

# Dairy Delicious Recipes From Our Readers

(Continued from Page B6)

## YOGURT

1 quart milk  
 1/2 cup sugar  
 1 teaspoon vanilla  
 1 cup dry milk  
 1/3 cup yogurt  
 Heat milk to 180 degrees. Cool down to 110 degrees. Take 1/2 cup of the milk and add the yogurt to it. Mix all ingredients together along with the milk/yogurt mixture. Put in a jar and set it in warm water (110-112 degrees) for 5-6 hours or until set. Chill.

This can be eaten plain or mix a little gelatin in when ready to eat for a different flavor. We also like to eat ours with rice crispy mixed in.

Elizabeth Stoltzfus  
 Millersburg, Pa.

## THE BEST GRAHAM CRACKER PIE

Crust: 1 pack graham crackers  
 1/2 cup melted butter  
 Filling:  
 2 cups milk  
 2 eggs (separated)  
 1/3 cup sugar  
 2 tablespoons cornstarch  
 1/2 teaspoon salt  
 1/2 teaspoon vanilla  
 To make filling, heat 1/2 cup milk. Combine sugar, salt, cornstarch, and egg yolks. Add a little milk to make a paste, then add to heated milk. Cook until thickened. Add vanilla. Put whipped cream on top. Chill and serve.

We live on a farm in Dauphin Co., have a 40-cow dairy barn, have lots of cats, a dog, calves, heifers, and horse. My job is being a housewife, so I find these recipes in the Lancaster Farming quite helpful in feeding a hungry husband. Keep up the good recipes.

Martha Smucker

## RHUBARB SPONGE

2 egg yolks  
 2 tablespoons melted butter  
 1 cup milk  
 1 teaspoon lemon juice  
 1 cup sugar  
 2 tablespoons flour  
 2 egg whites, beaten  
 2 cups diced rhubarb  
 Beat egg yolks in bowl. Add flour and melted butter. Stir in milk slowly. Add sugar and lemon juice, mixing well. Stir in beaten whites. Place diced rhubarb in unbaked shell. (I use a 9-inch deep pan.) Pour mixture over. Bake at 350 degrees until inserted knife comes out clean.

June Derfler  
 Pine Grove, Pa.

## SAUSAGE AND ASPARAGUS SKILLET SUPPER

1 pound sausage, bulk or casings  
 1 pound asparagus  
 4 medium potatoes  
 1/2 cup cheese, shredded  
 If sausage is in casing, remove before frying, saute until browned, drain fat. Add asparagus pieces and potatoes and enough water to cook in. Simmer about 20-30 minutes until vegetables are tender. Add cheese just before serving. Delicious! A handy, quick skillet dish.

Annetta Sensenig  
 Quarryville

## GRAHAM CRACKER PUDDING

4 cups milk  
 1 cup crushed graham crackers  
 1 cup sugar  
 1 teaspoon vanilla  
 1/2 cup coconut  
 Mix, cook until thick, cool.

Nancy Hershey  
 Manheim

## CORN CUSTARD

2 eggs  
 1 tablespoon sugar  
 1 tablespoon cornstarch  
 1/2 teaspoon salt  
 Dash of pepper  
 2 cups milk  
 12 Saltine crackers, crumbed  
 2 cups cream style corn  
 3 tablespoons butter  
 Combine eggs, sugar, cornstarch, salt, pepper, and milk in blender. Gradually add cracker crumbs, blending well. Add corn and blend on low just until mixed. Pour into greased 2 quart casserole. Add butter (in one chunk). Bake, uncovered, at 350 degrees for 1 hour. Serves 8.

Norma Van Horn  
 Middleburg, Pa.

## YUM-YUM SALAD

1 can 13-ounce evaporated (or 1 package whipped topping mix, prepared)  
 1 can 20-ounce crushed pineapples  
 1/2 cup sugar  
 1 package 3-ounce strawberry gelatin  
 1 package 8-ounce cream cheese  
 Chill milk. Boil pineapple juice with sugar slowly for 5 minutes. Add gelatin and stir until dissolved. Cool. Beat cream cheese with milk until fluffy. Fold in pineapples and gelatin mixture. Pour into a mold and chill until firm. Delicious!

Karen Newswanger  
 Parkesburg

## MICROWAVE CHEESE SAUCE

Heat 1 cup milk, 2 minutes on medium. Set aside.  
 Melt 2 tablespoons butter 1 minute on high.  
 Stir in 2 tablespoons flour. Heat 1 minute more on high. Briskly, stir in warm milk. Blend well. Cook on high 2 1/2 minutes or until boiling. Stir in 1 cup grated cheese. Blend well.

Shirley Horning  
 Stevens

## MILK PUNCH

1 quart orange sherbet  
 1 pint vanilla ice cream  
 1 pint milk  
 2 liter 7-Up  
 Dip sherbet and ice cream into punch bowl. Add milk. Pour chilled 7-Up over the mixture.

