

## Dairy recipes

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### LEMON CHEESECAKE

1½ cups graham cracker crumbs (about 20 crackers)  
3 tablespoons sugar  
¼ cup butter or margarine, melted  
1 6½-ounce package lemon fluff frosting mix  
1 8-ounce package cream cheese, softened  
1½ cups dairy sour cream  
1 10-ounce package frozen strawberries, thawed

Heat oven to 300° F. Mix thoroughly graham cracker crumbs, sugar and butter. Reserve ½ cup crumb mixture. Press remaining mixture evenly in the bottom of a square pan 9x9x2 inches. Prepare frosting mix as directed on the package. Blend cream cheese and sour cream in a large mixer bowl. Gradually beat in frosting. Pour cream cheese mixture over crumb mixture. Sprinkle with reserved crumbs. Bake 45 minutes. Cool slightly and chill. Serve with strawberries. Makes 9 servings.

### PUMPKIN-ICE CREAM PIE

Pastry for two single-crust 9-inch pies

1 16-ounce can pumpkin  
1 cup firmly packed brown sugar  
1 teaspoon salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
2 quarts vanilla ice cream  
¼ cup chopped pecans, toasted

Line 2 9-inch pie plates with pastry. Bake and cool. Combine pumpkin, brown sugar, salt and spices. Mix well. Stir ice cream to soften. Quickly fold into pumpkin mixture. Spoon filling into baked pastry shells. Top with pecans. Freeze until firm and cover and return to the freezer. To serve, remove from the freezer about 15 minutes before cutting. If desired, top with dollops of whipped cream. Makes 2 pies.

### CHEESY WALNUT PINWHEELS

1 cup Bisquick baking mix  
¼ cup cold water  
1 3-ounce package cream cheese, softened  
1 tablespoon mayonnaise  
½ cup shredded Cheddar cheese  
¼ cup finely chopped walnuts  
2 tablespoons finely chopped onion

Mix the baking mix and water until a soft dough forms. Beat 20 strokes. Gently smooth into a ball on a floured cloth-covered board. Knead 5 times. Roll into a rectangle, 12x9 inches. Mix the remaining ingredients and spread evenly over the dough to within ¼ inch of the edges. Roll up tightly, beginning at 12-inch side. Seal well by pinching edge of dough into roll. Wrap and refrigerate until thoroughly chilled, at least 2 hours. Heat the oven to 400° F. Cut the roll into ¼ inch slices. Arrange slices, cut sides down, on greased cookie sheet. Bake until golden brown, 10-12 minutes. Makes about 40 appetizers.

### CREAMY SWISS SALAD

4 cups bite-size pieces salad greens, chilled  
1 cup shredded Swiss cheese  
¼ cup sliced pimiento-stuffed olives  
2 hard-cooked eggs, chopped  
½ cup mayonnaise or salad dressing  
2 tablespoons light cream  
1 teaspoon dry mustard  
½ teaspoon salt  
¼ teaspoon pepper

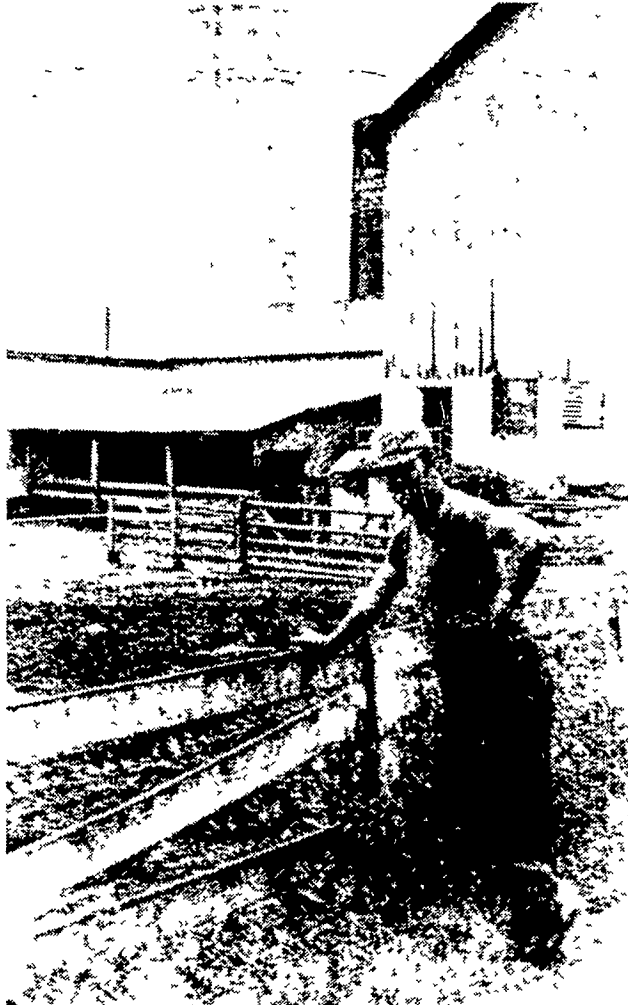
Combine salad greens, cheese, olives and eggs in large salad bowl. Blend mayonnaise, cream, mustard, salt and pepper. Pour over greens and toss. If desired, garnish with tomato wedges. Makes 6-8 servings.

