



## 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](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** — Sally Reinoehl, Valley View, writes that her white bread always gets a hard crust and becomes quite dark. What is she doing wrong or is it her recipe?

**QUESTION** — Sally Reinoehl requests a recipe for grape marmalade.

**QUESTION** — Ella Hartranft, Bernville, wants a recipe for fruit cake that includes all dried fruits such as apricot, peaches, pears, pineapples, raisins, and dates.

**QUESTION** — Lisa Urffer, Coopersburg, wants to know of a good book on butchering pork and tasty recipes for scrapple with a meaty flavor. She also wants hints about making scrapple and butchering.

**QUESTION** — Anna Bryan, Oxford, N.J., wants a recipe for freezing cole slaw.

**QUESTION** — Debbie Nolt, Peach Bottom, wants recipes for baked goods and breads sweetened with pure fruit juices (no molasses, honey, sugars or artificial sweeteners allowed).

**QUESTION** — A reader wants instructions for freezing raw goat's milk so that it doesn't curdle after it is thawed and is drinkable.

**QUESTION** — A reader writes that in early July a recipe for jelly or jam using kiwi was printed in this paper. Due to a tragedy in the reader's family, she did not cut it out. Does anyone have a copy to send in so we can print it again?

**QUESTION** — A reader requests a recipe for Broccoli Ham Chowder, which includes celery, chicken broth, cheddar cheese. The recipe had been printed in this column a number of years ago, and was this family's favorite until it was lost. The reader thinks the original recipe had been submitted by Priscilla Grube.

**QUESTION** — Maggie Keeler, Charlestown, W.V., requests recipes for making jams and preserves from zucchini, summer squash, and tomatoes. She especially would like a recipe for tomato butter.

**QUESTION** — Evelyn Bowers, Johnstown, is looking for recipes to use in a bread making machine.

**QUESTION** — Barbara Fanning, Southampton, N.Y., wants a recipe for vidalia onion relish. She is grateful for the person who sent in the recipe for Concord grape ketchup, which she made and heard raves about from her husband and brother-in-law. The grape ketchup is very good on pot roasts, hamburgers, and pork.

**QUESTION** — C. Clayville, Greenwood, Del., requested a recipe for turnip pie.

**QUESTION** — E. H. Martin, New Holland, writes that approximately two weeks ago an article was printed about apple preservation hints that suggested using ascorbic acid to prevent discoloration. She asks where tablets or a crystalline form of ascorbic acid can be found.

**QUESTION** — A reader wants nutritious recipes to make in a hurry.

**QUESTION** — Mrs. King, Christiana, wants to know where mincemeat can be purchased that tastes similar to the homemade variety that contains apples, vinegar, sugar, and salt. She does not want raisins in it.

**ANSWER** — L.S. Shahan, Millington, Md., wrote that about 20 years ago, she clipped a recipe for pizza crust from this column. She used it for years, but lost this "great" recipe that was easy to make, and ask for another one. Thanks to Alma Burkholder, Mifflinburg, for sending her family's favorite.

### Pizza Dough

1 tablespoon yeast  
1 1/4 cups water  
1 tablespoon sugar  
Dissolve yeast in water and sugar. Add:  
1/2 teaspoon salt  
1/8 teaspoon garlic powder  
1 tablespoon oil  
2 1/2 cups flour  
Roll out to form one large pizza.

**ANSWER** — Barb Reed, Punxsutawney, requested recipes for bread, cookies, biscuits, pizza dough, and other baked items that do not contain yeast or wheat. She also wants lunch-box ideas to pack for her grandson who has wheat and yeast allergies. Thanks to Ruth Archer, Englishtown, N.J., who recommends a company that has many specialty cookbooks including a selection of gluten-free cookbooks. Write to Jessica's Biscuit Cookbook Catalog, P.O. Box 301, Newtonville, MA 02460-0003.

Here are gluten-free recipes from Jeannette Calaman, Towanda, and an anonymous reader. Jeannette writes that she has tons of recipe if you want more write to her at R.4, Box 156 A2, Towanda, PA 18848-9439.

### Pizza Crust

1 cup bean flour  
1/2 teaspoon salt  
1 tablespoon maple sugar  
1/4 teaspoon xanthan gum  
2 teaspoons baking powder  
6 ounces water  
1 tablespoon olive oil  
Italian seasonings may be added if desired  
In a bowl, mix dry ingredients, bean flour, salt, xanthan gum, and baking powder. In another bowl, beat water and oil. Add to the dry mixture and mix well. Let it set 3 minutes. Take a cookie sheet lightly coated with vegetable oil and spoon out 4 tablespoons mix to form a 6-inch pizza crust. To smooth out the crust, dip the spoon in water and use it to spread the batter. Bake in a 350 degree preheated oven for approximately 10-15 minutes until slightly golden brown. Then, using a spatula, flip it over on the other side and bake for approximately 5 minutes until golden brown. Remove from oven, put toppings on such as tomato sauce, vegetables, cheese, etc, and place back in the oven at 450 degrees for 3 minutes to melt cheese. Remove from oven when cheese is bubbling and slice. To reheat, place on rack at 350 degrees for 10 minutes and not on a cookie sheet.

