



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@lfpnews.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 "l."

QUESTION — Norma Eckard, Gettysburg, wants a recipe for pie crusts using unbleached flour.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for vegetable lasagna.

QUESTION — Karen Horning, Mohnton, wants a recipe to make the basic baking mix like Bisquick.

QUESTION — Kandace Nealy, Newville, lost a recipe for coconut cake, which used cream of coconut, a white cake mix, and sour cream. She writes that the cake was moist and delicious, and she thought it had been published in this paper recently. We have searched our files but could not find this recipe. Anyone have the recipe?

QUESTION — Evelyn Reinfeld, Halifax, wants recipes using raw sugar in cakes, cookies, pies, etc. (Note: I think raw sugar is interchangeable with granulated sugar. If someone has more information and recipes, please respond.)

QUESTION — Rosanna Allgyer, Gap, wants canning recipes for horseradish jam and for garlic jar.

QUESTION — Holly Galinski, Plumsteadville, wants a recipe for a combination of baked seafood using shrimp, scallops, real crab meat, and flounder.

QUESTION — A Denver reader is looking for a recipe to make cappuccino that tastes like that sold at mini markets.

QUESTION — Janet Spangler is looking for a recipe in the 1934 Watkins Cookbook (or in that year span) for chocolate pennies. It's a candy treat made up and dropped on wax paper that resembles pennies.

QUESTION — Joyce Grim, Bucks Co., writes that her church group makes candy twice a year. Often the chocolate turns white while drying. It is not placed in the refrigerator. How can they prevent this from happening?

QUESTION — Janet B. Vogt, Bloomsburg, is looking for a recipe for dark rye bread with caraway seeds, not for a bread machine but "good old homemade by hand" bread.

QUESTION — Donna Good, Etters, would like a recipe for cooking sausage, mainly in brown gravy.

QUESTION — Mary Ann Lutz, Bethel, is wondering if there is a spice to put in horseradish to make it "a little on the hot side" without taking the horseradish taste away. She would also

like to know where to purchase it.

QUESTION — Robert O'Leary, Clarks Summit, would like a recipe for Pepper Corn Soup.

QUESTION — Tami Reigle, Paxtonville, would like a recipe for homemade hard candy that uses orange peels. Her grandparents lived in the York and Dallastown areas and her family talks about this candy, but no one has the recipe.

QUESTION — Zayn Muhsin, Philadelphia, would like to have recipes for making processed meats such as sausage, salami, turkey ham, corned beef, bacon, or turkey bacon.

QUESTION — Virginia Zimmerman, Lititz, wants a recipe for making beef or pork puddings.

QUESTION — Caroline Yoder would like to know how to make tofu, such as the kind sold at the store. She would also like to know how to make soybean milk, cheese, etc.

QUESTION — L. Hurst, Shippensburg, would like to have a recipe for chocolate eclair pies like those sold in snack packs at stores.

QUESTION — Mary Brinton, Severn, Md., wants a recipe for President Grant's rice pudding, which is reported to have been his favorite. It was made like a custard with eggs and served with lemon sauce.

QUESTION — A reader requests recipes for fruit soups made without alcohol.

QUESTION — A Somerset reader wants recipes for Catalina or French Salad Dressing.

QUESTION — A York County reader wants a recipe for Chicken-Peanut Casserole that tastes like that served at Hershey Farms Restaurant.

QUESTION — A reader would like a recipe to make apple or cherry turnovers like those served at Arby's Restaurant.

QUESTION — Eleanore Henne, Bernville, wants a recipe to make cashew brittle in the oven, not on the burner. She does not have a microwave so do not send directions using a microwave.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for white chocolate brownies and for white chocolate cake.

QUESTION — Dotty Gaul, Douglassville, writes that when she was growing up in the Harrisburg area during the 1950s, her family went to the Blue Parasol, a drive-in restaurant with curb service. They served pork barbecue sandwiches with no tomato sauce but with relish. She thinks it was pork simmered in chicken broth with some other ingredients. Does anyone have a recipe that sounds similar to what Dotty describes?

QUESTION — A. Guidas wants a recipe for pumpkin funnel cakes.

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

ANSWER — Shirley Schwoerer, Wysox, wanted a recipe for strawberry butter. Thanks to Blair County Dairy Princess Diana Bigelow, Williamsburg, Evelyn Reinfeld, Halifax, and others for sending a recipe.

Strawberry Butter
8-ounces cream cheese, softened
1/2 cup butter, softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup fresh strawberries, pureed

In a mixing bowl, beat cream cheese and butter until smooth. Gradually add sugar and vanilla; mix well. Stir in strawberries. Cover tightly and refrigerate for several hours or overnight. May be stored in refrigerator for up to one week. Makes 2 cups. Serve with toast, English muffins, waffles, or pancakes.

Evelyn also sent a recipe for strawberry bread, which she recommends serving with the strawberry butter.

Strawberry Bread

1 1/2 cups flour
1 cup sugar
1 1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
2 eggs, beaten

1/2 cup cooking oil
1 cup fresh or frozen strawberries, thawed, drained

Mix together flour, sugar, cinnamon, salt, and baking soda. Combine eggs, oil, and strawberries, add to dry ingredients. Pour into a greased and floured 9x5-inch loaf pan. Bake 50-60 minutes in 350 degree oven until done. Cool in pan 10 minutes. Remove from pan and finish cooling on wire rack. Serve with strawberry butter.

