



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 — Elaine Fyock, Windber, is looking for cookie recipe called Cow Patties. She also would like other dessert and snack recipes with a cute farm title.

QUESTION — Betsy Rust, Hamburg, N.J., wants a recipe for plum pierogies. It's a dough that is filled with the small Italian plums.

QUESTION — Mary Gothel, Millerstown, would like a listing of the cholesterol count in all meats, especially venison.

QUESTION — A lady from Blain would like a recipe for chicken cacciatore.

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 a recipe for horseradish jelly.

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 — 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 with-

out 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.

ANSWER — Lynda Bell, Lincoln University, requested a recipe for gingerbread with butter-scotch sauce from the Dinah Shore cookbook. Thanks to Bonnie Ray, Derry, for sending the recipe.

Gingerbread With Caramel Sauce
 1 cup molasses
 2 teaspoons baking soda
 1 teaspoon cinnamon
 1 teaspoon ginger
 ¼ teaspoon nutmeg
 2 eggs, beaten separately
 ½ cup sugar
 ½ cup butter, melted
 2 cups flour (scant)
 1 cup boiling water
 Mix together molasses, baking soda, and spices. Add sugar, butter, flour, and water; beat well. Add egg yolks and fold in egg whites. Pour into a greased ring mold and bake in a 350 degree oven for 35 to 40 minutes. Don't worry if batter seems thin, it's supposed to be thin.

Caramel Sauce:
 2 egg yolks
 1 cup cream
 1 pound light brown sugar
 1 tablespoon butter
 1 teaspoon vanilla
 ½ teaspoon salt
 Add egg yolks and cream to sugar. Cook until creamy in double boiler. Add butter. When cool, add vanilla and salt.

Serve gingerbread and spoon sauce over top. Tastes best if gingerbread and sauce are served warm.

ANSWER — Don Love wanted a recipe to make homemade marshmallow creme. Thanks to Mrs. Henry Peight, Somerset, for sending the following recipe.

Marshmallow Creme
 2 cups granulated sugar
 1 cup water
 2½ cups light Karo
 Combine mixture and cook to 250 degrees, soft ball stage. Cool 5 minutes. While cooling, place ½ cup warm Karo in mixing bowl.

Add 1 cup egg whites. Beat slowly until mixed, then beat hard until light and fluffy.

Slowly add first mixture. When mixed together, add 1 teaspoon vanilla. Beat hard 3 minutes. Store in jar. Do not cover until cool.

ANSWER — Sheila Roney wanted a sweet potato pie recipe that includes the ingredients of French vanilla pudding, sweetened condensed milk, and cinnamon. Thanks to Kathryn Martin, Quarryville, who sent a recipe. She writes that although it doesn't contain sweetened condensed milk or cinnamon, it is delicious. You could easily add ½ teaspoon cinnamon.

Sweet Potato Pie
 9-inch unbaked pie shell
 1¼ cups sweet potatoes, cooked, mashed
 ¾ cup sugar
 ½ cup brown sugar
 ½ cup French vanilla pudding mix (instant)
 ¾ cup evaporated milk
 2 large eggs (room temperature)
 6 tablespoons butter, softened
 1½ tablespoons vanilla
 In a large bowl, combine all ingredients. Mix well. Pour into pie shell. Bake at 450 degrees for 10 minutes, reduce heat to 350 degrees and bake an additional 40 minutes. Cool completely and garnish with whipped cream.

Here's a different recipe sent by an anonymous reader.

Marshmallows
 2 envelopes Knox gelatin
 1¼ cups cold water
 2 cups granulated sugar
 Dash salt
 1 teaspoon vanilla
 Powdered sugar
 Soak gelatin in half the water for 5 minutes. Put remaining water and sugar in saucepan and boil. Do not stir until it starts to thread. Remove syrup from heat and add soaked gelatin. Let mixture almost cool, then add salt and flavoring and beat until mixture becomes white and thick. Quickly pour mixture into pans that have been dusted with powdered sugar and

ground nuts (optional), having mixture thick in pan. Let stand until chilled, turn out of pan on waxed paper. Cut into one-inch cubes and roll in powdered sugar, coconut, or nuts. Makes about 100 marshmallows. Very good and very rich.

