

# Delicious dairy recipes collected

Farm Women have long been known for their culinary skills and have some of the best collections of recipes that a good cook could want. It is for this reason that we set out to find a group of farm wives who could provide us with a batch of tasty and nutritious dairy food recipes. Members of the York County Society of Farm Women 12 agreed to collect the recipes for us and are sharing with us some of their family favorites. Our thanks to all of those ladies for their cooperation.

Why not clip these recipes for future use?

## Dried Beef Gravy

2 tablespoons flour  
 ¼ pound dried beef  
 1 teaspoon butter  
 Sauté beef in butter in large skillet. Add flour and add enough milk to make medium sauce. Stir and season to taste.

Annie Warner  
 Brogue, Pa.

## Sugar Cakes

2 cups sugar  
 1 cup lard  
 3 eggs  
 1 cup buttermilk  
 1 teaspoon soda  
 1 teaspoon baking powder  
 ¼ teaspoon salt  
 1 teaspoon vanilla  
 Add flour to ingredients until stiff enough to pull away from bowl. Bake 10 minutes at 400 degrees on long baking sheet.

Violet Warner  
 Dallastown, Pa.

## Milk Sherbert

4 cups milk  
 1½ cups sugar  
 juice of 3 lemons  
 juice of 1 small bottle of maraschino cherries  
 Mix juice and sugar stirring while adding milk. Freeze and serve.

Society 12 Members

## Egg Custard Pie

3 eggs  
 one-third cup sugar  
 one-third teaspoon salt  
 ¼ teaspoon nutmeg  
 1 teaspoon vanilla  
 Beat eggs and add sugar. Beat again. Combine other ingredients and bake for 30 minutes at 400 degrees.

Mrs. Norman Fake  
 Felton, Pa.

## Lemon Cake and Frosting

1 package white cake mix  
 3 eggs  
 1 cup oil  
 1 cup milk  
 1 package instant lemon pudding  
 Mix all ingredients and bake in round pans for 35 minutes at 350 degrees. For frosting whip together 2 packages of topping mix with 1 package instant lemon pudding and 1¼ cups milk.

Ruth Runkle  
 Felton, Pa.

## Frozen Salad

15 maraschino cherries  
 1 cup drained crushed pineapple  
 2 tablespoons of powdered sugar  
 ¼ pound cream cheese (mashed)  
 1 cup mayonnaise  
 1 cup whipping cream  
 Whip cream and fold into other ingredients. Freeze in tray.

Lavinia Howard  
 Red Lion, Pa.

## Sour Milk Corn Cakes

½ cup flour  
 ½ cup corn meal  
 ½ cup soda  
 ½ teaspoon salt  
 ¼ teaspoon cream of tartar  
 1 egg well beaten  
 1 cup sour milk or buttermilk  
 1 teaspoon melted butter  
 Mix and pour batter from ¼ cup measuring onto hot griddle. Turn pancakes and brown on other side.

Mrs. Carl Bacon  
 Felton, Pa.

## Lemon Butter Cake

¾ cup butter  
 1½ cups sugar  
 3 eggs  
 1 teaspoon vanilla  
 3 cups sifted cake flour  
 1 tablespoon baking powder  
 1¼ cups milk  
 Beat together butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Blend in vanilla and sift together flour and baking powder. Add to creamed mixture alternately with milk. Pour into buttered and floured 9 inch round cake pans. Bake in 350 degree oven for 20-25 minutes. Let stand five minutes then remove from pans and cool on wire racks.

## Lemon Frosting and Filling

1 tablespoon grated lemon peel  
 ¼ cup fresh lemon juice  
 1 and one-third cups granulated sugar  
 ½ cup (1 stick) butter  
 3 eggs, slightly beaten  
 1½ cups whipping cream  
 one-third cup powdered sugar  
 Combine lemon peel and juice, granulated sugar and butter. Cook over low heat until sugar is dissolved and butter melted. Remove from heat. Blend eggs into mixture, stirring vigorously. Return to heat. Cook over

medium heat stirring constantly until mixture thickens slightly. Do not boil. Chill and spread ½ cup between the layers. Whip cream in chilled bowl until stiff peaks form. Fold in sugar and remaining lemon mixture. Frost top and sides of cake. Chill.

Gladys Circley  
 Felton, Pa.

## Low Calorie Pineapple Cheese Cake

3 envelopes unflavored gelatin  
 ½ cup cold water  
 1 quart buttermilk  
 5 teaspoons liquid sweetener  
 2 teaspoons vanilla  
 1 teaspoon yellow food coloring  
 1 cup unsweetened crushed pineapple  
 Soften gelatin in ½ cup cold water in small sauce pan and place over medium heat. Stir to dissolve but do not boil. Remove from heat. Pour buttermilk into large mixing bowl and add remaining ingredients except pineapple. Mix thoroughly. Slowly add dissolved gelatin and stir mixture. Pour into 8 x 8 inch deep dish and chill. Cut into squares and top with pineapple. A good low-calorie dessert.

Mrs. Louise Massa  
 Windsor, Pa.

## Savory Pork Chops (Baked in Milk)

6 loin pork chops cut ¾ inch thick  
 1 teaspoon salt  
 1 teaspoon paprika  
 ½ cup milk  
 Dry chops and sprinkle with salt and pepper. Place in shallow pan and add milk. Cover with savory stuffing.

## Stuffing

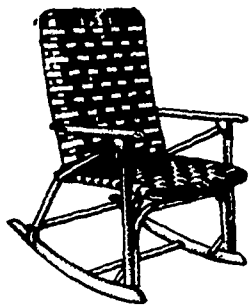
2 cups bread crumbs  
 ¼ teaspoon salt  
 dash of pepper  
 ¼ teaspoon thyme  
 1 tablespoon chopped onion  
 ¼ cup melted butter  
 Combine ingredients and blend lightly with fork. Place a spoonful on center of each chop. Bake uncovered in 350-degree oven for 1½ hours.

Janet Kohler  
 York, Pa.

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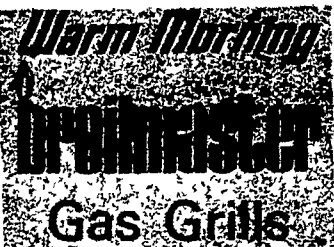
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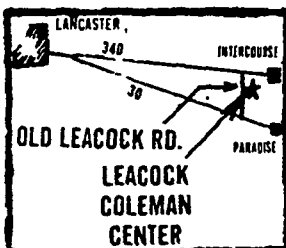
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