



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 — Donna Rhine, Quarryville, wants to know if anyone has a "Lep Cookie" recipe.

QUESTION — Richard Kleckner, Quakertown, wants a recipe for Drop Welsh Cookies.

QUESTION — R.H. from Seneca Falls, N.Y., wants a recipe for a good Philly Cheesesteak. Also, for the recipe, do cooks use cubed or ground beef?

QUESTION — Lizzie Stoltzfus, Gap, noted that years ago they used to make a drink called soda water in the summertime. She can't find tartaric acid, however. Does anyone know where it can be obtained?

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

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 — 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 — 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 — A. Weaver requested cracker and pretzel recipes. Thanks to Lizzie Stoltzfus, Gap, for these recipes:

Soda Crackers

- 7½ cups flour
- 1 teaspoon baking soda
- 1 cup butter
- 3 teaspoons baking powder
- 1 teaspoon salt

Mix together and add water or buttermilk or regular milk to make a soft dough. Roll thin and cut in squares. Bake at 400 degrees until golden brown.

Graham Crackers

- 1 cup shortening
- 2 cups brown sugar
- 1 cup granulated sugar
- 2 cups regular flour
- 4 cups wheat flour or graham flour
- 1 teaspoon soda
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup sweet or sour milk
- 1 teaspoon vanilla.

Cream shortening and sugars. Add vanilla. Sift flour and add dry ingredients alternately with milk. Chill dough overnight. Turn out on floured board and roll thin. Cut in squares and bake at 375 degrees for 8 or 10 minutes.

ANSWER — Bob Snyder, Akron, Ohio, wanted a recipe for rivel soup. Thanks to Lizzie Stoltzfus, Gap, for the first, and to Lee Laverty, Mount Joy, for the second recipe:

Rivel Soup

- 2½ quarts milk
 - 1 teaspoon salt
- Heat to scalding and add rivels. Make as follows:

- 1 egg, beaten with fork
- 1 cup flour
- 1 teaspoon salt.

Add to heated milk, stirring constantly. Bring to a boil, turn to low, and stir another minute or two. Turn off heat and let steam for 5 minutes. Add chicken broth powder, if desired, for added flavor.

Rivel Soup

- 2 cups all-purpose flour
 - ½ teaspoon salt
 - 1 egg, beaten
 - 4 cups chicken broth
 - 1 cup whole corn kernels, crushed
- Combine flour, salt, and beaten egg and mix together with the fingers until mixture is crumbly. Pour this mixture into the gently boiling broth. Add the corn and cook for about 10 minutes. The rivels look like boiled rice when cooked.

ANSWER — Dorothy Bauman, Philadelphia, needed recipes for a gluten-free diet. Claudia Myers, Mattawana, noted that if Bauman has Internet access, she can find the recipes at www.glutenfree.com and might also check out www.celiacdisease.com, where there are several sites listed for gluten-free cooking and sources to buy gluten-free foods. If she doesn't have Internet access, Myers may be able to find recipes for her from Claudia's friend with two children on a gluten-free diet.

ANSWER — Joyce Shoemaker wanted a recipe using Club crackers or Saltines that tastes almost like peanut brittle. She thinks the crackers have slivered almonds on top. Thanks to readers for these recipes:

Waverly Crackers

- 1 pound box of Waverly Crackers
 - 1 cup butter, softened
 - 1 cup brown sugar
 - ¾ cup nuts
- Cream butter and brown and spread mixture on crackers. Place on cookie sheet covered with foil. Sprinkle with nuts. Bake at 325 degrees for 10 minutes. This recipe makes a lot. Cut the recipe in half and use almond slivers.

This is a recipe from Lee Laverty, Mount Joy:

Graham Cracker Treats

- 1 package graham crackers
 - 2 cups dark brown sugar
 - 1 cup butter
 - 2 cups assorted nuts
- Break the graham crackers into thirds (following the lines) and lay in a single layer on foil-lined sheet. In a pan, add the brown sugar and butter. Boil for 6 minutes. Drizzle over the graham crackers and sprinkle with nuts (walnuts, pecans, peanuts, etc.), about 2 cups chopped. Bake at 375 degrees for 8-10 minutes. Remove from oven. Cool and then break into pieces.

ANSWER — A reader from Wellsville wanted a recipe for macaroni salad that tastes like that manufactured by Winter Gardens Salads, New Oxford. Thanks to Mary Lee Byers, Millerstown, for this recipe:

Salad Dressing

- 1 egg
- ½ cup sugar
- 1½ tablespoon flour
- 4 tablespoons vinegar
- 1 teaspoon mustard
- ¾ cup milk

Beat egg in a small saucepan. Add sugar, flour, vinegar, and mustard. Mix well and add milk and stir. Cook over low heat until thick. Cool, then add 1 cup of mayonnaise.

