

More Dairy Recipes From Contest Entries

STRAWBERRY TRIUMPH PIE

1 quart strawberries
1 cup sugar
3 tablespoons cornstarch
2 tablespoons lemon juice
Real whipped cream

Wash and hull berries. Crush half the berries and add sugar, cornstarch, and lemon juice.

Cook, stirring frequently over medium heat until thickened and transparent. Cool. Cut remaining berries in half. Fold berries into cooled mixture. Pour into baked 9-inch pie shell. Chill in refrigerator for several hours or until set.

Use real whipping cream to top the pie. *This pie is the best.*

Lena Grill
Reamstown

PINEAPPLE SAJAD

2 cups crushed pineapple
½ cup granulated sugar
1 cup juice
8 ounces cream cheese
1 cup whipping cream
Maraschino cherries, optional

Drain pineapple. Use juice with enough water to make 1 cup. Bring to a boil and thicken with 1½ tablespoons clear jell. Add to pineapple. Cool. Whip cream cheese, mix with pineapple. Whip the cream and fold in last. Chill for several hours before serving. Maraschino cherry halves can be placed on top of salad.

Kathryn Byler
Belleville

CHOCOLATE ICE CREAM BARS

¼ cup cocoa
½ cup sugar
1½ cup milk
6 egg yolks
½ cup sugar
6 egg whites
1 cup sugar
½ teaspoon salt
2 cups whipped cream
2 teaspoons vanilla

Mix cocoa and ½ cup sugar. Add milk and bring to scalding. Add well-beaten egg yolks to which ½ cup sugar has been added. Cook until thick. Let cool. Beat egg whites and add the remaining cup of sugar with salt. Whip the cream and mix the ingredients together.

In a saucepan melt ¼ cup margarine. Mix with 1 cup graham cracker crumbs. Put about ½ cup of crumbs on the bottom of a Tupperware container. Pour mixture into the container and put the remaining crumbs on top. Cover with lid and freeze overnight. Cut into bars the next day.

Katie Beiler
Mill Hall

VELVETY CHOCOLATE CREAM PIE

1 9-inch baked pastry shell or crumb crust, cooled
½ cup cocoa
1½ cups granulated sugar
½ cup cornstarch
¼ teaspoon salt
3 cups milk
3 tablespoons butter
1½ teaspoons vanilla
Whipped cream, optional
Chocolate curls, optional

Prepare pie shell; set aside.

Combine cocoa, sugar, cornstarch, and salt in a medium saucepan. Blend in milk until smooth. Cook and stir over medium heat until mixture comes to a boil. Boil and stir for 3 minutes. Remove from heat. Blend in butter and vanilla. Pour into pie shell. Carefully press plastic wrap directly into pie filling. Chill 3 to 4 hours. Serve with whipped cream and chocolate curls, if desired.

Sylvia Martin
Newmanstown

CHEESE SOUP

2 quarts water
1 cup diced celery
2½ cups cubed potatoes
Chopped onion to taste
4 cubes chicken bouillon
1½ cups chopped carrots
2½ cups chopped broccoli
2 cups undiluted cream of chicken soup

1 pound Velveeta cheese

Combine first six ingredients and boil until potatoes are tender. Add broccoli and cook for 8 minutes. Add chicken soup, heat and add cheese. Let melt but do not boil.

I'm Barbara Schenning. I'm 10 years old and in 4-H. I live on a dairy farm. My parents are John and Ann Schenning. I have 7 heifers of my own. One of my 4-H projects is food and I really enjoy cooking. I do some cooking at home.

Barbara Schenning
Bel Air, MD

PEANUT BUTTER PIE

Graham cracker crust:
1½ cups graham cracker crumbs
3 tablespoons sugar
½ cup butter, melted

Combine crumbs and sugar. Stir in melted butter until well blended. Pack mixture firmly to bottom and sides of 8- or 9-inch pie dish. Bake at 350 degrees for 8 minutes. Cool and fill with following mixture that is beat until smooth:

3 ounces cream cheese
½ cup peanut butter
1 cup confectioners sugar
½ cup milk

Fold in:
9 ounces whipped topping

Pour mixture in crust. Freeze until frozen solid to serve.

Leah Glick
Ronks

CREAMY CHEESECAKE

3 cups cottage cheese
5 eggs, beaten
¼ teaspoon salt
¼ teaspoon almond flavoring
¼ cup sifted flour
1 cup sugar
1 teaspoon vanilla
1½ cups milk

Blend cottage cheese with 1 cup milk. Add eggs, salt, vanilla, and flavoring. Blend thoroughly. Combine sugar and flour; slowly blend in cheese mixture. Add milk. Pour into buttered 9-inch square pan. Set dish in pan of water. Bake at 350 degrees for 1 hour or until knife inserted halfway between side and center comes out clean. Cool. Cut in squares and serve with fruit.

Anna Glick
Coatesville

CORNSTARCH PUDDING

2 quarts milk, heated

Add:
3 eggs, beaten
1 cup brown sugar
2 tablespoons cornstarch
2 cups granulated sugar
2 tablespoons flour
1 teaspoon vanilla

Cook together until thickened. Cool. Add pieces of graham crackers.

Sadie Mae Speicher
Witmer



Barbara Schenning gives a demonstration on fitting a dairy heifer.

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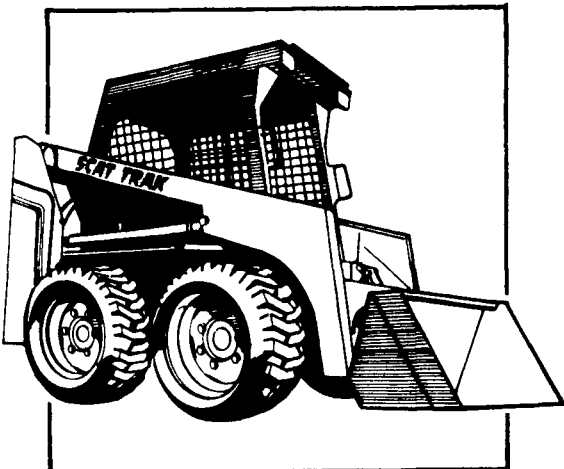
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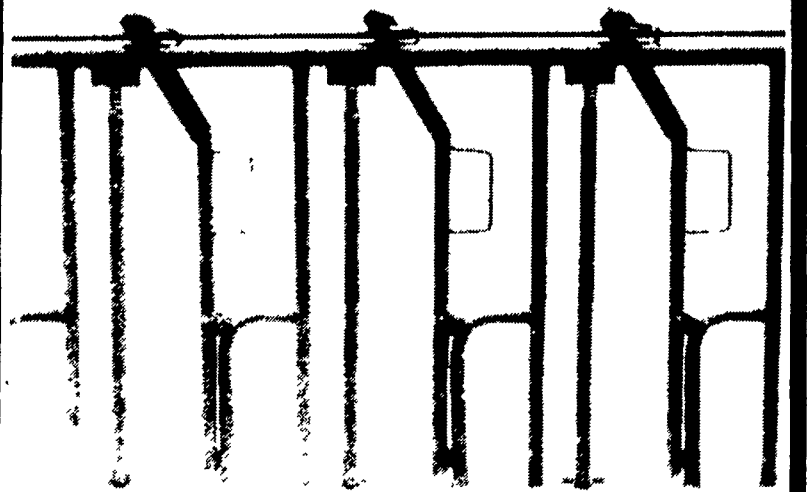


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