



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** — Peggy Hess, Lititz, wants a recipe to make barrel dill pickles.

**QUESTION** — A Pine Grove reader wants recipes for different kinds of soft pretzels and different coatings for chicken and vegetables for deep frying.

**QUESTION** — Josephy Steffey wants a recipe for deer bag bologna that tastes like Lebanon bologna.

**QUESTION** L. Wolf, Elkridge, Maryland, requests any good soup recipes.

**QUESTION** — Beth, Hampstead, Md., requests a recipe for oriental chicken salad that tastes like that served at Appleby's.

**QUESTION** — Beth, Hampstead, Md., requests a recipe for a non-dairy whipped frosting like the frosting Walmart uses on their cakes. Beth writes that she has never tasted better icing but cannot seem to duplicate it at home.

**QUESTION** — Nutritionists keep telling us to eat more vegetables. A reader needs recipes to entice her family to eat them.

**QUESTION** — Barbie Beiler would like to have a recipe for cinnamon French bread sticks that taste like those served at restaurant breakfast buffets.

**QUESTION** — A reader wants some diabetic bread recipes that can be made in a bread machine.

**ANSWER** — Clair Richcrick, York, wanted an old-fashioned ginger snap recipe. Thanks to Joan Hollinger, Ocala, Fl., for sending a recipe.

**Gingersnaps**

- 1½ cups shortening
  - 2 cups sugar
  - 2 eggs
  - ½ cup baking molasses
  - 4 cups sifted flour
  - 2 teaspoons baking powder
  - 2 teaspoons cinnamon
  - 2 teaspoons cloves
  - 2 teaspoons ginger
- Cream together shortening and sugar. Beat in eggs, molasses, and sifted dry ingredients.

Roll into one-inch balls. Roll in granulated sugar. Place on baking sheet two inches apart. Bake in 375 degree oven 15-18 minutes. Makes 5 dozen.

Thanks to Shirley Orfanella, Quarryville, for sending a different version:

**Ginger Snaps**

- 1 cup molasses
  - 1 cup shortening
  - 1 cup sugar
  - 1 teaspoon baking soda
  - 2 tablespoons water
  - 1 teaspoon cinnamon
  - 2 teaspoons ginger
  - 1 teaspoon salt
  - 4 cups flour
- Heat molasses, shortening, and sugar. Cool. Add baking soda that has been dissolved in water. Add spices, salt, and half the flour. Mix and add remaining flour or enough flour to form a dough stiff enough to roll. Chill dough before rolling. Roll very thin and cut out cookies (I use a floured glass). Bake at 325 degrees for approximately 10 minutes.

**ANSWER** — Mrs. E.H. Boger requested a recipe for Moravian cake, which looks similar to funny cake but has lemon on the bottom. The cake is sold at Leesport Farmers' Market. Thanks to Elizabeth of Schuylkill Co., who sent this recipe, although it is called by a different name.

**Meringue Spongecake**

- ½ cup water
  - 1¼ cups sugar
  - ¾ cup egg whites
  - 1 teaspoon cream of tartar
  - 1 tablespoon lemon juice
  - 6 egg yolks, beaten thick
  - 1¼ cups sifted cake flour
  - ¼ teaspoon salt
- Cook water and sugar to soft ball stage (238 degrees). Beat whites until frothy; add cream of tartar; beat until soft peaks form; gradually pour in syrup while beating whites; cool. Add juice and salt to yolks; fold into egg whites; fold in flour in fourths. Bake in ungreased 10-inch tube pan at 350 degrees for 45 minutes.

**ANSWER** — Shirley Orfanella, 1125 Slate Hill Rd., Quarryville, wanted to know how to keep the bottom crust of a pie from becoming soggy. Thanks to a reader who writes that she had great success by baking pies on a preheated pizza stone, which will give a well browned and unsoggy crust.

Thanks to Alverna Martin, Wellsboro, who suggests that Shirley should wait to fill the crust just before putting the pies in the oven. Alverna also shares a pie crust recipe that works well for her.

**Pie Crust**

- 6 cups flour
  - 1 teaspoon salt
  - 2 tablespoons sugar
- Stir together dry ingredients. Cut in 1¾ cup shortening. Using a fork, mix together the following ingredients:
- 1 egg
  - 1 tablespoon vinegar
  - ½-¾ cup water
- Combine both mixture and mix thoroughly. Makes six crusts.

**ANSWER** — Here's a recipe for French fried onion rings requested by an Adams County reader. Alverna Martin, Wellsboro, writes that the onion rings taste really yummy, especially hot from the kettle.

**French Fried Onion Rings**

- Mix to form a batter:
- 1 well-beaten egg
- ½ cup milk

- ¾ cup flour
  - ¼ teaspoon baking powder
  - ½ teaspoon salt
- Peel and cut 1-2 sweet onions into ¼-inch rings. Dip rings into batter and fry in deep fat at 380 degrees. Drain on paper towel.

