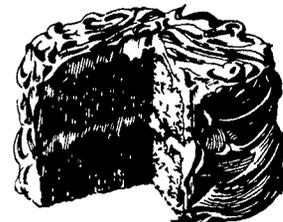


Home On The Range



More Dairy Recipes From Contest Entries



Jaylene Yoder

TEXAS SHEET CAKE

Bring to a boil:
2 sticks butter
4 tablespoons cocoa
1 cup water

Add:
2 cups sugar
2 cups flour
½ teaspoon salt
1 teaspoon baking soda
2 eggs
½ cup buttermilk
1 teaspoon vanilla

Pour mixture into jellyroll pan. Bake at 350 degrees for about 15 minutes.

Frosting:
1 stick butter
2 tablespoons cocoa
6 tablespoons milk

Bring butter, cocoa, and milk to a boil. Cool. Add:
1 pound confectioners' sugar.

Frost cooled cake.

I just finished my sophomore year at Penn State, majoring in dairy and animal science.

This summer started off with my being in charge of the family farm for two weeks while my parents were in Germany. I will continue helping on the farm for the remainder of the summer.

Jaylene Yoder
Belleville

VELVEETA CHEESE SOUP

¼ cup butter
¼ cup chopped onion
¼ cup flour
4 cups milk
1 cup velveeta cheese, chopped
1 quart chicken broth
2 cups small macaroni
1 can peas and broth
1 jar pimento, drained

Melt butter in saucepan. Add onions and steam until clear. Remove onion mixture from heat and let cool. Blend in flour; add pea juice. Put chicken broth in 3- or 4-quart kettle. Cook macaroni for 5 minutes. When finished, add the onions, butter, and flour mixture; blend. Add the milk and heat thoroughly. Add cheese, let dissolve. Add peas and pimentos. Heat to eating temperature. Serves 8.

We don't live on a farm, but have enough acreage to grow our own food. By the grace of God our freezer is always full until the end of summer. My husband came from a big farm family of 12, and they raised milk cows to supply their needs and to tend market with all the goodies that come from milk and butter. I was a city girl until I married 45 years ago. I have since become a very good cook and I have a following for my delicious chicken corn and salmon soups. I get many good recipes out of your section of Lancaster Farming. I am always proud to share a good recipe with our daughter who lives in Minnesota, knowing that someday she will be able to cook all the Pennsylvania Dutch dishes that I taught her.

Vivian Heffner
Windsor

SOUR CREAM POUND CAKE

Cream together:
¼ pound butter
3 cups sugar

Add:
6 eggs, mix well after each addition
1 cup sour cream
3 cups flour
¼ teaspoon baking soda
1 teaspoon vanilla

Grease and flour a tube pan. Bake for 1 to 1½ hours in 325 degree oven. Cool, eat, enjoy.

My family and I run a dairy farm. I have four children, 9, 6, 2, and 3 months. We enjoy the farm very much. We grow corn, hay, oats, wheat, barley, and soybeans.

All the hard work and time we put in it is worth it.

Vicki Supplee
Peach Bottom

FOUR CHEESE LASAGNE

½ pound lasagne noodles, do not cook
1 tablespoon garlic, minced or crushed
1 medium onion, diced
1 pound ground beef
Salt and pepper to taste
½ teaspoon oregano
¼ teaspoon basil
¼ teaspoon fennel seeds
1 6-ounce tomato paste
1 quart tomatoes or tomato puree

Fry together garlic, onion, ground beef, salt and pepper, oregano, and basil. Add fennel seeds, tomato paste and tomato puree and simmer 5 minutes.

Blend in separate bowl:
2 eggs, beaten
1 pound ricotta cheese
1 cup cottage cheese

Set aside:
½ pound mozzarella cheese, shredded
¼ cup parmesan cheese, grated

Layer in a 9x13-inch greased baking pan in this order: thin layer of meat sauce, ½ of the noodles, all the egg mixture, ½ of the mozzarella, ½ of the remaining meat sauce, remaining noodles, remaining meat sauce, remaining mozzarella, all the parmesan.

