



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 — Doris Martin, Hagerstown, Md., would like a recipe for Italian wedding soup.

QUESTION — Sylvia Allgyer, Christiana, would like a recipe for Chicken Kiev.

QUESTION — Sylvia Allgyer, Christiana, would like a recipe for sourdough seven grain bread.

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 — 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 — 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 — 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 — Maria Dalrymple, Shinglehouse, wrote that a deceased aunt used to make a fabulous strawberry pie called President Dwight David Eisenhower's Favorite Strawberry Pie. Sorry we did not receive a recipe by this title; however Norma McClure, York, and several readers mailed recipe that they said are delicious and believed

may be similar.

Strawberry Pie

1 cup sugar
2 tablespoons cornstarch
1/8 teaspoon salt
3 cups fresh strawberries
1 tablespoon butter
Mix together sugar, cornstarch, and salt. Add to berries. Line pie plate with pastry. Add filling, dot with butter and cover with top crust. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes.

McDonald's Strawberry Pie

Wash and cap 1 1/2 quarts strawberries
9-inch baked pie shell
1 cup water
1 cup sugar
3 tablespoons cornstarch
3-ounce package strawberry Jell-O
Combine water, sugar, and cornstarch. Cook until thick and clear. Pour over berries in pie shell. Chill and top with whipped cream.

Strawberry Pie

3-ounce package strawberry Jell-O
1 2/3 cups boiling water
2 tablespoons sugar
4 1/2-ounce whipped cream topping
9-inch graham cracker crust
2 cups sliced strawberries
Dissolve Jell-O in water. Chill until slightly thickened. Combine whipped topping, sugar, and 1/4 cup Jell-O. Spread on bottom and sides of pie crust. Mix remaining Jell-O with strawberries and put into pie crust. Chill for at least three hours.

Here's a recipe from Sharon Bielmyer, Holtwood.

Strawberry Glace Pie

9-inch baked pie shell, cooled, or graham cracker crust
6 cups strawberries
1 cup sugar
3 tablespoons cornstarch
1/2 cup water
3-ounces cream cheese, softened
Mash enough strawberries to measure one cup. Mix sugar and cornstarch in 2-quart saucepan. Stir in water and strawberries, gradually. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir one minute. Cool. Beat cream cheese until smooth, spread on bottom of pie shell. Fill shell with remaining strawberries. Pour cooked strawberry mixture over top. Refrigerate at least three hours.

For Raspberry Glace Pie, substitute raspberries for strawberries.

ANSWER — A reader requested recipes for blueberries, raspberries, and other summer fruits. Check out page B6 for berry recipes featured on "Home On The Range." Thanks to Norma McClure, York, who writes that she loves B section and thought readers would like this recipe.

Cherry Pudding

2 cups sugar
1/4 cup oil
2 eggs
1 cup milk
1/2 teaspoon salt
3 teaspoons baking powder
4 cups flour
4 cups berries, cherries, or fruit desired
Sugar berries and flour them according to taste. Grease and flour 9x13-inch pan. Put berries in bottom of pan and batter on top. Batter is very thick so carefully spread on top of berries.

ANSWER — A Lititz reader requested recipes to prepare ahead of time or quick ones to put together at the last minute to serve week-long guests. Thanks to Debbie Reynolds, Wrightsville, for sharing two recipes. Debbie writes that she enjoys B section each week and thinks the articles and recipes are the best. She made the Blueberry Pudding Cake recipe that appeared in the June 24th issue and everyone who tasted it said it was delicious. She sends the recipe for Green Bean Casserole, which is a main dish, and a refreshing recipe for Orange Bavarian, which Debbie writes is a favorite with family and friends.

Green Bean Casserole

1 cup rice, uncooked
1 pound ground beef, uncooked
1 cup onion, chopped
1 cup green peppers, chopped
1 can French-style green beans, drained
15-ounce can tomatoes, chopped
1 pound shredded sharp cheddar cheese
Mix together all ingredients and place in a casserole dish. Bake at 350 degrees for one hour.

Orange Bavarian

3 packages 3-ounces each Orange Jell-O
2 1/4 cups boiling water (use juice drained from oranges as part of th water)
1 cup sour cream
1 quart orange sherbert, softened
(Turn to Page B9)

Berries

(Continued from Page B6)

a 9- or 10-inch pie plate with non-stick cooking spray. Spread meringue mixture evenly over bottom and up sides of pie plate, forming a rim at the edges. Bake until set and lightly browned, about 25-30 minutes. Cool completely on cooling rack.

In medium saucepan, combine half the raspberries, 1/2 cup sugar, 1/4 cup water, and salt and heat to simmering. In small bowl or cup, blend cornstarch with 1/4 cup cold water, then stir into raspberries. Cook, stirring gently, until mixture just comes to a boil and is thickened. Let cool a few minutes, stir in remaining berries and raspberry liqueur. Spoon into meringue shell and chill thoroughly. Top with Mascarpone Cream or whipped cream.

****Mascarpone Cream:** Combine 1/2 cup mascarpone and 1/4 cup honey until blended. Whip 1 cup heavy cream in a chilled bowl to soft peaks. Fold in mascarpone mixture.

Master Gardener Accepts Applications

WEST CHESTER (Chester Co.) — Penn State Cooperative Extension in Chester County is accepting applications for the year 2001 Penn State Master Gardening Program.

This program consists of a volunteer training course designed to provide experienced home gardeners with the information and skills necessary to share their experience and knowledge with others.

Weekly classes will be held from Aug. 23 to Nov. 29 (every Wednesday night) from 6 p.m. to 9 p.m. at the Government Services Building, 601 Westtown Rd.,

In exchange for 30 hours of indoor and outdoor instruction, candidates must agree to donate 50 hours of volunteer service to Penn State Cooperative Extension. Volunteer activities carried out by the Master Gardeners in Chester County include West Chester flower show, community gardening projects, working with horticulture and youth, planning and maintaining a demonstration garden, plant clinics, answering horticulture questions by phone for the residents of Chester County, and more.

There is a program fee of \$30 to cover the cost of the training manual and other materials. Applications are being accepted through July 23.

For more information, contact Chester County Penn State Cooperative Extension, Suite 370, 601 Westtown Rd., West Chester, PA 19382, (610) 696-3500.

