

Alluring Dairy Recipes

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MOM'S MEAL IN A BOWL

4 or 5 medium potatoes, peeled and cubed
1 rib celery with leaves, chopped fine
1 small onion, chopped fine
Salt and pepper to taste
Combine potatoes, celery, onion, salt and pepper in a kettle. Fill with enough water to cover. Cook until potatoes are soft and the water mostly absorbed. Do not drain.

While the above is cooking, prepare the following:

2 or 3 slices bread, cubed

In a separate pan, melt 1 stick butter and add the bread cubes, stir until nicely toasted. Beat 3 eggs in bowl to pour over the toasted bread cubes, stirring until eggs are set.

Mash the potato mixture with a fork or old-fashioned masher, just until broken up. Add 3 cups milk and the egg covered bread cubes. Heat and serve. Sprinkle with chopped parsley, optional.

If you like a thicker soup, use less milk. If you like a thinner soup, use more milk.

I was raised on a dairy farm and later married a farmer. Together we operated a dairy farm in Berks County.

While there were many times I complained about the hard work and long hours on the dairy farm, it was those cows and the milk check that paid for the farm — helped us pay for new buildings we had erected and paid for the tuition that put our two sons through college. Our older son is now in charge of the farm operations and we sold the dairy herd two years ago after the death of my husband.

I still enjoy seeing a nice herd of dairy cows grazing contentedly in a field — it brings back memories. My older son and I still live on the farm that has been in my home for 46 years. I'm now a 73-year-old grandmother.

Erma A. Adam
Shoemakersville

GRAHAM CRACKER FLUFF

2 egg yolks
½ cup sugar
¾ cup milk
1 tablespoon gelatin
½ cup cold water
2 egg whites
1 cup whipping cream
1 teaspoon vanilla
3 tablespoons melted butter
3 tablespoons sugar
12 graham crackers

Beat egg yolks and add sugar and milk. Cook in top of double boiler until slightly thickened. Soak gelatin in cold water. Pour hot mixture over softened gelatin and stir until smooth. Chill until slightly thickened. Add stiffly beaten egg whites, vanilla, and whipped cream to chilled mixture. Combine melted butter, cracker crumbs and sugar to make crumbs. Sprinkle half of crumbs in bottom of serving dish. Add mixture and top with remaining crumbs. Let chill in refrigerator until set. Serves 6 to 8.

Our family lives on a 125-acre dairy farm close to Shippensburg University. We milk 40 cows, have two horses and two dogs. We have four boys and three girls, all married but two. Over the summer months we are busy selling sweet corn, sugar peas, and tomatoes. I also have a large garden so I do a lot of canning and freezing. We all enjoy reading Lancaster Farming.

Anna Mae Nolt
Shippensburg

CHOCOLATE VANILLA PUDDING

3 cups milk
½ to ¾ cup sugar
3 eggs, separated
2½ tablespoons cornstarch
¼ teaspoon salt
1 tablespoon sugar
1 teaspoon vanilla
Scald 2½ cups milk in top part of double boiler. Combine sugar, salt, and cornstarch. Add remaining milk to make a smooth paste. Add some of the hot milk to the paste and mix thoroughly. Add paste to hot milk and cook until thickened, stirring constantly. Beat egg yolks and add some of the hot pudding. Add egg yolks to mixture and cook for 2 minutes. Remove from heat and add butter and vanilla. Chill thoroughly and then top with the following meringue: Beat egg whites until stiff. Add 5 tablespoons sugar and 1 ounce of unsweetened chocolate, melted. Continue to beat until meringue has a sheen. Spread chocolate meringue on pudding. Serves 8.

I was raised on a dairy farm, our three boys each work on a dairy farm. They don't let us forget they'd like to LIVE on one, too.

Erla W. Snyder
Manheim

SOUR CREAM COFFEE CAKE

1 cup butter
2 cups plus 4 teaspoons sugar
2 eggs
1 cup sour cream
½ teaspoon vanilla extract
2 cups flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup chopped pecans
1 teaspoon cinnamon

Preheat oven to 350 degrees. Cream butter and add 2 cups sugar gradually beating until very light and fluffy. Beat in the eggs, one at a time. Fold in cream and vanilla. Fold in the sifted flour with baking powder and salt.

Combine remaining sugar, pecans, and cinnamon. Place about one-third of the batter in a well-greased and floured bundt pan or 9-inch tube pan. Sprinkle with ¼ of the pecan mixture. Spoon in remaining batter.

