



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](mailto: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** — Mary Fisher, Paradise, is looking for a recipe for kiwi jam, preferably the cooked type.

**QUESTION** — E. Brubaker requests a recipe for making ketchup that tastes like the Heinz brand. Check out the recipe in the answer part of this article. I'm not sure if this tastes like the brand requested or not.

**QUESTION** — Rhoda Stauffer requests a recipe for Kosher dill pickles that had appeared on the Morton brand for Kosher salt.

**QUESTION** — Lynn Rossi would like a recipe to make homemade muesli.

**QUESTION** — Sarah Algae requests a recipe for ice cream cake that has a decorative frosting like Carvel ice cream cakes.

**QUESTION** — This must be the season for ice cream cakes because Luci Essig also requests a recipe for one. She wants to use a boxed cake mix and a pint of ice cream.

**QUESTION** — A reader wants substitutions for chocolate to make for someone who is allergic to chocolate but loves the flavor.

**QUESTION** — Jean Redmond, Mohnton, wants a recipe for baked French toast.

**QUESTION** — Bethany Keeney, Seven Valleys, wants a recipe for baked macaroni made with Cheez Whiz.

**QUESTION** — Loretta Blaine, Stevensville, is looking for recipes to make Italian-style spaghetti sauce that tastes like that sold in supermarkets. She writes that her family likes a strong flavor. I'm not sure if she means strong tomato flavor or a spicy sauce.

**QUESTION** — A Berks County reader requests a recipe for Boboli Garlic Bread that tastes like that sold in supermarkets.

**QUESTION** — Helen Krupski, Peconi, N.Y., wants a recipe for cabbage relish that is served

at Plain and Fancy Restaurant, Bird-in-Hand.

**QUESTION** — Sometimes Helen's baked cheesecake rises to the top of the springform pan then collapses in the center, resulting in a one-inch high rim around the perimeter of the pan. What is she doing wrong?

**QUESTION** — Barb Peachey, McAlisterville, wants a recipe for teddy bear paws.

**QUESTION** — C. Kessel, Hanover, wants a recipe for a dessert called lime cooler, which combines lime Jell-O and finely grated lemon/lime peel. She believes the fluffy dessert is popular among Amish and Mennonite families.

**QUESTION** — Retired dairy farmer Don War-yanka, Irwin, writes that at the York Farmer's Market, he ordered a creamy macaroni dish that was served with stewed tomatoes. That was two years ago, but he has never forgotten how tasty it was. He would like the recipe.

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

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

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

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

**ANSWER** — A Pine Grove reader requested a recipe for bean soup to cook in a big, black butcher kettle. Thanks to Mrs. David Fisher for sending one she clipped from her local newspaper. She writes that the recipe has been used since Civil War days and is made every summer during the Bean Soup Festival held in McClure.

#### McClure Bean Soup

25 pounds great northern beans or navy beans  
15-16 pounds ground beef  
6 pounds ground suet (beef tallow)  
6-ounces salt  
17-18 gallons water

Simply cook everything in a 35-gallon cast-iron kettle, over an open fire for 2½ hours. Continuous stirring bruises the beans, and thus creams the soup.

**ANSWER** — Loretta Blaine, Stevensville, requested a recipe to make ketchup. Thanks to Mrs. David Fisher for sending her favorite.

#### 'It Tastes Like Bought Ketchup'

Sieve cooked tomatoes, then strain through a square of muslin pinned over a dishpan. Scrape the puree off with a spoon to form the base of the ketchup.

2 quarts thick tomato puree  
2 tablespoons salt  
2 cups vinegar  
1½ cups light corn syrup  
½ teaspoon red pepper or more if desired  
2½ tablespoons mixed pickling spice or more if desired

2 chopped onions or more if desired

Tie red pepper, spice, and onion in a cloth bag, and add to the remaining ingredients. Bring to a slow boil and simmer for 30 minutes. Squeeze the spice bag and discard. Stir ½ cup corn starch into the ketchup and cook 10 more minutes. Pour into sterile jars and process in boiling water bath 15-20 minutes.

**ANSWER** — Tami Reigle requested a recipe for candied orange peels.

#### Candied Orange Peel

Score peel of two large oranges into quarters. Remove peel. Heat peel and six cups water to boiling. Simmer 30 minutes; drain. Repeat, cooking peel in another six cups water. Gently scrape off remaining white membrane from peel. Cut peel lengthwise into ¼-inch strips.

