

A Tribute To Mothers

(Continued from Page B8)

For my mom, Mary Hoffman, She's always there when we need her and she's always willing to do what she can whether it's babysitting or an errand to run or to help solve a problem. Thanks, Mom, we love you.

FRUIT CUSTARD PIE ~
4 slightly beaten eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
2½ cup milk, scalded
Fresh or frozen fruit
1 9-inch milk, scalded

Mix eggs, sugar, salt and vanilla. Stir in hot milk. Put fruit such as blueberries, cherries and raspberries in pie crust. Sprinkle with a little sugar. Pour into hot mixture. Bake 475 degrees for 5 minutes. Reduce heat to 425 degrees and bake 10 to 20 minutes or until knife inserted in the middle comes out clean.

With love,
Elwood, Cindy and Ashley Hoffman
Richfield

For my mother,
HAMBURGER CORN CASSEROLE

1½ pounds ground beef
1 cup chopped onion
1 (12-ounce) can whole kernel corn
1 can condensed cream of chicken soup
1 can condensed cream of mushroom soup
1 cup dairy sour cream
Salt and pepper to taste
3 cups medium noodles, cooked and drained
1 cup soft bread crumbs
3 tablespoons melted butter

Lightly brown ground beef, add onion, cook until tender but not brown. Add soups, corn, sour cream, salt and pepper. Stir in noodles. Pour into 2-quart buttered casserole. Top with bread crumbs mixed with the melted butter. Bake in moderate oven 350 degrees for 30 minutes or until hot. Makes 8 to 10 servings. Left-over casserole freezes well.

With love,
Rebecca Ann Sonnen
PA Dairy Princess

For my mother,
In my growing up years
We needed to weekly meet,
The wishes of Mother Dear
A carrot jello to make and eat!

DIAMOND SPRING GARDEN SALAD

2 (3-ounce) packages orange-flavored gelatin
3 cups boiling water
1 can (13½ -ounces) pineapple chunks, drained and reserved
10 maraschino cherries, cut in halves
½ cup chopped walnuts
1 cup shredded carrots

Dissolve jello in boiling water. Add syrup from pineapple. When jello begins to thicken, divide in half. To one half, add pineapple chunks, cherries and ½ of the nuts. Pour into 6-cup mold. Chill. Add remaining ingredients to the rest of the jello. Pour over first layer. Chill until ready to serve.

With love
Mrs. Samuel Brubaker
Seven Valleys

For my mother and grandmother,

This recipe is not only a favorite of my mother but also my grandmother. She gave me this recipe to use in the Royal Recipe booklet which has recipes from all the county princesses. I think it will be well-liked by many people since it is a very old recipe.

GRANDMA'S GRAHAM CRACKER PUDDING

1 quart milk
½ cup sugar
1 cup graham cracker crumbs
1 tablespoon vanilla
2 beaten eggs
Whipped cream

In 2-quart kettle mix milk and sugar and heat until bubbly (medium heat). Slowly add graham cracker crumbs, vanilla, and eggs. Beat with hand beater and heat until slightly thickened. It will thicken more as it cools. Partially cool before putting it into 1 quart serving dish and let it get completely cold. Top with whipped cream when ready to serve. Serves 10.

With love,
Nanette Bushong
Lancaster Co. Dairy Princess

Attention Dairy Farm Readers

Since the family is the heart of any dairy farm, we would like to have your family picture in our dairy issue, which will be published June 4. So here is what to do. Choose your favorite family picture and send it to us immediately. We must have it by May 23. It can be a professional or candid snapshot in color or black and white. Identify the persons on the back of the picture. Include your name, address and the county where you live.

Tell us in 25 words or less why your family enjoys living on a dairy farm. Package photo and your response in envelope for mailing. Send to Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

Photos will be returned after publication, but we cannot be responsible for lost or damaged photos that happen during the mailing process.

For my mom, Marysue J. Rice, My mother is well-known among relatives, friends and neighbors for her cooking and poetry. She has a fantastic sense of humor.

