



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 a lowercase "l (L)" in both places and not a lower or uppercase "i" or "I."

QUESTION — Lucy Lowe requests a recipe for old-fashioned scrapple, well seasoned.

QUESTION — A reader would like a recipe on how to can cooked and blended pumpkin.

QUESTION — A Gordonville reader wants a sour dough recipe. She tasted some from the Reading Terminal Market, and would like to have a recipe that is similar to that sold there.

QUESTION — Nancy Allwine, Harrisburg, lost a recipe that she clipped from this column, she thinks, in 1994. The recipe was for macaroni salad, and included a cooked dressing using vinegar, turmeric, sugar, and water; mayonnaise was added after it was cooked. Anyone know what recipe she wants? Please send it in.

QUESTION — Faye Milwid, Delta, requests a recipe for pumpkin orange chiffon pie.

QUESTION — L. Reichert, New Park, requests a recipe for clear toy candy or barley sugar.

QUESTION — C. Faus wants to know how to make homemade rice cakes. She writes they are nice for wheat-free diets but expensive to buy.

QUESTION — E. King, Bird-in-Hand, wants the recipe to make a dry mix for yellow cake, and how many cups are used to make a 9x13-inch cake.

QUESTION — Mary Levy, Coopersburg, wants a recipe in which raw cut-up pumpkin is placed in a double pie crust and baked.

QUESTION — June Berger, Annville, wants a recipe for crumb buns, which tastes similar to that sold at Mary Jane's Baked Goods, Root's Market.

QUESTION — A. Guidas wants old-fashioned recipes for soups and chilies and pumpkin funnel cakes. She writes that she has tried many recipes from our readers and they have never left her down.

QUESTION — An Airville reader wants to know how to make smoked and sweet deer bologna.

QUESTION — A long time reader is searching for a recipe for maple walnut fudge.

QUESTION — Carol Fulkroad, Millersburg, would like a recipe for frozen yogurt, which can be made in a 1½-quart ice cream freezer

QUESTION — Vera Moore, Gettysburg, is searching for an oatmeal muffin recipe that had been printed on the large Quaker oatmeal box about eight years ago. The ingredients included applesauce and brown sugar.

QUESTION — Since October is Popcorn Popping Month, N. Kring, Somerset County, would like a recipe for kettle corn, which is a sweetened, salted popcorn sold at county fairs and festivals.

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

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

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

ANSWER — E. H. Martin, New Holland, wanted to know how to make frozen bread dough. Thanks to Pat Elligson, Millers, Md., for writing that she saw a Julia Child's television cooking show where bread baking was demonstrated. Child's said that you can use your own bread dough recipe. Prepare according to directions. Let the dough rise once. Punch down and shape into roll shapes or bread. Place on a flat surface in the freezer until frozen. Store in a freezer bag frozen until ready to bake. To bake, place rolls on greased pan or sheet in a cold oven. Set temperature to degrees directed in your recipe, timing from when the oven reaches the required temperature. The rolls rise as oven is heats.

Here is the directions for brown and serve rolls.

Brown And Serve Rolls

Use your favorite recipe. When rolls have been shaped and have not quite doubled in bulk, bake in a 275 degree oven. Bake until firm to touch, but not browned (25-30) minutes. Cool. Wrap and freeze.

To serve, place on cookie sheet, bake at 400 degrees until brown (7-15 minutes) according to size.

Thanks to an anonymous reader for sending the following recipe for frozen bread.

Freezer Bread

- 4 tablespoons yeast
- 4 cups flour
- ½ cup sugar
- ⅓ cup shortening
- 2 tablespoons salt
- 4 cups warm water

Mix all dry ingredients including yeast. Add shortening and warm water. Mix very well. Add in 2 more cups flour and mix well. Add 1 cup flour, thereafter, at a time, approximately 9-11 cups total. Knead well and grease top and let rise for 15 minutes in warm place. Divide into 5 loaves and place in greased pans. Freeze immediately. Can be frozen up to six months. To bake immediately, let rise and bake at 350 degrees for 30 minutes.

ANSWER — Linda Fletcher wanted a recipe for roasted sunflower seeds. Thanks to Lydia Lapp, Cassadaga, N.Y., for sending one.

Roasted Sunflower Seeds

- 2 cups raw sunflower seeds
- 1 tablespoon vegetable oil
- ½ teaspoon salt

Combine ingredients in a large iron skillet. Heat over low to medium heat, stirring frequently, until seeds become golden brown.

