



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** — Herbert Spangler requests a recipe for dandelion wine.

**QUESTION** — A reader writes that many new dessert recipes are featured in magazines and newspaper, but she is reluctant to buy expensive ingredients for recipes that she isn't sure her family will like. She'd rather try recipes that other readers enjoy. The reader would like some new dessert recipes that other readers recommend.

**QUESTION** — Have a favorite recipe that your mother or grandmother is or was known for making? Send it in for the special feature on Mother's Day. Include a few paragraphs about your mother or grandmother — be sure to include their name. Photos are also encouraged. This is a great way to honor your mother or grandmother on Mother's Day. Will appear in the May 11th edition but must reach our office by May 6.

**QUESTION** — Audrey Brown, Connellsville, writes that her doctor put her on a fructose/sucrose-free diet. She is not allowed to eat anything with sugar, barley flour, brown rice, wheat germ, coldcuts, fruits, etc. She cannot find recipes for food that tastes good and makes a one-to-two person serving. Anyone able to help her?

**QUESTION** — Rosalie Nolt wants a recipe for New England clam chowder, similar to Friendly's or Campbell's soup.

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

**QUESTION** — A Pine Grove reader wants rec-

ipes 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** — 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** — A Pine Grove reader requested recipes for different kinds of soft pretzels. Here is one sent in by Alverna Martin, Wellsboro.

**Auntie Ann's Soft Pretzels**

- 1 tablespoon yeast
- 1 tablespoon brown sugar
- 1 cup warm water
- 1 cup Soft as Silk flour
- 1 cup Occident flour
- 1 cup all-purpose flour

Dissolve yeast and brown sugar in warm water. Add the different kinds of flour until a soft dough forms (may not need as much as listed). Shape dough into pretzel shapes. Combine the following together until baking soda dissolves:

- 1 1/2 tablespoon baking soda
- 1/2 cup warm water

Dip pretzels into baking soda water. Place pretzels on baking sheet. Sprinkle with salt. Bake at 450 degrees for 10 minutes. Remove from oven. Dip into melted butter. Sprinkle with sour cream and onion powder.

Alverna writes that these are very good. Sometimes she substitutes Occident flour for the other two flours and the pretzels still taste good.

**ANSWER** — An anonymous person wanted a recipe for peach butter. Thanks to Marlene Ochs, Reading, who writes that she won second place at the Pennsylvania Farm Show with this recipe.

**Peach Butter**

- 18 medium peaches
- 4 cups sugar

To prepare pulp, wash and blanch peaches. Peel, pit, and chop peaches. Cook until soft, adding only enough water to prevent sticking (about 1/2 cup). Press through a sieve or food mill. Measure 2 quarts peach pulp.

To prepare butter, combine peach pulp and sugar in a large saucepot. Cook until thick enough to round up on a spoon. As mixture thickens, stir frequently to prevent sticking (may take several hours). Ladle hot butter into hot jars leaving 1/4 headspace. Adjust two-piece caps. Process 10 minutes in a boiling water

canner. Yields about 4 pints.

Thanks to Shirley Orfanella, Quarryville, for sending the following recipe:

**Peach Butter**

- 2 quarts peach pulp (1 1/2 dozen medium-sized fully ripe peaches)
- 4 cups sugar

To make pulp, wash, scald, pit, peel, and chop peaches. Cook until soft, adding only enough water to prevent sticking. Press through a sieve or food mill. Measure pulp. Add sugar. Cook until thick about 30 minutes. As mixture thickens, stir frequently to prevent sticking. Pour into jars. Makes approximately 4 pints.

Thanks to Mrs. Ray Keeny for sending the following recipe that she said makes a very good peach butter.

**Peach Butter**

Wash and cut 4 pounds peaches into quarts. Cook slowly until soft in 2 cups water or cider vinegar (I use mixture of both). Put the fruit through a strainer. Add to each cup of pulp:

- 2/3 cup sugar
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon allspice

Cook butter until it sheets from a spoon. Cook slowly and stir often. This can be made in a crockpot where it would not require as much stirring.

