



Question Corner

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 — Sandy Evans, Berks County, requests a recipe for Red Velvet Cake Roll.

QUESTION — Nona Deputy, York Springs, is interested in finding a recipe for preserving citron. She would also like to know where she could get some seeds.

QUESTION — Several years ago, Helen Spencer, Hopewell, N.J., had gotten a recipe for Shoo Fly Pie that is served at the Shartlesville Inn. She lent the recipe out and has not gotten it back. "It was the best tasting Shoo Fly Pie and I'd love to be able to make it again," she writes.

QUESTION — Mary Hoffman, Elizabethtown, is looking for a recipe for "Schmeircase." She is not sure of the spelling but writes that it is a cottage cheese type product, only smoother.

QUESTION — Mary Tempton would like to get a recipe that is made with a boxed cheese cake mixed with cream cheese and added ingredients to make two quick cheesecakes. She would also like recipes for other quick uncooked cheese cakes, regular or low sugar.

QUESTION — Eric, Shade Gap, writes, "as a child growing up, I remember my grandmother serving for breakfast what I would call rivels that were sweet in a hot milk-like broth that was poured over bread or bread crumbs and then sprinkled with sugar. Does anyone know what this was and how it was made?"

QUESTION — A reader would like a recipe for ham and bean soup.

QUESTION — Blueberry recipes are wanted for July.

QUESTION — A Delaware reader would like a recipe for cream of asparagus soup that appeared in Lancaster Farming last year.

QUESTION — Bob Snyder, Akron, Ohio, writes that a few months back Lancaster Farming printed a recipe for soft oatmeal raisin cookies. He lost the recipe and would like to request it again.

QUESTION — Alice Weaver wants a recipe to make cream cheese.

QUESTION — A reader wants recipes to make homemade cream cheese, cheese, yogurt, sour cream, cultured buttermilk and other dairy products.

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

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

ANSWER — James Breon requested a recipe for stewed tomatoes which uses tapioca as a thickening agent. Thanks to Linda Zimmerman, Litz, for sending in a recipe.

Stewed Tomatoes

1 quart tomatoes, peeled and cut into chunks
 1/2 cup brown sugar
 1-2 ribs celery, diced
 1/4 cup sweet peppers, diced
 1 small onion, diced
 1/4 cup tapioca
 Saute celery, peppers, and onions in 1/4 cup butter. Add tomatoes, brown sugar, and tapioca. Cook over low to medium heat until tender and thickened.

ANSWER — R.H. from Seneca Falls, N.Y., wanted a recipe for a good Philly Cheesesteak. Carroll Boyer, Stewartstown, writes that she does not use loose or cubed meat.

Rather use good lean steak, sliced thin, she writes. Fry the meat on a griddle, use a fresh bun, and any cheese of your choice. Place cooked steak on a bun, put on cheese, and steam or microwave until cheese melts.

Use fried onions or sauteed onions and a red sauce of your choice. Red sauce can be anything from plain catsup to a hot sauce.

"No two cheesesteaks are done exactly the same," she writes.

ANSWER — In honor of June Dairy Month, here are a few recipes from the 2003 Tioga County Court.

Chocolate Ribbon Cheesecake

1 prepared graham cracker crust
 1/4 cup butter, melted
 1/2 cup cocoa
 8 ounces cream cheese, softened
 14-ounce can sweetened condensed milk
 3 eggs
 1 teaspoon vanilla
 Preheat oven to 300 degrees. In a small bowl, combine butter and cocoa until smooth and set aside.

In a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Beat in eggs and vanilla. Remove 1 1/2 cups batter and set aside.

Add coca mixture to remaining batter, beat well. Pour half of the chocolate batter in the crust and top with half of the vanilla batter. Repeat.

With a knife or spatula swirl for a marbled effect. Bake one hour or until center is set. Remove from oven to cooling rack. Cool 30 minutes. Refrigerate. Makes 10-12 servings.

Renee Norman

2003 Tioga County Dairy Princess

Pour Pizza

1 pound ground beef
 1 small onion, chopped
 1 clove garlic, chopped
 1 cup flour
 1 teaspoon salt
 1/8 teaspoon pepper
 1/8 teaspoon oregano
 2 eggs
 2/3 cup milk
 15-ounce can pizza sauce
 1 1/2 cup mozzarella cheese, shredded
 Cornmeal
 Additional topping as desired
 Brown ground beef, onion, and garlic. While meat is browning, mix flour, salt, pepper, oregano, eggs, and milk until soft batter forms.

Grease and lightly sprinkle a 9X13-inch baking pan with cornmeal. Pour batter into the pan.

Spread the meat mixture over the batter. Bake at 400 degrees for 15 minutes. Remove from oven. Spread with pizza sauce, mozzarella, and additional toppings, if desired. Bake for 15 minutes. Makes 8-10 servings.

Kaitlynn Johnson

Tioga County Alternate Dairy Princess

Smoothies and Frozen Pops

14-ounce can sweetened condensed milk
 8-ounce container vanilla yogurt
 2 ripe bananas (approximately one cup)
 1/2 cup orange juice

Smoothies

Process all ingredients in a blender until smooth. Topping to scrape down the sides. Serve immediately. Makes four servings.

Fruit Smoothie Variation

Substitute one cup of your favorite fruit for the bananas. Replace orange juice with half a cup of any fruit juice.