Another method, also sent in by Lydia Lapp, is to place 2 cups seeds in 1 quart of water with 1 teaspoon salt. Soak overnight. Drain in colander, dry on towel. Put into 130-150 degree oven on cookie sheets until dry and crisp. Place in gas oven with 130-degree pilot light. Heat for two hours.

ANSWER — Marsha Wagner, Mount Wolf, wanted a recipe for the "Snickers" dessert served at Shady Maple Smorgasbord. Thanks to Julie Kostenbauder, Hellam, for sending a recipe.

Snickers Dessert

6 full-size Snickers candy bars, chilled
 2 red delicious apples, cored, cut into bite-sized pieces
 2 golden delicious apples, cored, cut into bite-sized pieces
 2 Granny Smith apples, cored, cut into bite-sized pieces
 8-ounce package cream cheese, softened
 12-ounce carton whipped cream topping
 1 cup marshmallow creme
 Maraschino cherries, drained, halved
 Cut the candy bars into bite-sized pieces. Combine with apples. In a large bowl, combine cream cheese, whipped cream, and marshmallow cream; beat until smooth and fluffy. Pour over Snickers and apples and stir until well combined. Garnish with maraschino cherries. Makes 6-8 servings.

ANSWER — Ronda Merritts, Dillsburg, lost the recipes printed last year for cakes baked-in-a-jar and requested readers favorites. Thanks to Nancy Leid for sending one that was originally sent it from Bob Rumer, Jenkintown.

Gingerbread Baked In Jars

- 2¼ cups all-purpose flour
- ¾ cup sugar
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 1 cup margarine, softened
- ¾ cups hot water
- ½ cup molasses

Preheat oven to 325-degrees for jars. Grease five 12-ounce jelly jars - must have straight sides, no bulges in the jars. Also the jars must be sterilized by boiling in hot water bath for 10 minutes, leave the lids and rings in the water until ready to use, remove the jars and allow to air dry and cool before greasing. Use a pastry brush to grease jars with shortening. Do not use vegetable oil spray.

In large bowl, combine flour, sugar, baking powder, baking soda, salt, ginger, cinnamon, and cloves. Stir in margarine, water, and molasses until well blended. Divide equally into five jars. Place jars on a cookie sheet to prevent them from tipping over.

Bake 35-40 minutes or until cake tester inserted deep in center of each jar comes out clean. Have lids hot. Take one jar at a time from the oven (using heavy-duty mitts, the jars are hot!) Place a lid and tighten with a ring. Allow to cool on countertop. You'll know when jars have sealed when you hear a plinking sound. If you don't hear the sound, wait until the jars have cooled, then press down on the jar lids, they shouldn't move at all.

If you'd like to decorate the jars, wait until they're cooled completely. Remove the ring (the lids have sealed by now) and place a wad of cotton in center of each lid; place a piece of decorative cloth (about 3-inches larger in circumference than jar lid, cut out with pinking shears, and place over cotton. Screw the ring back on.

Turkey Tips

What would Thanksgiving be without the hum of activity in the kitchen? Since the turkey is the centerpiece of many Thanksgiving meals, it may pay to educate yourself about your turkey purchasing options. •Frozen turkeys are flash frozen immediately after processing to 0 degrees or below and held at that temperature until packaged. The meat, once defrosted, is virtually at the same freshness as the day it was processed. •Fresh turkeys are deep chilled after packaging. They have a shorter shelf life and are, therefore, usually more expensive. •Processors may add convenience or value-added features to whole turkeys, including pop-up timers, net bags for easy carrying and self-basting solutions injected into the bird for added flavor. Consumers can choose which of these options best suit their needs.

•Purchase one pound of turkey per person to be served. This formula allows for the holiday meal plus a little left over for the prized turkey sandwich.

•Ensure that the packaging is intact and avoid purchasing a bird with packaging which has rips or tears.

•Save on supermarket specials by purchasing more than one turkey. A whole frozen turkey may be stored in your freezer for up to 12 months. Select the size of turkey based on number of servings needed.

•There is no appreciable difference between female (hen) and male (tom) turkeys in tenderness, white/dark meat ratio or other eating qualities. Hens typically weigh up to 14 to 16 pounds and toms 15 pounds on up, so choose the size which best fits the number of dinner guests you expect.

•Select alternative turkey cuts if you are having a small gathering for the holiday. Other turkey products which are readily available include a turkey breast, tenderloins, cutlets, drumsticks or thighs. Or ask your butcher to cut a whole fresh bird in two halves, roast one half and freeze the other half for a later occasion.