



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** — A reader would like instructions on how to use powdered vanilla. What is the amount of powdered vanilla needed to equal one teaspoon of liquid vanilla? Does using only the powder make good vanilla flavor or should it be dissolved in liquid first?

**QUESTION** — Mrs. Philip Miller, Gettysburg, is looking for a recipe for barley soup. Her daughter tasted it at a restaurant in Rockwell, Md., and said the soup was delicious.

**QUESTION** — Charles Dodson wants a recipe for parched or toasted corn.

**QUESTION** — Claire Wedell, Lumberton, N.J., needs a recipe for a good sweet potato pie to make for Thanksgiving — so rush those recipes in for the deadline.

**QUESTION** — L. Z., Manheim, is searching for a casserole recipe called Straw Stacks, which is eaten with tortilla chips. She writes that this recipe is different than Hay Stacks or Mexican Hats.

**QUESTION** — A Lititz reader is looking for cookie recipes and hors d'ourves to serve during the holidays.

**QUESTION** — Cristy Updike Trass, Interlaken, N.Y., is searching for a recipe for dog bones and would like recipes for amaretto chocolate fudge and cherry vanilla fudge. She believes the cherry vanilla fudge contains marschino cherries and walnuts.

**QUESTION** — Jacqueline-Robert Daniel had a recipe for a chicken coating that included wheat germ, Romano cheese, and spices. Does anyone have the recipe to share?

**QUESTION** — Patricia Harden, Trappe, Md., wants a recipe for chow chow that tastes like that served at Shady Grove Restaurant.

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

**QUESTION** — A faithful reader from Cumberland County would like recipes to make really light fluffy country-style biscuits and all kinds of doughnut recipes especially the cake type.

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

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

**ANSWER** — Mary Shaffer wanted recipes for apple blossom cake and a marble spice cake. Martha Martin wrote that this marble cake recipe sounds like Mary Shaffer's description for apple blossom cake:

#### Marble (Apple Blossom) Cake

Mix 2 cups granulated sugar and  $\frac{3}{4}$  cup shortening.

Add 5 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt,  $1\frac{1}{2}$  teaspoon vanilla,  $\frac{3}{8}$  cup milk, and 3 cups flour. Beat for 2 minutes.

Beat 6 egg whites. Add  $\frac{1}{2}$  cup sugar after eggs are beaten, then beat again. Add to batter.

To  $\frac{1}{2}$  cup batter add red food coloring and mix.

Melt one square baking chocolate with  $\frac{1}{4}$  teaspoon baking soda. Add to  $\frac{1}{2}$  cup of batter and mix.

Swirl batters together and place in 8 to  $8\frac{1}{2}$  inch layer pans.

Bake at 350 degrees F for 40-45 minutes.

#### Marble Spice Cake

**White part:**

Beat  $\frac{1}{2}$  cup shortening with 1 cup granulated sugar.

Add 2 teaspoons baking powder,  $\frac{1}{4}$  teaspoons salt, and 1 teaspoon vanilla.

Beat  $2\frac{1}{2}$  cups cake flour,  $\frac{1}{2}$  cup milk, and 4 egg whites, stiffly beaten.

Add egg whites to batter and stir in.

**Dark part:**

Beat 1 cup shortening with 1 cup brown sugar.

Add 4 egg yolks,  $\frac{1}{2}$  cup molasses, 1 teaspoon baking soda,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon cinnamon and cloves,  $\frac{1}{2}$  teaspoon nutmeg, and 2 cups cake flour. Beat with 1 cup sour milk.

Drop alternate spoonfuls of each batter into large greased tube pan, so as to make a marble effect.

Bake at 350 degrees F for 1 hour.

**Creamy cocoa frosting:**

3 cups powdered sugar

3 tablespoons cocoa

$\frac{1}{4}$  cup shortening

$\frac{1}{4}$  cup salt

1 teaspoon vanilla

$\frac{1}{4}$  cup strong coffee

-From *Mennonite Cookbook*.

**ANSWER** — Audrey Balogh of Bloomsbury, N.J. provided several recipe answers. For Richard Klickman of Quakertown she sent:

#### Zucchini Cookies

$\frac{1}{2}$  cup margarine, softened

1 cup white sugar

1 egg

1 cup grated zucchini

2 cups all-purpose flour

1 teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

1 teaspoon ground cinnamon

$\frac{1}{2}$  teaspoon ground cloves

1 cup raisins

In a medium bowl, cream together the margarine and sugar until smooth. Beat in the egg then stir in the zucchini. Combine the flour, baking soda, salt and cinnamon; stir into the zucchini mixture. Mix in raisins. Cover dough and chill for at least 1 hour or overnight.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Drop dough by teaspoonfuls onto the prepared cookie sheet. Cookies should be about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven until set. Allow cookies to cool slightly on the cookie sheets before removing to wire racks to cool completely.

