



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 LG.OOD.EPH@LNPNEWS.COM

QUESTION — Pam Bange, Hanover, wants a recipe for cherry vanilla pie (like those sold at Nell's Surefine Market in Hanover and East Berlin. The cherry pie has almond slivers on top and vanilla flavoring.

QUESTION — Help! Recipes to make Easter candy are needed. Instructions should be complete. Paraffin wax is not FDA approved so recipes including paraffin cannot be printed.

QUESTION — Mary Houser, Spring Mills, requests recipes using buttermilk and instructions for interchanging buttermilk with sour milk.

QUESTION — Jean Mitchell, Lewisburg, is looking for a recipe to make blueberry whoopie pies.

QUESTION — J. Howdyshell, Bridgewater, Va., would like to know how to preserve honey. She was given some honey on the comb and would like to preserve it for future use.

QUESTION — A reader would like a recipe for McKinley Pie and any history on the pie.

QUESTION — Nancy Wallace, New Holland, is looking for a place in Lancaster County where she can purchase fresh coconut that is already grated. She needs it to make Easter eggs and fresh coconut cake for Easter. Years ago, she writes, it could be purchased at farmers markets.

QUESTION — Peggy Thoman, Hanover, writes that her church is planning for the first time a pancake breakfast for Easter morning. She would appreciate recipes for various syrups other than the traditional syrups — particularly fruit syrups.

QUESTION — Peggy Wilson, while reading a 1911 Inglenook Cookbook, found recipes that were mixed in a double boiler with boiling water underneath, then put in a fireless cooker. She would like to know what a fireless cooker is. Another utensil that was used to bake breads was called a Gem pan, and she asks, what is a Gem pan?

QUESTION — Eileen Schuler, Fleetwood, asks where chocolate confectioners' sugar can be found. The ingredient was listed in the prize-winning recipe for the Greatest Cocoa Contest at the Pennsylvania Farm Show. Several other readers also inquired about this. We asked the person who baked the prize winning cake. She said it can be purchased at Weis Markets in the Adams County area. However, several people who looked for it in other areas, said that Weis did not carry chocolate confectioners' sugar. No problem, according to the champion, Krista Cunningham. She said, "Make your own." She adds about ½ cup baking cocoa powder to a pound of regular confectioners' sugar or more to taste. If any of our readers know where chocolate confectioners' sugar can be purchased, let us know.

QUESTION — Richard Deckner, Quakertown, wants a recipe for a dropped Welsh cookie.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for hamburg pin wheel with gravy.

QUESTION — Shirley Schworer, Wysox, wants to know if sesame seeds can be sprouted. She is familiar with alfalfa seed sprouting.

QUESTION — Ralph Kieffer, Halifax, wants a recipe for Aunt Flossie's tomato soup, which he heard is printed in a Lancaster County cookbook.

ANSWER — Peggy Thoman, Hanover, wanted unique syrups to serve with pancakes. Barbara Darby suggests serving flavored butter on the pancakes. Here are an assortment of flavored butter recipes she is sure you will enjoy.

Cinnamon Orange Butter

Cream together ½ cup butter (at room temperature), grated peel of one orange, 2 tablespoons orange juice concentrate, 2 tablespoons brown sugar, and ½ teaspoons cinnamon.

Strawberry Butter — In a blender or food processor, blend together ½ cup butter (at room temperature), 6-8 medium strawberries, washed and sliced, 3 tablespoons powdered sugar, and grated peel of one lemon.

Strawberry Butter Two — Cream 1 pound butter (room temperature) by hand or with electric mixer until light and fluffy. Add 1½ cups strawberry preserves and mix well.

Add ⅓ cup fresh strawberries and mix briefly, just until strawberry pieces are distributed evenly.

Pumpkin Butter — Cream 1 pound butter (room temperature) by hand or electric mixer. Add 1½ cups canned pumpkin, 1 teaspoon allspice and ¼ cup honey for flavoring. Mix well.

Orange Butter — Follow recipe for strawberry butter two, substituting 1½ cups orange marmalade for the preserves and adding 2 teaspoons orange zest (orange part of the peel from 1 small orange) at the end.

Blueberry Butter - Add 1½ cups blueberry pie filling to 1 pound creamed butter.

ANSWER — David Manilla, Worcester, and his family have enjoyed roadside and firehouse chicken barbecues. He would like the recipe for the spray that he applied at several intervals in the cooking. He requested a recipe for a non-commercial rub that is not overpowering. Thanks to Mary Ellen Wisler, Waynesboro, for sending a recipe that she writes is very good. She brushes it on with a new paint brush, but it could be sprayed if placed in a sprayer bottle.

Barbecued Chicken

Sauce:

- ¼ pound margarine
- 1 cup vinegar
- ¼ cup water
- 2 tablespoons salt
- ½ teaspoon pepper
- 1 teaspoon poultry seasoning

Cut fryers into desired pieces or use halves or fourths of chicken. When charcoal is hot and ready for grilling, place chicken on grill.

Combine all ingredients for sauce and heat just enough to melt butter.

When chicken is placed on the grill, cover well with sauce.

Turn chicken after brushing more sauce on everytime you turn (about every 10 minutes).

