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This column is for readers who have questions but don't know who to ask for answers.

"You Ask-You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask-You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

Or, you may e-mail questions and answers to lgood.eph@lnpnews.com

Please clarify what question you are answering when responding.

Do not send a self-addressed, stamped envelope for a reply. If we receive the answer, we will publish it as soon as possible. Please include your phone number because we sometimes need to contact the person to clarify details. We will not publish your phone number unless you request it.

QUESTION — Anita Winder, from upper Bucks County, is looking for a place to purchase a quilt pattern called either "Spin Star" or "Star Spin."

QUESTION — E. Burkholder, 1075 Richmond Rd., Fleetwood, PA 19522, wants to know the value of an Avon collection with more than 65 pieces. She is interested in selling hers.

QUESTION — Agnes

Twp., NJ 08831, wants to know where to purchase dried vanilla beans.

QUESTION — Betty Jakum, 1099 Whitehall Rd., Littlestown, PA 17340, is looking for a vendor who sells a rubberized push-type broom called the Magic Broom. She purchased one at the Home and Garden Show in Timonium, Md. last spring, but did not get contact information.

QUESTION — Cathy Christ, 708 White Horse Rd., Gap, PA 17527, is interested in learning how to make homemade soaps. She would like to know if it would be economical to learn and where to learn.

QUESTION — Josie Seitz would like to find personalized quart milk bottles from the dairy operated by her father, Joe Beishline, in Benton in the early 1950s. She would like each of her four children to have one. If you have one or more to sell, contact her at 14046 Cross Roads, Felton, PA 17322, (717) 993-2886.

QUESTION — Linda Beiler wants to locate a person who repairs dolls, not necessarily old or antique ones.

QUESTION — Amos Stoltzfus, RR 1 Box 783 SR 17, Blain, PA 17006, is looking for the game, "Wise and Otherwise" and a book, "The Boggle Challenge" by Alan Turoff.

QUESTION — Tylee Sculthorpe, 1 Jonathan Holmes Rd., Cream Ridge, NJ

08514, would like to know the value of a hand-crank record player in good working condition made by Victor Talking Machine Co., Camden, N.J., serial number VV-1X-307867G.

QUESTION — Ms. Hankins purchased what she believes to be a quilt frame. It is made by Crafters Choice Frames, Canada. She is having trouble putting the frame together and welcomes information anyone has on this company.

QUESTION — Bruce Barge, 600 Steinhour Rd., York Haven, PA 17370, wants to locate an owner's manual or other information on a Universal Uni-Loader Model 150 made in Hudson, Iowa.

QUESTION — Kenneth Wirtz, 1824 White Hall Rd., White Hall, MD 21161, is trying to locate a wine rack basket for a National Presto Number 7 pressure cooker. He wrote to the company, but they said it has been discontinued. Anyone have any to sell?

QUESTION — Bev Bange, Glenville, wants a Betty Crocker Double-Up Citrus Juice Factory Model BC 1475. She also wants an old-fashioned lemon rind press that stands up. When you press down on the handle, there is a spout where the liquid runs out.

QUESTION — Maryanne Meehan, (610) 754-6583, is looking for an old kitchen cabinet with glass doors, a drawer, and doors on the bottom. The cabinets are usually white and trimmed in red. Where can she purchase one?

QUESTION — Diana Seidol, HCR Box 560, Sciota, PA 18354, wants to purchase an Aunt Jemima tablecloth.

QUESTION — A Lancaster County reader wants a banana seat for a child's bike. Or information about where to purchase one would be appreciated since the reader understands that banana seats are no longer be manufactured.

QUESTION — Ivan Fisher, Christiana, wants to know where to buy a small fine grindstone to turn by hand, and mounted on a small bench or table.

QUESTION — Kathleen Reiff, Stevens, is trying to locate out-of-print books by the author V.M. Hillyer. She especially wants "A Child's History of the World," "The Ancient World," "Young People's Story of Agriculture," and "The Americas."

QUESTION — About a year ago, a reader wrote that he was opening an out-of-print book shop, I think, in an old mill in Lancaster County. I mislaid the information and would like information on the shop.

QUESTION — Peter Nuskey, Southampton, wants a device to remove tendons from turkey legs before they are cooked. His father worked in a butcher shop about 1936. A non-electrical gadget fastened to the wall enabled them to remove tendons in a matter of seconds. Will answer all calls at (215) 355-3391.

ANSWER — A reader wanted to know how to make whitewash that is used on stone walls, etc. Elton and Lena Mae Eby contributed this recipe that "lasts a lot longer than original lime whitewash:" 10 parts lime, 10 parts white Portland cement, and one part salt. Duane Diefenbach suggested a book called "Restoring Houses of Brick and Stone" by Nigel Hutchins and Donna Farron Hutchins (1982, Firefly

Books, Buffalo N.Y. ISBN 1-55209-222-4) that includes five different recipes for contemporary whitewash.

ANSWER — Mrs. Harold Stoudt, Hamburg, had a pink double rosebud azalea of the evergreen variety. It was container grown and died this spring from root strangulation. She wanted to know where she could buy a replacement in her area. Arlene Reiff writes that azaleas are known to die after transplanting. She suggests this transplanting procedure: Gently slide the plant out of its original container. Use a pointed instrument such as an old fork or screwdriver to rough up the entire surface of the root ball, including the bottom. Do a thorough job and don't be alarmed if some of the roots break off. Dunk the entire plant — leaves, roots and all — into a bucket of water. Hold it in the water until it is saturated and no longer floats. Leave the plant in the water until no more bubbles rise from the root ball. The plant can be safely left in the water for several hours. Then it is ready to plant in an appropriate place.