**ANSWER** — Thanks to Kathryn Martin, Quarryville, for sending her favorite grilled cheese sandwich, which had been requested.

**Monte Cristo Sandwich**

- 2 eggs
- 1/4 cup milk
- Pinch salt
- 6-8 slices bread
- 6-8 slices sweet bologna or ham
- 6-8 slices cheese (American or Swiss)
- Strawberry or raspberry jelly or jam

In a bowl, mix eggs, milk and salt. Set aside. Spread jelly on one slice of bread, add meat and cheese and another piece of bread. Heat skillet and add butter. When butter is melted, dip both sides of sandwich in egg mixture. Fry until golden brown. Makes 3-4 sandwiches.

**ANSWER** — Thanks to V. Stauffer for sending this recipe.

**Pizza Hut Pizza**

Dissolve in water:

- 1 package yeast
  - 1/3 cup warm water
  - 1 teaspoon sugar
- Add the following ingredients and knead:
- 1 cup cold water
  - 1 1/2 tablespoon oil
  - 1 tablespoon sugar
  - 1/2 teaspoon salt
  - 1/8 teaspoon garlic salt
  - 1/4 teaspoon oregano
  - 3 1/2 cups flour

Let rise until doubled in size. Preheat oven to 475 with large black cast iron pizza pan in oven. Put 2 tablespoons oil in pan. The pan gets very hot, so be careful. Divide dough into two. Roll out to fit pan and put into it. Top with pizza sauce, cheese, and other toppings desired. Bake 8 minutes in 475 degree oven.

## Dairy Checkoff Helps Spur Cheese Sales

HARRISBURG (Dauphin Co.) — The dairy industry has partnered with Taco Bell and Pizza Hut on the introduction of two extremely cheese-friendly products: Steak Quesadilla and P'ZONE respectively.

The Steak Quesadilla from Taco Bell features a blend of three cheeses, mozzarella, cheddar and pepper jack, and uses eight times more cheese than other items on the menu.

Dairy Management, Inc.™ (DMI) assisted Taco Bell with consumer research and trend data to demonstrate the value and appeal that three cheeses would deliver to quesadilla consumers. Taco Bell is promoting the Steak Quesadilla via national television, print, in-restaurant and Internet advertising.

The P'ZONE is Pizza Hut's version of a portable, hand-held pizza product that is eaten like a sandwich. A 12-inch medium-sized, pizza crust is used and filled with sliced — not shredded — mozzarella cheese, veggies and crumbled sausage. The P'ZONE is then folded over by hand and

sealed. DMI worked with Pizza Hut to fund consumer research that tested the P'ZONE, which performed extremely well in test markets across the country. Though the P'ZONE resembles a calzone, Pizza Hut says it is not because the difference is the cheese: the P'ZONE uses stretchy, stringy mozzarella, which 16- to 24-year-olds find fun to eat. A calzone is bursting with hot, soft and gushy ricotta. Pizza Hut is spending \$70 million to promote P'ZONE nationally.

For the month of February, same-store sales at Taco Bell and Pizza Hut were up 10 percent and six percent, respectively, versus a year ago. The Steak Quesadilla and P'ZONE are helping to fuel this growth.

Additionally, Papa John's, a direct competitor of Pizza Hut, has rolled out two extremely cheese-friendly specialty pizzas: a six-cheese pizza that will feature mozzarella, parmesan, asiago, smoked provolone, fontina and romano cheeses, and a spinach Alfredo pizza that is also boosting six cheeses.



More than \$65,000 was raised recently at this \$100 per plate Praise Dinner conducted at the Lebanon Valley Expo Center. Wenger Foundation founded in 1996 by Wengers of Myerstown, a farm supply business, organizes the annual event to raise money for area Christian charities. In addition to the buffet-style meal, participants enjoy gospel music entertainment. Since the Foundation's beginnings, it has raised more than \$350,000 to support religious, educational, and community service programs.