Allow chicken to grill about 1½-2 hours, depending on size of piece and desired doneness. The more sauce that is brushed on, the better the chicken. Leftovers can be heated in a microwave with more sauce poured over it.

ANSWER — Joyce Shoemaker requested a recipe for caramel pudding. Here is one from Mary Lou Martin, Port Trevorton. She writes that the recipe can easily be doubled or tripled for those serving larger groups.

- ½ cup brown sugar
- 3 tablespoons water
- 1 tablespoon butter
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- 1 quart milk
- 1 egg, beaten
- ½ cup cornstarch

Put brown sugar, water, and butter in a heavy saucepan and bring to a boil. Add salt and baking soda, boil to hard ball stage. Add all except 1 cup milk (use that to make the cornstarch paste).

Add cornstarch paste when milk is hot. Keep stirring until well combined. Remove from heat and cool.

ANSWER — A reader writes that those who want to know where to buy chocolate coating wafers, a new farmers market has opened at 12025 S. Susquehanna Trail, Glen Rock. The candy stand has a fabulous assortment at reasonable prices. The market is open Thursday and Saturday until 5 p.m. and Friday until 7 p.m. Phone number is (717) 227-8143.

ANSWER — Peggy Wilson, while reading a 1911 Inglenook Cookbook, found recipes calling for graham flour. In the miscellaneous section of the book she found that graham flour was listed as 20 pounds wheat flour, five pounds bran, and 2½ pounds short. Peggy wanted to know what "shorts" are. Thanks to Holly Lutz, Jonestown, who writes that according to research, "short" means just that — not quite the amount. Scant.

ANSWER — For a reader who wanted diabetic recipes, here is one that was tried and liked from Pam Bange, Hanover.

Peanut Butter Dessert (Diabetic)

Crumble Layer:

- ½ cup melted margarine
- 1 cup flour
- ⅓ cup crushed peanuts

Mix and press crumble layer into 9x13-inch baking pan. Bake at 350 degrees for 20 minutes. Cool.

Cream Layer (cream together):

- ⅓ cup peanut butter
- 8-ounces cream cheese
- 8-ounces whipped topping

Spread over cooled crust.

Pudding Layer (beat together):

- 1 small box sugar-free vanilla pudding
- 1 small box sugar-free chocolate pudding
- ⅓ cup cold milk

Beat for three minutes and spread over top cream layer. May also add whipped topping over last layer when ready to serve.

ANSWER — Margaret Koser, Lancaster, sent in these recipes in answer to Albert Condon's request.

Old-Fashioned Molasses Cookies

- 3 cups melted shortening
- 1 quart buttermilk
- 5 pounds Pillsbury flour
- 1 quart Brer Rabbit molasses (green label)
- 4 tablespoons baking soda
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 teaspoons ginger
- 1 teaspoon allspice
- 2 cups granulated sugar

Melt shortening, add sugar and molasses. Stir over heat until sugar is dissolved over low heat. Take off, add spices, buttermilk, baking soda, and flour.

Place spoonfuls of batter on a cookie sheet. Brush with one beaten egg on top of each one. Bake at 375 degrees 10-12 minutes. Makes approximately 12 dozen.

Pillsbury flour is a must, Margaret writes. She makes these a lot but never tried to cut down the recipe as the cookies are so good, dark, moist, and delicious. She shares them with friends and family on holidays and they love them.

Soft Ginger Cookies

- 1 cup Brer Rabbit molasses green label
- 1 cup sugar
- 1 cup sour milk
- 2 beaten eggs
- 5 cups flour
- 1 teaspoon ginger
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 1 cup melted shortening

Melt shortening and cool. Dissolve 2 teaspoons baking soda in sour milk. Mix in order given, let stand 10 minutes, then drop by tablespoons onto greased cookie sheet. Bake at 375 degrees 10-15 minutes. Frost with thin powdered frosting. Makes approximately 65.

Hershey Gardens To Open April 1

HERSHEY (Dauphin Co.) — Spring is in the air and that means Hershey Gardens is preparing to open for its 67th season, Tuesday, April 1.

Conveniently located on Hotel Road in Hershey, Pa., and with half-priced admission through April 12, Hershey Gardens offers its visitors a chance to enjoy a spacious array of budding trees and shrubs, forsythia, daffodils, and other spring-time blooms all within a tranquil 23-acre setting.

And, this year, Hershey Gardens' renowned tulip display will include 100 varieties of over 30,000 tulips, blooming from mid-April through early May.

Barbara Whitcraft, director of Hershey Gardens, said that visitors often get ideas for their own gardens as they stroll the grounds.

"After this long, cold winter people are eager to get their own gardens started and are ready to enjoy the beauty of spring," she said. "Our themed gardens provide lots of inspiration for home gardening as well as a great way for everyone to celebrate this long-awaited spring."

Hershey Gardens' 2003 season runs from April 1 through Oct. 31. Hours are 9 a.m.-6 p.m. daily (April-Sept.), with evening hours until 8 p.m. on Fri., Sat., and Sun., Memorial Day-Labor Day. October hours are 9 a.m.-5 p.m. Admission is \$7 adults, \$6.50 seniors 62+, and \$4 youth 3-15. Members and children under three are admitted free. The Children's Garden at Hershey Gardens will open June 14.

For additional information, please call (717) 534-3492 or log on to www.hersheygardens.org.