



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 a self-addressed stamped envelope. 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

**Notice:** Several readers write that they have problems accessing this address. The common mistake is that readers are substituting an "i" for the lowercase "l (L)" needed in two places. If you are having problems reaching this address, please check to make sure you are typing an "l (L)" in both places and not an "i."

**QUESTION** — Elam Lapp, Myerstown, wants a recipe for making homemade hard cheese similar to farmers' cheese by using Jersey cow milk.

**QUESTION** — Durwood Tuttle, Knoxville, makes sweet pickles in a crock that he stores in a cellar. About three weeks ago, a gray fuzzy mold formed all over the crock. He washed the crock thoroughly with bleach water but it doesn't keep the mold from forming again. Any help would be appreciated.

**QUESTION** — Bob Snyder wants recipes for hot rice. Also rice recipes of all kinds are needed for the upcoming rice feature on Sept. 16.

**QUESTION** — A reader wants to know why there are strings and other sediments that attach to mixer beaters while mashing potatoes. Is it the potato variety used, the speed used to mash the potatoes or some other reason?

**QUESTION** — Rachel Musser is searching for a spaghetti sauce recipe that tastes similar to Prego pasta sauce (traditional).

**QUESTION** — Lynda Bell, Lincoln University, requested two recipes about a year ago, which were answered. Unfortunately, Lynda misplaced the recipes. She writes if readers will send them again, she promises not to lose them this time. She wants a recipe for gingerbread with butterscotch sauce from the Dinah Shore cookbook. She also wants a recipe for horseradish jelly.

**QUESTION** — Sheila Roney is looking for a sweet potato pie recipe that includes the ingredients of French vanilla pudding, sweetened condensed milk, and cinnamon.

**QUESTION** — Charles Cramer, New Market, Md., would like a copy of the "Lancaster Level Flo Cookbook (Recipes From the Land of the Pennsylvania Dutch)." His family enjoyed a recipe that they believe was originally published in this 1970's cookbook. The potato salad recipe had a delicious salad dressing.

**QUESTION** — A reader wants a recipe to make elderberry wine from fresh elderberries.

**QUESTION** — A subscriber from Leesport writes that she has a problem with sponge and chiffon cakes. Although the cakes bake well, she ends up cutting off one-inch from the bottom of the cake because it is a gummy consistency.

**QUESTION** — Kenneth Hixon, Warfordsburg, would like a recipe for making gherkin pickles.

**QUESTION** — Don Love wants a recipe to make homemade marshmallow creme.

**QUESTION** — Several months ago Michael Brennan, Wilkes Barre, was at an auction in Sullivan County where he ate chicken noodle soup. He writes that it was delicious and looked to be only noodles and chicken. He believes the people at the food stand were from Berks County and were also selling beef vegetable soup. Brennan would like both recipes.

**QUESTION** — A reader is looking for recipes for hot pepper jam and for sweet pepper jam that tastes similar to that made by Kitchen Kettle.

**QUESTION** — A Newburg reader would like recipes for jams and jellies or fruit spreads without sugar or artificial sweetener. She'd like recipes that taste similar to brands such as Polaner's All Fruit, Spreadable Fruit, or Smucker's Simply 100% Fruit.

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

**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** — Shirley Schwoerer, Wysox, requests a recipe for canned pickled sausages or ring bologna. If we do not receive an answer to this request within two weeks, we assume our readers do not know the answer and will drop the request.

**QUESTION** — Ruth Erb, Beavertown, wants a recipe called Ann-Margaret's Favorite Chocolate Cake. If we do not receive an answer to this request within two weeks, we assume our readers do not know the answer and will drop the request.

**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. If we do not receive an answer to this request within two weeks, we assume our readers do not know the answer and will drop the request.

**ANSWER** — Don Love wanted to know how make homemade cottage cheese, cream cheese or a substitute. Thanks to Pat Sweetman who writes that when she lived in the Middle East, she could not get sour cream, cream cheese, or cottage cheese so she made her own version by using fresh yogurt. Let the yogurt drain for different periods of time to get the different thickness consistencies desired. Adding a little cornstarch helps it hold up better on baked potatoes. (She did not say if this was cooked but imagine it would need to be). Pat did not write how she drained the yogurt but one method is to line a strainer with two coffee filters. Let yogurt drain overnight in the refrigerator.

For cottage cheese, see recipe for Farmer's Cheese in answer to Eva Mae Oberholtzer.

**ANSWER** — Eva Mae Oberholtzer, Ephrata, would like recipes to make goat cheeses and soaps. Thanks to Pat Sweetman, who writes that she has a soap recipe she will gladly send to her. Pat operates Stone Haus Herbs and is an expert at making soaps and teaching classes. Her address is 2595 Rehmyer Hollow Rd., Stewartstown, PA 17363-8940. Her e-mail address is stonehausfarm+Amciworld.com

Thanks to a writer for sending a recipe for goat's cheese.

#### Farmer's Cheese

Heat 2 gallons milk (cow's and goat's) Heat milk in stainless steel kettle to 180 degrees. If you have no thermometer, heat until scalding, but do not boil. Remove from heat and add about 1/2 cup vinegar until it separates while stirring.

Pour cheese into a colander lined with cheesecloth and set on a pail (liquid will go into the pail).