Frozen Pops

Prepare mixture as above, spoon into eight five-ounce paper cups. Freeze 30 minutes; insert wooden popsicle sticks into the center of each cup. Freeze until firm. Makes eight pops.

Crystal Miles

Tioga County Alternate Dairy Princess



The Cumberland County 4-H Youth Council recently donated 38 hanging flower baskets to the patients and staff of the Claremont Nursing and Rehabilitation Center. The youth solicited donations, planted, delivered and hung the 32 sun and six shade baskets. Donations were made by Noggle's Sweet Meadow Greenhouse in Upper Allen Township, Dick Chamberlin of Ledgehill Greenhouses in Carlisle and Agway Carlisle Country Living. Pictured from left, are Ronda Lash, 4-H parent representing 4-H Youth Council; Paul Garrett, 4-H extension agent; Chris Hall, Claremont Nursing and Rehab. staff; Tiffany, Crystal and Tara Lehman, also representing the 4-H Youth Council.

Hans Herr FFA Awards Banquet

Nine Lancaster Mennonite High School students, members of the school's Hans Herr Chapter of the FFA, received top honors at the 10th annual FFA awards banquet at the school.

Recognized for outstanding leadership, participation in FFA activities, and scholarship, they are:

Service Award and Scholarship Award
 Tammi Kumpf, daughter of David and Joanne Kumpf, West Grove.

Service Award and Scholarship Award
 Douglas Herr, son of Ben and Virginia Herr, Brownstown.

Service Award
 Kimberly Dilworth, daughter of Rick and Jackie Dilworth, Oxford.

Outstanding Keystone Leader Award
 Alex Ranck, son of James and Joan Ranck, Christiana.

Outstanding Keystone Leader Award and Scholarship Award
 Dara Melrath, daughter of Dennis and Dana Melrath, Oxford.

Star Keystone Entrepreneur Non-Farm Award
 Jay Lehman, son of Stephen and Mary Lehman, Holtwood.

Star Keystone Entrepreneur Farm Award and Scholarship Award
 Matthew Weaver, son of Jeffrey and Louann Weaver, Mount Joy.

Star Keystone Non-Farm Placement Award
 Kevin Shaiebly, son of Nelson Shaiebly, Conestoga; and Sandra Shaiebly, Lancaster.

Star Keystone Farm Placement Award
 Derek Umble, son of Vernon and Lois Umble, Christiana.

Star Red-Rose Placement
 Todd Deninger, son of Kenneth and Beverly Deninger, Lancaster, and Kurtis Mast, son of Harold and Cynthia Mast, Parkesburg.

Star Red-Rose Entrepreneur

Justin Hershberger, son of Daniel and Gayle Hershberger, Quarryville, and Michael Binkley, son of Vickie Binkley, Bausman.

Outstanding Red-Rose Leader Awards
 Philip Weiler, son of John and Karen Weiler, Ephrata; and Jennifer Wennch, daughter of Martin and Esther Wennch, Leola.

Star Chapter Placement
 Jennifer Garber, daughter of David and Shirley Garber, Lancaster; and Shawn Horvath, son of Samuel and Ruth Beamesderfer, Denver.

Star Chapter Entrepreneur
 Jason Landis, son of Richard and Becky Landis, Manheim; and Clark Wenger, son of Jerry and Denise Wenger, Bird-in-Hand.

Outstanding Chapter Leaders
 Douglas Clark, son of Ronald and LaVonne Clark, Quarryville; and Lindsay Dilworth, daughter of Rick and Jackie Dilworth, Oxford.

Star Greenhand Placement
 Linford Hershey, son of Les and Lois Hershey, Kirkwood; and Michael Shaiebly, son of Nelson Shaiebly, Conestoga, and Sandra Shaiebly, Lancaster.

Star Greenhand Entrepreneur
 Scott Umble, son of Kenneth and Marilyn Umble, Atglen; and Monica Keeney, daughter of John and Gail Keeney, Lincoln University.

Outstanding Freshman Leader Award
 Kevin Hamish, son of John and Marcia Hamish, Quarryville; and Rachael Ranck, daughter of James and Joan Ranck, Christiana.

During the evening State FFA Chaplain Anthony Seymour gave a brief motivational speech and assisted in presenting watches to Keystone recipients. In addition, a creative power-point presentation prepared by FFA students gave an overview of the chapter activities so far this year. The program was brought to a close by the newly installed officers.

Adams County 4-H Day Camp for Families

A day of family fun is being planned for the Adams County 4-H day camp, Monday, June 30, from 9:00 to 3:00 p.m. at the county's Agricultural and Natural Resources Center, Gettysburg.

The camp is open to a limited number of youth ages 5-12. Youth ages 5-7 must be accompanied by an adult for the day. Youth ages 8-12 can bring an adult as well but it is optional.

Parents, grandparents, aunts, and/or uncles are encouraged to register with each youth. The day will be filled with gardening projects, safety sessions, "make and take" projects, and many other activities.

The fee for day camp is \$7.00 per adult/youth team and \$3.50 for individuals. Those attending should take boxed lunches in throw away containers. Snacks and drinks will be provided for afternoon break.

For a registration form or more information, contact Christy Hemler at (717) 334-6271, extension 309. The deadline for registration is Monday, June 23.

What does it take to become a successful auctioneer?
 Fast talking? Find out.
 Read the Auctioneer Guide, a booklet included in this week's issue of Lancaster Farming.