



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 — R. Schrum, Dover, wants a recipe with instructions on how to can zucchini that tastes like pineapples.

QUESTION — Joyce Shoemaker wants a recipe using Club crackers or Saltines that tastes almost like peanut brittle. She thinks the crackers have slivered almonds on top.

QUESTION — Yvonne Scantling, Wrightsville, writes that as a girl in the 1950s, her family purchased goat's milk taffy at the F.W. Woolworth Stores in Columbia and Lancaster. The taffy came in vanilla, chocolate, and strawberry flavors. It was made in large sheets 15x15-inches and weighed about five pounds each, she estimates. A hammer was used to break the taffy whenever it was purchased. Yvonne would love to have the recipe to make the delicious taffy. Woolworths only sold it during the summer months.

QUESTION — A reader from Wellsville wants a recipe for macaroni salad that tastes like that manufactured by Winter Gardens Salads, New Oxford.

QUESTION — Make sure you send in your recipe to be eligible for prizes in the June Dairy Month Drawing. Check for details in this section.

QUESTION — Robert Loss, Middleburg, wants a recipe for soupies. He wants the exact ingredients, press time, and cure time. He requests an actual recipe and not advice to contact a sausage association.

QUESTION — Brenda Weidenhammer, Schuylkill Haven, is looking for a recipe to make fig bars that taste similar to Fig Newtons.

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

ANSWER — Dorthy Bauman, Philadelphia, needs recipes for a gluten-free diet. Her daughter has a health problem that prevents her from eating gluten. Thanks to Thane LaFollette for recommending the cookbook, "The Gluten-Free Gourmet Living Well Without Wheat," which is sold at major bookstores. Thane writes that this book not only has recipes but a list of stores that sell gluten-free products. Here is one of the recipes from the cookbook to help you adapt your regular recipes. For each cup of wheat flour listed in a regular recipe, substitute the following.

- 1/8 cup rice flour
- 5/8 cup potato starch flour
- 1 cup soy flour plus 1/4 cup potato starch flour
- 1 cup corn flour
- 1 cup fine cornmeal

ANSWER — Shirley Schwoerer, Wysox, requested a recipe for mock pecan pie, which uses oatmeal in place of nuts. Thanks to Charlotte VanBuskirk, Halifax, for sending the following recipe.

Oatmeal Pie (Mock Pecan Pie)

- 2 eggs
 - 1 stick butter, melted
 - 1 teaspoon vanilla
 - 2/3 cup sugar
 - 2/3 cup white Karo syrup
 - 2/3 cup uncooked oatmeal
- Stir together ingredients and pour into un-

baked pie shell. Bake at 350 degrees until brown and firm about 45 minutes.

Thanks to E. High, Ephrata, and Levina Fisher, Mifflin, for sending similar recipes.

Mock Pecan Pie

- 1/4 cup butter
 - 1/2 granulated sugar
 - 1 cup molasses
 - 1/4 teaspoon salt
 - 3 eggs, well beaten
 - 1/2 cup coconut
 - 1/2 cup oatmeal
 - 9-inch unbaked pie shell
- Cream butter to soften. Add sugar gradually and cream until fluffy. Add eggs, stir in coconut and oatmeal. Pour into unbaked pastry shell. Bake at 350 degrees.

ANSWER — A. Weaver requested cracker and pretzel recipes. Thanks to Charlotte VanBuskirk, Halifax, for sending a plain cracker recipe, and to another reader for sending a recipe to make graham crackers and to make pretzels. Also, thanks to Yvonne Scantling, Wrightsville, for sending similar recipes and one for French crackers, which she writes are more expensive to make.

Homemade Crackers

- 1 cup flour
 - 1 teaspoon baking powder
 - 2 tablespoons shortening
 - 1 teaspoon salt
 - 1/2 cup water
- Mix together like pie dough, turn onto slightly floured surface. Roll with rolling pin until very thin. Cut into square and prick several times with a fork. Bake on bottom rack in a 400-degree oven for 10 minutes. Remove and place on top rack. Increase temperature to 450 degrees to brown crackers. Immediately salt to taste when removed from oven.

Graham Crackers

- 6 cups whole wheat flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 cup shortening
 - 3/4 cup brown sugar
 - 1/2 cup milk
 - 2 teaspoons vanilla or cinnamon
- In a bowl, combine all dry ingredients. Work in shortening. Add vanilla to milk and stir into mixture to make a dough. Roll out thin; prick with a fork. Cut cracker size. Bake in 350 degree oven for 10-12 minutes.

Hard Pretzels

- 1 cake yeast or 1 tablespoon dry yeast dissolved in 1 1/4 cups water
- Add:
- 1 teaspoon salt
 - 1 tablespoon sugar
 - 1/4 cup butter, melted

Blend in:

- 4 cups flour
- Knead dough until smooth. Cut into small pieces. Roll into ropes and twist into desired shape. Place on lightly greased cookie sheets. Brush pretzels with one beaten egg. Sprinkle with coarse salt. Bake immediately in 425-degree oven for 12-15 minutes or until browned. Pretzels keep well for several days.

