



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 — Eva Mae Oberholtzer, Ephrata, would like recipes to make goat cheeses and soaps. She writes that Michelle Good, Beavertown, had sent in a dairy contest recipe for a goat milk pudding and Eva Mae asks if she would send in more recipes using goat's milk.

QUESTION — A reader writes that she is new at canning and freezing and would like a good recipe for tomato pasta sauce and instructions on how to freeze it.

QUESTION — Shirley Schwoerer, Wysox, wants to know where to buy vanilla beans in bulk other than in a health food store.

QUESTION — Like many of our readers, Bonnie Koons, Harrisburg, writes that she loves B section and all the recipes she tries from it are great. She wants a recipe for cheesecake cookies, which have a snickerdoodle recipe base, cheesy center, and a cherry on top.

QUESTION — Dawn Black, Chambersburg, is looking for a recipe for homemade butter pecan ice cream. She had clipped one from this column several years ago but misplaced it. If you clipped the recipe, please send it in since we do not keep a file of recipes.

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 — 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 — For the reader who requested a recipe for

apricot bread, Lois Senseinig, Coatesville, sends this recipe.

Apricot Bread

2 cups flour
2 teaspoons baking soda
1½ teaspoons cinnamon
2 cups sugar
1½ teaspoon salt
4 eggs
2 small jars apricot baby food
½ cup chopped nuts
1½ cups vegetable oil
Mix flour, baking soda, cinnamon, sugar, and salt in a large bowl. Add eggs, baby food, nuts, and oil. Mix well. Pour batter into two greased and floured loaf pans. Bake 60 minutes at 350 degrees.

ANSWER — Janet Spangler, York, sends a recipe for French Filler, which can be inserted inside doughnuts or as a cake icing. She writes that the icing is creamy and smooth.

French Filler

Cook together over low heat until thick, stirring constantly:

1½ tablespoons flour
½ cup milk
Cool thoroughly. Then mix with the following ingredients:

½ cup shortening
½ cup sugar
Dash salt
Beat until smooth with electric mixer as flour mixture is lumpy.

This covers a 9x13-inch cake. Janet often makes a cake using a white or yellow cake mix. She adds 1 teaspoon coconut extract and mixes according to package directions. After it is baked, she adds ½ teaspoon coconut extract to the French Filler and frosts the cake. Sprinkle with shredded coconut.

Janet writes that this is delicious. She believes any flavor desired can be substituted for the coconut extract. Diabetics can substitute Fructose for sugar.

ANSWER — Gloria Sweigart, Manheim, sent some recipes requested for hot and cold dishes for picnics and covered dish meals. More are needed, readers, so keep sending them.

Macaroni Salad

1 pound box macaroni
Cook macaroni as directed on package. Rinse in cold water in large colander, drain well. Add:

4 to 5 ribs chopped celery
½ cup diced onion
½ cup shredded carrot
4 hard cooked eggs, diced
Toss all ingredients together, set aside.
In large saucepan, combine the following:

6 eggs, well beaten
1½ cups water
1½ cups apple cider vinegar
1½ cups granulated sugar
2 heaping tablespoons flour
Salt and pepper to taste
2 teaspoons prepared mustard
Cook mixture over medium heat until smooth and thickened. Cool. Add macaroni mixture. Mix together. Makes 1 gallon.

Note: This dressing can also be used for potato salad, but omit the carrots and use 6-8 slices crisply fried and crumbled bacon.

Baked Scalloped Potatoes

6 cups potatoes
1 medium onion, sliced thin
Grated parmesan cheese
Grease a 13x9-inch baking pan. Peel and slice potatoes. Layer potatoes, onion, and cheese in casserole. In a mixing bowl, combine:

3 eggs, beaten until fluffy
¾ cup milk
¾ cup water
Salt and pepper to taste
2 tablespoons flour
Mix well and pour mixture over potatoes. Top with seasoned bread crumbs and dot with butter. Bake at 350 degrees for 45 minutes or until done.

ANSWER — J. Alleman, Hummelstown, wanted a fool-proof recipe for Montgomery Pie. Thanks to Gloria Sweigart, Manheim, for sending this one.

Montgomery Pie

Prepare three 9-inch pie crusts, set aside. In large bowl, mix together the following batter for the bottom part:

2 cups granulated sugar
3 cups all-purpose flour
½ cup shortening
1 cup whole milk
2 eggs
3 teaspoons baking powder
Mix like a cake, divide batter into three pie shells. In another bowl, mix together:

1 cup molasses
1 cup light brown sugar
1 egg
1 pint boiling water
1 tablespoon flour
Pour top mixture over batter in pie shells. Bake at 450 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 30 minutes. Pie reverses mixtures as it bakes. The juicy party will be on the bottom and the cake part on top when baked.

ANSWER — To the Lititz reader who wanted ideas on fast meals, here are some from a Manheim reader.

Mulched To Death?

NEWARK, Del. — According to Bob Mulrooney, Cooperative Extension plant pathologist at the University of Delaware, mulching trees and shrubs is a yard maintenance practice with many benefits such as holding in moisture and keeping down the growth of weeds. But, he warns, over-mulching kills plants.

"A mountain of mulch, piled high against the tree trunk, does not kill a tree immediately — it's a slow death sentence," says Mulrooney. "In fact, over-mulching is a leading cause of death in azaleas, rhododendrons, dogwood trees, and hollies."

Oxygen starvation is one reason plants die under too much mulch. Tree roots can suffocate.

Symptoms, which may take several years to appear, include off-color, yellowing foliage, abnormally small leaves, poor twig growth, and dieback of older branches. By the time the symptoms are noticeable, it is generally too late to correct the problem.

An even more serious problem occurs at the root flare when piles of mulch are placed directly against the trunks of trees and shrubs. Trunk tissue cannot survive a continually moist environment. When mulch is piled against trunks, gas exchange decreases, stressing, and ultimately killing, the inner bark issue.

This leaves the trunk open to fungal and bacterial diseases, which need moisture to spread and reproduce. Trunk diseases gain a foothold into the moist, decaying bark tissue under the mulch. Once established, the disease organisms invade the inner bark, starving the plant to death. Then the bark beetles and borers come, attracted to stressed plants. These insects expedite the decline.

"Once the inner bark dies, the system for transporting water and nutrients is impaired," Mulrooney says. "The entire health of the plant is affected. If wet conditions continue long enough, the next layer and the roots starve since they receive none of the essential photosynthates produced by the leaves."

"Piles of mulch next to the trunk may also provide cover for chewing rodents such as mice and meadow voles," warns Mulrooney. "These rodents live under the warm mulch in the winter and chew on the nutritious inner bark, an activity that often goes unnoticed until the following spring."

When using mulch in the landscape, do not exceed a three-inch depth. The exception is on poorly drained soils—mulch depth should be no more than two-inches, especially on shallow-rooted plants such as annuals. Coarse-textured mulches can be deeper because of better oxygen diffusion into the soil. For fine-textured mulch, such as the double-shredded varieties, you may need only one to two-inches.

"Dig down to see how deep the mulch really is," advises Mulrooney. "A light raking of existing mulch may be all that is needed to break through the crusted or compacted layers that repel water. Pull mulch back from plant stems and trunks — three to five-inches away from young plants, and eight to 12-inches away from mature tree trunks."