ANSWER — Shirley Schwoerer, Wysox, requested a recipe for mock pecan pie, which uses oatmeal in place of nuts. Thanks to Lee Laverty, Mount Joy, for this recipe that tastes just like pecan pie when using pecans instead of oatmeal.

Oatmeal Pie

- ⅔ cup oatmeal, uncooked
 - ⅔ cup light corn syrup
 - 2 eggs, beaten
 - ⅔ cup sugar
 - 1 teaspoon vanilla
 - ½ cup melted butter, cooled
 - 1 8- or 9-inch unbaked pie shell
- Preheat oven to 350 degrees. Mix all ingredients in order given. Pour into the pie shell. Bake 1 hour or until knife comes out clean.

ANSWER — Robert Loss, Middleburg, wanted a recipe for soupies. He wanted the exact ingredients, press time, and cure time. He requested an actual recipe and not advice to contact a sausage association. Thanks to Lee Laverty, Mount Joy, for this recipe:

Soupies (Cured And Dried Sopressata Or Sopra Sada)

- 10 pounds of lean, coarse ground pork (if grinding the meat yourself, use grinder plate with ½-inch holes)
- 4 ounces of powdered dextrose or corn syrup solids (this adds sweetness and is optional). Can substitute 2 ounces table sugar.
- 8-9 tablespoons regular salt
- 4 ounces black pepper (course or fine ground, some can be whole)
- 2 level teaspoons of Con Yeager tinted curing salt Number 813
- ¾ to 1 tablespoon hot cayenne red pepper (optional)

Processing:

Meats should be coarse ground. Mix all ingredients well. Refrigerate for 2 days to let the flavors "marry." Re grind meats through a ¼-inch hole plate and stuff into a natural casing that is about 2 inches in diameter. (Sausage will dry and shrink to about 1¼ inches). Natural beef middles or hog middles are suitable and commonly used for this.

Cold smoke stuffed sausage for several hours or until desired color is obtained. Some processors do not smoke the meat. However, the antibacterial properties of natural smoking help to preserve the drying phase. The sausage is then hung up to dry for 6-8 weeks and loses about 40 percent of its original weight.

At the end of the drying phase, the sopressata is then cut to length and commonly stored in jars of olive oil. When eaten, it is commonly sliced thin and placed on crackers.

This sausage is usually made at home during the colder months, when it can be hung to dry in a cool place such as a garage or attic. Keep in mind that this meat product is not cooked, so care must be used to begin with the freshest and cleanest ingredients. Do not use venison.

ANSWER — M.J. Wade wanted recipes to make fruit roll-ups from natural ingredients. Thanks to M. Martin for this recipe:

Jell-O-Roll

- 1 cup water
 - ¾ cup Jell-O, any flavor
 - 24 large or 3 cups mini marshmallows
- Mix water and Jell-O. Microwave for 3 minutes on high. Add marshmallows. Microwave 50 seconds more until marshmallows are partly melted, then stir until all marshmallows are melted. Do not overmelt. Pour into greased 9 by 13-inch pan. Refrigerate until firm, or about 45 minutes. Loosen edges and roll like a jelly roll. Cut into thin slices.

Dairy Family Offers 'Taste Of Home'

PHILADELPHIA (Philadelphia Co.) — Paul and Nadene Cashell of NaPaul Farms in Chambersburg offer up an easy, cheesy corn chowder recipe in the current issue of Sargento Cheese's "Taste of Home's Recipe Collection."

The recipe is part of a special feature section sponsored jointly by the national dairy checkoff program and Sargento to help educate the public about the versatility of cheese and to salute America's dairy farmers. "Taste of Home" reaches more than 4 million consumers quarterly through subscription and retail checkout and newsstand sales. The current issue is available now through June 2.

The Cashells were among several producers from across the country invited to submit one of their favorite quick and easy recipes using cheese. All are members of the checkoff's Dairy Farmer Spokesperson Network, which helps educate the public about responsible on-farm production practices such as food quality, animal care, and environmental stewardship.

Dairy farmers who participate in the Dairy Farmer Spokesperson Network receive extensive media training and conduct media interviews in major consumer markets. The Cashells are members of both the national spokesperson network and a regional network sponsored by Mid-Atlantic Dairy Association.

As national spokespersons and former Young Cooperators for Land O'Lakes, the Cashells understand the need for dairy promotion. "We've been involved with programs such as the Young Cooperators for three years," Mrs. Cashell said. "We've learned a lot about the national promotional efforts, including advertising, through our involvement with the National Milk Producers Federation."

At NaPaul Farms, the Cashells milk 350 Holsteins and farm approximately 700 acres. They have four full-time and two part-time employees. Mrs. Cashell works away from the farm as a computer programmer for Computer Sciences Corporation, a government contractor for the Department of Defense.

The Cashells are being recognized for their dedication to the dairy industry. Their cheese and corn chowder is the April featured recipe on the www.ilovecheese.com Website.