This is the most refreshing drink. Our son Scott had about 40 friends over the other Sunday night after a chorus program and the kids kept coming back for seconds and thirds.

Our son Bob and his wife took over the dairy three years ago, but Bob Jr. still plants the corn and beans and does some mechanical work and milks occasionally.

Our 17-year-old son Scott attends LMH and works for his brother in the evenings and Saturdays. This weekend Bob Jr. will be helping Scott milk so Bob, Karen and Tanner can have a weekend in the mountains. We also have two married daughters, Boni, married to John Landis and Vonda married to Doug Smoker. Boni was the '82 Lancaster County Dairy Princess and is an RN at LGH in CCU. Vonda is a full-time mother to Shelby Paul, 18 months, and Tianna Jo, six days old.

We built a log home this past year and are still trying to finish it. Bob is a mechanic at C.B. Hoobers and still does custom corn and bean planting in the evenings and Saturdays. I work as a bookkeeper part time for Lancaster Vet Association.

Naomi Gochenaur

## TUNA COTTAGE CHEESE CASSEROLE

1 7-ounce can tuna  
 1 1/2 cups creamed cottage cheese  
 1/2 cup bread crumbs  
 1/2 teaspoon salt  
 1/2 teaspoon Worcestershire sauce  
 1/2 teaspoon pepper  
 1 teaspoon onion  
 1 beaten egg  
 Combine ingredients in a 1-quart casserole and sprinkle on top: 1/2 cup bread crumbs and 3 tablespoons Parmesan cheese. Top with 2 tablespoons butter. Bake at 350 degrees for 35 minutes. Serves 4-6.

We live on a beef and hog finishing farm in the Oley Valley with our major crops, corn and soybeans. For about the first 10 years of our marriage we raised tomatoes and carrots for Campbell's soups. About 1975, Campbell's stopped contracting vegetables in this area and we switched to a beef and hog operation.

We have three children, a lovely daughter-in-law and one sweet granddaughter. Greg, our oldest son, is married to Sharon and they have a daughter, Courtney. Jane just finished her sophomore year at EMC and Dwight is a junior in high school.

We live in an old stone house and we are always working on a "project." Lloyd, my husband, spent about 14 years repainting the entire house of 13 original rooms.

A highlight for our family was a hike through the Grand Canyon in 1983. We spent about 6 months planning for it and it was worth all the work. We spent two nights in the canyon and everyone carried a backpack.

Ruthann Zook  
 Oley, Pa.

## SWISS HAM AND NOODLE CASSEROLE

2 tablespoons butter  
 1/2 cup chopped onion  
 1/2 cup chopped green pepper  
 10 1/2 ounce can cream of mushroom soup  
 1 cup sour cream  
 8 ounce package noodles, cooked and drained  
 2 cups shredded Swiss cheese  
 2 cups diced cooked ham  
 Melt butter in saucepan. Saute onion and green pepper. Remove from heat. Stir in soup and sour cream. Add this to the noodles, cheese and ham. Pour into a 2 quart buttered casserole. Bake 350 degrees for 35-40 minutes. (This recipe is very good, quick and easy to make.)

We started farming in 1950, have been living at this farm near Williamsport for 34 years. We have 2 daughters and 2 sons, also 10 grandchildren. Our one son is farming with us. We enjoy the articles and recipes in Lancaster Farming.

Mrs. Ellis Strite  
 Williamsport, MD

## CREAM CHEESE COOKIES

1/2 cup margarine  
 3 ounce package cream cheese  
 1 egg yolk  
 1/2 teaspoon vanilla  
 1 box yellow or Devil's food cake mix

Cream margarine and cheese. Blend in egg yolk and vanilla. Add cake mix 1/2 at a time. Mix by hand. Chill 1/2 hour before baking. Drop by teaspoon on ungreased baking sheet. Bake 350 degrees 8-10 minutes.

Brenda Kramer  
 Newmanstown

## MOM'S STRAWBERRY SALAD

1 large box strawberry Jell-O  
 2 mashed bananas  
 1 to 1 1/2 pints partially frozen strawberries  
 8-ounces cream cheese  
 8-ounces whipped topping  
 Prepare Jell-O according to directions. Chill until partially set. Add partially frozen strawberries and bananas. Chill until firm. Combine cream cheese and whipped topping. Spread on top of Jell-O mixture. Enjoy.

The Carpenter family, consisting of myself, my husband W.B., and two sons, Brad and Brian, live midway between Staunton and Harrisonburg in the beautiful Shenandoah Valley of Virginia. We are dairy farmers. Our oldest son, Brad, is employed full time on the farm and plans to marry in July. Our youngest son, Brian, is a junior at Spotswood Senior High School and active in FFA. He will serve as chapter president of his FFA group next year and will also serve as Federation Treasurer for the coming year. Brian also plans to work on the farm after finishing his education. Our boys are third generation dairy farmers at Maple Grove Dairy, Inc.

