

BAKED MILK CUSTARD

- 4 1/2 cup milk
- 3/4 cup sugar
- 1 1/4 teaspoon vanilla
- 5 eggs
- 1/2 teaspoon salt

Grease large, deep dish casserole or several individual dishes. Beat eggs slightly, add sugar and salt. Slowly pour egg mixture into milk. Add vanilla and stir. Place casserole in pan of warm water. Bake 350 degrees for 50 minutes or until firm. While custard is baking, make sure water does not boil. Yields 6-8 servings.

I'm a farmer's wife, help my husband on the farm, and have a garden and a large vegetable patch.

Marian Klinger
Klingerstown, Pa.

CHEESE AND EGGS.

- 6 hard cooked eggs — sliced
- 3/4 pound velveeta cheese — sliced
- 2 cups bread cubes
- 3/4 cup milk
- Salt and pepper to taste

In a greased casseroled, arrange first three ingredients in alternate layers. Season, then pour the milk over all. Bake at 350 degrees for 30 minutes. Serves 4 or 5. This can be made on top of the stove in a heavy pan on medium heat if you want to save time. Stir occasionally.

We are very much interested in dairy farming, having been dairy farmers for 35 years. We are now retired and our son Ed and his family have a dairy on our farm near Elverson.

Mrs. Lloyd Mast
Mohnton, Pa.

CHOCOLATE WHIP

- 1 cup sugar
- 3/4 cup cold water
- 3/4 cup milk
- 3/4 teaspoon salt
- 5 eggs separated
- 2 packages plain gelatin
- 4 tablespoons cocoa
- 3/4 cup whipping cream

Soak gelatin in water. Mix milk, sugar, and cocoa together and heat to boiling point. Add beaten egg yolks and cook until it thickens. Cool. Add beaten egg whites and whipped cream to cocoa mixture.

Mary E. Martin
Millmont, Pa.

PINEAPPLE JELL-O SALAD

- 1 3-ounce package lime Jell-O
- 1 cup hot water
- 1 small can crushed pineapple
- 1 envelope dry whipped cream topping
- 1 small package cream cheese (3 ounces)
- 1 cup small marshmallows.

Dissolve Jell-O in hot water and let start to set. Mix cream cheese into whipped cream then mix all together. Chill for a few hours or till set.

I have tried many of the recipes printed in Lancaster Farming over the years. I always check in the B section of the paper when it comes in. I love Joyce Bupp and Ida's Notebook, too.

We are dairy farmers living in the Rising Sun, Md. area since 1959. We have seen many changes since we moved here from Chester Co., Pa., that we could write a book. My recipe is a good one to take on a picnic or a family get-together.

Becky Haines
Rising Sun, Md.

AMARETTO CHEESECAKE

- 2 cups graham cracker crumbs
- 1/2 cup butter (melted)
- 1 1/2 envelope plain gelatin
- 1/2 cup cold water
- 3 8-ounce packages of cream cheese
- 1 1/4 cup sugar
- 1 5-ounce can of evaporated milk
- 1 teaspoon lemon juice
- 1/2 cup Amaretto
- 1 teaspoon vanilla
- 1 cup heavy whipping cream

Melt butter and combine with cracker crumbs. Press into 9-inch spring form pan and chill (10-15 minutes). Combine gelatine and cold water in small sauce pan — let stand 1 minute, then stir over low heat till dissolved. Cream together cream cheese and sugar till fluffy. Add lemon juice and milk and mix again. Add gelatine, vanilla, and Amaretto and mix well again. Whip heavy cream till stiff and fold into above filling mixture. Chill at least 8 hours, preferably overnight.

Karen R. Mohn
Womelsdorf, Pa.

CUSTARD PIE

- 4 slightly beaten eggs
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 2 1/2 cups milk, scalded
- 1 9-inch unbaked pastry shell (roll dough to less than 1/8 inch)

Mix egg, sugar, salt, and vanilla thoroughly. Slow stir in the hot milk. Pour at once into unbaked pastry shell. Top with nutmeg.

Bake in hot oven at 475 degrees for 5 minutes. Reduce heat to 425 degrees and bake 10-15 minutes longer or until a knife inserted halfway between center and edge comes out clean.

After you mixed your hot milk in with the rest of the ingredients, add your favorite fresh fruit or berries (3/4 to 1 cup) and bake.

Deep dish custard: use same recipe without crust. Bake in glass dish at 450 degrees for 10 minutes and then at 400 degrees 15 minutes.