Sprinkle with remaining pecans and bake about 60 minutes or until done. Cool on a rack. Yields 12 servings.

I'm married and the mother of two daughters, age 8 and 16 months. Larry, my husband, is a dairy-crop farmer who milks 120 Holsteins and farms about 1,000 acres with his father and brother.

Kim Ferrell
Henderson, Md.

CARMEL PUDDING

1½ cups brown sugar
2 tablespoons butter
1½ cups water
3 cups milk
4 tablespoons flour
¼ teaspoon salt
1 teaspoon vanilla
Melt butter and sugar in a skillet. Do not brown as it burns easily. Add water. When the sugar is dissolved, add milk and salt. Mix flour with water or milk and add to boiling milk. Add vanilla.

A very delicious pudding, easy to make and delicious with chocolate cake.

Ruth Ann Martin
Myerstown

BISQUICK PINWHEEL CASSEROLE

Casserole base:
¼ cup butter
1 cup thinly sliced celery
½ cup chopped onion
¼ cup flour
¼ teaspoon salt
½ teaspoon pepper
3 cups milk
2 teaspoons instant chicken bouillon
3 cups chopped, cooked chicken or turkey

Pinwheel biscuits:

2 cups flour
1 tablespoon baking powder
¼ teaspoon salt
¼ cup butter
¼ cup milk

1 cup shredded cheddar cheese
For the base, melt butter; saute celery and onions until tender. Stir in flour, salt, and pepper until blended. Gradually stir in milk and chicken bouillon. Bring to a boil over medium heat. Stir constantly and boil for 1 minute. Add chicken or turkey. Keep warm while preparing the biscuits.

For biscuits, combine flour, salt, and baking powder. Cut in butter until it resembles coarse crumbs. Add milk just until the dry ingredients are moistened and mixture forms a ball. Knead gently a few minutes. Roll out dough on floured surface. Form a 12x9-inch rectangle. Spread evenly with cheese. Roll up like jelly roll, starting with 9-inch side. Cut into 12 slices. Heat casserole base until boiling, pour into shallow 2½ -quart pan. Arrange biscuits over top. Bake 400 degrees for 25 to 30 minutes. Serves 6.

We own and operate a dairy farm in Indiana County. We have five grown children and six beautiful grandchildren. Two sons are here helping on the farm. We enjoy Lancaster Farming.

Mrs. James McConnell
Blairsville

RASPBERRY CHEESECAKE

Chill a 12-ounce can of milk
To 1 box of raspberry* Jell-O, add 1 cup boiling water; stir well; cool.

Cream:
1 8-ounce package cream cheese

1 cup sugar
1 teaspoon vanilla
Add cooled Jell-O and blend well. Chill until mixture begins to set. Mix together:

¼ cup melted margarine
1½ cups graham cracker crumbs

Combine crumbs and margarine and press two-thirds of the crumbs into the bottom of a 9x13x2-inch pan. While raspberry mixture begins to thicken, add 3 tablespoons lemon juice to the can of chilled milk. Whip until stiff. Fold into Jell-O mixture. Pour into pan. Sprinkle top with crumbs. Chill 2 to 3 hours.

*Cherry and strawberry flavors may be substituted.

My husband and I moved a mile away from the farm two years ago. We sold the cows to our son, but we are still actively engaged in farming.

The raspberry cheesecake is one of our family's favorites and is always found at family gatherings.

We look forward each week to the Lancaster Farming. Of course, I turn to the women's section first as trying new recipes is one of my favorite pastimes.

Audrey Ranck
Lewistown

PUMPKIN CREAM PIE

2 eggs
¼ cup brown sugar
¼ cup granulated sugar
¼ teaspoon salt
1 cup cooked, mashed pumpkin
½ teaspoon vanilla
¼ teaspoon cloves
¼ teaspoon ginger
1 cup evaporated milk
½ cup sour cream
1 9-inch pie shell
1 cup whipping cream
2 tablespoons confectioners sugar

½ teaspoon vanilla extract
Combine first 10 ingredients and blend until smooth. Pour into prepared pie shell. Bake 15 minutes at 425 degrees. Reduce heat to 350 degrees and bake 50 minutes or until done. Insert knife in center of pie; pie is done if the blade comes out clean. Chill until ready to serve. Before serving, beat whipping cream until stiff; gradually add confectioners sugar and vanilla extract. Spread over pie. Refrigerate leftovers.

This pie is smooth and creamy.