Mix 2 1/2 teaspoons and salt into the curds in the colander and gather the corners of the cheesecloth. Lift from the colander and set a large can with both ends cut out into the colander. Place cheesecloth filled with cheese into this can. Fill a 2-quart jar with water to use as a weight and set on top of cheese. Let set about 3 hours to cure on a platter or eat immediately.

Variation: Add dried ground jalapeno peppers for a more flavorful cheese and use aged milk or buttermilk.

For cottage cheese, drain after the curd separates.

**ANSWER** — Mary Zimmerman, New Holland, sends a potato salad recipe in answer to the Somerset County reader.

#### Potato Salad

##### Dressing:

5 eggs, beaten  
1/2 cup vinegar  
1 cup sugar  
1 tablespoon flour  
1/2 teaspoon turmeric

Mix together all ingredients and bring to a boil, stirring constantly. Remove from heat and cool. When cool, add:

1 cup cream  
1 cup mayonnaise  
Pour over potato mixture made with the following ingredients:  
1 gallon diced potatoes, cooked, cooled  
4 sticks celery  
1 onion  
5 hard-boiled eggs, diced

**ANSWER** — Thanks to K. Wagner, Mt. Joy, for sending a rice recipe requested by Bob

Snyder.

#### Tuna Rice Cakes

1 can tuna  
2 cups cooked rice  
1/4 cup chopped celery  
2 tablespoons chopped onion  
2 egg yolks  
2 tablespoons flour

Combine well. Beat two egg whites until stiff and fold into tuna mixture.

Heat one cup oil in skillet. Drop tuna mixture by spoonfuls into hot oil and fry on both sides.

**ANSWER** — George Spencer wanted to know where to obtain old-fashioned buttermilk. Thanks to David Nolt, Ephrata, for writing that she has about an extra gallon to sell once or twice a week. Call (717) 354-7595.

**ANSWER** — Shirley Miller, Nazareth, wanted information about potato flour. Thanks to a reader for sending the following: Potato flour is chiefly used in soups, gravies, breads, and cakes in combination with other flours. To avoid lumping, blend it with sugar before mixing or cream it with the shortening before adding a liquid. In bread recipes, potato flour gives a moist slow to stale loaf. To substitute potato flour as a thickener, use the following: 1 1/2 teaspoons potato flour for 1 tablespoon all-purpose flour. In baking, 5/8 cup potato flour for 1 cup all-purpose flour.

Because rice and potato flours have different glutens from wheat, do not expect the same cake texture.

#### Rice Or Potato Flour Sponge Cake

Sift 3 times or more:  
3/4 cup potato or rice flour  
1/2 cup sugar

Beat until light and cream:

8 egg yolks

Stir egg yolks into the flour mixture. Beat until stiff, but not dry:

9 egg whites

Preheat oven to 350 degrees. Fold the egg whites into the yolks gently but rapidly. Bake the cake for about 45 minutes. When cake is done, reverse the pan after removing from oven, using an inverted funnel to rest the pan. Let cake cool for about 1 1/2 hours before removing from pan. Use a 9-inch tube pan.

**ANSWER** — Thanks to Arvilla Keeny, New Freedom, for sending a recipe for small pearl tapioca.

#### Small Pearl Tapioca

4 cups milk  
1/2 cup tapioca  
Pinch salt  
1 egg, beaten  
3/4 cup sugar  
1 teaspoon vanilla

Combine milk, tapioca, and salt. Cook 20-30 minutes, stirring constantly until tapioca is fairly clear. Mix together egg and sugar. Stir a little tapioca mixture into egg, then add to tapioca mixture. Cook one minute or more. Remove from heat. Add vanilla. Milk can be heated first so you don't have to stir so long. This can be made in crockpot. Cook three hours on high before adding eggs. Cook 20 more minutes after adding eggs. Stir occasionally while cooking.

**ANSWER** — Thanks to Fran Romig, Pottstown, for sending this answer for Kenneth Hixon.

**Stuffed Green Peppers Or Green Tomatoes**  
12 medium green peppers or green tomatoes

1 quart shredded cabbage  
1 cup salt  
4 quarts water  
1/2 cup sugar  
2 tablespoons mustard seed  
1 teaspoon salt  
1/2 teaspoon white pepper  
1 quart vinegar  
2 cups water

Cut tops off peppers or tomatoes; save. Scoop out centers. Dissolve 1 cup salt in 4 quarts cold water, pour over vegetable shells and tops; let stand 24 hours in cool place. Drain; rinse, and drain thoroughly. Combine cabbage, 1 teaspoon salt and pepper and mustard seed; press into shells. Replace tops and fasten with toothpicks or sew with coarse thread. Pack into hot jars, leaving 1/4-inch headspace. Combine vinegar, water, and sugar. Bring to boiling and pour hot mixture over peppers or tomatoes, leaving 1/4-inch headspace. Remove air bubbles. Adjust caps. Process 15 minutes in boiling water bath. Yield: about 3 quarts.

**ANSWER** — Here is a different recipe for vegetable pizza from Sue McKinsey.

#### Garden Fresh Veggie Pizza

1/2 medium red pepper, sliced  
1/4 cup mushrooms, sliced  
1/4 cup yellow squash, sliced  
1 small onion, thinly sliced

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