

Celebrate Dairy Month With Delicious Eating

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ONE EGG BANANA CAKE

2 cups flour
 1 1/4 cups sugar
 1 teaspoon baking soda
 1 teaspoon baking powder
 1 teaspoon salt
 1/2 cup shortening
 1/2 cup sour milk
 1 cup mashed banana
 1 teaspoon vanilla
 1 large egg

Sift dry ingredients together. Add remaining ingredients and beat for 2 minutes. Bake at 350 degrees for 30-35 minutes. Use to greased round pans or one 9x13-inch pan.

Kathy Jessick
 Elysburg

COCONUT CUSTARD PIE

2 cups sugar
 1 tablespoon cornstarch
 1 tablespoon flour
 2 teaspoons vanilla
 6 eggs, separated
 2 cups coconut
 5 cups boiling milk

Combine all ingredients except egg whites. Beat egg whites until stiff. Fold into milk mixture. Pour into 3 8-inch unbaked pie shells. Bake at 350 degrees for one hour.

Mary S. Esh
 Myerstown

"Lester and I have lived on a small hilly farm in West Virginia all our married life. I've milked all those years. In the beginning, we sold cream and butter, then butter and cheese and just milk for our own use. We have 2 registered Jersey cows right now that our son got us started on when he was in FFA in high school.

We had 6 sons (our oldest died three years ago) and no daughters. We have 13 grandchildren. The boys are all married and gone. We are retired but continue to try to farm some. I guess we're going to have to slow down though, as my husband is down with a hurt back from pulling a calf through the barn."

Maude Burns
 St. George, W.Va.

TUNA SUPPER DISH

1/2 cup butter
 1/2 cup flour
 3 cups milk
 Salt, pepper to taste
 6 1/2 -ounce can tuna, drained
 1-2 cans peas, drained

Melt butter in heavy pan. Blend flour into melted butter and allow to simmer for one full minute. The trick here is to remove the pan from the heat to add the cold milk. Bring pan back to medium heat and stir until sauce begins to bubble. Salt and pepper to taste; add tuna and peas. Bring only to boiling stage and serve immediately on hot buttered toast.



Maude and Lester Burns on their 50th wedding anniversary.



The Stoltzfuses from Coatesville.

"A friendly hello from Sadsburyville, Chester County. Sam and I along with our two children, Jay Richard, 4, and Beverly, 2, enjoy farm life. Corn is our main crop, then hay, wheat, and soybeans. We milk 34 cows and raise all our heifers. Jay Richard and Beverly help with calf feeding."

Marian Stoltzfus
 Coatesville

SOUR CREAM POTATOES

1 cup water
 1 1/2 cups potato flakes
 1/2 teaspoon salt
 1 cup milk
 2 tablespoons butter
 1 cup sour cream

Dash pepper and season all. Bring water to boil. Add butter, seasonings, and potato flakes. Remove from heat and add milk. Stir mixture and add sour cream.



The Cayle Family from Lebanon.

"My late Grandma, Eleanor Hutter, used to make chocolate pie for my brother, Jerry Hutter. Now I try to make it for him. I never have to worry about leftovers as my brother eats a lot as do my husband and four sons, ages 3, 5, 12, 15. I like this pie when it is made in the early afternoon and allowed to cool to room temperature by supper."

Sharon E. Cayle
 Lebanon

CHOCOLATE MERINGUE PIE

6 cups milk
 1 1/2 cups sugar
 1 cup flour
 8 egg yolks
 1/2 cup cocoa
 1/2 teaspoon salt
 2 tablespoons vanilla
 4 tablespoons butter
 8 egg whites

1/2 teaspoon cream of tartar
 1/2 cup sugar
 1 teaspoon vanilla
 2 9-inch pie crusts

In heavy 3-quart saucepan, combine 1 1/2 cups sugar, flour, salt, and cocoa. Add a small amount milk to make smooth paste, then gradually add all milk. Cook over medium to medium-high heat, stirring constantly until mixture thickens and boils. Reduce heat to low and boil one minute. Beat egg yolks. Add some of the cooked mixture to temper, then add to remaining cooked mixture. Simmer one minute. Remove from heat and stir in butter and vanilla. Pour into pie shells.

Beat egg whites and cream of tartar until eggs begin to pile. Add vanilla and sugar gradually. Beat until stiff peaks form. Put onto custard and spread to edges. Bake a few minutes at 400 degrees until golden brown.



Lois Rawlings and children.

"This was my great-grandmother's recipe, which took two hours to cook and we converted it to the microwave. We have a family-owned and -operated dairy farm where we process our own milk and sell it in our store. We have a restaurant on the farm that features my mom's home cooking. We offer the rice pudding in our deli case and can't keep up with the demand for it.

"We have about 10 family members working on our farm. My husband, Irv, (who bottles and processes the milk) and I have three children ages 7, 9, and 11, who are active in music and sports and are looking forward to summer break."

Lois Rawlings
 Towanda

OLD-FASHIONED RICE PUDDING

1/2 cup rice (not instant)
 1 cup water
 4 cups milk
 1/4 cup butter
 2 eggs, beaten
 1/2 cup sugar
 1/2 teaspoon vanilla
 1/2 cup raisins
 Cinnamon

Microwave rice and water in large bowl for 6 minutes. Water will be gone. Stir. Add milk and butter and microwave for 35 minutes. Stir; add eggs, sugar, vanilla, and raisins. Beat together. Sprinkle with cinnamon.



Shellah and Michael Laurch with Clinton, 15; and Whitney, 2.

"My husband's name is Michael and we have two children, Clinton, 15, and Whitney, 2 1/2. My husband works for Umbergers of Fontana as a farm-equipment salesman. I am employed at Lebanon County's Cedar Haven, a nursing home. I have worked for 15 years as a nursing assistant.

"Our son Clinton is a freshman at Eastern Lebanon County High School and is very active in FFA. Our daughter is an active 2 1/2-year-old who likes to help a lot with household chores and barn chores. At present we have one bull and eight steers. Hopefully there will be a few calves by the end of the summer.

"My husband and son also rent

a few acres of land and raise tobacco, hay, and corn."
 Shellah M. Laurch,
 Newmanstown

CHOCOLATE COOKIE PUDDING

1/2 pound chocolate sandwich cookies, crushed in a blender
 1 large package instant vanilla pudding
 3 cups cold milk
 8 ounce cream cheese, softened
 8 ounces whipped cream

Mix pudding with milk according to package directions. Beat in cream cheese and whipped cream. Blend well. Layer crumbs and pudding in dish. Chill.

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