

Enjoy 'Cowlossal' Dairy Recipes

HAMBURGER STROGANOFF

2 pounds ground beef
1 medium onion, chopped
1 teaspoon salt
¼ teaspoon pepper
1 cup sliced mushrooms, drained (optional)
2 cans cream of chicken soup (10½ oz. size)
½ cups sour cream
8 ounces ½ -inch wide noodles, cooked and drained

Cook and stir ground beef and onion in a Dutch oven or large pan until meat is brown and onions tender. Spoon off excess fat. Stir in salt and pepper, mushrooms and soup. Heat to boil. Reduce heat and simmer uncovered for 10 minutes. Gradually stir in the sour cream and noodles, heat thoroughly, but don't boil. It's ready to serve.

We're dairy farmers here in northern Pennsylvania. We live in Tioga County and have two children. We milk an average of 40 Holsteins and do all the farm work as a family. Derek is 11 and helps milk the cows morning and night. Stefanie is seven and helps with easy chores like tending calves and rabbits. I also work off the farm at my own beauty shop besides driving tractor and feeding calves. This recipe is used a lot on our farm as it's easy and makes enough for two meals — and it keeps well on the stove if we don't get to eat on time — which as most farmers, is often.

**Terry & Linda Long
Lawrenceville**

CHEESE CAKE

Crust — mix together 1½ cups graham cracker crumbs and one stick melted margarine or butter. Line springform pan.

Beat until fluffy:

1½ pound cream cheese
¼ cup sugar
pinch of salt

Add:
2 eggs
1 teaspoon vanilla
1 teaspoon lemon juice

Beat together until smooth. Pour into crumb crust. Bake at 325° for 35 to 45 minutes.

Topping:

1 pint sour cream
½ cup sugar
1 teaspoon vanilla

Stir together until sugar dissolves. Bake for 10 more minutes at 325°. Cool for six hours.

I have been married for almost six months. My husband Greg manages the farm and I the farm market, Risser-Marvel Farm Market in Annville. I love to cook and to try new recipes.

**Tina L. Forry
Quentin**

CRACKER PUDDING

4 to 5 cups milk
½ cup to 1 cup sugar
1 to 2 cups cracker crumbs (graham, saltine) or (Townhouse, Club)
½ to 1 cup coconut (optional)
2 eggs, separated
1 teaspoon vanilla

Note: Whole eggs may also be used. Use the amount of crackers to the amount of thickness that you want the pudding.

Combine sugar, crumbs and coconut together. Add egg yolks and a little bit of milk till blended. Add remaining milk. Stir over medium heat until thickened. Remove from heat and add stiffly beaten egg whites and vanilla.

**Mary Zimmerman
Denver R1**

EASY DINNER ROLLS

1 package yeast
2 tablespoons warm water
¼ cup sugar
2 cups milk, brought to boil, then cooled
¾ cup melted butter
1 beaten egg
1 teaspoon salt
6 cups occident flour

Combine yeast, water and sugar. Dissolve. Then add milk, eggs, salt and melted butter and three cups flour. Mix well with a fork. Then add the remaining 3 cups flour, mix well again with a fork. Do not knead. Cover with greased wax paper and refrigerate overnight. The next morning divide dough into three sections, roll out like pie dough and cut into 12 equal parts. Roll up, starting at broad end working toward point. Place on greased cookie sheet. Let rise three to four hours. Bake at 375° or 350° for 10 to 12 minutes. Remove from oven and butter tops.

**Dorcas Reiff
Mt. Joy**

SAUSAGE EGG CASSEROLE

8 slices bread buttered and cubed
½ pound shrap cheese (grated)
1 pound meat (sausage, ham or beef), brown meat before adding
5 large eggs
2 cups milk
1 teaspoon each paprika, dry mustard, salt, oregano

Mix all together or put in layers in a greased 8x12 pan. Bake until slightly brown about 35 minutes.

We live on a small farm. We have three boys and one girl. The boys enjoy feeding the calves and also help with the cows. We all enjoy working in the fields and garden, etc.

