



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

QUESTION — A reader would like recipes to make candy bars that taste similar to Snickers and Nutrageous.

QUESTION — A Lebanon reader would like a recipe for peanut butter pudding.

QUESTION — Cindy Smith, Tyrone, wants two recipes. One is a carrot salad she enjoyed as a child. She recalled that it had shredded carrots, raisins, pineapples, and a dressing. The other recipe is for a cookie that tastes like the Little Debbie oatmeal cookies with filling.

QUESTION — Melba Sheffer, Glen Rock, misplaced her sour dough starter recipe. She is lost without it.

QUESTION — S. Jones is trying to find a recipe to make black licorice coal candy like that sold in miniature coal buckets with a little hammer to break it.

QUESTION — Victor Chmura, Pottstown, would like to know how to can white mushrooms. He doesn't want pickled mushrooms, just plain mushrooms to can and use in recipes.

QUESTION — Pollyanna Eby, Belleville, wants recipes and instructions for making ice cream cakes such as that sold by Dairy Queen and Carvel.

QUESTION — Ralph Nissly, Lancaster, wants a recipe to can pumpkin to make pies.

QUESTION — A steady reader is looking for an onion soup recipe.

QUESTION — Tami Balzanna, Fawn Grove, wants to know how to keep the shell from sticking to hardboiled eggs when trying to shell them.

QUESTION — Gloria Miller, Christiana, lost the recipe for mini upside down pineapple cake, which is made in cupcake pans.

QUESTION — Pamela Hoy wants to know where to find hickory salt for sausage making.

QUESTION — Eleanor Heinsey, Denver, mislaid the recipe for Pineapple Carrot Cake that had been printed in this column. She writes that it was very good and she would like it reprinted. Anyone have that recipe?

QUESTION — A fairly new homemaker wants recipes that are easy but taste wonderful to serve to guests. She would also enjoy any pointers to help entertain guests with ease.

QUESTION — How about some recipes for dried apple slices and other ways to use an abundance of apples?

ANSWER — Margaret Emerick, Boswell, wanted recipes for banana gobs and for pumpkin gobs. (Note: Gobs are another name for whoopie pies). Thanks to Fern Schlegel, Dalmatia, for sending both recipes requested.

Banana Gobs

4 cups flour
1 cup shortening
3 teaspoons baking powder
1 teaspoon vanilla
3 eggs
1 cup buttermilk
1 cup mashed bananas
½ teaspoon salt
2 cups sugar
1 teaspoon baking soda
Cream shortening, sugar, eggs, and vanilla. Add dry ingredients and buttermilk, and mix well. Add mashed bananas. Drop by teaspoon onto lightly greased baking sheet. Bake at 350 degrees for 10-12 minutes until lightly browned.

Creamy Filling:

1 cup milk
5 tablespoons flour
Cook milk and flour together until thick. Cool. Cream together:

1 cup Crisco shortening
1 cup sugar
¼ teaspoon salt
2 teaspoons vanilla
Add the cooled mixture and cream until light and fluffy. Place between two cooled cookies.

Pumpkin Gobs

2 cups brown sugar
1 cup vegetable oil
1½ cups cooked, mashed pumpkin
2 eggs
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon vanilla
1½ teaspoon cinnamon
½ tablespoon ginger
½ tablespoon ground cloves

Cream together sugar and oil. Add pumpkin and eggs. Add flour, salt, baking powder, baking soda, vanilla, and spices. Mix. Drop by heaping teaspoons onto greased cookie sheet.

Bake at 350 degrees for 10-12 minutes. Make sandwiches from two cookies filled with your favorite filling.

ANSWER — Thanks to Sara Derstine, Tioga County Dairy Princess, for sending this recipe, which we received too late to print with the Pennsylvania Dutch Recipes last week.

Shoo Fly Pie

Bottom part:

1 cup molasses
¾ cup boiling water
½ teaspoon baking soda

Top part:

1½ cups flour
¼ cup butter
½ cup brown sugar

Unbaked pastry for 9-inch pie shell

Dissolve soda and molasses in boiling water. In another bowl, combine sugar and flour and rub in butter to make crumbs. Pour the liquid into an unbaked pie shell and top with crumb mixture. Bake at 375 degrees for 35 minutes.

ANSWER — A Lebanon reader requested a recipe for pizza sauce that tastes like the Ragu brand. Thanks to Lee Laverty, Mount Joy, for sending this one that she says tastes like the Ragu brand. It is made with a food mill. Using a food processor to puree the sauce will not remove tomato seeds. If you are not comfortable using anchovies in a canned sauce, omit them — it will affect the flavor — but in any case, don't leave out the saffron, as it adds a wonderful flavor. An alternative to canning the sauce is freezing sauce in 1-cup freezer containers.