SUE'S APPLE CAKE

3 cups coarsely chopped apples, peeled
2 cups sugar
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon salt
2 teaspoons baking soda
2 eggs
1 cup oil
3 cups sifted flour
1 cup nuts
1 cup raisins

Mix well with a large spoon. Bake at 350 degrees for 1 hour and 10 minutes in a greased tube pan.

TOPPING

1 cup brown sugar
¼ cup oleo
½ cup evaporated milk or ¼ cup milk
1 can coconut
1 teaspoon vanilla

Cook until thick, add coconut and vanilla. Pour over cake while warm.

With love,
Susan Barbour
Newark, De.

For mom, Mrs. G. Edwin Moyer, Mom has been through so much from cancer to heart bypass. We love her more because of her will to live and stay with us. We thank the Lord for being with her through it all. Have a great mother's day, Mom!

With love,
Cindy Hoffman
Richfield

For my mother, Orpha,

My mother was a beautiful person. She always tried to make our meals filling even when money was scarce during the 1930's depression. This is a recipe that stuck with me all these years. She has passed on, but we still eat "Momma's Sunday Special."

MOMMA'S SUNDAY SPECIAL

1 pound hamburger
1 can peas
1 loaf bread, made into stuffing
½ cup flour
3 cups milk
Salt and pepper to taste

Crumble hamburger and brown in skillet. Add ½ cup flour and stir into the browned hamburger. Add the juice from the canned peas and the milk. Cook until slightly thick. If mixture is too stiff, add a little more milk. Layer ½ of the hamburger mixture on bottom, peas, then spread the stuffing over peas. Top with remaining ½ hamburger mixture. Bake uncovered 1 hour at 350 degrees. Serves 6 generously.

With love,
Vivian Heffner
Windsor

For my mom, Terry, My mom has helped me tremendously with my children. She cared for my 2½ -year-old, Kara, so I could have bed rest and have a healthy second daughter, Sasha. Thanks, Mom!

PLANTATION MARBLE CAKE

2 cups flour
1 cup sugar
2 teaspoons baking powder
½ cup margarine
1 teaspoon vanilla

¾ cup milk
2 eggs

Mix as any cake. Pour all but 2 cups batter into a greased 9x5-inch loaf pan. To remaining batter add:
½ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon cloves
2 tablespoons honey

Pour marble mixture over light batter and marbelize with knife. Bake at 350 degrees for 1 hour or until center is done.

With love,
Donna Lencoski
Latrobe

For my mom,

I love my dear mother with her pleasant look. She's kind and helpful and a wonderful cook.

MRS. EISENHOWER'S PUMPKIN CHIFFON PIE

3 beaten egg yolks
¾ cup brown sugar
1½ cup pumpkin, cooked and mashed

½ cup milk
¼ cup cold water
Pinch of salt

1 teaspoon cinnamon
½ teaspoon nutmeg
1 envelope plain gelatin
3 egg whites, stiffly beaten
¼ cup sugar

Mix egg yolks, sugar, pumpkin, milk and spices in double boiler and cook until partially thick.

Mix gelatin in water. Add to hot mixture. Chill until partly set and cool, then add beaten egg whites to which sugar (¼ cup) has been added.

With love,
Ruth Etta Nolt
Fleetwood

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Plant Azaleas

(Delaware) — If you're thinking about planting the azalea you got for Easter, the success of its survival depends on the variety of the plant. You really have to know the variety name before you can definitely tell whether it's hardy or not, advises Jeff Jabco, Delaware County Cooperative Extension Agricultural Agent. Unfortunately, most azaleas are sold without a variety name tag. If your plant is the large flowering type, particularly if it bears pink or red blooms, there's a good chance it has been forced in a greenhouse for Easter sales and is not hardy enough to stand this climate. The small flowering red ones are probably the hardiest azaleas we have.

Varieties such as Hinodegiri and Hinocrimson (both red), Coral Bells (pink), and the Delaware Valley white are hardy and do well in Delaware County.

Location is important in planting outdoors. If you have any doubts, plant on the east side of the house where the plants have morning sun and afternoon shade. Azaleas are broad-leaved evergreens and need an acid soil. Mix peat moss with the soil at planting time to provide the best growing conditions.