Heat 2 cups sugar and 1 cup water to boiling, stirring until sugar is dissolved. Add peel; simmer 45 minutes, stirring frequently. Drain mixture thoroughly. Roll peels in 1½ cups sugar, dry on waxed paper.

**ANSWER** — Thanks to Janet Spangler, York Springs, for sending in this recipe, which we received too late to include in our Mother's Day Tribute. She writes that her mother, Grace Klindinst, who died 23 years ago, made this dessert for family get togethers. Janet carries on the tradition to serve her two sons, five grandchildren, and four great grand children. They love it as well. Her mother got the recipe about 40 years ago. It serves 12.

#### Molded Rice

1 cup river rice

16-ounce can pineapple rings packed in juice

6 or more maraschino cherries

Wash one cup rice twice. Bring 3 cups water to boil in a 2-quart saucepan. Add rice and salt (optional). Stir with a fork to loosen grains from the bottom of the pan as you reduce the heat to simmer. Add a teaspoon butter if desired. Cover and simmer 35-40 minutes until water is absorbed or until rice is dry.

Remove from heat, add:

3 cups plus 2 tablespoons sugar

1 teaspoon vanilla

¾ cup milk or more if needed

Stir until mixed well. Set to cool slightly. To mold, use two serving dishes of comparable size. She uses 10-inch china pie pan or 8-inch square baking dish.

Lay six pineapple rings on double sheet of paper towels to drain. Place 8 maraschino cherries cut in half in pineapple holes.

Spray pan with vegetable spray.

Lay a pineapple ring in center of pan. Arrange remaining rings around it. Lay cut cherries in center of rings. Be sure cut side is up. Pour rice into pan. Cover the fruit evenly. Cover with plastic wrap and refrigerate until cool.

To unmold, lay the other pan on top and turn it over quickly. Cut rings in half to serve better.

**ANSWER** — Dotty Gaul, Douglassville, wanted to know how to make the pork barbecue sandwiches like those served at the Blue Parasol, Harrisburg. Paul of Williamstown writes that he doesn't remember that restaurant but he does remember the pork barbecue sandwiches served by the Blue Pig and Restaurant and Barbecue Cottage in Harrisburg. These same pork barbecue sandwiches can be purchased from Red Rabbit Drive-In Restaurant on Rt. 322 across from the Clarks Ferry Bridge just before the Rt. 322 and Rt. 11½ split.

## Enter Lancaster Farming's June Dairy Month Recipe Drawing

June Dairy Month is "mooving" into the calendar of events. That means it's time to send in your favorite recipe using dairy products for *Lancaster Farming's* annual dairy recipe drawing.

June Dairy Month salutes dairy farmers everywhere for their hard work in providing milk, which we so often take for granted. *Lancaster Farming's* annual drawing reminds us of all the wonderful dairy products available to produce culinary delights.

To enter the drawing, select your favorite recipe, which must include a substantial amount of at least one dairy product. These ingredients count as a dairy product:

milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, dry milk, ice cream, and all hard and soft cheeses.

Please check your ingredients carefully. Margarine and non-dairy substitutes such as frozen whipped topping do not qualify as dairy products.

Dairy recipes are needed for appetizers, soups, breads, entrees, vegetables, desserts, beverages, snacks, and salads.

Clearly print or type your recipe entry. Be sure to give accurate measurements, temperatures, times, and sizes of

baking dishes to use. We reserve the right to disqualify entries if these guidelines are not followed.

With your entry, include a few paragraphs about yourself and your family. Although it is not required, a photograph of you and of your family is preferred. We and our readers love to "see" the people who send in the recipes.

Photographs will be returned if you write your name and address on the back of the picture.

Only one entry per family allowed. This contest is for adults who are at least 18 years old. We require this because children who send in recipes often inadvertently miss measurements, ingredients or a part of the instructions.

Send your recipe, photo, and accompanying information with your complete address. If we do not have your complete mailing address, we cannot send your prize if you win.

Send entries immediately. Entries must be postmarked by June 1 to be eligible for the drawing. The state dairy princess and alternates will select the winners. Recipe entries will be printed throughout the month of June. A list of the winners will be printed in the June 30 issue.

Send entries to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.

