



## Cook's 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 [LGOOD.EPH@LNPNEWS.COM](mailto:LGOOD.EPH@LNPNEWS.COM)

**ANSWER** — Jenna Burns, Telford, is hoping to find a recipe for "Poor Man's Fruit Cake," which was a relative's recipe that was lost. The only thing that she knows about it is that it has boiled white raisins and was baked in a tube pan.

**QUESTION** — R. Emerson, Gordonville, wants to know where to buy a black diamond watermelon.

**QUESTION** — Mrs. Simon Yoder, Garrett, requests a recipe for pickled green tomatoes with dill.

**QUESTION** — Joane Merkel writes that her husband wants a recipe to make elderberry wine.

**QUESTION** — Norma Breininger, New Tripoli, wants a recipe to make wet walnuts similar to those used in making ice cream sundaes.

**QUESTION** — Pat Elligson-Millers, Md., is looking for a recipe for cooked cabbage slaw in which the cabbage is chopped, cooked, drained, and tossed in a creamy yellow cooked sweet and sour dressing.

**QUESTION** — A Lancaster County reader wants recipes for cream of mushroom soup that tastes like Campbell's condensed mushroom soup.

**QUESTION** — Rita Oshman, Bloomsburg, would like the recipe for canned tomato juice cocktail that was published last year. She lost the recipe.

**QUESTION** — Luci Essig, Bernville, wants recipes to make trifles.

**QUESTION** — Peggy Chirico, Canadensis, wants a recipe to make pumpkin butter that tastes like the kind made by Baumans.

**QUESTION** — Ruth Klingler, Selinsgrove, requests recipes for vegetable breads.

**QUESTION** — A steady reader wants a recipe for "snails," such as the ones sold at The Pie Shoppe, Laughlintown. "Snails" are cookies made with pie dough and rolled in cinnamon and sugar.

**QUESTION** — A Fleetwood reader is looking for a recipe to duplicate a cake purchased at the outdoor Farmer's Market, Coudersport. It is a yellow cake with an orange marmalade glaze made in a 4x7-inch pan. The vendor called it a "sitting cake" because once you started eating it, you could not stop until it was gone. "How true," the reader reports.

**QUESTION** — Margaret Grieff, Sidman, wants

a recipe for fillings and dough to make "Hot Pockets."

**QUESTION** — Brenda Martin, Reinholds, wants a recipe to make soy sauce.

**QUESTION** — Joyce Shoemaker, Mount Joy, wants a recipe for corn fries that taste like those served at Oregon Dairy Restaurant. She writes that the corn fries look like French fries.

**ANSWER** — Marion Capp wants recipes using cooked red cabbage. Thanks to Frances Homa, Alpha, N.J., for sending in the following recipe.

### Hot Red Cabbage

2 tablespoons salad oil  
1 medium head red cabbage (4 cups shredded)  
2 medium apples, chopped  
2 cups hot water  
 $\frac{2}{3}$  cups vinegar  
3 tablespoons sugar  
 $\frac{1}{2}$  teaspoon salt  
Heat oil and add remaining ingredients. Cook until the apples are tender. Makes six servings.

**ANSWER** — Esther Steinhauer, Clayton, Del., was looking for a recipe for quince jam and advice on how to process it. She also would like other good recipes using quinces. Thanks again to Frances Homa, Alpha, N.J., for sending in the recipe.

### Quince Honey

2 quinces  
2 apples  
2 quarts water  
3 pounds sugar  
Grate quinces and apples and put them in water and sugar. Bring the mixture to a boil and continue boiling the liquid for a half hour. Pour into glass container.

**ANSWER** — Sylvia King, Lancaster, wanted recipes for cookies in a jar and also bars in a jar. Here are a few ideas from Rachel Glick, New Holland.

### Oatmeal Raisin Cookie

1 cup flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon nutmeg  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  cup sugar  
 $\frac{3}{4}$  cup raisins  
2 cups oatmeal  
Combine the first five ingredients in a bowl and set aside. In a quart jar, layer sugar, raisins, and oatmeal, packing well. Top with flour mixture.

To use:  
 $\frac{3}{4}$  cup butter  
1 egg  
1 teaspoon vanilla  
Cream butter, add mix, egg, and vanilla, and mix well. Bake at 350 degrees.

### White Chocolate Macadamia Nut Cookies

$\frac{1}{4}$  cups sugar  
 $\frac{1}{2}$  cup chopped macadamia nuts  
3 (1.4 ounce) white crunch candy bars, coarsely chopped (press this layer firmly)  
2 cups flour  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
Layer ingredients in order, given in a one-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Baking instructions: Empty cookie mix into a large mixing bowl. Thoroughly blend mix. Add:  
 $\frac{1}{2}$  cup butter, softened  
1 egg, slightly beaten  
1 teaspoon vanilla  
Mix until completely blended. Dough becomes stiff; you will need to finish mixing with your hands to smooth dough.

Shape into walnut-size balls. Place two inches apart on sprayed baking sheets.

