



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 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 — A Dauphin reader enjoyed the article, "Dietz Prepares Food With Deception," which appeared in the Nov. 11th issue. She would like more recipes that include "odd" or surprising ingredients.

QUESTION — A Dauphin reader wants the recipe that Amish use to make cooked celery, which they serve at their weddings.

QUESTION — Audrey Renno, Hamburg, would like a recipe for Pepper Pot Soup made with tripe instead of with beef.

QUESTION — Agnes Martin lost the recipe for potato rolls that appeared earlier this year. She had made the rolls for her 82-year-old parents and would like to make the rolls for them again.

QUESTION — Howard Burkholder, Marion, wants a recipe for sweet and sour pickled eggs.

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

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.

ANSWER — L. Reichert, New Park, requests a recipe for clear toy candy or barley sugar. Thanks to N.E.K., Lebanon, who sent in a reci-

pe.

Clear Toys

3 cups sugar
1 cup white Karo
½ cup water

Mix together and cook until 300 degrees on candy thermometer, about 20 minutes. If you have no mold, spray the muffin tins once when you start. Add a few drops of food coloring. You can also pour the mixture on a cookie sheet and break into pieces.

ANSWER — Mary Long wanted a recipe for bring to preserve cucumbers. Thanks to Frances Hona, Alpha, N.J., who sent a recipe.

Cucumber Brine

6 quarts water
3 cups vinegar
1½ cup pickling salt
2 tablespoons Alum

Boil 10 minutes and cool. Pour over cucumber. Cover with plate to weigh down pickles so they remain covered with brine. Cure for at least 10 days in a cool place.

ANSWER Lois A. Crone, Wellsville, sent in more recipes for the reader that requested "cookies in a jar" recipes from Better Homes and Gardens.

Brownies In A Jar

1½ cups sugar
⅓ cup cocoa
1 cup peanut butter or white chips
1 cup all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
½ cup semi-sweet mini chips

Layer ingredients in a one-quart glass canister in jar in the following order from bottom to top: sugar, cocoa, peanut butter chips, flour, baking powder, salt and small chocolate chips. Tap jar gently on the counter to settle each layer before adding the next one. Cover, attach baking directions.

Gift tag directions: Heat oven 350 degrees. Grease and flour 8X8X2-inch baking pan. Combine ½ cup melted and cooled butter and two slightly-beaten eggs in a large bowl. Gently stir in jar contents. Spread in prepared pan. Bake for 35 minutes. Cool in pan before cutting into bars. Makes 16.

Ranger Cookies

1¼ cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
½ cup shortening
2 cups fruit-flavored crisp rice cereal
⅔ cup packed brown sugar
⅓ cup shredded or flaked coconut

Stir together flour, baking powder, and baking soda in a medium mixing bowl. Using a pastry blender, cut in shortening until well blended. Layer remaining ingredients in a clean, one-quart glass canning jar in the following order: half of the cereal, flour mixture, brown sugar, remaining cereal, and coconut. Cover jar and attach gift tag with directions for mixing and baking.

Gift tag directions: Use gift within one month. Heat oven to 375 degrees. Empty contents of jar into a large mixing bowl. Stir in one beaten egg, two tablespoons milk and one teaspoon vanilla until well combined. Drop by rounded teaspoons two inches apart on an ungreased baking sheet. Bake in oven for about 8 to 9 minutes or until edges are golden brown. Cool on cookie sheet one minute. Makes two dozen.

ANSWER — Lucy Lowe requested a recipe for old-fashioned scrapple, well seasoned. Thanks to Mrs. Dorothy Stoms, Deerfield, N.J., for sending a recipe. According to the article that Mrs. Stoms attached, settlers who came to Pennsylvania from Germany brought this method of using scraps of meat. Pieces are sliced off of baked loaves, pan-fried and served with ketchup, syrup, or apple butter

Philadelphia Scrapple

2 pounds pork shoulder
5 cups water
1 onion, sliced
1 small bay leaf
1 cup white cornmeal
2 teaspoons salt
¼ cup minced onion
¼ teaspoon thyme
1 teaspoon ground sage
¼ teaspoon black pepper

Flour

Shortening

Combine pork, four cups water, sliced onion and bay leaf in large saucepan. Cover and simmer one hour. Drain pork and reserve broth. Discard bones and chop meat fine. Mix cornmeal, remaining one cup water, salt and two cups reserved broth in saucepan. Cook, stirring until thick. Stir in meat, minced onion, thyme, sage and pepper. Cover and simmer one hour.

