

# Celebrate Ice Cream Month

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"My husband, Glenn, and I have a two-year-old daughter, Courtney. We run a dairy farm along with my husband's parents and brother. At this time we are milking 103 cows.

"I am a housewife and enjoy staying home with my daughter, keeping a garden, and helping with the feeding in the barn.

"We really enjoyed this recipe, especially since we received our ice cream freezer just this past Christmas."

Laurie Kline  
Troy

## HOMEMADE ICE CREAM

5 eggs  
2 (13-ounce) cans evaporated milk

2 cups sugar  
3 cups whole milk  
1 tablespoon vanilla  
1 cup miniature marshmallows, optional

4 cups fresh fruit, optional  
Beat eggs and sugar until sugar is dissolved. Add remaining ingredients. Pour into a 4-quart ice cream freezer and follow manufacturer's directions for freezer.

"I am married to a dairy farmer and we have eight children, four boys and four girls. I help my husband milk 120 Holstein cows twice a day. I also help in any area of farming that needs me such as picking up rocks, unloading hay wagons, cleaning the barn, running for parts. In my spare time, I am an emergency medical technician and secretary of the Strykersville Voluntary Rescue Squad.

"I hope you enjoy my recipe for Peanut Butter Cream Pie. It's my family's favorite."

Joanne Pitkin, S. Wales, N.Y.

## PEANUT BUTTER CREAM PIE

1 cup confectioners' sugar  
½ cup peanut butter  
1 cup sugar  
2½ cups milk  
3 eggs, separated  
1 teaspoon vanilla  
½ cup cornstarch  
9-inch pie crust

Mix confectioners' sugar with peanut butter. Blend well with fingers. Spread most of it in baked pie crust. Reserve a small portion to sprinkle on top before browning.

Heat sugar, milk, egg yolks, vanilla, and cornstarch over low heat, stirring constantly, until thickened. Pour over peanut butter mixture. Beat egg whites until stiff with sugar. Spoon over cream filling. Sprinkle with remaining peanut butter mixture. Bake 15 minutes in 350-degree oven, or until meringue is slightly browned.

"My husband and I live on a farm. We farm approximately 45 acres and rent another farm with 35 acres. We have farmed since 1962. We raised four children and three of them now have homes on our farm. This year we bought a custard stand and sandwich shop, and we hoping to keep farming."

Ruth Hoffman  
McAllisterville

## ICE CREAM

6 eggs  
1½ cups sugar  
2 cans evaporated milk  
1½ quarts milk  
4 tablespoons vanilla  
Mix ingredients together in a large bowl and beat until creamy. Put in 6-quart ice cream freezer and freeze in normal way.

## CHOCOLATE ICE CREAM BARS

½ cup cocoa  
½ cup sugar  
1½ cups milk  
½ teaspoon salt  
½ cup butter  
½ cup sugar  
1½ cups sugar  
6 eggs, separated  
2 cups graham cracker crumbs  
2 cups whipping cream  
2 teaspoons vanilla

Mix cocoa and ½ cup sugar; add milk and scald. Add well beaten egg yolks to which ½ cup sugar has been added. Cook until thick; cool. Add ½ cup sugar to melted butter and add the graham cracker crumbs. Beat egg whites and add remaining sugar with salt. Whip the cream. Mix ingredients together except crumbs. Put half of crumbs on the bottom of a 9x13-inch pan; add cocoa mixture. Sprinkle with remaining crumbs. Cover with foil and freeze overnight. Cut into bars. Makes 12.

Rachel Nolt  
New Holland

## STRAWBERRY ICE CREAM

9 rennet tablets soaked in ¼ cup water  
3 eggs  
2 cups sugar  
2 quarts milk  
4 cups strawberries, blended  
1 cup sugar  
1 pint cream  
1 can sweetened condensed milk

Beat eggs with 2 cups sugar until creamy. Add milk. Heat to lukewarm and pour into freezer container. Add rennet mixture and let stand 12 minutes. Mix strawberries, sugar, cream, and milk; add to container and freeze.

Anna Brubaker  
Womelsdorf

## ICE CREAM ROLL

¾ cup flour  
¾ cup cocoa  
1 teaspoon baking powder  
½ teaspoon salt  
3 eggs  
1 cup sugar  
1 teaspoon vanilla  
½ cup hot water  
2 quarts ice cream

Heat oven to 375 degrees. Grease cookie sheet, 18x12x1 inches, and line with waxed paper. Sift together flour, baking powder, cocoa, and salt. Break eggs in a bowl and beat at high speed until lemon colored. Gradually add sugar one tablespoon at a time beating constantly. Add dry ingredients, beating only until blended. Add hot water and beat better until smooth. Spread in pan and bake 12-14 minutes. Cool and spread with ice cream. Roll in jelly roll fashion.

Phyllis Shaffer  
Port Trevorton

## EASY BUTTERSCOTCH PUDDING

1½ quarts milk  
1 cup molasses  
1 cup brown sugar  
1 cup flour  
½ cup butter  
1 tablespoon vanilla  
5 eggs

In a heavy kettle, bring milk and butter to a boil. Beat remaining ingredients and stir into hot milk. Continue stirring until pudding is thick. Pour into serving dish and chill. Just before serving, Top, if desired, with whipped cream, chopped nuts, or sliced bananas.