French Crackers

- 4 cups flour
 - 4 cups granulated sugar
 - 1/2 cup butter, softened
 - 5 egg yolks
 - 2 tablespoons thick buttermilk or sour milk
 - 1 teaspoon baking soda dissolved in milk
- Sugar and cinnamon to sprinkle on top
Cream sugar and butter. Add egg yolks, milk, and baking soda. Mix well. Add flour. Roll thin and cut with cookie cutters or into squares. Beat 2 extra egg yolks. Brush a little of the yolk on top of each cracker. Mix sugar and cinnamon and sprinkle on top. Bake at 350 degrees until lightly browned (about 8-10 minutes).

ANSWER — M.J. Wade wanted recipes to make fruit roll-ups from natural ingredients. Thanks to Ruth Shirk, Lebanon, for sending the following recipes that her family likes to eat. She recommends experimenting with other fruits your family likes.

Homemade Fruit Roll-Ups

Strawberry — Puree in blender fresh strawberries. Add 1 cup sugar to each 8 cups puree. Pour 2 cups puree on each round tray in food dryer. Dry on high for 12 hours, either all day or all night.

Tear into serving-size pieces. Place on sheet of plastic wrap and roll up. Freeze for later use. Good for lunch boxes.

Pear — Cook peeled pears until soft. Puree in blender. Add 1 cup sugar to 8 cups pureed pear. Following drying instructions for strawberry roll-ups.

Grape — Cook concord grapes, put through food mill to remove seeds and shells. Add half-

and-half with applesauce. Add 1 cup sugar to 8 cups blended puree. Follow drying instructions for strawberry roll-ups.

Here are some recipes for fruit leather from another reader.

Fruit Leather

Use overripe fruit and puree in either food-mill or blender. To each five pints of puree, add 1 cup sugar and 1/2 teaspoon ascorbic acid to prevent fruit from darkening. Place ingredients in double broiler and cook at 180 degrees for 10 minutes. Pour into a shallow pan sprayed with nonstick coating. Spread to 1/4-inch thickness. Set in sun for at least 24 hours. (you can finish drying in a drying cabinet for a brighter color. The mixture should be dry enough to pull off in a whole sheet. Cut into pieces and wrap in plastic, roll, and wrap again. Keep in refrigerator or freezer. If frozen, keeps one year.

Strawberry Leather

- About 3 cups fresh strawberries
 - 1 tablespoon light corn syrup
- Place strawberries in container of an electric blender; process until smooth. Measure 2 cups strawberry puree; stir in lemon juice and corn syrup.

Line a 15x10x1-inch jelly roll pan with heavy-duty plastic wrap, and tape plastic wrap to pan at corners. Pour pureed strawberry mixture into prepared pan and spread, leaving a one-inch margin on all sides. (Adjust the size and shape of the pan, if necessary, to fit your dehydrator. Keep the layer of strawberry mixture at the same thickness.

Dry in convection oven or dehydrator at 150 degrees for 7 1/2-8 hours or until surface is dry and no longer sticky.

Remove leather from pan while still warm; beginning with short end, roll up jellyroll fashion. Cut into logs and wrap in plastic wrap. Yield: 5 (2-inch) logs.

Thanks to Mrs. James Zimmerman, Ephrata, for sending the following recipes:

Fruit Leather

- 1 gallon apricots, peaches, or nectarines
 - 1/2 cup unsweetened pineapple juice
 - Honey to taste
 - 3 teaspoons almond extract (optional)
- Place pitted fruit and juice in heavy pot, cover, and cook on low until soft. Drain juice well (makes a good drink). Put through blender. Sweeten to taste. Add extract. Should be as thick as apple butter. Spread on paper-lined cookie sheets 1/4-inch thickness. Heat at 120 degrees leaving oven door slightly open for moisture to escape. When dry enough to be lifted, put on racks to dry on both sides. Dust lightly with corn starch until all stickiness has disappeared.

Apple Fruit Leather:

- 1 gallon apples
 - 1 1/2 cups cider
 - Honey to taste
 - Cinnamon, cloves, or nutmeg to taste
- Follow directions for fruit leather.
Mrs. Zimmerman writes that she pours 1 quart applesauce on lined cookie sheet and dries according to above directions. If it is difficult to remove the waxed paper, hold wax paper side over steaming teakettle until warm. Pulls off easily, but be careful not to steam your hands. Her children love this.

ANSWER — Bob Snyder, Akron, Ohio, wanted a recipe for rivel soup. Thanks to Vera Burkholder, Leola; Yvonne Scantling, Wrightsville, and others for sending recipes.

Rivel Soup

- 1 1/3 cups flour
 - 1 egg
 - 3 tablespoons butter
 - 1 1/2 teaspoon salt
 - Parsley, corn, fried bacon, onion soup, optional
- Heat 1 1/4 quarts milk to boil. Note: milk must boil. Drop the batter in with a fork. Turn off heat and cover soup until ready to serve.

Rivel Soup

- 2 cups flour
 - Salt and pepper to taste
 - 1/4 cup celery
 - 1/4 cup finely chopped onion
 - 2 eggs
 - 1 1/4 pounds beef cut into cubes or more if one likes a lot of meat
 - 5 quarts water
 - 3 tablespoons parsley
- Boil the beef until well done. In meantime, mix flour, salt, and eggs by rubbing them together. Add a little water if more liquid is desired. Rub until desired size. Some like larger rivels and some like smaller ones. When beef is done, add celery and onions. Add the rivels, a little at a time, stirring after each addition. Slowly cook 35-45 minutes or until rivels are thoroughly cooked. Add parsley just before serving.
2 cups cooked rice may be added if desired.