



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 — Helen Groff, New Bloomfield, would like a recipe for Hungarian Goulash to make and serve with cooked noodles.

QUESTION — Carrie Sponseller, Gettysburg, attended the South Mountain Apple Festival, where she had pumpkin funnel cake that tasted so good. She loved to have a recipe for it.

QUESTION — A faithful reader from Cumberland County would like the following recipes: a really rich pastry cream filling (the yellow type, not the fluffy white) for doughnuts; some recipes to make really light fluffy country-style biscuits; all kinds of doughnut recipes especially the cake type.

QUESTION — Donna Bryerbach wants a recipe to make tapioca pudding in a crockpot.

QUESTION — Austin R. would like soup recipes in a jar for gift giving.

QUESTION — Jean Nestler, Halifax, wants a recipe for Jenny Lynn pie.

QUESTION — A Manheim reader would like recipes suitable for people following the Atkins Diet (high protein, low carbs).

QUESTION — Nancy writes that she needs a recipe to make grape jelly using Jell-O. She clipped the recipe from this column several years ago but lost it. She has three huge dishes of grapes and needs to make jelly right away.

QUESTION — Bonnie Hershey, Manheim, is looking for a recipe to make frozen fudge pops made with cornstarch. The fudge pops are very creamy like the store-bought variety.

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

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 — 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 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 — 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 — Jenna Burns, Telford, requested a recipe for Poor Man's Fruit Cake. Thanks to a reader for sending this recipe.

Poor Man's Cake

- 1 box raisins
- 2 cups hot water
- 1 cup cold water
- 1 cup melted shortening
- 2 cups sugar
- 1 teaspoon cinnamon

- 1 teaspoon cloves
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon baking soda
- 4 cups flour

Boil raisins in 2 cups water for five minutes. Remove from heat. Add 1 cup cold water, shortening, sugar (which can be a mixture of brown and granulated), cinnamon, cloves, salt, nutmeg, and baking soda. Add about 4 cups flour or enough to make a thick batter. Bake in 325 degree oven for about one hour or until done.

ANSWER — Norma Breininger, New Tripoli, wanted a recipe for wet walnut syrup for sun-daes. Thanks to Evelyn Benner, Mifflintown, for sending this recipe.

Walnut Syrup

Mix together:

- 1 cup light corn syrup
- ¼ cup water
- ½ teaspoon salt
- ¼ teaspoon maple flavoring

Add the following to syrup mixture:

- 1¼ cups walnuts

Simmer 25 minutes, covered. Store syrup in refrigerator until ready to use.

ANSWER — Here are two recipes to celebrate National Pork Month. Thanks to Vera Jane Newswanger, Morgantown, for sending both. The oven-barbecued is her husband's favorite.

Oven Barbecued Pork Chops

- 6-8 pork chops (¾-inch thick)
- 1 tablespoon Worcestershire sauce
- 2 tablespoons vinegar
- 2 teaspoons brown sugar
- ½ teaspoon pepper
- ½ teaspoon chili powder
- ½ teaspoon paprika
- ¾ cup ketchup
- ½ cup hot water

Place chops in a heavy cast-iron skillet. Combine all remaining ingredients, and pour over chops. Bake, uncovered, at 375 degrees for one hour. 6-8 servings.

Pork Chops

With Scalloped Potatoes

- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 can (14½-ounces chicken broth)
- 6 pork chops (3½-inches thick)
- 2 tablespoons cooking oil
- Salt and pepper to taste
- 6 cups thinly sliced peeled potatoes
- 1 medium onion, sliced
- Paprika to taste (optional)
- Chopped fresh parsley, optional

In saucepan, melt butter, stir in flour, salt and pepper. Add chicken broth; cook and stir constantly until mixture boils. Cook one minute, remove from heat and set aside. In a skillet, brown pork chops in oil; season to taste with additional salt and pepper if desired. In a greased 13x9x2-inch baking dish, layer potatoes and onion. Pour broth mixture over the top. Place the pork chops on top. Cover and bake at 350 degrees for one hour; uncover, and bake 30 minutes longer or until potatoes are tender. If desired, sprinkle with paprika and parsley. Serves 6.

ANSWER — Thanks to Francis Homa, Alpha, N.J., for sending these recipes for Luci Essig. However, Luci wants trifle recipes, not truffles. However, these truffle recipes will be appreciated by many of our readers.