Mrs. Fern I. Schlegel
Dalmatia, Pa.

CHICKEN CHEESE BALL

- 1 (8 ounce) package cream cheese
- 2 tablespoons mayonnaise
- 1 (6 ounces) can chicken
- 1 1/2 tablespoon minced onion
- 1 tablespoon chopped parsley
- garlic salt to taste
- chopped nuts

Mix all ingredients together except nuts. Shape into ball and refrigerate overnight. Roll in chopped nuts. Serve with assorted crackers.

I'm Patty Dunkleberger, Cumberland County's 1987 dairy princess. Still living on the home farm and still working with the dairy princess committee and still promoting dairy products.

The recipe for chicken cheese ball is delicious served with crackers. I have had many requests for this recipe when I served it. It was a recipe that I made and served at several dairy functions when I was dairy princess. Try it — remember, Milk Is America's Health Kick!

Patricia Dunkleberger

CARMEL PUDDING

- 1 stick butter
- 2 cups brown sugar
- 1/2 cup water
- Cook until smooth, about 10 minutes or until carmel smells a little burnt.
- Add:
- 8 cups milk and a pinch of ssalt.
- Heat until about boiling. Mix together in blender the following:
- 6 eggs
- 6 tablespoons flour
- 6 tablespoons comstarch
- Add to hot mixture. Cook until thickened and add 2 teaspoons vanilla.

Sharon Reiff
Ephrata, Pa.

ORANGE ICE MILK

- 3/4 cup orange gelatin
- 1 cup water
- 1 cup sugar
- 1 tablespoon lemon juice
- 4 cups milk or 2 cups milk and 2 cups cream
- 3/4 cup crushed pineapple.
- Boil water and sugar together 1 minute. Remove from heat and add lemon juice and gelatin. Cool, but do not chill. Add milk and freeze. When partly frozen, add crushed pineapple and finish freezing. Makes 2 quarts.
- Hint: Homemade ice cream is usually hard when taken out of the freezer. To soften, place it in the refrigerator for several hours, then place it in a mixing bowl and beat until smooth. Delicious!

Esther Weaver
Ephrata, Pa.



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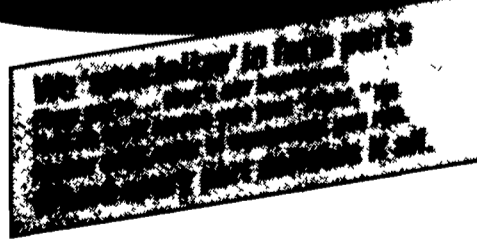
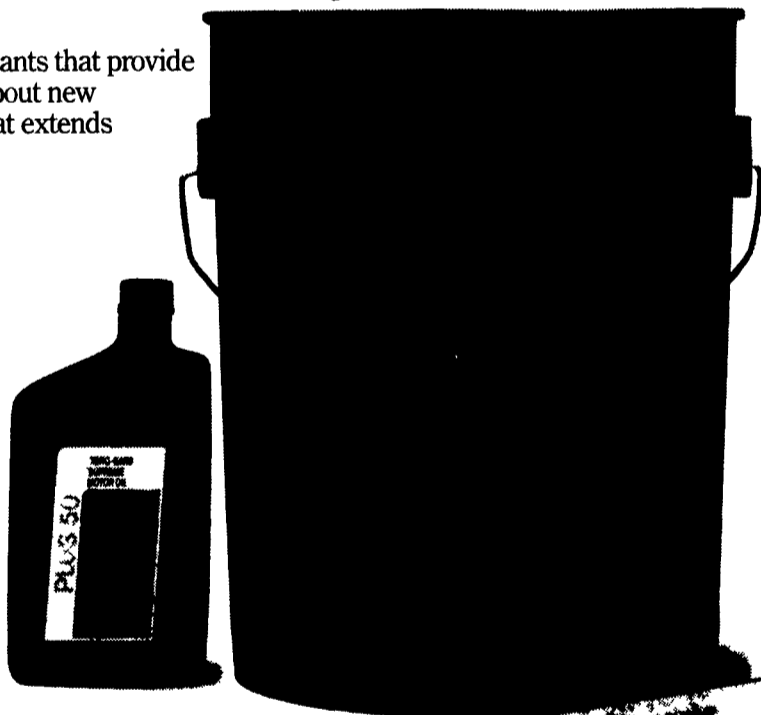
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