sends this recipe that she writes is really good.

Clam Chowder

- 2 cups finely chopped potatoes
- 1/2 cup finely chopped celery
- 1/2 cup onion, chopped
- 1/2 teaspoon salt
- 3 6 1/2-ounce cans minced clams (or 2 cups fresh clams)
- Milk
- 2/3 cup half and half or light cream
- 2/3 cup butter
- 2/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon white or black pepper

Combine potatoes, celery, onion, 1/2 teaspoon salt in a Dutch oven or heavy pan. Add enough water to cover vegetables. Heat to boiling and reduce heat. Cover and simmer 10 minutes or until vegetables are tender.

Drain clams, reserving juice. Add milk to juice to mea-

sure six cups. Add milk mixture, half and half, and clams to potato mixture. Heat to boiling.

Melt butter in medium saucepan. Stir in flour, 1/2 teaspoon salt and pepper. Stir into clam mixture. Cook and stir until thickened and bubbly. Cook and stir one minute more. Serves 8.

ANSWER Cindy Stahl has Alpine dairy goats that provide the family with more milk than needed. She requested recipes for milk-based recipes other than puddings, ice cream, cheese, butter, and milk soap. Non-dessert recipes would be most appreciated. In recipes, goat milk is interchangeable with cow milk. Here are some recipes, but be sure to check out the dairy recipes printed throughout the month of June for more recipes.

Scalloped Corn

- 1 pint corn
- 1 cup milk
- 2 eggs
- 1 tablespoon flour
- 1 tablespoon butter
- 1 tablespoon sugar
- 1 teaspoon salt

Combine all ingredients, mix well, and pour into buttered casserole. Bake at 350 degrees until knife inserted in center comes out clean, about 45 minutes.

Cheesy Rice Bake

- 1 small onion
- 1/2 cup butter
- 4-ounce can chopped green chilies
- 8-ounces cottage cheese
- 1 cup milk
- 2 cups cooked rice
- 8-ounces cheddar cheese

Saute onion in butter until tender. Stir in chilies, cottage cheese, milk, and rice. Spread mixture in 9x13-inch baking dish; top with cheese. Bake covered at 350 degrees for 25-35 minutes. Serves 16-20.

Creamed Dried Beef

- 4-ounces dried beef
- 4 tablespoons butter, melted
- 4 tablespoons flour
- 2 cups milk

Cut dried beef into small pieces. Add to melted butter in saucepan. Blend in flour and milk. Cook over low heat, stirring constantly, until thick and smooth. Season with pepper. Serve on toast, baked potatoes, or noodles. Serves 4.

Cheesy Potatoes

- 3 cups mashed potatoes
- 1/2 cup milk
- 1/2 cup butter
- 1/3 cup parmesan cheese
- Salt and pepper to taste

Mash potatoes with milk, butter, salt and pepper until creamy. Put in 9-inch glass pie dish. Sprinkle with parmesan. Bake at 350 degrees until golden, approximately 20 minutes. Serves 6.

Potato Soup

- 8 slices bacon, cut in 1-inch pieces
- 2 cups potatoes, cubed
- 1 cup chopped onion
- 8-ounces sour cream
- 1 1/4 cups milk
- 1 can condensed cream of chicken soup
- 8-ounce can whole kernel corn, drained
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme leaves

In 3-quart saucepan, fry bacon over medium heat 5 minutes; add potatoes and onions. Continue cooking, stirring occasionally, until potatoes are tender (15-20 minutes). Add remaining ingredients. Continue cooking, stirring occasionally until heated through (10-12 minutes).

Noodle Kugell

- 1 pound fine noodles, cooked
- 1 pound cream cheese
- 1 pound creamy cottage cheese
- 1/2 pound butter, melted
- 12 eggs
- 2 teaspoons vanilla
- 1 pint milk
- 1 1/2 cups sugar
- 16-ounces sour cream

Beat eggs, sugar, and vanilla. Set aside. Cook and drain noodles, do not over cook. Beat cream cheese, add cottage cheese and beat well. Add egg mixture, and gradually add sour cream, melted butter, and milk. Mix well and toss in noodles. Bake 1 1/2 hours at 325 degrees in two 9x13-inch baking dishes. Serves 48.