Along with farming, W.B. enjoys tractor pulling when he has time. He has been pulling for 15 years and is a superstock puller.

I serve as bookkeeper for the farm and fill all the roles that most "Moms" do. I also serve on the Christian Education Committee at St. Andrews United Church of Christ and edit the church newsletter.

As with most farm families, we never run out of things to do and are always tired at day's end. However, we feel it's the best life around.

Brenda W. Carpenter  
 Mt. Crawford, VA

## CHOCOLATE CREAM PIE

2 squares semi-sweet chocolate or 3 tablespoons cocoa  
 2 cups milk  
 1 cup sugar  
 1/2 teaspoon salt  
 3 tablespoons cornstarch  
 2 eggs (beaten)  
 1 teaspoon vanilla  
 1 tablespoon butter  
 Scald 1 1/2 cups milk. Mix sugar, salt, and cornstarch with rest of milk. Cook until thickened. Add beaten eggs and cook 2 minutes longer. Add butter and vanilla. When cool, pour into graham pie crust. Garnish with whipped cream if desired.

Nancy King  
 Kinzer, Pa.

## ASPARAGUS HAM ROLL-UPS

1 pound asparagus spears, cooked  
 8 thin slices boiled ham  
 2 tablespoons butter  
 2 tablespoons flour  
 1/2 teaspoon salt, pepper  
 1 cup milk  
 1/2 cup grated cheddar cheese  
 Place 3 or 4 asparagus spears in each ham slice. Roll-up, serve with toothpick. Melt butter, stir in flour and seasonings. Add milk until thickened. Add cheese and heat until melted. Place ham roll-up in baking dish. Pour sauce over the top. Bake 350 degrees 20 minutes or microwave 7 minutes, turning dish twice.

Mary Ann Auker  
 Manheim

## ITALIAN LOVE CAKE

1 lemon cake mix  
 1 box vanilla instant pudding  
 2 pounds Ricotta cheese  
 3 eggs  
 2 teaspoons of vanilla  
 1/2 cup sugar  
 1 cup milk  
 8 ounces of whipped topping  
 Grease and flour a 13-inch by 9-inch cake pan. Prepare cake mix according to directions. Pour into cake pan. Mix cheese with eggs, sugar, and vanilla until smooth. Pour over top of cake mix. Bake for 1 hour. Chill. Mix pudding and milk with 8 ounces of whipped topping. Spread over cooled cake. Keep refrigerated.

The original recipe used marble cake mix and chocolate pudding. Or try yellow cake mix and strawberry pudding. Delicious!

We live on a farm. We only have some beef cattle and ducks. We raise crops such as hay, corn, wheat, barley, and oats. I like bears, some dolls, mushrooms, owls, and covered bridges.

Marlene Miller  
 Mohrsville, Pa.

## GREEN RICE

3 cups cooked rice  
 1/2 cup chopped pepper  
 1 cup chopped onion  
 1 stick of butter  
 1 package frozen broccoli (cooked and diced)  
 2 ounces any yellow cheese  
 1 can cream of mushroom or cream of chicken soup  
 Saute onion and pepper in butter until soft. Add cheese and soup; blend well. Add rice and broccoli and mix well. Bake in a covered dish at 350 degrees for 30 minutes.

My husband, Ed, our 11-month old son, Eddie III, and I live in a quiet rural area among the trees in northern Chester County. Ed enjoys fixing things up and making them work, from tractors to pinball machines. Baking, sewing, and reading are my hobbies, when time permits. Our son, Eddie, just has fun learning new things each day and perfecting what he has already learned. The greatest enjoyment for each of us is each other.

Joyce Ann Martinko  
 Pottstown, Pa.

## CHICKEN AND DUMPLINGS

Stewed chicken  
 1 cup all-purpose flour  
 2 teaspoons baking powder  
 2 tablespoons snipped parsley  
 1 beaten egg  
 1/2 cup milk  
 2 tablespoons cooking oil  
 1/2 cup all-purpose flour  
 Prepare dumplings when stewed chicken is almost tender. For dumplings, combine 1 cup flour, baking powder, and 1/2 teaspoon salt; stir in parsley.

Combine egg, milk, and oil. Add to flour mixture, stirring with a fork only until combined. Drop dough from a tablespoon directly onto chicken in bubbly broth. Return to boiling. Cover tightly. Reduce heat; do not lift cover. Simmer 12 to 15 minutes. Remove dumplings and chicken to a warm servings platter. Strain broth. To thicken broth for gravy, in a saucepan bring 4 cups broth to boiling. Slowly stir 1 cup cold water into the 1/2 cup flour, gradually add to broth, mixing well. Cook and stir until bubbly. Cook and stir two minutes more. Season with 1/2 teaspoon salt and 1/8 teaspoon pepper. Pour some sauce over chicken and dumplings; pass remaining. Serves 12.

Betty Bayne  
 Cabot

(Turn to Page B18)