**Jacob & Mary Beiler
Narvon**

DORIS MAE'S BAKED CORN

2 tablespoons butter
2 tablespoons flour
1½ cups milk
1 tablespoon sugar
2 cups canned corn salt - pepper
2 well beaten eggs

Melt butter in pan. Add flour. Blend well. Add milk slowly. Bring to a boil, stirring constantly. Add corn and sugar. Season to taste with salt and pepper. Add eggs. Mix thoroughly. Turn into greased baking dish. Bake in 350° oven for 25 to 30 minutes or until set. Six servings.

**Lorraine Claney
Whitney Point, NY**

SAUSAGE AND EGG SOUFFLE

6 eggs
2 cups milk
6 slices white bread, cubed
1 teaspoon salt
1 teaspoon dry mustard
1 pound mild sausage
1 cup cheddar cheese, grated
Crumble and slightly brown sausage. Drain off grease. Cool. In mixing bowl, beat eggs, add milk, salt, and mustard. Add bread and stir. Add cheese and sausage. Put in glass 8x12-inch baking dish. Place in refrigerator overnight. Bake 45 minutes at 350 degrees. Let set a few minutes after baking. Serves 8 to 10.

**Florence Nauman
Manheim**

SUPER SCALLOPED POTATOES

Layer unpeeled sliced potatoes in a casserole twice as deep as the amount of potatoes with a layer of potatoes, a little flour, butter, milk until bowl is ½ filled or potatoes will cook over. Bake at 350° one hour. Test for doneness.

**Donna M. Reilly
Fredericksburg**

PENNSYLVANIA DUTCH POTATO FILLING

6 potatoes
3 eggs
½ cup warm milk
1 cup butter
3 ribs celery with tops
1 large onion
parsley
3-4 slices white bread toasted and cubed

dash sage, optional
Cook potatoes and mash. Add milk and eggs. Instant mashed potatoes may be used. Simmer celery, onion and parsley in butter until clear. Add bread to mixture and toss. Fold into the potatoes and serve or bake in casserole at 350 degrees or until crust forms on top. Freezes well.

**Mary Lehman
Pine Grove R1**

DELICIOUS BREAKFAST

6 eggs
3 cups bread, cubed
3 cups milk
3 cups ham
3 cups shredded cheese
2 tablespoons margarine

Mix all together and let stand overnight. Place bread, ham, cheese in a casserole bowl. Beat eggs and milk together and pour over bread, cheese and meat mixture. Last of all put in chunks of margarine. Refrigerate. Bake the next morning at 350° for one hour. Very good.

**Norlene Zimmerman
Terre Hill**

CHEESE CAKE

1 cup sugar
2 egg yolks
1 cup milk
1 package unflavored gelatin
¼ cup cold water
2 8 oz. packages cream cheese
2 egg whites
1 cup whipping cream

Cook sugar, egg yolks and milk together for three minutes. Dissolve gelatin in water and add to cooked mixture. Add softened cream cheese. Beat egg whites until stiff. Whip cream and mix all together. Pour on top of a graham cracker crust. Chill.

I use a 9x13 cake pan and when cooled I pour on top some canned cherries with juice that is thicked with clear jel. and it sure doesn't take long for it to be eaten! I hardly ever have time to read the Lancaster Farming but I always take time to read Home on Range.

**Rachel Lantz
Lititz**

IMPOSSIBLE COCONUT CREAM PIE

4 eggs
½ cup Bisquick
2 cups milk
1 teaspoon vanilla
½ cup flake coconut
¼ cup sugar

Combine all ingredients in blender for 12 to 15 seconds. Pour into greased 10-inch glass pie dish. Bake at 350 degrees for 45 minutes.

**Mildred Anderson
Dallastown**

YOGURT, PUDDING AND FRUIT

1¼ cups cold lowfat milk
1 cup (½ pint) plain yogurt
1 package (4-serving size) sugar-free or regular instant pudding and pie filling, banana or vanilla flavor

1 cup chopped fruit
Combine milk and yogurt in mixing bowl. Add pudding. With wire whisk, rotary beater or electric mixer at lowest speed, beat until blended (1-2 minutes). Spoon into dessert dishes and top with one cup chopped fruit or canned fruit. Store in refrigerator. Makes two cups or four ½ -cup servings.

Enclosed is my recipe for a quick, easy dessert for busy days. I enjoy cooking and experimenting with recipes. Our family consists of George, my husband, Connie, daughter and Tana, our five-year-old granddaughter. Three other children are married and gone and one son does not live at home. Connie is diabetic, so I look for low calorie, sugar-free recipes. Hope your contest gets lots of response.