ANSWER — Homer Schneck, 422 Gehman Rd., Barto, PA, 19504 wrote that he restores and repairs pump organs, not pipe organs. In a previous issue it was mistakenly reported that he repairs pipe organs. He can be reached at (610) 845-2774.

ANSWER — A person requested a utensil for slitting sweet corn kernels and scraping the cob. A reader writes that some call this a "corn cob scorer." They suggest looking for it in stores that carry kitchen gadgets or in the kitchen department of department stores.

Beef Part Of Fast-Paced Lifestyle

MIDDLETOWN (Dauphin Co.) — Quick meals are a must for fast-paced lifestyles. Luckily "quick" is no longer synonymous with fast food and carryout.

As the end of the day approaches and many of us haven't a clue what to serve for dinner before the family scatters for other activities, help is as close as your supermarket. What about pot roast, meatballs, beef tips with gravy — on a weeknight in minutes? Because of new innovations from the beef industry, it's possible.

Frozen vegetables and vegetable blends, quick rice, pasta, refrigerated or frozen mashed potatoes, canned soups and canned beans are all great partners for quick, fully-cooked beef meals.

Easy Beef and Broccoli, prepared and on the table in under half an hour, teams fully-cooked beef tips with gravy and frozen broccoli stir-fry vegetable mixture. Add ginger, garlic and sesame oil for seasoning, and serve with rice or noodles.

Add different frozen vegetable combos to the beef tips and gravy or make a quick stroganoff. Saute mushrooms in a skillet; stir in the tips and gravy along with a little sour cream.

Easy Beef And Broccoli

Total preparation and cooking time: 25 minutes

- 1 package (about 17 ounces) fully-cooked beef tips with gravy
 - 1 tablespoon dark sesame oil
 - 1 package (16 ounces) frozen broccoli stir-fry vegetable mixture (broccoli, carrots, onion, red peppers, celery, water chestnuts, mushrooms)
 - 1 tablespoon minced fresh ginger
 - 1 clove garlic, minced
 - 1/8 teaspoon crushed red pepper
 - 1/2 cup water
 - 2 cups hot water cooked rice
1. Heat sesame oil in large nonstick skillet over medium heat until hot. Add vegetable mixture, ginger, garlic and red pepper; stir-fry two to three minutes.
 2. Stir in beef tips with gravy and water; bring to boil. Serve over rice.

Makes 4 servings.
When school is back in session, schedules change for the entire family. Late afternoon and evenings are more hectic than ever, so there's even more need for great tasting weeknight family meals — fast.

The variety of fully-cooked beef product choices in supermarket refrigerator and freezer cases can ensure a quick meal.

Fully-cooked meatballs offer a multitude of meal ideas. Add them to jarred marinara sauce and serve over pasta or spoon into rolls for a sandwich or toss them into prepared soups such as vegetable, minestrone or bean. Pair with barbecue sauce and heat through for a quick main dish, or use them to top homemade pizzas.

Philly Cheese Meatball Sandwiches

- Total preparation and cooking time: 20 minutes
- 1 package (18 ounces) frozen fully-cooked beef meatballs (about 35 meatballs)
 - 2 teaspoons vegetable oil
 - 1 green bell pepper, cut into 1/2-inch wide strips
 - 1 small onion, cut into thin wedges
 - 4 to 6 hoagie rolls, split, warmed
 - 1/4 cup pasteurized process cheese spread sauce, heated
- Heat oil in large nonstick skillet over medium heat until hot. Add bell pepper and onion; cook and stir three minutes. Add meatballs; cover and cook 13 to 14 minutes or until meatballs are heated through and vegetables are tender, stirring occasionally.
2. Spoon meatball mixture into rolls; drizzle with cheese sauce. Makes 4 to 6 servings.

West Nile Brochures Now Available For Pennsylvanians

HARRISBURG (Dauphin Co.) Brochures with tips on how to prevent the spread of West Nile virus are now available, according to state Rep. Thomas E. Armstrong (R-98).

Last month, the Department of Environmental Protection announced the first West Nile virus-positive bird in Pennsylvania this year. The Department of Health laboratory in Lionville, Chester County, confirmed a crow found in Philadelphia last month was carrying the disease.

West Nile was identified in Pennsylvania last year and already has been found in mosquitoes and birds in several neighboring states including New Jersey, New York, Maryland, Virginia and Ohio. A human case has been identified in Florida.

The brochure provides Pennsylvania residents with steps they can take on their properties to reduce mosquito-breeding areas, such as standing water that can promote West Nile virus.

Last week, West Nile virus was found in 19 counties: Bucks; Bradford; Chester; Cumberland; Dauphin; Delaware; Erie; Franklin; Lehigh; Montgomery; Northampton; Philadelphia; Pike;

Schuylkill; Susquehanna; Tioga; Union; Wyoming; and York. It was identified in 37 birds, 46 mosquito pools and a horse.

When transmitted to people, the West Nile virus can cause encephalitis, an infection causing inflammation of the brain. Anyone can get the virus, but older adults and people with compromised immune systems have the highest risk of developing severe illness because their bodies have a harder time fighting the disease.

Dead birds are the best indicator of West Nile virus activity. Pennsylvania residents are encouraged to report all dead birds seen around their property or elsewhere so that they can be tested for West Nile virus. Residents should call the 1-877-PA-HEALTH toll-free telephone line whenever they see a dead bird, and a Department of Health staff person will assist them.

For additional information about West Nile virus, visit www.WestNile.state.pa.us for background information and regular updates; or contact your area legislator.