



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 — Eileen Nussbaum, Interloken, N.Y., wrote that she lost a recipe for Swedish meatballs that she clipped from this column several years ago. Someone have the recipe to share?

QUESTION — Jewelene Fuller, Hanover, would like a recipe for making the old-time dandelion wine.

QUESTION — Kenneth Jones has a question about the recipe for scrapple that appeared in the Dec. 1 edition: clarify what constitutes pork pudding.

QUESTION — A reader wants recipes using Anisette sugar (licorice flavored).

QUESTION — Jewelene Fuller, Hanover, wants a recipe to make cooked fudge.

QUESTION — It's time to start eating healthier after indulging in holiday sweets. Recipes are needed that are tasty, nutritious, and contain lower calories.

QUESTION — Martha King wants a recipe for peanut butter syrup, which is similar to chocolate syrup and used on ice cream, cakes, and other desserts.

QUESTION — Janet Spangler, York Springs, wants to know how sweet corn frozen with husks on should be prepared for eating. Check out the answer printed below from Arlene Hershey, Oxford.

QUESTION — In the Nov. 10 issue of this paper, a recipe appeared for Ultimate Potato Soup, but it did not list the amount of bacon to be used. Can the person who sent in the recipe, respond with the correct amount, please?

QUESTION — Cheryl Miller, Hellam, asks if anyone will share the recipe for the salad dressing served by Friendly's Restaurant on their Oriental Chicken Salad. Is the sauce on the chicken a teriyaki sauce?

QUESTION — A reader wants a recipe for a red velvet cake that is fluffy and moist.

QUESTION — Eva Burrell, 110 Red Mill Rd., Glen Gardner, NJ 08826, is looking for a recipe for spiced pumpkin pecan butter.

ANSWER — M. Long of Maryland wanted to know why water comes to the top of her pumpkin pie filling after it is baked and becomes cold. She uses the Libby pumpkin pie recipe. Thanks to Emma Sue Martin for writing that she noticed that pumpkin pies tend to become watery if baked in too high heat or too long. It doesn't matter what brand of pumpkin is used. She writes: bake at 400 degrees for 10 minutes only, reduce heat to 325 degrees. Bake until center is almost set, filling may wiggle a bit in the center, but will set as it cools.

ANSWER — Bonnie Koons, Harrisburg, requested a recipe for pork barbecue that is either pulled or shredded. Thanks to a Wolmesdorf reader for sending this recipe. For a better tasting barbecue, she prefers to simmer this in a crockpot on low for 6-8 hours.

Two New Contests Open At Pennsylvania Farm Show

HARRISBURG (Dauphin Co.) — Win \$100 for your best holiday tree ornament with a rural motif, or for your most beautiful decorative wreath. These are the two newest contests being promoted in the Family Living area of the Pennsylvania Farm Show.

Gerri Moore, chairman of Family Living, reports that the \$100 prize for both contests will be the most money ever awarded in the craft department.

Ornaments must have a rural theme. They can be crafted from eight different mediums. They include sewn or quilted, knitted or crocheted, needlepoint or embroidery, tatted, or smocked, plastic canvas, wood or miscellaneous.

Size cannot exceed six inches by six inches and the ornament cannot weigh more than three ounces. Each ornament will be judged in its individual class and then a best of show will be chosen from the winners.

Wreaths may be made from four mediums. They are grapevine, straw, moss, or other. Size is not specified, but they should be able to be hung.

The two winning entries will then become the property of the Farm Show Scholarship Foundation and will be sold at the "Pennsylvania Bid-Calling Contest" on Wednesday evening January 9.

Entries will be accepted on the second floor of the Farm Show on Thursday, Jan. 3 between 10 a.m. and 6 p.m.

It is also possible to mail your entry. All entries must conform to the general rules.

Call (888) 385-4471 and request a Family Living premium list and general entry blank.

Get your creative ideas together and be a winner at the 2002 Pennsylvania Farm Show.

Attend the Pennsylvania Farm Show held from Jan. 5-10 at 2301 N. Cameron St., Harrisburg.



Ricotta, cottage cheese not the same

Someone told me that ricotta cheese is really just "Italian cottage cheese." Is that true?

Not quite. It is true that ricotta was first made in Italy and is classified as an Italian cheese. Also, recipes will often recommend substituting cottage cheese for ricotta, if necessary. Both are "fresh," or unripened, cheeses. They're both cooked at low temperatures to help them retain more whey, producing a soft cheese. And, they're both usually sold in the same type of round plastic containers. However, these are two distinct types of cheeses which are produced in different ways.