Arlene Martin  
Shippensburg

## ROSANNA BANANA EXCLUSIVE SUNDAE

½ cup butter, melted  
1½ cups sifted confectioners' sugar  
¼ teaspoon cinnamon  
1 tablespoon water  
1 teaspoon lemon juice  
1 teaspoon vanilla  
2 ripe bananas, chopped or sliced

Vanilla ice cream  
Whipped cream  
Toasted coconut  
Combine first six ingredients in a sauce pan; cook over medium heat, stirring occasionally. Remove from heat. This sauce is best served at room temperature. If not ready to use, store in refrigerator.

When ready to use, place at room temperature for at least 2 hours, or heat slightly over stove. Add bananas. Serve over vanilla ice cream topped with whipped cream and coconut.

Robin Rohrer  
Washington Boro

## FARM CAKES

3 cups flour  
2 cups sugar  
½ cup unsweetened cocoa  
2 teaspoons baking soda  
2 cups water  
½ cup vegetable oil  
2 tablespoons cider vinegar  
2 teaspoons vanilla  
8 ounces cream cheese, at room temperature

1 egg  
½ cup sugar  
Pinch salt  
6-9 ounces semisweet chocolate chips, as desired

Preheat oven to 350 degrees. Lightly grease 2 muffin tins. Sift flour, 2 cups sugar, cocoa, and baking soda in large mixing bowl. Add water, oil, vinegar, and vanilla, and beat at medium speed for about 3 minutes until well combined.

In a bowl, using a wooden spoon, cream the cheese. Add egg, sugar, and salt, and beat until smooth and thoroughly combined. Fold in the chocolate chips. Pour batter into muffin cups, filling each about ¾ full. Spoon 2 teaspoons of filling into the center of each cake. Bake for 20-25 minutes or until cakes spring back when lightly touched. Serve warm or at room temperature. Makes 24. Carob may be substituted for chocolate chips.

Eleanor Godshall  
Schwenksville

"We are dairy farmers milking about 45-48 cows. We all enjoy this cool, summer dish from the farmer to the baby."

Susanna Fisher  
York

## MILK SHERBET

6 ounces flavored gelatin: cherry, lime, or orange  
2 cups boiling water  
1 cup sugar  
3 cups milk  
2 cups whipped cream

Dissolve gelatin in boiling water. Stir in sugar. Refrigerate until slightly syrupy. Gradually add milk, stirring constantly. Beat with mixer. Freeze until almost firm. Beat until fluffy; return to freezer. When about half frozen, beat again. Then add whipped cream. Beat again to mix well. Freeze about 1 hour until ready to eat. Makes 6 cups.

## ICE CREAM CAKE

60 round butter-flavored crackers, crushed  
1 stick butter, softened  
½ gallon ice cream  
2 (3-ounce) packages coconut cream or vanilla instant pudding  
1½ cups milk

Mix crackers and butter together; press into bottom of 9x13-inch pan. Soften ice cream. Mix pudding and milk. Blend into ice cream. Pour over cracker-lined pan. Refrigerate four hours. Top with whipped cream.

## WHITE MOUNTAIN BASIC VANILLA ICE CREAM

2 eggs  
2 cups milk  
¼ cup sugar  
1 tablespoon vanilla  
¼ teaspoon salt

1 cup heavy whipping cream  
Separate the eggs and make a soft custard of the milk, egg yolks, and sugar. Beat the egg whites until stiff and pour hot custard over top; mix thoroughly. Add vanilla and salt; when cold add whipped cream. Freeze.

Erla F. Zimmerman  
Leola

## TAPIOCA FLUFF

1 quart milk  
¼ cup quick-cooking tapioca  
¼ cup sugar  
¼ teaspoon salt  
3 eggs, separated  
1½ teaspoons vanilla

Combine milk, tapioca, sugar, and salt. Let stand for five minutes. Add slightly beaten egg yolks. Bring quickly to a boil, stirring constantly. Remove from heat and add vanilla. Beat egg whites until stiff. Put about ½ of egg whites into large bowl. Slowly stir in the hot mixture. Fold in remaining egg whites, leaving little "pillows" of egg white. Chill.

Mrs. John E. Glick  
Gap

## EASY ICE CREAM PIE

2 egg whites, beaten until stiff  
¼ cup sugar  
½ teaspoon salt  
1 teaspoon vanilla  
1 cup strawberries  
1 cup whipped cream  
1 cup graham cracker crumbs  
¼ cup butter, melted  
3 tablespoons confectioners' sugar

¼ teaspoon plain gelatin  
Add crumbs, confectioners' sugar, butter, and gelatin. Reserve 2 tablespoons for topping and press the remainder into a 9-inch pie pan. Chill. Mix remaining ingredients and pour in crust. Chill.

Mrs. Alvin Oberholtzer  
Shippensburg

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1½ cups milk

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Barbara Godomaki, Lake Avil  
Marlene Wenger, Greencastle

"We farm a 127-acre dairy farm and milk 32 cows. Our milk goes to Penn Dairies or Atlantic."

Betty Gruber  
Bainbridge

## ICE CREAM PIE

½ box vanilla ice cream  
½ cup peanut butter  
½ cup corn syrup  
3 cups crispy rice cereal  
Mix peanut butter, corn syrup, and cereal. Press into 9-inch pie pan. Fill with ice cream and chill.

Mary Jane Nolt  
Peach Bottom

## Mary Elizabeth Represents Beaver/Lawrence



Mary Elizabeth Werner shines as the new Beaver-Lawrence dairy princess.