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Robert Fantom likes homecooking and farming. After a few years working off the farm, he returned to work fulltime because he says, he likes it.

### LUSCIOUS FRUIT FLUFF

2 cups Bisquick baking mix  
2 tablespoons sugar  
¼ cup firm margarine or butter  
2 3-ounce packages cream cheese, softened  
1 cup sugar  
1 teaspoon vanilla  
2 cups chilled whipping cream  
2 cups miniature marshmallows  
4 cups mixed fresh fruit (sliced bananas or strawberries, halved grapes, pineapple chunks, raspberries or blueberries)

Heat oven to 375° F. Mix baking mix and 2 tablespoons sugar. Cut in margarine until crumbly. Press mixture in ungreased square pan, 9x9x2 inches. Bake until light brown, about 15 minutes. Cool. Mix cheese, 1 cup sugar and the vanilla. Beat cream in chilled bowl until stiff. Fold whipped cream and marshmallows into cheese mixture. Spread over crust. Refrigerate at least 8 hours. Cut into squares and top with fruit. Refrigerate any remaining dessert. Makes 9 servings.

### SWISS AND BACON SQUARES

2 cups Bisquick baking mix  
½ cup cold water  
1 8-ounce package natural Swiss cheese slices  
1 pound bacon, crisply fried and crumbled  
4 eggs  
½ cup milk  
½ teaspoon onion salt

Heat oven to 425° F. Grease baking dish 13x9x2 inches. Mix baking mix and water until a soft dough forms. Beat vigorously 20 strokes. Gently smooth into a ball on floured cloth-covered board. Knead 10 times. Pat into a dish with floured hands, pressing ½ inch up sides. Top with cheese slices, overlapping edges. Sprinkle with bacon. Mix the remaining ingredients. Pour over the bacon. Bake until knife inserted near the center comes out clean, about 20 minutes. 6-8 servings.

### DELUXE STRAWBERRY DESSERT

2 cups Bisquick baking mix  
2 tablespoons sugar  
¼ cup firm margarine or butter  
½ cup sugar  
½ teaspoon ground nutmeg  
2 egg yolks  
1 cup dairy sour cream  
Strawberry Glace, below

Heat oven to 375° F. Mix baking mix and 2 tablespoons sugar. Cut in margarine. Pat into a round pan, 9x1½ inches or pie plate. Bake 10 minutes. Mix ½ cup sugar, the nutmeg, yolks, and sour cream. Spread over hot layer. Bake 20 minutes. Cool completely. Prepare glaze. Cool slightly. Arrange strawberries on layer. Spread glaze over strawberries. Refrigerate remaining dessert. Makes 12 servings.

Glace: Mash ½ cup strawberries. Mix ¼ cup sugar and 1 tablespoon cornstarch in 1½ quart saucepan. Gradually stir in ¼ cup water and the strawberries. Cook over medium heat, stirring constantly, until mixture thickens. Boil and stir 1 minute. Stir in a few drops of red food color if desired.

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