



Cook's Question Corner

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 and collects cookbooks and recipes, which she uses.

QUESTION — A mother wants ideas and recipes to encourage her children to eat more vegetables.

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

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 — A Lititz reader is having a houseful of company for a week. This means lots of meal ideas. She desperately needs recipes that can be prepared ahead of time or quick ones to put together at the last minute and any other helpful hints to remain sane while preparing food and entertaining guests.

QUESTION — Summertime brings lots of reunions and gatherings where participants are asked to bring a hot and cold dish. Several readers have requested recipes to take to these events. Send your favorite recipe and any hints to ease the time crunch working mothers face when these events are held in the evening.

QUESTION — J. Alleman, Hummelstown, is looking for a foolproof recipe for Montgomery Pie.

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

QUESTION — A reader would like recipes for blueberries, raspberries, and other summer fruits.

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

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 — A reader from Dauphin would like a recipe for society pickles, which she heard stay crunchy after they are canned. Thanks to Mrs. Roy Keeny who sent a recipe and also one for sweet pickles that she and her husband really like.

Society Pickles

8 pounds cucumbers
Pour boiling water over for four days. On the fifth morning, slice and put boiling syrup made of the following:

- 1 quart vinegar
- 8 cups sugar
- 2 teaspoons salt
- 2 teaspoons pickling spice

Pour off and bring to boil three mornings. On the fourth morning, put pickles on stove and heat to boiling. Pack in jars. These don't need to seal. Also, if sugar isn't added all at once, pickles will be crisper. Makes 10 pints.

Sweet Pickles

- 3½ cups sugar
- 3 cups water
- 1 tablespoon spices
- 1 tablespoons salt
- ¼ teaspoon alum
- 3 cups vinegar

Wash and slice pickles. Put in jars. Mix all ingredients together, and bring to a boil. Pour over pickles. Put lids on. Process 10 minutes in hot water bath.

For dill pickles, replace the spices with 1 tablespoon dill.

ANSWER — Lucy Lowe, Claymont, Del., wanted a recipe to make crisp, buttery, coconut cookies. Thanks to Mrs. Roy Keeny for sending a recipe.

Coconut Crunchies

- 1 cup butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 2 cups flour
- 2 cups quick oatmeal
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup coconut

Cream butter, sugars, and eggs until fluffy. Add remaining ingredients in order given, blending well. Chill dough. Roll into one-inch balls; place on greased cookie sheet. Bake at 350 degrees 8-10 minutes.

My husband likes these very well.

Mrs. Roy Keeny

ANSWER — For the mother who wanted ideas and recipes to encourage her children to eat more vegetables, Lynn Rossi recommends melting cheese on top of vegetables. "They'll eat them everytime," she writes.

One of the easiest ways to add cheese, is to place slices over hot vegetables and cover for a few minutes until cheese melts. But depending on what you are preparing, there are other methods that may be a bit tastier.

Cheese, like all protein foods, is adversely affected by high heat or prolonged cooking. It can become tough and chewy if overheated. Keep these tips in mind:

- Use low to medium heat.
- Do not overcook; heat just until cheese melts.
- When adding cheese to hot foods, shred natural cheese, cube or slice process cheese.
- When broiling, place pan so that cheese is several inches below the heat source. Broil just until cheese melts.
- When making a sauce, add shredded cheese at the end of cooking time and heat just until melted.
- When topping a casserole, place cheese on top for the last few minutes of baking.
- When using cheese in baked dishes, bake at low to moderate oven temperatures (325-375-degrees).

ANSWER — Pat Schreffler, Pitman, wanted easy and good rice pudding recipes. Here is one from Frances Widrick, Mount Bethel. She writes that she and her husband have five children and six grandchildren. They live on three acres of land. They were dairy farmers until worn out knees left her husband unable to farm. They now raise rabbits and chickens for eggs and butchering. They also do their own butchering of hogs, beef, and deer. They also have a hive of bees. The Widricks write that they enjoy the Lancaster Farming, and Frances especially likes the food section.