Rum Truffles

- 4½ ounces dark chocolate
- Small knob butter
- 2 tablespoons rum
- ½ cup shredded coconut
- 3½ ounces cake crumbs
- 6 tablespoons confectioners' sugar
- 2 tablespoons unsweetened cocoa

Break chocolate into pieces and place in a bowl with the butter. Set the bowl over a pan of gently simmering water and stir until melted and combined. Remove from heat and beat in the rum. Stir in the shredded coconut, cake crumbs, and two-thirds of the confectioners' sugar. Beat until combined. Add a little rum if the mixture is stiff.

Roll the mixture into small balls and place on a sheet of baking parchment. Chill until firm. Sift the remaining confectioners' sugar into a larger plate. Stir the cocoa onto another plate. Roll half of the truffles in the confectioners' sugar until coated. Then roll the remaining truffles in the cocoa. Place the truffles in paper candy cases and chill in the refrigerator until ready to serve.

Ida's Notebook

by

Ida Risser



The other week my husband and I took a day away from home to see autumn foliage. There is a special mountain road in Snyder County that extends 15 miles straight across the ridge of the mountain. Usually we do not see any cars on this road, but this time we saw three cars plus lots of little birds and some chipmunks.

Later we drove to a special restaurant and had lunch. They served such a big meal that we brought some home for another time. On the way home I had to drive at a snail's pace as there was one-lane traffic for miles and miles on a busy highway. However, we will remember the beautiful maple and oak leaves for a long time.

Allen and his brother made a special machine to hull black walnuts. The other week our grandson helped to put several five gallon buckets of nuts through the huller. Even the neighbor brought some for us to hull. Now they are drying on special racks that my husband made.

Recently, we attended a meeting where pictures were shown of underwater activity. The divers swam with a lot of sharks and other smaller fish. Some gorgeous sunsets were also shown. It reminded me of the time that I went snorkeling in the Caribbean.

I took a big apple cake to be served after the program and only a small portion was eaten. So, I gave our son's family some of it as it takes too long for we two to finish it.

We have two small papaw trees that bloom with dark purple flowers. I thought that they had no fruit but my husband found one laying on the ground and surprised me with it. I do like the yellow edible fruit.

Chocolate Truffles

- Coarsely grate 3-ounces chocolate
- Melt with ¼ cup butter

Add the following:

- 2 tablespoons cream
- Gradually stir in cream until mixture is lump free. Add:
- 7 tablespoons sifted confectioners' sugar
- 2 tablespoons grated hazelnuts

Let mixture stand covered in a cool place 12-14 hours. Make individual balls by rolling a small teaspoonful of the mixture in the palm of your hand. The friction and warmth will cause the chocolate to melt slightly, so the final coating will adhere. Roll balls in cinnamon-flavored cocoa or chocolate pastilles or shots. The covering will adhere to the mixture very satisfactorily. Keep refrigerated but remove two hours before serving for best flavor.

ANSWER — Normajan Weightman, La Plata, Md., gets together for afternoon teas with friends. She requested some really good recipes for scones to put a smile on her friends' faces and hear them say, "This is an excellent scone." Thanks to Sharon Garber, Elizabethtown, for sending her favorite recipes. More scone recipes from our readers will be printed on the "Home On The Range" page in the Nov. 8th issue. If you have a favorite scone recipe, send it now for inclusion.

Apricot-Pecan Scones

- 2 cups flour
- ¼ cup sugar
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ½ cup cold butter
- ½ cup chopped dried apricots
- ½ cup chopped pecans
- 1 teaspoon grated orange peel
- 1 cup plus 2 tablespoons whipping cream, divided

In a large mixing bowl, combine dry ingredients. Cut in butter until mixture resembles fine crumbs. Add apricots, pecans, and orange peel. With a fork, rapidly stir in 1 cup whipping cream just until moistened. Turn onto a floured surface, knead 5-6 times. Divide in half; shape each into a ball. Flatten each ball into a six-inch circle. Cut each circle into eight wedges. Place one-inch apart on an ungreased baking sheet. Brush with remaining whipped cream. Bake at 375 degrees for 13-15 minutes until a toothpick inserted in middle comes out clean. Serve with Devonshire Cream and jam. Yields: 16 scones.

Devonshire Cream

- 3-ounces cream cheese, softened
- 1 tablespoon confectioners' sugar
- ½ teaspoon vanilla
- ¼-½ cup whipping cream

In a small mixing bowl, beat cream cheese, confectioners' sugar, and vanilla until fluffy. Gradually beat in enough cream to achieve a spreading consistency. Cover and chill for at least two hours. Yield: 1 cup.