Bake at 350 degrees for 35 to 45 minutes or until noodles are soft when tested with a fork. When still hot, top with additional cheese if desired. Serve with tossed salad, garlic bread, and beverage.

We bought our 120-acre farm two years ago after a long prayerful search of 40 farms. Our farm name, Yahweh Dairy, comes from the Old Testament name for God, Yahweh, who led the Israelites through their 40-year prayerful search for their Promised Land. We milk about 35 Jerseys and Holsteins. All four of us are involved with showing Jerseys. Merideth and Nathan have 4-H cattle projects and sewing projects as well. The whole family, even grandparents, pitch in with the farm labor.

Cheryl Weiderspahn
Cochranon



Richard and Audrey Rohrer with children Rich, 18; Janine, 16; and Julle, 12.

CHEESE SPREAD

1 can evaporated milk
1 cup milk
¼ stick butter

Heat to almost boiling then add 1½ pounds sliced white American cheese and a couple of slices of Velveeta cheese. Let the cheese melt, then cool mixture. Spread can be used instead of jam or jelly.

Rachel Lantz
Lititz

LEMON LUSCIOUS PIE

Baked pastry shell
1 cup sugar
3 to 4 tablespoons cornstarch or Clear-jel
2 tablespoons butter
Grated lemon rind
¼ cup lemon juice
2 unbeaten egg yolks
1 cup milk
1 cup sour cream
Whipped cream
2 tablespoons nuts, nuts

Combine sugar and cornstarch or Clear-jel in a saucepan. Add lemon rind, juice, egg yolks, and butter. Stir in milk. Cook over medium heat, stirring until thick. Cool. Fold in sour cream. Pour into pie shell. Chill 2 hours. Serve with whipped cream and chopped nuts as garnish.

Richard and I live on a dairy farm. Our children, Rich, 18; Janine, 16; and Julie, 12; help us do the chores. Life is pretty hectic most of the time trying to get everything done, but when you work together as a family, it all seems to get done. Richard and I are involved in church work and Ag in the Classroom, which is a nice change from routine.

Audrey Rohrer
Lancaster

BREAKFAST PIZZA

1 8-ounce can refrigerated crescent rolls
6 eggs, beaten
½ pound bacon, cooked and crumbled
1 cup shredded Cheddar cheese
1 cup sliced mushrooms, optional

Spread rolls into a well-greased 12-inch pizza pan. Firmly press perforations to seal. Combine remaining ingredients and pour over crust. Bake at 375 degrees for 15 minutes. Serves 6.

Last summer, I found this recipe in a magazine in a doctor's office while my daughter had four wisdom teeth cut out. I tried the recipe and my family likes it.

We are a turkey farm family with two children, Rebecca, 14, and Wendell, 11. My husband, Kenny, also hauls livestock and grain locally.

We have subscribed to Lancaster Farming for a long time. I only read the B section, but Kenny reads all the rest. We then pass on the paper to Kenny's uncle and aunt to read and enjoy.

Carolyn Shank
Dayton, VA

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The Welderspahn family from Cochranon enjoy life at Yahweh Dairy.



Mark, Oma, and Kevin Zehnder

WEIRD CHICKEN

4 boneless, skinless chicken breasts
½ cup bread crumbs
1 can chopped green chili
1 teaspoon chili powder
¼ teaspoon garlic salt
¼ teaspoon ground cumin
6 tablespoons butter, melted
¼ cup parmesan cheese
½ cup mozzarella cheese
½ cup cheddar cheese

Pound chicken to ¼-inch thickness. Mix together bread crumbs, chili powder, cumin, garlic salt, and parmesan cheese. Stuff chicken with mozzarella, cheddar, and green chili. Dip chicken in butter and roll in mixed ingredients. Chill 4 hours. Bake at 400 degrees for 20 minutes.

Sauce:
15 ounces tomato sauce
¼ teaspoon cumin
¼ cup sliced green onions
Salt and pepper to taste

Combine and heat sauce ingredients. Pour sauce on top of chicken when ready to serve.

Mark is a small farmer. We have some beef cattle and pigs. Kevin, 21 months, likes to play with the animals and ride in the tractor. Me — I'm just a mom.

Oma Lou Zehnder
Waterfall