Creamy Rice Pudding

- 6 cups milk
- 1 cup rice
- 1 cup sugar
- 1 cup whipping cream
- 1 teaspoon vanilla

In a saucepan with the 6 cups milk, add the rice. Cook on medium heat, when thick and still hot, add ¾ cup sugar. Let cool. Beat one cup whipping cream, fold into mixture, add vanilla. Fold in fruit if desired. Serve cold.

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ed 5x10x1-inch baking pan. Bake at 350 degrees for 20-25 minutes or until cake tests done; cool completely. In a mixing bowl, combine milk and pudding mix. Beat in cream cheese until smooth. Fold in whipped topping. Spread over cooled cake. Top with pineapple, cherries, coconut, and walnuts. Refrigerate until serving. Yield: 16-20 servings.

This is a cake recipe we really like. We live on a dairy farm and have a lime and fertilizer business. We have four boys, Darryl, 13; Brian, almost 10; Anthony, 6; and Clyde, 2. We use a lot of milk, about a gallon a day. I love to cook and enjoy gardening and flowers.

Linda Zimmerman
Lititz

ECLAIR CAKE

2 small packages French vanilla instant pudding
8-ounces whipped cream topping

3 cups milk
Graham crackers
Frosting:
6 tablespoons cocoa
3 tablespoons milk
2 teaspoons Karo syrup
3 tablespoons butter, softened
1 teaspoon vanilla
1½ cups powdered sugar

Mix pudding with milk. Stir in whipped cream. Line a 9x13-inch pan with graham crackers. Cover with half of pudding. Add another layer of crackers, then pudding. Top with layer of graham crackers. Mix frosting and spread on top. Chill.

Venita Christman
Marion

APPLE ROLL UPS

Syrup:
1 cup brown sugar
1 tablespoon flour
Pinch salt
1 tablespoon butter
1 cup boiling water
Mix all together, bring to boil. Cook until thickened.

Dough:
2 cups flour
1 tablespoon sugar
3 tablespoons shortening
1 teaspoon baking powder
½ teaspoon salt
½ cup milk
Mix flour, baking powder, sugar, and salt. Cut in shortening. Add milk until dough is soft. Roll out; cover with apple slices. Sprinkle with the following:
4 tablespoons sugar
1 teaspoon cinnamon
On rolled out dough, spread with 1 tablespoon butter. Sprinkle with cinnamon and sugar.

Roll dough like jelly roll, cut in one-inch slices. Place in buttered baking dish. Pour syrup over slices. Bake at 400 degrees for 35 minutes. Serve with milk or ice cream.

This recipe is delicious on a cold winter day!

We live in Woodbury on a dairy farm and milk 60 cows. We also have some replacement heifers. We really enjoy the farm.

We have six children, Annie, 8; Joyce, 6; Rebecca, 5; Adam, 3; Daniel, 2; Elvin, 5 weeks.

I really enjoy the recipes in Lancaster Farming. God bless you all.

Nelson and Mabel Nolt
Woodbury

DAVY CROCKETT BARS

1 cup butter
1 cup brown sugar
3 eggs
2 cups oatmeal
2 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped nuts
1 cup chocolate chips
Glaze: Powdered sugar and
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Seaweed Often Pops Up In Foods

"Agar" is listed as an ingredient on foods. Many people ask if it's seaweed.

Agar is a food additive that does, indeed, come from seaweed. It's found in the cell walls of red algae, such as Gelidium, Gracilaria, and Pterocladia, which originate from the Mediterranean and Far East.

Manufacturers simply extract the agar from the seaweed and purify it — they don't have to add a thing.

Agar ends up in a powder form. It's mainly used as a gelling agent or thickener in a variety of processed foods: doughnuts and other pastries, low-calorie jam, fruit yogurt, pud-

dings, ice cream, bakery fillings and icing, jelled candies, whipped toppings, salad dressings, and even canned meat, fish and poultry, among other foods.

Agar also is used extensively in the laboratory. Very few types of bacteria can digest agar, so when scientists need a medium where they can grow bacteria or fungi for study, they use agar.

One of the advantages of agar is that it's tolerant to high temperature. It also adds a very-high fiber substance to foods — so it adds no calories (it's indigestible) and contributes a healthful component to foods it's added to.