Dairy dishes

(Continued from Page C8)

German

- **Rice Pudding** 1/2 c. regular rice
- 2 c. boiling water
- 3 c. milk

Ð

- 1/2 c. sugar or maple syrup
- 1/2 t. salt
- 1 t. vanilla
- ground cinnamon

Add rice to boiling water in 2 quart saucepan. Bring to a boil again. Reduce heat and cook stirring occasionally until all the water is absorbed.

Stir in milk. Simmer 20 minutes, stirring occasionally. Add sugar and salt. Continue cooking 20 more minutes or . until mixture is creamy. Stir in vanilla. Serve warm or cold sprinkled with cinnamon.

Vivian Hough, Sussex, N.J.

2

1 can evaporated milk (13 oz.) 1 can sweetened condensed milk (14 oz.) 1/2 c. sugar 2 t. vanilla 1/2 t. mint or peppermint flavoring 2 quart milk 1 1/2 c. mini or regular chocolate chips Mix and pour in ice cream freezer. Continue churning and treat as with other homemade ice cream. Mrs. Verna Douts, Quarryville **Butterscotch Pudding** 1 pkg. butterscotch pudding 1 pkg. vanilla pudding

Chocolate Chip

4 eggs, slightly beaten

Ice cream

1/2 pint whipping cream 5 bananas 7 graham crackers Cook pudding and cool. Whip cream. Blend pudding and cream.

Cut bananas and break up crackers. Add to pudding mixture. Chill before serving. Edna Brubaker, Denver

Cheese Tarts

Put a vanilla wafer in the bottom of muffin pan cups, using paper liners. Mix together: 2-8 oz. packages cream cheese

2 eggs

1/2 c. sugar

i/2t. vanilla Beat until fluffy. Pour into

muffin cups, 3/4 full. Bake for 20 minutes in a 350 degree oven. Cool. Fill the hole in each tart with blueberry 'or cherry pie filling. Refrigerate.

Dorothea Smale, Kunkletown

Chocolate **Cream Dessert**

4T. cocoa 1/2 c. cold water 2 c. cream, whipped

- 2 c. milk
- 2 T. plain gelatin, softened in 1/4 c cold water
- 11/2 c. granulated sugar
- 4 egg yolks

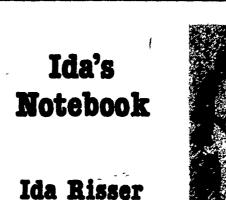
2t. vanilla

set.

Mix cocoa with cold water, then cook until thickened. Mix milk, sugar and gelatin together. Pour into cocoa mixture and add egg yolks. Cook 4 minutes. Set in cold place until it begins to thicken, then add whipped cream, flavoring and beaten egg whites. Chill until

Mrs. Eli Sauder, New Holland





We are constantly reminded there is a housing shortage. There are not enough houses for all the newly married couples and thus

> Teaberry Ice Cream

4 eggs 2 cans sweetened milk

1/2 c. teaberries, covered with boiling water, let stand until dissolved.

Mix eggs, sugar and sweetened milk and other milk and teaberry mixture. Freeze in ice cream freezer until hard.

Kathleen Green, Ashland

Here is a recipe for delicious gingerbread for our Cook's Question Corner:

Gingerbread 1/2 c. brown sugar 1/2 c. lard 2 eggs 1/2 c. baking molasses 1/2 c. boiling water 13/4 c. flour 1/2 T. soda 1/2 t. salt 1/2 t. ginger Cream brown sugar and lard. Add eggs and then molasses and water. Add sifted ingredients. Bake at 325 degrees for 45 to 50 minutes in a greased 9x9 pan. Topping: 2 eggs 6 T. l0x sugar 4 T. melted butter

Beat egg whites until stiff. Add sugar slowly as beating. Add cooled melted butter and the beaten egg yolks. Add vanilla.

vanilla

many new apartment houses are being built.

Lancaster Farming, Saturday, June 13, 1981-C9

One reason for this shortage may be that we are no longer willing to share our homes with relatives. A three generation household is the exception rather than the rule.

When a widow has sufficient means, she usually prefers to live alone and be independent. Young people who graduate from college or who have a first permanent job are anxious to get away from parental advice. They want to 'make it" on their own.

Statistics tell us the average household today has only 2.8 persons while in 1930 there were 4.1 persons in each home. Many people live alone because they value their independence.

As a child I grew up in a three generation household. And it was a full house with five children under twelve years of age, at the time, and a grandmother too.

Yes, there were strained relationships and not always the warmth of a large family of which we hear so much. There are slammed doors and angry words but even so I look back and really appreciate the fact that I got to know my grandmother.

Mothers are under pressure and cannot always show the patience that small children need when they make mistakes. I have fond memories of my grandmother helping me when I had accidents. I'm sorry we didn't show her more love and appreciation for all the mending and potato peeling that she did for us.

We decry the loneliness of many of our elder citizens who choose to live alone. And yet, have they not chosen this life in order to have more freedom and privacy.



KEMPTON COUNTRY FAIR Friday to Sunday June 19-20-21

The best in fun at the 27th annual

TRACTOR PULLING CONTEST Friday, 6:30 • Moderate and Super Stock Class B Puil

Saturday, 1 to 4 p.m. • Farm Tractor Class (Lehigh and Berks Co. only) Saturday, 6:30 p.m. • Farm Sanctioned Class B

plus . . .

Friday • BOB GALLION & PATTI **POWELL •** Dutch Queen Contest; **Casual and Costume Fashion Show**

Saturday . BILLY WALKER . Baking Contest • Ray Myers, The Armiess Wonder • Jeep Rodeo • Children's Day Magic Show • Queen Production and **Evening Gown Contest**

Sunday • DARRELL McCALL • Steve Lake & The Swingmasters • Fireman's Water Hose Competition • Jeep Rodeo Pennsylvania Dutch Queen Finals

> Midway • 100 Exhibitors Bingo • Great Food • FREE **ENTERTAINMENT** rain or shine

> > ADMISSION: Only \$3.00 per carload per day (Sunday \$2.50)

KEMPTON COMMUNITY CENTER Located in Kempton, five miles north of Rt. 22 on Rt. 737

or Rt. 143. Phone: (215) 756-6444

REPOWER With VM DIESEL