Bake at 375 degrees 12 to 14 minutes until tops are very lightly browned. Cool five minutes

## Apple Harvest Festival Set For Adams County

BIGLERVILLE (Adams Co.) — This weekend and next, Oct. 4-5 and 11-12, the South Mountain Fairgrounds, Arendtsville, will be alive with sights, scents, and sounds of the 39th National Apple Harvest Festival. The fairgrounds are tucked into the heart of apple country 10 miles northwest of historic Gettysburg.

The National Apple Harvest Festival is sponsored by Upper Adams Jaycees. Admission: Adults \$7; Senior Citizens (62 and above) \$6; Children under 12 are free. Parking is included. Group rates and shuttle bus service are available. Pets are not allowed on festival grounds.

For information, contact The National Apple Harvest Festival, P.O. Box 38, Biglerville, PA 17307, phone (717) 677-9413; fax (717) 677-4961; e-mail: [appleharvest@cvn.net](mailto:appleharvest@cvn.net) or [www.appleharvest.com](http://www.appleharvest.com).

on baking sheet. Remove cookies to racks to finish cooling. Makes 2½ dozen cookies.

### Sand Art Brownies

Layer in quart jar:  
 $\frac{2}{3}$  teaspoon salt  
 $\frac{1}{2}$  cup and  $\frac{1}{8}$  cup flour  
 $\frac{1}{3}$  cup cocoa  
 $\frac{1}{2}$  cup flour  
 $\frac{2}{3}$  cup brown sugar  
 $\frac{2}{3}$  granulated sugar  
 $\frac{1}{2}$  cup chocolate chips  
 $\frac{1}{2}$  cup vanilla chips  
 $\frac{1}{2}$  cup chopped walnuts  
Put lid on top. Cover lid with fabric and ribbon. Attach the following note with the jar:  
Combine the contents of this jar with:  
1 teaspoon vanilla  
 $\frac{2}{3}$  cup vegetable oil  
3 eggs  
Pour batter into greased pan and bake at 350 degrees for 32 to 37 minutes in a 7X11-inch pan or 27-32 minutes in a 9X9-inch pan.

### Oatmeal Chip Cookie Mix In A Jar

$\frac{2}{3}$  cup all-purpose flour  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{3}$  cup packed brown sugar  
 $\frac{1}{3}$  cup granulated sugar  
 $\frac{3}{4}$  cup chocolate or butterscotch chips  
 $1\frac{1}{2}$  cups quick or old-fashioned oats  
 $\frac{1}{2}$  cup chopped nuts  
Combine flour, baking soda, cinnamon and salt in a small bowl. Place flour mixture in one-quart jar. Layer remaining ingredients in order listed above, pressing firmly after each layer. Seal with lid.

Attach following directions:  
 $\frac{1}{2}$  cup softened butter  
1 large egg  
 $\frac{1}{2}$  teaspoon vanilla  
Beat butter, egg, and vanilla in large mixing bowl until blended. Add cookie mix; mix well. Drop by rounded tablespoons onto ungreased baking sheets. Bake in preheated 375 degree oven for 8 to 10 minutes. Cool on baking sheets for 2 minutes; remove to wire rack.

**ANSWER** — Bea Johnson, Rising Sun, Md., writes that she remembers her grandmother making apple dumplings, but she did not use a whole cored apple. Instead, she peeled and sliced the apples to put them in the crust. Bea would like the recipe. Debbie Reynolds, Wrightsville, sent in a recipe that her husband attests is "the best."

### Apple Dumplings

Dough:  
2 cups flour  
 $\frac{3}{4}$  cup butter-flavored vegetable shortening  
pinch salt  
1 teaspoon sugar  
5-6 tablespoons water until dough holds together  
Roll a portion of the dough on a floured surface. Cut an area to the size dumplings you like.

Core, peel, and slice apples and put as many slices as you like in the center. Dot with butter and sprinkle with a mixture of cinnamon and sugar. Fold up edges and seal with a dab of water. Sprinkle with more cinnamon and sugar. Carefully transfer to a cookie sheet. Bake at 350 degrees for approximately 40 minutes, until crust is golden. Eat warm or cold with vanilla milk.

### Vanilla Milk

1 glass milk  
1 teaspoon vanilla  
1 teaspoon sugar

## Fiber Recipes

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Peel and cut yams into  $\frac{1}{4}$ -inch slices, and steam. Arrange layer of yams on bottom of oiled, small baking dish. Dot with margarine. Top with layer of prunes. Alternate layers until all is used. Blend the rest of the ingredients together and pour over potatoes and prunes. Bake at 350 degrees for about 35 minutes. Makes 3 servings.

### BEAN BURRITOS

1 16-ounce can pinto beans  
1 tablespoon oil  
1 package (10) flour tortillas  
 $\frac{1}{2}$  cup chopped onions  
1 cup grated American or Longhorn cheese  
Chopped lettuce  
Salsa or taco sauce  
Mash drained beans and heat in oil until hot. Simmer and stir over low heat until thick. Heat flour tortillas until warm and soft. Spread about 2 tablespoons of beans on the tortilla. Add cheese, onions, lettuce, and salsa if desired. Fold one side of the tortilla up about one inch, then roll. Makes 5 servings.

## Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

### October

- 11 — National Veal Month
- 18 — Autumn Flavors
- 25 — Pumpkin, Squash Recipes

### November

- 1 — New Green On The Scene