



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. Zerance, Harrisburg, writes that several months ago there was a dry mix recipe for cappuccino coffee in this column. Zerance has lost it and would appreciate it if someone would send it in.

QUESTION — Joan Williams, Bath, would like a recipe for baked oatmeal. A friend of hers had "the best oatmeal she ever had" somewhere in the Lancaster area and Joan would like to surprise her with a good recipe.

QUESTION — E. Weaver, East Earl, would like a recipe for 100 percent whole spelt bread, without wheat flour or wheat gluten. "I tried changing my 100 percent whole wheat recipe and just using spelt flour instead of wheat but it doesn't work," writes Weaver.

QUESTION — Ruth Ann Zeiset, Manheim, would like a good used filler to put cream filling in doughnuts.

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 — 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 — Blueberry recipes are wanted for July.

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

ANSWER — Bob Snyder, Akron, Ohio, wrote that a few months back Lancaster Farming printed a recipe for soft oatmeal raisin cookies. He lost the recipe and requested it again. Thanks to Hermie Potts, Pomeroy, N.J.; Norma McClure, York; Debra Allgyer, Womelsdorf; and Kristen High, Manheim, for sending in the following recipe:

Chewy Oatmeal Raisin Cookies
 3 eggs, beaten
 1 cup raisins
 1 teaspoon vanilla
 1 cup butter
 1 cup brown sugar
 1 cup sugar
 1 teaspoon salt
 1 teaspoon cinnamon
 2 teaspoon baking soda
 2½ cups flour
 2 cups oatmeal
 In a small bowl, combine eggs, raisins, and vanilla. Soak one hour in the refrigerator.

In a large bowl combine butter and sugars. Add salt, cinnamon, soda, and flour.

Mix well. Add raisin mixture and oatmeal. Drop on cookie sheets and bake at 350 degrees for 12 minutes.

Ruby Burkholder, Chambersburg, sent in a variation:

Soft Oatmeal Raisin Cookies
 ½ cup brown sugar
 ½ cup butter
 2 eggs
 3 cups flour
 1 teaspoon baking soda
 1 teaspoon cinnamon
 ½ teaspoon salt
 2 cups oatmeal
 Nuts (optional)
 ½ cups raisins cooked in 1 cup water
 Cream butter and sugar and add eggs. Combine flour, baking soda, salt, cinnamon, and add alternately with one cup raisin juice and the sugar mixture.

Stir in the oatmeal and raisins. Drop on greased cookie sheet. Bake at 375 degrees for 10-12 minutes — do not overbake. Makes four dozen. May be made into bars also.

ANSWER — For the reader would like a recipe for ham and bean soup, D. Yocom, Elverson, sent the following recipe, which was clipped from a 1997 edition of Lancaster Farming. The recipe freezes well and can be made in the crockpot.

Ham and Bean Soup
 1½ pounds ham hock
 1 onion, chopped
 3 cloves garlic, minced, or two teaspoons dried garlic
 1½ cups peeled, diced potatoes
 1 cup chopped carrots (about 2 medium carrots)
 Salt
 Pepper
 Soak beans overnight, drain. Add 10 cups water,

ham hock, onion, and garlic. Cover and simmer 1½ hours. Add vegetables and simmer for another hour. Remove ham hock, cool, and cut any remaining meat from bone. Return the meat to the soup and season to taste.

ANSWER — A Delaware reader asked for a recipe for cream of asparagus soup that appeared in Lancaster Farming last year. Thanks to Kim McCauley, Drumore, for sending it in. "This is a different recipe, but it is excellent," writes McCauley. "I use wild garlic, along with my own dried dill weed and home-grown asparagus. It just doesn't get any better than that!"

Cream Of Asparagus Soup
 1 garlic clove
 1 tablespoon butter
 1 medium onion, chopped
 2½ cups chicken broth
 3 cups cut fresh asparagus
 ½ teaspoon crushed red pepper flakes
 3 ounces cream cheese, cubed
 2 tablespoons sour cream
 1 tablespoon snipped fresh dill, or 1 teaspoon dill weed
 Salt to taste
 In a large saucepan, saute onion and garlic in butter until tender. Add broth, asparagus, and red pepper flakes. Bring to a boil. Reduce heat; cover and simmer 10-15 minutes until asparagus is tender. Place ½ of the mixture in a blender; add cream cheese, sour cream, and dill. Cover and process until smooth; return to pan. Cook over medium heat until heated through. Makes 4 servings.