**ANSWER** — A Lancaster County reader requested recipes for homemade yogurt, including yogurt flavored with fruits such as strawberry, raspberry, and peach. Thanks to Melissa Zimmerman, Leola, for sending a recipe.

**Pineapple Yogurt**

- Heat 3 quarts milk to 110-degrees. Add ¾ cup yogurt. Place in oven with light on for 6-8 hours or until milk thickens.
- Soak 1½ cups warm water and 3 tablespoons plain gelatin for 3 minutes. Heat to dissolve. When cool, add to yogurt with 6 cups pineapple juice and 1½ cups sugar.
- Beat well. Place in small containers and chill.

**ANSWER** — Clair Richcrick, York, requested a coleslaw recipe that uses real cream. Thanks to Shirley Orfanella, Quarryville, for sending a recipe.

**Cabbage Slaw**

- 1 medium head cabbage, shredded
- Mix together and stir over shredded cabbage:
- ¼ cup vinegar
  - ¾ cup sugar
  - 1 cup mayonnaise
  - ½ cup coffee cream

**ANSWER** — L. Wolf, Elkridge, Maryland, requested a recipe for lima bean soup. Thanks to Shirley Orfanella, Quarryville, for sending one.

**Lima Bean Soup**

- ¾ cup dried lima beans
  - 2 cups diced potatoes
  - 2 cups milk
  - ½ teaspoon dry mustard
  - 2 onions, chopped fine
  - 3 slices bacon, diced
  - Salt and pepper
- Soak beans. (May use canned or frozen limas — no soaking required). Cook in 1½ quarts water. Fry bacon. Drain. Add bacon, onion, and potatoes. Add more water if needed. When cooked thoroughly, add milk and seasonings, and butter if desired.

**ANSWER** — L. Wolf, Elkridge, Maryland, wanted a cake recipe that tastes similar to Tastykake peanut butter tandycake. Thanks to Alma Martin, East Earl; Anna Martin, Denver; Shirley Orfanella, Quarryville, and others for sending recipes.

**Peanut Butter Kandy Kake**

- 1 cup milk
  - 2 tablespoons butter
  - 4 eggs
  - 2 cups flour
  - 2 cups sugar
  - 2 teaspoons baking powder
  - 8-ounce chocolate candy bar
  - Peanut butter
  - 2 tablespoons butter
- Scald milk and 2 tablespoons butter; set aside. Mix together eggs, flour, sugar, and baking powder. Add milk mixture and mix well. Bake in greased jelly roll pan at 350 degrees for 10-15 minutes. Spread peanut butter on hot cake. Refrigerate at least one hour. Melt candy bar with 2 tablespoons butter. Spread on chilled cake and refrigerate. Optional: Add ½-1 teaspoon vanilla. May substitute chocolate chips for chocolate bar. (If chocolate chips are used, sprinkle on top and return to oven for 1-2 minutes until melted. Spread evenly across top).

The above recipe is easy to make and so delicious, writes Alma Martin. Shirley Orfanella sent the same recipe, but instead of melting a chocolate candy bar with butter, she spreads 8-ounces of chocolate frosting on top of the peanut butter.

## Vista Grande Farmers To Host Agricultural Tour Of Maritime Provinces

FLEETWOOD (Berks Co.) — The northeastern states of our country along with the Canadian Maritime provinces are home to some beautiful scenery and interesting people. Dave and Phoebe Bitler of Vista Grande Farm, Fleetwood, would love to introduce you to "The People and the Land of the Northeast." The couple will lead the tour July 29 to Aug. 5 and will include stops at some of the notable tourist attractions as well as visits with the farmers who make their living from the land and the sea.

You'll enjoy looking down on the Maine coast from atop Cadillac Mountain in Acadia National Park; learn about the Reversing Falls phenomena at St. John's, New Brunswick; have breakfast overlooking Peggy's Cove and explore the Fisheries Museum of the Atlantic in the fishing port village of Lunenburg, Nova Scotia; cross the Northumberland Strait by ferry and the Confederation Bridge; experience "Anne of Green Gables" at the Confederation Theater in Charlottetown, Prince Edward Is-

land; visit several lighthouses and a windmill farm test site; spend several hours on Sunday at Kings Landing Historical Settlement in New Brunswick; and of course, enjoy fresh local seafood.

The trip will also afford you the opportunity to visit with farmers on their farms who grow day lilies, tobacco, Christmas trees, blueberries, potatoes, sheep and wool, salmon and trout, mussels and lobsters, red deer, and Holsteins; meet a gentleman and his pair of trained oxen to

learn about their importance in the settlement of the land; see how Gouda cheese and preserves are produced from local raw ingredients and shipped around the world; spend a couple hours at a community fair; and watch as a local artisan weaves a potato basket that played a key role in earlier years.

For more information, contact Dave or Phoebe Bitler by phone or fax at (610) 944-0541, or via e-mail at [vgf@early.com](mailto:vgf@early.com).