Turn into 9x5-inch loaf pan and chill until firm. Cut into 12 slices, dust lightly with flour. Heat shortening in skillet. Fry scrapple slices

until browned on both sides. Serve at once. Makes about six servings.

ANSWER — An Airville reader wanted to know how to make smoked and sweet deer bologna. Thanks to Sanford Landis, New Providence, who sent in a recipe.

Deer Bologna

50 pounds venison
50 pounds beef, may contain some fat
12-15 pounds brown sugar
4½ pounds salt
4 ounces black pepper
1½ ounce salt petre

After skinning deer, wipe out body cavity with a cloth soaked in apple cider vinegar. This will remove any bad smell from the meat. Stuff mixture in cloth bags and hang in a cool place. After several days paint the bologas with liquid smoke or potent smoke. After bologas are cured to your liking, may be placed in the freezer. Do not store in a warm room or bologas will get hollow. Reminder: As in making rabbit stew, first catch the rabbit.

ANSWER — Mary Levy, Coopersburg, wanted a recipe in which raw cut-up pumpkin is placed in a double pie crust and baked. Thanks to Margaret Strause, Leesport, who sent in a recipe.

8" Fresh Pumpkin Pie

3 cups (diced small) raw pumpkin
½ cup white sugar
¼ cup brown sugar
½ teaspoon salt
1 tablespoon molasses
½ teaspoon cinnamon
2 tablespoons butter

Mix all ingredients together. Pour into unbaked pie shell, cover with top crust. Bake at 375 degrees for 40 minutes.

Thanks to Bernice Haas, Emmaus, who also sent in a recipe.

Sliced Pumpkin Pie

3 cups sliced raw pumpkin
1½ tablespoons flour
½ cup brown sugar
4 tablespoons molasses
1 teaspoon cinnamon
2 tablespoons water
Butter

Line pie pan with pastry. Sprinkle flour over bottom. Place sliced pumpkin in shell, piling up in center. Mix other ingredients and pour over top of pumpkin. Place top crust and slash top of crust to let steam out. Bake at 400 degrees for 30 minutes, then reduce to 375 and bake 20 minutes longer.

ANSWER — For the reader who requested gluten-free recipes, here is an additional recipe from Virginia Kalp, Stahlstown.

Gluten-Free Pumpkin Cookies

1 cup white rice flour
¾ cup potato flour
¾ white sugar
1 teaspoon baking soda
1 teaspoon gluten-free baking powder
1 teaspoon cinnamon
1 cup canned pumpkin
½ cup shortening
½ cup ground walnuts

Preheat oven to 350 degrees. Combine all flours, baking soda, baking powder and cinnamon in large bowl. In smaller bowl, mix the shortening and sugar together. Blend in pumpkin. Gradually add contents of small bowl into large one. Add walnuts and stir well. Place one inch balls of dough onto greased cookie sheets. Press flat with fork or wet glass. Bake for 10-12 minutes. Allow to stand for two minutes. Remove to wire racks to cool completely. Makes 36 cookies.

ANSWER — Rachel Musser was searching for a spaghetti sauce recipe that tastes similar to Prego pasta sauce (traditional). Thanks to Doris Horton, Randolph, N.Y., who sent in a recipe.

Spaghetti Sauce

½ to 1 bushel tomatoes, peeled and cut
2 (1 pound 13 ounces) canned mushrooms
½ bunch chopped celery
3 sweet green peppers, chopped
3 sweet red peppers, chopped
1 pound chopped onions
4 of 5 small zucchini, grated
1 pound grated carrots
6 tablespoons olive oil
3 tablespoons crushed garlic
1 tablespoon salt
½ cup chili powder
½ cup oregano leaves 4 cup basil leaves, crushed
½ cup parsley flakes
½ cup sugar

3 (1 pound 13 ounces) can tomato paste
Cook vegetables until done, but firm. Add all but tomato paste and bring to a boil. Add tomato paste to thicken. Pack into hot sterilized jars and seal.