**Olivia Merryman
Whiteford, MD**

BLUEBERRY CHEESE DELIGHT

Mix these three ingredients:
2 cups sugar
2 envelopes gelatin
½ teaspoon salt

Beat three egg yolks and add 5 cups milk. Cook with first mixture until it boils, stirring constantly. Remove from heat. Beat in three 8-oz. packs cream cheese. Chill. Add six cups whipped topping.

Line bowls with a graham crust. Add filling and top with blueberry pie filling. This recipe makes at least four medium bowls.

I often use this recipe when I have company, plus it's my husband's favorite dessert.

**Alma Zeiset
New Holland**

MACARONI CASSEROLE

1 cup uncooked macaroni
1 can cream of mushroom soup
1 can milk
1 small onion, chopped
4 to 6 slices white American cheese

½ pound ground beef
¼ teaspoon salt
black pepper to taste

Brown ground beef with the salt and onion, add uncooked macaroni, soup and milk. Take half of the cheese and chop into small pieces. Add to mixture, stir till blended and pour into buttered baking dish. Cover and bake in preheated oven for one hour at 350°. Put the rest of the cheese slices on top and melt before serving.

**Marian Hurst
Narvon R1**

CRACKER PUDDING

1 quart milk
2 eggs, separated
¾ cup sugar
1 cup coconut
1 tablespoon vanilla
2 cups broken graham crackers

While warming the milk, beat egg yolks and sugar until frothy. Add to hot milk and stir in crackers and coconut. Cook until thick. Remove from heat and add stiffly beaten egg whites and add vanilla. Cool before eating.

**Doris M. Brenize
Shippensburg**

SWISS GREEN BEANS

½ teaspoon grated onion
2 tablespoons butter
2 tablespoons flour
½ teaspoon sugar
½ teaspoon salt
Dash pepper
½ cup milk
½ cup sour cream
2 1-pound cans cut green beans, drained

1 cup shredded Swiss cheese
½ cup corn flake crumbs
1 tablespoon butter
Cook onion in butter. Blend in flour, sugar, salt and pepper. Add milk. Cook until thick and bubbly. Remove from heat; stir in sour cream. Add beans. Spread ½ of bean mixture in 1-quart casserole. Sprinkle half of cheese over beans; repeat layers, ending with beans.

Mix cornflake crumbs and melted butter. Toss until well mixed; spread over beans. Bake 20 minutes at 400 degrees.

**Linda Miller
New Smithville**

SAUSAGE-POTATO QUICHE

3 tablespoons vegetable oil
3 cups shredded raw potato
Combine oil and potatoes for a "pie crust" and press inside 9-inch pie dish. Bake at 400 degrees for 15 minutes or until lightly browned.

Sprinkle over hot crust:
1 cup sausage, browned and drained

1 cup grated cheddar cheese
½ cup chopped onions
Combine and pour over sausage mixture:

2 eggs, beaten
1 cup evaporated milk
1 teaspoon salt
¼ teaspoon MSG, optional

Sprinkle over top:
1 tablespoon parsley flakes
Return to oven and bake at 400 degrees for 35 minutes more or until knife inserted in center comes out clean.

My husband Carl and I live right outside of Strasburg. He works for his father who is a dairy farmer. I have a parttime off the farm job, but I help when I can.

**Audrey Landis
Ronks**

OATMEAL CAKE

1¼ cups boiling water
1 cup quick oatmeal
½ cup butter
1 cup white sugar
1 cup brown sugar
2 eggs, beaten
1½ cups flour
1 teaspoon baking soda
1 teaspoon cinnamon

Pour the boiling water over the oatmeal. Add the butter and let stand 20 minutes. Add the white and brown sugar and eggs. Sift the flour, baking soda, and cinnamon. Bake at 350 degrees in a 9x13-inch cake pan for 25 to 30 minutes. Spread on the topping and bake again for 15 minutes. Let cool before cutting.

Topping:
1 cup coconut
½ cup white sugar
½ cup brown sugar
½ cup evaporated milk
¼ cup butter
½ cup nuts

Melt the butter and add the sugars and milk. Add the nuts and coconut. Spread on cake.

**Ruth Brown
Rising Sun, MD**