



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 — Helen Kofron, Claymont, Del., wants a recipe for ground beef barbecue that tastes like that served at Shady Maple patio.

QUESTION — Pat Elligson, Millers, Md., wants a recipe for Sweet and Sour Cucumber Salad that tastes like that served at the Columbia Family Restaurant, Columbia. The salad has a clear, slightly syrupy dressing and is delicious.

QUESTION — Pat Elligson, Millers, Md., wants a recipe for Devil's Food Tunnel Cake with a creamy white filling baked in the center. It is baked in a tube or a bundt pan. Pat recalls that there used to be a cake mix for this but she hasn't seen it for a long time. She prefers to make it from scratch.

QUESTION — L. Groff, Denver, wants a recipe for pie made with ground cherries, which she is now harvesting.

QUESTION — Donna Balascad writes that she tasted a wonderful mint tea at the Hay Creek Fall Festival. The tea was yellow and looked like lemonade. Donna has a garden filled with mint and doesn't know what to do with it. Anyone able to help her?

QUESTION — Harry is looking for an apple dumpling recipe in which the apples are not baked but boiled or steamed.

QUESTION — A reader requested an old recipe for clear bean soup made with fresh pork.

QUESTION — Cecile Bartle, Oxford, N.Y., wants recipes using canned baby food.

QUESTION — Gloria Bollinger, Keyman, Md., wants recipes to make watermelon pickles, one using sugar and one sugar-free.

QUESTION — W. Elicker, Dillsburg, wants an old-time recipe for sour pickles.

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

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

QUESTION — Mary Gother, Millerstown, wants a listing of cholesterol counts in all meats, especially venison.

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 — 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 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 — 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 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 — 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.

ANSWER — Elaine Fyock, Windber, wanted a cookie recipe called Cow Patties and other dessert and snack recipes with a cute farm title. Thanks to Anne Wiegler, Pottstown, for sending a recipe.

Cow Chip Cookies

- 6 eggs
- 2 cups brown sugar
- 2 cups granulated sugar
- 1 cup melted butter
- 1 1/2 pounds peanut butter
- 1 teaspoon vanilla
- 1 tablespoon corn syrup
- 4 tablespoons baking soda
- 22-ounce box quick-cooking oatmeal
- 1/2 pound chocolate chips
- 1/2 pound M&M chocolate candies
- 1 cup chopped pecans
- 1 cup raisins

In large bowl, mix together eggs, sugars, melted butter, peanut butter, vanilla, corn syrup, and baking soda; mix well.

Add oatmeal, candies, chopped nuts, and raisins; mix well.

Spray pan with cooking spray. Using ice cream scoop, drop dough on cookie sheet. Flatten for cow chip cookies. Bake in preheated 350 degree oven for 10-12 minutes. Dough may be frozen to use later.

ANSWER — Kenneth Hixon, Warfordsburg, wanted a recipe for making gherkin pickles. Thanks to Ruth Aument, Peach Bottom, for sending this recipe.

Sweet Gherkin Pickles

- 6 1/4 pounds immature cucumbers (1 1/2-3-inches long)
- 6 cups cider vinegar

- 3/4 teaspoon turmeric
- 2 teaspoons celery seed
- 2 teaspoons whole pickling spices
- 8 sticks cinnamon, 1-inch long
- 1/2 teaspoon fennel seeds
- 2 cups honey

Wash cucumbers, place in large container, cover with cold water and ice cubes. Refrigerate 5 hours. Drain. Place cucumbers in large enamel or stainless steel pot. Add vinegar, turmeric, and cheesecloth bag containing spices. Bring to a boil. Add honey. Bring to boil again. Remove cheesecloth bag. Pack cucumbers into hot, scalded pint jars. Cover with boiling liquid, leaving 1/4-inch headspace. Seal and process 10 minutes in boiling water bath. Makes about 10 pints.

ANSWER — Sylvia Allgyer, Christiana, wanted a recipe for sourdough seven grain bread. Thanks to Ruth Aument, Peach Bottom, for sending a recipe.

Seven Grain Bread

- 6 cups whole wheat flour
- 1/4 cup cornmeal
- 1/4 cup rye flour
- 1/4 cup buckwheat flour
- 1/4 cup soy flour
- 1/4 cup oat flour
- 1/4 cup barley flour
- 1 tablespoon dry yeast
- 2 cups warm water
- 1/3 cup molasses
- 3 tablespoons vegetable oil
- 1/2 teaspoon salt

Combine the seven flours in a large bowl and set aside. In another large bowl combine yeast in water. Add remaining ingredients. Add enough seven grain flour mixture to make a stiff dough. Turn out onto a floured board and knead.

If dough is too sticky, add wheat flour while kneading. Form into ball, place in oiled bowl, turn once to oil top and cover with cloth. Let rise until double in bulk, about one hour.

Punch down, divide into two loaves, and place in greased 8 1/2 X 4 1/2-inch loaf pans. Cover and allow to rise only until dough reaches the top of the pans. Do not allow to rise more than one hour in a warm place or the bread will fall.

Bake in preheated 375 degree oven for 40 minutes.

ANSWER — Thanks to Marla Martin, Waynesboro, for sending in her recipe for chicken cacciatore, which had been requested by a Blain reader.

Chicken Cacciatore

8-12 skinless, boneless chicken breasts
Lay breasts in a large flat baking dish. Combine the following and simmer 20 minutes:

- 16-ounces stewed tomatoes
- 8-ounces tomato sauce
- 2 cloves garlic
- 2 bay leaves
- 2 teaspoons dried oregano
- 1/2 teaspoon dried rosemary

After the sauce is cooked, remove bay leaves and garlic. Pour sauce over chicken. Sprinkle the following on top:

- 1/4-1/2 cup minced onion
- 1/2 cup chopped bell pepper (green and red)
- 2 1/2-ounces sliced mushrooms

Bake at 350 degrees for 45 minutes, covered. Sprinkle with 1 1/2 cups mozzarella cheese and 1/2 cup Parmesan cheese. Bake 15 more minutes, uncovered.

Cook 8-ounces spaghetti noodles according to package instructions. Drain, rinse with hot water, and serve chicken over noodles.

ANSWER — For the Leesport subscriber who had problems with sponge and chiffon cakes, here are some additional hints for improving the cakes.

Ruth Aument writes that it is important to invert pan immediately after taking from oven. This allows air to cool the pan more evenly. Most recipes tell you to invert pan on a soda bottle, which works well so long as the cake doesn't fall out of the pan. Instead, use a candlestick holder that is lower to the table. It's best to use a 10-inch tube pan (not greased) and to bake one hour at 325 degrees.

Over or underbeating of eggs can also cause a problem. Be sure the egg yolk part of mixture is thick, satiny, and lemon-colored before adding to egg whites, which must be beaten to very stiff peaks. Gently fold in egg whites, do not over mix.

ANSWER — A reader wanted a recipe for elderberry wine. Thanks to Tom Stutzman, Hagens, who recommends a recipe that appears in the book, "Winemaking as a Hobby," published by Penn State University and available through Presque Isle in Erie, Pa. For more information, call (814) 725-1314.