For one thing, ricotta cheese is traditionally made from whey — the watery stuff from milk that's left over when making other kinds of cheese — or from a combination of whey and whole or skim milk. In fact, "ricotta" means "recooked," referring to the notion that it's made by heating the whey that came from another cooked cheese. During production, the sweet whey is heated to a temperature of 200 degrees Fahrenheit. Citric acid may be used to help separate the protein from the water in the whey.

Usually, ricotta cheese-makers will use the whey left over from making mozzarella or provolone, but whey from romano cheese-making is used for a special type of

ricotta, "ricotta romana." The whey usually comes from cow's milk, but some types of ricotta are made with ewe's milk whey.

Ricotta is a soft cheese that has a fine, moist, granular texture. Cottage cheese, on the other hand, can easily be described as "lumpy." Whether the curds are small or large, they're much bigger than the granular ricotta cheese. The milk for commercial cottage cheese is set with starter culture and rennet, like other cheeses. However, unlike other cheeses, cottage cheese can be made by either a short or long-setting method. In the short-setting method, more lactic starter is added and milk is set at a higher temperature to accelerate the coagulation. After the curds form and the cheese gets to the right texture, the whey is drained or rinsed off.

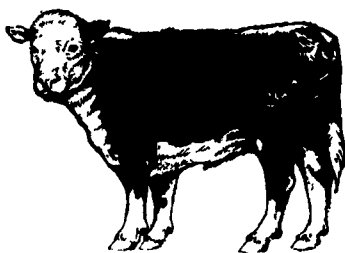
Cream is added to the curds for "creamed cottage cheese." For lowfat cottage cheese, 1 percent or 2 percent milk replaces the cream.

A half-cup of creamed cottage cheese contains about 115 calories, while 1 percent cottage cheese has about 80 calories. A half cup of ricotta cheese made with whole milk contains about 215 calories, but you can get ricotta made partly with skim milk for only 170 calories in a half-cup.

Chow Line is a service of The Ohio State University. Send questions to Chow Line, c/o Martha Filipic, 2021 Coffey Road, Columbus, OH 43210-1044, or filipic.3@osu.edu.



It's where you find What's for Dinner...



Pork Barbecue

1 pound cooked pork
2 tablespoons sugar
½ cup ketchup
1 tablespoon prepared mustard
1 tablespoon vinegar
¼ cup pork broth
2 tablespoons worcestershire sauce
3 tablespoons pickle relish
Salt and pepper to taste
Cook pork until tender. Cut into small pieces. Mix together remaining ingredients with the pork. Simmer 30 minutes. If mixture seems dry or becomes dry before serving, add some of the pork broth. The pork can be cooked on the stovetop or roasted in the oven with a little water added to make a broth.

The meat can be shredded or pulled. She uses a food processor and just pulsates it until desired shredding. The meat must be cold to do this. A Boston butt roast is a good roast to use.

Two pounds raw pork gives approximately one pound cooked pork.

Special Baking Contests

HARRISBURG (Dauphin Co.) — A special baking contest is on the slate for the Pennsylvania Farm Show. It's the second year for the Health Craft Pineapple Upside Down Cake, and back for the fourth year is that Pennsylvania Dutch favorite, the Golden Barrel Molasses Shoofly Pie Contest. These contests will be conducted on Sunday, Jan. 6 in the Family Living area on the second floor of the Northeast Building.

Neither contest requires pre-entry. Just show up on Sunday with your entry.

Bring your entry between 11 a.m. and 12:30 p.m. for the Pineapple Upside Down Cake. The cake will be judged on appearance, consistency, flavor, moistness, texture and aroma. The judging begins at 1 p.m. Five hundred dollars will be awarded to the winner, \$100 for the runner-up, and \$50 for the third place.

The Golden Barrel Shoofly Pie contest winner will also receive \$500, with second and third the same awards as the cake. Pies need to arrive between noon and 2 p.m. Judging begins at 3 p.m.

Judging criteria is the same for both contests. In both contests the winners will be paid directly by the sponsors. Recipes must accompany the entry.

The contests are open to youth as well as adults. Attend the Pennsylvania Farm Show held from Jan. 6-10 at 2301 N. Cameron St., Harrisburg.