



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 — A reader is looking for a recipe for soft and high oatmeal whoopie pies. The recipe that she has is flat and hard.

QUESTION — C. Martin, Benton, is searching for a recipe for hash brown casserole that tastes like the side dish served at Cracker Barrel Restaurants.

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

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

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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 — 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 — Dawn Black, Chambersburg, wanted a recipe for homemade butter pecan ice cream. She had clipped one from this column several years ago but misplaced it. I'm not sure if this is the same recipe, but here is one from Misty Claypoole, Armstrong County dairy princess, who reminds us that July is National Ice Cream Month.

Pecan Ice Cream

- ¼ cup chopped pecans
- 3 tablespoons butter
- 1 tablespoon sugar
- ⅛ teaspoon salt
- Ice Cream:**
- ½ cup packed brown sugar
- ¼ cup sugar
- 2 tablespoons cornstarch
- 2 eggs, beaten
- ⅓ cup maple-flavored syrup
- 2½ cups milk
- 1 cup whipping cream
- 2 teaspoons vanilla extract

On a baking sheet, combine pecans, butter, sugar, and salt; spread into a single layer. Bake at 350 degrees for 15 minutes. Cool. For ice cream, combine sugars, cornstarch, eggs, and syrup in a double boiler. Gradually add milk. Cook over boiling water until mixture thickens. Remove from heat; chill several hours or overnight. Stir in nuts, cream, and vanilla. Place in ice cream freezer and freeze according to manufacturer's instructions. Allow to ripen in ice cream freezer or firm up in refrigerator freezer 2-4 hours before serving. Makes about 2 quarts.

ANSWER — Here are some recipes suitable for covered dish meals from Sharon Bielmyer, Holtwood.

Barbecued Green Beans

- 4 slices bacon
 - ¼ cup chopped onion
 - ½ cup ketchup
 - ¼ cup brown sugar
 - 1 tablespoon Worcestershire sauce
 - 2 cans French cut green beans, drained
- Brown bacon and onion. Add remaining ingredients except beans. Simmer two minutes. Place beans in a 9x9-inch dish. Pour sauce over top of beans. Do not stir. Bake at 350 degrees for 20 minutes.

Sharon also sent this recipe, which was included in a recipe box Sharon's aunt gave her for a bridal shower. The recipe box gift is one of the most used gifts Sharon has ever received. That's a great gift idea for all you accomplished cooks to give to younger, inexperienced cooks.

Barbecue Sauce

- 1 cup ketchup
 - 1 cup brown sugar
 - 1 cup vinegar
 - Pinch red pepper
 - Pinch allspice
- Mix together and simmer five minutes. Add cooked ham or pork. Serve on bun with relish if desired.

I usually make a big batch of this and freeze it in meal-size portions. When I want to use it, I thaw it and heat in the crock-pot.

ANSWER — Here are two main meal recipes that can be made ahead and frozen. The ham casserole can be cooked before freezing. Or it can be made and frozen before cooked, but don't put on biscuits until just before baking. It goes together really quick and has all the food groups in it so you don't need anything else with it.

Hearty Ham Casserole

- 2 cups chopped, cooked ham
 - 16-ounces French cut green beans, drained
 - ¼ cup sour cream
 - ¼ cup chopped onion
 - 3 tablespoons chopped pimento
- Combine above ingredients in saucepan. Heat well. Separate one can biscuit. Cut each biscuit into four pieces. Spoon mixture into 1½-quart casserole. Top with biscuit pieces. Bake 16-20 minutes or until golden brown. 4-6 servings (adjust amounts to serve more people).

Ham And Broccoli Quiche

- 15-ounce package refrigerated pie crusts
- 1½ cups cooked ham, cubed
- 1½ cups shredded Swiss cheese
- 1 cup frozen broccoli florets, thawed, drained thoroughly on paper towel
- 4 eggs
- 1 cup milk
- ½ teaspoon salt
- ½ teaspoon dry mustard
- ½ teaspoon pepper

Heat oven to 375 degrees. Prepare pie crust as directed on package for one-crust filled pie using 9-inch glass pie pan. Refrigerate remaining crust for later use.

Layer ham, cheese, and broccoli in crust. In medium bowl, combine remaining ingredients, beat well. Pour over broccoli.

Bake at 375 degrees for 35-45 minutes or until knife inserted in center comes out clean. Let stand 5-10 minutes before serving. 8 servings.

Serve immediately or cool and freeze for later use. *I got this recipe from my sister Lisa Wolf, Denver. The recipe goes together quickly and is great for potluck suppers.*

Mexican Dip

- 2 avocados
 - 1 can refried beans
 - 8-ounces sour cream
 - 1 package taco seasoning
 - 1 jar salsa
 - 1½ cups shredded taco or cheddar cheese
- Crush and spread avocados over bottom of 9x13-inch pan. Spread refried beans over avocados. Mix sour cream and taco seasoning together. Spread over beans. Spread salsa over top. Sprinkle with cheese. Serve with tortilla chips.

Jell-O Pinwheels

- 1 small package Jell-O any flavor
- ½ cup warm water

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Danville FFA

The Danville FFA Chapter recently traveled to Penn State to "Unlock Their Potential."

As 13 members of the FFA Chapter packed their talents, skills, and bedrooms into just a few bags, they were off to a new experience. They were meeting new people, making friends, and bonding with those who they already knew.

The Danville FFA Chapter was headed to the Pennsylvania State FFA Summer Convention at Penn State University.

The chapter competed in six different career development events (CDEs) filled with people from FFA chapters all across Pennsylvania, from CDEs of 11 to CDEs with 114 contestants. The Danville Chapter still came home with winners.

Joshua Jones represented the Danville FFA in the agriculture mechanics CDE. Michael Woodruff competed in dairy judging.

Danville did very well in dairy cattle showmanship. The Wolfe sisters, Alicia and Melissa, both competed successfully. Melissa Wolfe placed sixth out of 16 as a freshman. Alicia Wolfe placed third as a sophomore.

She is not just stopping at this convention. Alicia has earned the spot to travel to Springfield, Mass., in September to attend and compete in the eastern states exposition ("Big E").

Megan Lazure, Beth Wisnoskie, and Jennifer Gotshall made up the Danville team of contestants in the floriculture CDE. Five members — Gretchen Brady, Becky Fritz, Amanda Hack, Eric Rubenstein, and Jamie Wemple — competed in horse judging.

Last, but not least, was the state public speaking CDE. Melissa Wolfe advanced from the area contest to regionals, and then earned her way to the Pennsylvania State Summer Convention to compete in the state competition. The creed contest involves memorizing five paragraphs that tell you what agriculture holds for today as well as in the future. The creed is also judged as the speech is being given. Melissa placed second in the state.

Learn Skills

FLEMINGTON, N.J. — Delaware Township 4-H Club seeks new members in grades 4 through 8 who are interested in art, crafts, food and nutrition, photography, and horticulture.

The club participates in most county events such as public presentations, window display contests, holiday workshops, record books, and many other county workshops offered throughout the year.

4-H members' project work is displayed at the Hunterdon County 4-H and Agricultural Fair during the Labor Day weekend.

The club meets in Delaware Township on the first Friday of the month between 6:30 p.m. and 8:30 p.m. and the third Saturday of the month between 10 a.m. and 1 p.m.

For more information, call the 4-H extension center at (908) 788-1341. Enrollment is limited.