### Pineapple Upside-Down Cake

8 1/2-ounce can sliced pineapples  
3 tablespoons butter  
1/2 cup brown sugar  
4 maraschino cherries, halved  
1/2 cups shortening  
1 cup granulated sugar  
3 eggs  
1 teaspoon vanilla  
1 3/4 cup brown rice flour  
1/4 cup cornstarch  
2 teaspoons baking powder  
1/2 teaspoon salt  
Drain pineapple, reserving syrup. Halve the pineapple. Melt butter in 9x9x2-inch pan. Add brown sugar and one tablespoon reserved syrup. Add water to remaining syrup to make 1/2 cup. Set aside. Arrange pineapple and cherries in pan. Cream shortening and sugar. Add eggs and vanilla, beat well. Stir together remaining ingredients. Add to creamed mixture alternately with the 1/2 cup reserved syrup, beating after each addition. Spread over fruit. Bake in 350 degree oven 40-45 minutes. Cool in pan 5 minutes, invert onto plate.

### Gluten-Free Chocolate Chippers

1/2 cup shortening  
1/2 cup granulated sugar  
1/4 cup brown sugar  
1 egg  
1 teaspoon vanilla  
2/3 cup soy flour  
1/2 cup brown rice flour  
1 tablespoons potato flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 cup semi-sweet chocolate pieces  
1/2 cup chopped walnuts  
Cream shortening, sugars, egg, and vanilla; beat until fluffy. Stir together flours, baking powder, and salt. Blend well into creamed mixture. Stir in chocolate and nuts. Drop on greased cookie sheet and bake in 375 degree oven until done. Remove from sheet immediately.

### Favorite Granary Loaf

1/2 cup whole almonds, with skins  
1/2 cup corn flour  
1/2 cup tapioca flour

1/2 cup potato starch flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon xanthan gum powder  
1/2 teaspoon salt  
1/2 cup plain yogurt, low-fat or regular  
1/2 cup water  
1 egg  
2 tablespoons corn oil  
1 tablespoon dark molasses  
Preheat oven to 375 degrees. Grease loaf pan with butter.

Place almonds and corn flour in the bowl of a food processor and grind until a fine meal is formed, the flour will prevent the nuts from turning oily.

Add the tapioca flour, potato starch, baking powder, baking soda, xanthan gum, and salt; and process to mix well.

In a small bowl, mix the yogurt, water, egg, corn oil, and molasses together.

With the motor running, add the liquid ingredients through the feed tube and process just long enough to combine. Check the batter; it should be puffy looking and able to hold its shape on a spoon. (If necessary, add a little more water or brown rice flour if the batter looks too thick or too moist). Using a rubber spatula, transfer the batter into prepared pan. Smooth the top with the spatula and cut a trench down the center, which will help the bread to rise evenly. Bake until well browned and crusty, 40-45 minutes. Turn out and let cool on a wire rack.

**ANSWER** — A reader wanted recipes for one-dish meals. Thanks to a reader for sending two, which she writes are delicious.

### Homestyle Hamburger Helper

1 pound ground beef  
1 teaspoon salt  
1/2 teaspoon pepper  
1 tablespoon onion, chopped  
1 stalk celery, chopped  
1/2 cup frozen peas  
1 cup tomato juice  
1 cup noodles, uncooked  
3/4-1 cup cheese, velveeta or American  
Brown beef in large skillet. Add remainder of ingredients. Simmer 15 minutes, uncovered. Put cheese on top. When melted, serve from skillet.

### Chicken Casserole

9 slices bread  
3-4 cups chicken  
9 slices cheese  
1 cup milk  
1 cup chicken broth  
1 teaspoon salt  
4 eggs, beaten  
1/4 cup melted butter  
1 can cream of celery soup  
2 cups bread crumbs  
1/4 cup butter  
Layer bread in a greased 9x13-inch pan. Add chicken. Mix butter, eggs, milk, and broth; pour over chicken. Top with cheese slices and spread cream soup over all. Sprinkle with buttered bread crumbs. Cover and refrigerate overnight. Bake at 350 degrees for one hour or until bubbly.

Here's a recipe from Jessica Bross, Lebanon County dairy maid, who writes that we need at least 1,000 mg of calcium daily, and that cheese is an easy way to supply calcium needs. Continue to support your local dairy farmers and enjoy some cheese too.

### Cheesy Chicken Casserole

2 (10-ounce) packages frozen broccoli or cauliflower florets (thawed)  
2 cups milk  
16-ounces cream cheese  
1 teaspoon salt  
1 teaspoon garlic salt  
1 1/2 cups grated parmesan cheese  
10-12 slices cooked chicken or turkey  
Cut veggies into small pieces and place in bottom of greased crockpot. In saucepan, combine milk, cream cheese, salts, and parmesan cheese over low heat until melted and smooth. Pour one cup sauce over vegetables, top with chicken, pour remaining sauce on top. Cover and cook on low heat 4-6 hours. May be served over noodles.

**ANSWER** — Here is a recipe for peach jelly requested by Shirley Schwoerer, Wysox, and answered with the same recipe from Barb Burke, Auburn, and Sally Reinoehl.

### Peach Jelly

5 cups crushed peaches  
5 cups sugar  
2 cups crushed pineapple, drained  
1 small box orange Jell-O  
1 small box strawberry Jell-O  
Cook together peaches, pineapple, and sugar 15 minutes. Take off stove and add Jell-O, stir to mix well. Pour mixture into jars and seal.

May substitute one large box peach Jell-O in place of the small boxes of strawberry and orange.