ANSWER — For the reader who wanted goat cheese recipes, thanks to Melissa Orr, Martinsburg, W.V. for sending recipes she uses and sells at the farm market.

Goat's Milk Cheese
 ½ gallon whole goat's milk
 1 ounce mesophilic goat cheese starter culture liquid rennet
 Warm milk to 72 degrees. Stir in one ounce of mesophili goat cheese starter culture. Place 5 tablespoons cool water in measuring cup. Add one drop liquid rennet and stir. Add 1 tablespoon diluted rennet to the milk. Stir thoroughly. Cover and allow milk to set at 72 degrees for 18 hours, until it coagulates.

Molding and Draining: Scoop the curd into individual goat cheese molds, which are made of food grade plastic. When the molds are filled, place in convenient spot to drain.

After two days of draining, the cheese will have sunk down about one-inch in height and will maintain a firm texture. The cheese can be eaten or wrapped with plastic wrap and stored in the refrigerator. If desired, cheese may be lightly saffroned on its surface, immediately after being removed from the mold.

Herbed Soft Goat Cheese: Follow directions for making cheese. When you scoop the curd into the molds, sprinkle in layers of herbs. Chopped onion, and paprika make a tasty combination of seeds, caraway or fresh ground black pepper can be added separately or in various combinations. Makes almost one pound.

Feta: Feta is heavily salted cheese which has its origins in Greece and was made from sheep's milk or goat's milk. It is often broken up into small pieces and used to garnish fresh salads. Makes one pound.

1 gallon whole milk
 2 ounces mesophilic goat cheese starter culture

Warm one gallon of whole goat's milk. Add 2 ounces starter culture and mix thoroughly. Allow to ripen for one hour.

Renneting: Dissolve ¼ rennet tablet in ¼ cup cool water. Stir gently into the milk for several minutes. Cover and allow to set one hour.

Cut the curd into ½-inch cubes. Allow to set undisturbed 10 minutes. Gently stir in the curd for 20 minutes.

Line a colander with cheesecloth. Pour the curds into the colander. Tie the four corners of the cheesecloth into a knot and hang to drain for four hours.

Take down the bag and slice the curd in to one-inch slices. Sprinkle the cubes with 4 tablespoons coarse flake salt. Place the cheese in a covered bowl and allow to age 4-5 days in refrigerator.

If a stronger-flavored cheese is desired, the cheese may be stored in a brine solution under refrigeration for 30 days. The brine is made by adding 2¼ ounces coarse salt to ½ gallon water.

Goat's Milk Cheddar: This is a sharp, peppery goat's milk cheese which is a stirred curd variety of cheddar. It can be consumed after aging for four weeks but improves with flavor if aged up to 12 weeks. Makes 2 pounds.

Ripening: Warm 2 gallons whole milk to 85 degrees. Add 2 ounces goat cheese starter culture and stir thoroughly. Allow to ripen for 30 minutes.

Dissolve ¼ rennet tablet in ¼ cup cool water. Add to the ripened milk and gently stir for several minutes. Allow to set 60 minutes.

Cut the curd into ½ inch cubes. Allow the curd to set undisturbed for 10 minutes.

Raise the temperature of the curd 2 degrees every 5 minutes until the temperature reaches 98 degrees. Gently stir often.

Allow the temperature to remain at 98 degrees for 45 minutes. Continue to stir gently.

Drain the curds into a cheesecloth-lined colander.

Line a 2-pound cheese mold with cheesecloth. Quickly place the curds into the mold. Cover with a follower and press the cheese at 20 pounds pressure for 15 minutes.

Flip the cheese over in the mold and press at 30 pounds pressure for one hour.

Flip the cheese over and press at 50 pounds pressure for 12 hours.

Remove the cheese from the press. Gently remove cheesecloth. Rub salt on all surfaces of cheese.

Place the cheese to age at 50 degrees. Rub salt on the cheese once a day for the next two days. Turn the cheese daily. When the surface of the cheese is dry, it may be waxed. The cheese should be turned daily. It can be eaten after aging for one month but improves in flavor if aged longer.