Creamed Codfish

- 1 cup codfish, shredded
- 1 egg
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- Salt and pepper to taste

Cook fish to boiling point, drain. Make a white sauce of the butter, flour, and milk. Add milk gradually. Add codfish to white sauce and cook two minutes. Serves 4.

Egg and Sausage Puff

- 6 eggs, slightly beaten
- 1 pound bulk pork sausage, browned, drained
- 1 cup Bisquick baking mix
- 1/2 teaspoon dried oregano leaves
- 1 cup shredded cheddar cheese
- 2 cups milk
- 1 teaspoon dry mustard

Mix all ingredients. Cover and refrigerate. Heat oven to 350 degrees. Grease two-quart casserole; pour mixture into casserole. Bake until knife inserted in center comes out clean, about 1 hour.

Dairy

(Continued from Page B2)

HOT MILK CAKE

- 4 eggs
 - 2 cups sugar
 - 2 1/4 cups flour
 - 2 1/4 teaspoons baking powder
 - 1 teaspoon vanilla
 - 1 1/4 cups milk
 - 10 tablespoons butter
- Beat eggs. Add sugar and beat until fluffy. Add dry ingredients and vanilla, beat at low speed until smooth. In saucepan, heat milk and butter, until butter melts. Add to batter and beat. Pour in 9x13-inch pan. Bake at 350 degrees for 30-35 minutes. Serve warm with milk and fresh fruit.

We usually use strawberries. I live on a dairy farm in Union County. My parents raise cows, rabbits, and broiler chickens.

I love to bake, which is good because my brothers and sisters love to eat. I also work part-time as a cook in a local restaurant.

Carol Martin
Millmont

STRAWBERRY DESSERT

- 1/2 cup butter, melted
- 1/2 cup brown sugar
- 2 1/2 cups graham cracker crumbs

Mix together and pack into a 9x13-inch pan. Beat together the following:

- 6-ounces cream cheese
- 8-ounces plain yogurt
- 3-ounce package instant vanilla pudding

Add:

- 8-ounces whipped cream topping
- Spread on top of crust. Top with strawberries.

My family loves this dessert — especially with fresh strawberries.

Marian Stoltzfus
Parkesburg

ORANGE JELL-O CUSTARD

- 1 1/4 cups milk
- 3 eggs, separated
- 1/2 cup sugar
- 3-ounce package orange Jell-O

- 3/4 cup whipping cream
- 18 graham crackers
- 1/4 cup sugar
- 1/4 cup melted butter

Bring milk to a boil. Beat egg yolks and 1/2 cup sugar. Slowly stir a little hot milk into yolks then pour into hot milk. Remove from heat. Add Jell-O. Cool until partially set. Fold in stiffly beaten egg whites. Whip the cream, fold in crushed graham crackers and mix in 1/4 cup sugar and 1/4 cup butter. Line bottom of serving dish with crumbs. Pour custard in. Top with remaining crumbs. Enjoy. We enjoy dairy products.

Lucy Shirk
Ephrata

TAPIOCA

- 2 quarts milk
- 1 cup small pearl tapioca
- 1 1/2 cups sugar

Stir all in crockpot and cook on high for three hours. Beat together:

- 4 eggs
- 2 teaspoons vanilla

Add to a little hot milk from the crockpot. Stir back into remaining tapioca. Cook 20 minutes longer. Remove to other bowl and chill. Add whipped cream or fruit of your choice. Makes approximately two quarts.

This is a simple and delicious dessert I make quite often. My husband, 10-month-old daughter Lorissa, and I live on a 100-cow dairy farm in southern Lancaster County. We all enjoy farm life. Lorissa loves the calves and kittens.

Glen Zimmerman Family

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