This column is for readers who have questions but don't know who to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

Or, you may e-mail questions and answers to LGOOD.EPH@LNPNEWS.COM

Please clarify what question you are answering when responding.

Do not send a self-addressed, stamped envelope for a reply. If we receive the answer, we will publish it as soon as possible. Please include your phone number because we sometimes need to contact the person to clarify details.

We will not publish your phone number unless you request it. However, if your question requires someone to mail items to you, you must include your address or phone number for publishing.

QUESTION — Ed Owensby, 17495 Meadow Drive, Bridgeville, DE 19933, wants to know where to purchase a drive belt for a Shopcraft/Tradesman 14-inch bandsaw, model number T7060, part number BMTJL 14030. It is ¼ inch thick by 8½ inches.

QUESTION — Donald Casner, 155 Casner Lane, Lewistown, PA 17044, would like to know where to find a type of sweet corn cutter that is turned like a crank. He saw it publicized on R7D-TV.

QUESTION — Arlene Demimler is looking for small, stuffed goats or a pattern for making them. Write to her at 29 Edison Rd., Palmyra, PA 17078, or call (717) 838-9094.

QUESTION — A reader with a growing family is in-

terested in buying good, used .2-quart jars, regular or widemouth. Please call (717) 445-4149.

QUESTION — LaKee Christman, Greencastle, wants to know if there are any places that buy and slaughter tame rabbits in the Franklin County area.

QUESTION — Al Lenkiewicz, Hamburg, is looking for information on a device that attaches to the vehicle exhaust and to a garden hose used to kill ground hogs in their burrows.

QUESTION — Marie Hixson, Crystal Spring, wants to know how to grow wild rice. They live on a farm with some wet areas that she believes would be suitable for growing rice. Anyone know where she can find information?

QUESTION — A reader would like to know what to use to counteract blight on red beets. The leaves look like little trails. When the skin of the leaf is lifted, little maggots are in between. The leaves get brown and die.

QUESTION — Warren Glidewell, Bloomsburg, wants to know where to find Flemish giant rabbits in a fawn color.

QUESTION — A reader would like to buy a copy of the book, "A Corporate Tragedy" by Barbara Marsh. Call (610) 286-7093.

QUESTION — To the reader who wants to buy a used, size 6 cast iron skillet in good condition. You must include an address or phone number so the person who has it can contact you.

QUESTION — Eugene Maute, 327 Asbury Ave., Elkins Park, PA 19027 wants to know who sells thick, clear, flexible plastic sheeting like that used to make seat covers. Maute wants to buy several yards.

QUESTION — Ronald Bennett, 1870 Strong Rd., Victor, NY 14564, collects 1800's farm tools and wants to know where to find barn hay cars and trollies that run on wood or metal rails.

QUESTION — Daniel Yonosh, Statington, writes that he would like to consult with a person who has the knowledge and experience to make proper settings on a John Deere Model 246, 3 pt, 2-row corn planter to plant corn. His problem is knowing how to maintain a consistent planting depth over rolling land. Call (610) 799-2536, leave a message, and Yonosh will return the call.

QUESTION — C. Gutshall, Carlisle, is looking for proper cleaning instructions for printed cotton seed sacks made in the 1940s. She also would like a Web site address that offers information on older

cotton and burlap feed sacks.

QUESTION — Eric Sor-tore, 1062 Province Line Rd., Allentown, NJ 08501, has an old hand saw filer, model 1200, made by Belsaw. He is missing the saw clamps and clamp bars, and Foley-Belsaw no longer stocks parts for it. If one of our readers has these parts, please write to let him know where to get them, or allow him to get measurements so that he can fabricate them himself.

QUESTION — Alta Weaver, Fredericksburg, bought a used food dehydrator that did not have an owner's manual with it. She wonders if anyone knows where she can get one. Also she wonders if a dehydrator has a fan, since this model does not and it seems to have a place for one. It is a Bee Beyer's Original Food Dehydrator, model number BB 5001. To mail a manual or parts, please write to Alta at 125 Blue Mountain Road, Fredericksburg, PA 17026 or call (717) 865-7440.

QUESTION — If anyone has an Amish Lieder written by Joseph W. Yoder, copyright 1942 to sell, please contact Elam M. Ebersol, 558 Gibbons Road, Bird-in-Hand, PA 17505. Additionally, if anyone has a "Fortune Years" by Aaron Glick to sell at a reasonable price, please contact Ebersol.