ANSWER — Terry Lerew, Gardners, wanted a recipe for sweet green peppers to be canned, the kind served at Subway (not the hot peppers). Here is a recipe from Elizabeth Riehl, Millerstown. However, they are not canned in oil, which is what I think Terry Lerew wanted.

Sweet-N-Sour Juice To Can Peppers

8 cups sugar
6 cups water
2 cups vinegar
1/4 teaspoon salt

Pour mixture into saucepan and bring to a boil. Slice or chop green peppers into jars to seal. Pour hot juice over peppers and seal.

Process in boiling water bath for 15 minutes.

ANSWER — Joyce A. Hollingsworth, Queen Anne, Md., wanted to know where to get citron seed, a type of melon with ground-spreading vines that produce large green citrons. The citrons, writes Hollingsworth, are wonderful for preserves and are also used in fruit cakes. Thanks to Roy Waibel, 979 Erdman Rd., Lykens, PA 17048, for writing that he has some citron seeds to share.

Thanks to a subscriber who writes that citron seed is available from R.H Shumway's Catalog Fulfillment Center, 335 S. High St., Randolph, WI 53956. On page 51 of Shumway's catalog a red-seeded citron variety is recommended for pickling and preserving.

ANSWER — Thanks to Pennsylvania's First Alternate Dairy Princess Heidi Miller for sending recipes that she recommends for those wanting strong bones and the nutritional benefits of calcium, protein, riboflavin, potassium, vitamin A, and vitamin D.

Taco Salad

1 medium-size head lettuce
2 medium size tomatoes
1 bag shredded cheddar cheese
1 1/2 pounds ground beef
12-ounces sour cream
1 package ranch salad dressing mix (powder)
1 jar salsa
1 package taco seasoning
1 bag tortilla chips

Mix sour cream and ranch dressing together and spread in bottom of 9x13-inch baking pan. Brown ground beef and add salsa and taco seasoning. Spread mixture over sour cream mixture. Shred lettuce and spread over beef mixture, dice tomatoes and spread over lettuce, and add shredded cheese. Refrigerate one hour before serving. Serve with tortilla chips.

LI' Cheddar Meat Loaves

1 egg
3/4 cup milk
1 cup shredded cheddar cheese
1/2 cup quick oats
1/2 cup chopped onion
1 teaspoon salt
1 pound lean ground beef
2/3 cup ketchup
1/2 cup packed brown sugar
1 1/2 teaspoon prepared mustard

Beat egg and milk. Stir in cheese, onion, and salt. Add beef and mix well. Shape into three loaves. Place in greased 13x9-inch baking dish. Combine ketchup, brown sugar, and mustard. Spoon over loaves. Bake uncovered at 350 degrees for 45 minutes.

ANSWER — Here is a favorite recipe from Jill Hoover, Lancaster County Alternate Dairy Princess.

Sausage Egg Casserole

8 slices buttered bread, cubed
1/2 pound grated sharp cheddar cheese
1 pound loose sausage, browned, drained
6 large eggs
2 cups milk
1/2 teaspoon oregano
1 teaspoon salt
1 teaspoon paprika
1 teaspoon dry mustard

Line bottom of greased 9x13-inch pan with bread cubes. Top with cheese and sausage. Beat eggs with milk. Stir in seasonings. Pour into pan. Bake at 350 degrees for 30-40 minutes. Serves 8. May be made a day before serving and refrigerate.

Guide Helps Communities Examine Local Food Supply

UNIVERSITY PARK (Centre Co.) — A new planning guide from Penn State's College of Agricultural Sciences will help people examine their community's food supply through public forums.

The "Edible Connections Planning Guide" includes a 40-page booklet and a videotape and outlines the six essential elements of a forum:

- Setting the Table — establishes the goals and issues to be addressed.

- Food as Lifestyle — considers food as central to diet and health, ethnic diversity, cultural rituals and more.

- +/ nFood as Livelihood — addresses the farmers, marketers, manufacturers and others for whom food is a way of earning a living.

- Food as Connection — provides examples of food's contribution to community-building by creating social and economic capital.

- Town Meeting — gives community attendees an opportunity to discuss possible solutions and improvements that will work for their community.

- Celebration of Regional Food — allows attendees to forge new alliances and connections, and draws attention to the wealth of edible resources that exist in any community.

"The booklet will help people ensure that the forum involves key people and discusses topics that are locally important," Thomson says. "You want the total community to participate, including growers, consumers and the

media. It's through the media — radio, newspapers and TV — that most people learn about topics that affect their lives and communities."

The twelve-minute videotape presents excerpts from previous forums and comments from people who have conducted forums in Pennsylvania communities.

The packet, "Edible Connections: Changing the Way We Talk About Food, Farm and Community," is available for \$30 from the College of Agricultural Sciences Publications Distribution Center. For ordering information, call (814) 865-6713. Credit card orders can be placed by calling toll-free (877) 345-0691.