Pizza Sauce Like Ragu

10 large cloves garlic, peeled
¼ cup extra virgin olive oil
½ heaping teaspoon hot pepper flakes
1¼ cups chopped white onion
4 anchovy fillets (use salt-packed if you can)
¼ cup tomato paste
½ cup dry Vermouth
Small pinch saffron threads, crumbled
10 cups peeled, chopped ripe tomatoes (5 pounds or about 12 medium-sized tomatoes)
10 fresh basil leaves

In a large pan, cook garlic cloves in oil over low heat until golden. Stir in red pepper flakes and onion, and cook over medium-low heat until onion is softened and gilded, about 10 minutes. Add anchovies and mash until dissolved. Stir in tomato paste, Vermouth, and saffron, and bring to a simmer, cooking mixture for 10 minutes. Carefully add chopped tomatoes. Simmer, stirring occasionally, for about 45 minutes. Force mixture through food mill with medium disk, into another large pan (keep cranking until there is only dry material left in the mill). Add freshly ground pepper to taste. Cook over medium-low heat for another 45 minutes, until thickened. Chop fresh basil and stir into sauce. One cup of sauce is sufficient for 16-inch pizza.

ANSWER — Melva Walters, Martinsburg, W.V., sent this recipe that had been requested by a reader.

Hot Dog Relish

8 large onions
1 medium head cabbage
10 green tomatoes
12 sweet, green peppers
6 red sweet peppers
4-5 carrots
½ cup salt
6 cups sugar
1 tablespoon mustard seed
1 tablespoon celery seed
1½ teaspoon turmeric
4 cups vinegar
Grind vegetables with coarse blade. Mix in ½ cup salt, let stand overnight. Drain and rinse twice, add other ingredients and let simmer 3 minutes. Pack in jars and process 10-12 minutes.

ANSWER — For the reader who wanted a recipe for green tomato mincemeat, here is one from Luci Essig, Bernville, and a cake that is made using the mincemeat.

Green Tomato Mincemeat

Take ½ peck (about 15 medium tomatoes) and put through a food grinder. Add one tablespoon salt and let drain overnight. In morning, measure drippings and throw away. Add water equal to the amount of drippings discarded. Add:

2½ pounds brown sugar
2 pounds seedless raisins
1 tablespoon ground cloves
1 tablespoon nutmeg
1 tablespoon ginger
1 tablespoon cinnamon

8-ounces vinegar

Boil together for one hour and put into pint containers. Freeze until needed for future use. Makes 6 pints or more.

Green Tomato Cake

1 cup granulated sugar
½ cup butter
1 egg
2 teaspoons baking soda dissolved in ½ cup boiling water

1 teaspoon cinnamon
1 teaspoon cloves

1 pint green tomato mincemeat
2 cups flour (to make a stiff dough)

Bake in a greased and floured tube pan at 350 degrees for about one hour. You can also use other types of baking pans (cupcake, oblong, etc. Adjust time).

Not All Treated Cider Is Pasteurized

COLUMBUS, Ohio — Just a few years ago, apple ciders and juices were thought to be acidic enough to be protected from bacterial problems. But in 1996, unpasteurized apple juice was blamed for an outbreak of *Escherichia coli* O157:H7 in California, causing one death and 66 illnesses. Also that year, the Northeast suffered outbreaks of cider-related *E. coli* and *Cryptosporidium parvum*.

Since then, the Food and Drug Administration has encouraged cider producers to pasteurize or otherwise treat their product. Those who don't must include a warning that "This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

To avoid the label, the FDA says producers must treat cider to achieve a 5-log reduction in pathogens. Each log decreases bacteria by 90 percent. So, if you start with 100,000 cells of bacteria, a 1-log reduction would mean 10,000 would be left after treatment. A 2-log reduction would take it down to 1,000 cells. A 5-log reduction would take it down to one cell after treatment.

Pasteurization is a sure-fire route to a 5-log reduction, but some consumers think it changes cider's flavor. So, scientists went to work to find alternatives. Ultraviolet (UV) light treatment is one approved alternative that some producers use.

Another alternative is ozonation. In this process, ozone, created by passing compressed air by UV lights, is bubbled through cider. The ozone acts as an oxidizing agent, destroying bacterial cells. The ozone itself is used during this process and is not present in the final juice product.

Although the process has been approved, scientists aren't quite certain exactly how it works. Apple researchers with the Ohio Agricultural Research and Development Center are currently conducting studies on the process to learn more.

Dairyspot.com Website Wins Standard Excellence Award

PHILADELPHIA — Mid-Atlantic Dairy Association recently received a Standard of Excellence WebAward for its Website, www.dairyspot.com.

Launched in June of this year, dairyspot.com focuses on the health and nutritional benefits of milk and dairy products. It features information ranging from classroom activities and school foodservice programs to nutrition research and dairy recipes. It touts the tagline "the Mid-Atlantic spot for dairy."

The Standard of Excellence WebAward recognizes Websites that meet "the standard of excellence for which all corporate Websites should strive." Entries are judged on seven criteria, including design, innovation, content, technology, interactivity, navigation and ease of use.

In their comments, contest judges noted dairyspot.com's "nice mix of lighthearted (recipes) and important information (food safety)." They also liked the design and the "clever tag line" What's Moo for What's New.