#### Iced Pumpkin Cookies

$2\frac{1}{2}$  cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

2 teaspoons ground cinnamon

$\frac{1}{2}$  teaspoon ground nutmeg

$\frac{1}{2}$  teaspoon ground cloves

$\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  cup butter, softened

$1\frac{1}{2}$  cups white sugar

1 cup canned pumpkin puree

1 egg

1 teaspoon vanilla extract

2 cups confectioners' sugar

3 tablespoons milk

1 tablespoon melted butter

1 teaspoon vanilla extract

Preheat oven to 350 degrees F. Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt. Set aside.

In a medium bowl, cream together the  $\frac{1}{2}$  cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls and flatten slightly.

Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.

To make glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.

For Luci Essig of Bernville:

#### Strawberry Trifle

1 pound cake

2 (10  $\frac{1}{2}$  ounce) packages frozen strawberries

1 (3 ounce) package instant vanilla pudding

1 cup chilled whipping cream

$\frac{1}{4}$  cup sugar

$\frac{1}{4}$  cups toasted, slivered almonds

fresh strawberries

Make vanilla instant pudding according to package directions.

Cut pound cake into cubes. Place half in a trifle dish or pretty glass bowl. Prepare pudding (either cooked or instant) according to package directions. If cooked, allow to cool. Pour half of strawberries over cake. Pour half of pudding over strawberries. Repeat layers of cake,

strawberries and pudding. Whip cream with sugar. Spread over top and garnish with slivered almonds and fresh strawberries.

**ANSWER** — Ralph Webb, Farm Grove, wanted diabetic recipes, especially a diabetic icing recipe for cake. Susan Weaver of Richfield sent this as a possibility:

*Note: Diabetics must make sure that the amount of sugar in this recipe is not excessive.*

#### Beat-'N-Eat Frosting

$\frac{3}{4}$  cup sugar

$\frac{1}{4}$  teaspoon cream of tartar

1 teaspoon vanilla

1 egg white, unbeaten

$\frac{1}{4}$  cup boiling water

Place sugar, cream of tartar, vanilla, and egg white in a small, deep bowl. Mix well. Add boiling water to the egg white mixture. Beat until mixture stands in stiff peaks. Makes 3 cups of frosting. Sprinkle with shredded coconut.

**ANSWER** — Esther Zimmerman wanted recipes to can deer meat. Norma McClure of York provided the following:

#### Canned Venison

Cut deer meat in cubes and pack in clean (sterilized) jars.

Add 1 teaspoon of salt to each jar.

Wipe rim of jar, put on sterilized lid, and tighten by hand. Do not add water to jars.

Have water heating in canner, but don't let it get too hot before adding jars. After all the jars are placed in the canner, make sure the water level comes to the neck of the jars. When the water comes to a boil, begin timing. Boil for about 3 hours.



## Christkindmarkt Festival At Hershey Museum

HERSHEY (Dauphin Co.) — German traditions, holiday treasures, and unique shopping combine at the Hershey Museum's tenth annual Christkindmarkt Holiday Festival and Market: Friday, Dec. 5, 11 a.m.-6 p.m.; Saturday, Dec. 6, 10 a.m.-6 p.m.; and Sunday, Dec. 7, 10 a.m.-5 p.m.

Sponsored by Fox's Markets, Christkindmarkt will incorporate Pennsylvania German Christmas customs into festive activities for the entire family just steps away from Hersheypark's Christmas Candylane and Hershey's Chocolate World. Highlights will include:

- Artisan's market representing over 40 vendors offering unique hand-crafted gifts including copper jewelry, quilts, early American decorative painting, stained glass, woven rugs, basketry, porcelain ornaments, cookie and butter molds, toys, stoneware pottery, and folk art.

- Festival Cafe serving traditional German foods from Bavarian wurst, German potato salad and chicken corn soup to apple dumplings and Shoofly pie.

- Dazzling displays of beautifully decorated trees, many with historical themes.

- Silent auction with proceeds to benefit the Museum's educational programs.

- Holiday greens sale with a large selection of wreaths, swags, and centerpieces created by the staff of Hershey Gardens.

- Weekend-long entertainment and activities.

## Group Brings Back Churchtown Christmas Tour

CHURCHTOWN (Lancaster Co.) — It has been 10 years since the Caernarvon Historical Society sponsored a Christmas tour of Churchtown. Once again, on Sat., Dec. 6 from 5 p.m. to 9 p.m., you will have the opportunity to visit some historical homes and businesses adorned in their holiday attire.

A collection of antique toys will be on display at the 160-year-old Caernarvon Presbyterian Church, the Historical Society's headquarters.

Built in 1742, Windsor Forge Mansion will once again be open. Other places on the tour are the Evans House, home of State Representative Gordon Denlinger and his family, the Churchtown Inn Bed and Breakfast, the James Hyman House (built circa 1776), the Village Barn Antiques, and the internationally known Smucker's Harness Shop where harnesses used for the trolley cars at Disneyland and a well-known Budweiser Christmas commercial are crafted.

There will be a limited number of tickets available. The cost is \$15 per ticket. They are available by writing to the Caernarvon Historical Society, Christmas Tour, P.O. Box 28, Narvon, PA 17555. Checks should be made payable to the Caernarvon Historical Society.