We live on our farm in McGaheysville, Va. My activities include 4-H, church, community, and family recreation. I enjoy creating and trying new recipes. Milk is a big hit with our family.

Joann F. Hensley
McGaheysville, VA

CREAM CHEESE DESSERT

1 3-ounce box gelatin
1 cup boiling water
Mix gelatin and water and let cool 15 minutes.

Mix together 5 minutes:
8 ounces of softened cream cheese

1 cup sugar
1 teaspoon vanilla
Blend together cream cheese and gelatin mixtures.

Whip:
1 can evaporated milk, chilled
Add milk to mixture and refrigerate for 2 hours.

We farm 500 acres of corn, soybeans, and wheat in Southern York County. My oldest daughter, Missi, 14, loves cows and shows them in 4-H. Chrissi, 13, and Laura, 11, are horse lovers although we don't have horses. Lee, 4, has been a farmer since he was born. All the children enjoy farm life.

Debbie Bosley
Brodbecks

CREAM CHEESE CAKE

Crust:
½ cup margarine
1 tablespoon sugar
2 cups graham crackers
Melt margarine, add sugar and cracker crumbs. Put graham crust in 9x13-inch pan.

Cheese cake:
1 small package unflavored gelatine

2 egg yolks
1 cup milk
1 teaspoon vanilla
2 cups whipped cream
1 teaspoon lemon juice
½ pound cream cheese
2 beaten egg whites
1 can cherry or blueberry pie filling, optional

Put gelatine in pan and add a little cold water. Add ½ cup sugar and egg yolks. Stir mixture well. Add milk and cook for 2 to 3 minutes. Add lemon juice and vanilla, stirring well. Add cream cheese and cool. Next add beaten egg whites and whipped cream. Spread evenly on top of crust. Spread pie filling on top.

Emma A. Martin
Shippensburg

CAROB YUMMY BARS

1 cup butter
2 cups brown sugar
2 eggs
2 teaspoons vanilla
2½ cups sifted flour
1 teaspoon baking soda
¼ teaspoon salt
3 cups quick oats
½ cup milk

Filling:
1½ cups carob or chocolate chips
1 can sweetened condensed milk
2 tablespoons butter
1 cup chopped nuts
½ teaspoon salt
2 teaspoons vanilla

Cream together butter and sugar. Add eggs and vanilla. Sift together flour, baking soda, and salt. Mix with oatmeal. Add dry ingredients and milk. Mix well and set aside.

In double boiler, mix carob, butter, milk, and salt until smooth. Remove from heat, add nuts, and vanilla.

Spread two-thirds oatmeal mixture in greased cake pan. Cover with filling. Dot with remaining dough and bake at 350 degrees for 30 minutes.

My husband, Lowell, and I milk 40 cows. We started dairying in March 1989. Neither of us had any experience in dairying so we both feel we've learned a lot already. Although there's always a lot to learn! We enjoy it and feel there's no place like a farm to raise children. We have three — Katrina, 4; Luke Ray, 2; and Leonard, 10 months.

Mary Ann Horst
East Earl

PUMPKIN RIBBON BREAD

Filling:
2 3-ounce packages cream cheese, softened
½ cup sugar
1 tablespoons flour
1 egg
2 teaspoons grated orange peel

Bread:
1 cup butter
2 cups sugar
3 eggs
1 teaspoon vanilla
16 ounces pumpkin
3 cups flour
1½ teaspoons salt
1 teaspoon baking powder
1 teaspoon cloves
½ teaspoons nutmeg
1 cup nuts
1 cup raisins
1 teaspoon baking soda
1½ teaspoons cinnamon

For filling, beat together cream cheese, sugar, and flour. Add egg; mix to blend. Stir in orange peel; set aside. Make bread by combining pumpkin, butter, vanilla, sugar, and eggs in large bowl. Add remaining ingredients; mix to blend. Pour one quarter of batter into two greased and floured 9x5x3-inch loaf pans. Carefully spread the cream cheese mixture over batter. Add remaining batter, covering filling. Bake at 350 degrees for 60 to 70 minutes. Cool for 10 minutes before removing from pans. Store in refrigerator.

Janet Stauffer
Elverson

CREAM SHERBET PUNCH

1 quart orange sherbet
1 quart vanilla ice cream
1 quart gingerale
2 large cans pineapple juice or frozen orange concentrate

Combine sherbet and ice cream with juice. Blend until smooth. Add gingerale before serving.

Mary Zimmerman
Myerstown