

Dairy Delicious Recipes From Our Readers

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The Ford family from left: William, 11; Michael, 10; James, 6; and Heather, 12 years old.

WALNUT PINEAPPLE CAKE

2 cups flour
2 cups sugar
2 teaspoons baking powder
2 eggs
1 teaspoon vanilla
1 cup walnuts, chopped
1 20-ounce can crushed pineapple with juice

Combine ingredients. Pour into 9x13-inch cake pan. Bake cake at 350 degrees for 45 minutes. When cool, top with the following then refrigerate.

Topping:

1 stick butter
8 ounces cream cheese
1 cup confectioners sugar
1 teaspoon vanilla

I am a farm wife. I have been married for 12½ years to William H. Ford III. We have four children, Heather, 12, Billy, 11, Michael 10; and James 6. They help around the farm a lot. We live on a farm and my husband and I also work on a

dairy farm. I raise all the calves from birth. Bill is the herdsman and he also feeds all the animals. Our family has been farming for a year and a half. We have started out slow, but we hope to have our own dairy someday soon. This has been a dream of our whole family.

I am a 4-H leader for the livestock club and the Clever Clover Club. We are also involved in the dairy club and a horse club for easy riders. We own a horse, a pony, two dogs, cats, and seven lambs. Four of our lambs are for breeding projects. Last year we also raised three pigs as 4-H projects. As you can see, we like all kinds of animals.

I enjoy doing many things. I enjoy cooking, baking, horseback riding, crafts, ribbon work and paper quilling.

Mary Ellen Ford
Northampton, MD

SASSY BEEF

Meat:

2 pounds sirloin or veal cubes
½ cup white wine
½ cup chicken broth
2 tablespoons cornstarch
Salt
Pepper
2 tablespoons oil
1 cup sour cream

Cheese sauce:

1 tablespoon finely diced celery
1 tablespoon finely diced onion
¼ cup finely chopped broccoli florets
1 tablespoon oil
8 slices Swiss cheese, thinly sliced

1 quart water
¼ cup chicken broth
3 tablespoons cornstarch
1 cup half and half
1 pound broccoli spears
½ pound mushroom caps

Meat: Season the meat with salt and pepper. Sauté lightly in oil. Remove meat from pan. Add white wine and chicken broth to pan. Thicken with cornstarch. Return meat to pan and simmer for 40 minutes. Just before serving, stir in sour cream.

Cheese sauce:

Sauté celery, onion, and broccoli florets in oil. Add water and broth. Bring to a hard boil and cook until broccoli is soft. Use a whisk to mash broccoli. Thicken with tablespoons cornstarch. Add half and half. Bring to a boil and turn off heat. Add a dash of butter. Add Swiss cheese. Let the sauce stand until the cheese is melted.

On a platter, arrange cooked broccoli spears around the outside edge (heads facing out). Between the broccoli spears place the mushroom caps. Spoon cheese sauce over the broccoli and mushrooms. Place the meat in the center. Serves 6.

My husband and I live on a dairy farm in the mountains of southwestern Pennsylvania. Our farm has been in the family for more than 130 years. Allen is the fourth generation to farm our land.

We have three children, Lisa, Karen, and Scott. Our children all help with chores on the farm and are active in Somerset County 4-H. I have taught school for 26 years.

Judy Rhoads
Stoystown

EASY-COOL DESSERT

Crust: 2 cups graham cracker crumbs
5 tablespoons sugar
½ cup butter — soften
Mix together and press into 9-inch by 13-inch pan. Set in freezer and cool until set.

Filling: 2 cups whipped cream or topping. In separate bowl, whip one 8-ounce cream cheese until soft. Next, put whip cream in cream cheese, add 1 cup powdered sugar.

Pour on top of cooled crust. Let set before serving top with 1 can of prepared pie filling — your favorite kind.

We have a dairy farm in Warren Co.

We have four girls, and all help on the farm. Two are married now, one married a dairy farmer in Snyder Co., and one was 1989 Warren Co. dairy princess. Now with three granddaughters, it looks like an all-girl thing.

I love going to farm stock markets and I collect cows. Just in my kitchen we have 86 different items with cows on it so far.

Elsie Austin
Columbus, Pa.

ORANGE JULIUS

1 cup frozen orange juice concentrate
1½ cups water
1½ cups milk
¼ cup sugar
18 ice cubes
1½ teaspoons vanilla

Blend well in blender at high speed until ice cubes are crushed. Approximately four servings. A very refreshing drink on hot summer days.

Janet Good
Myerstown, Pa.

ICE CREAM DESSERT

2 cups graham cracker crumbs (scant)
2 quarts ice cream (vanilla)
1 cup nuts (chopped)
1 cup chocolate chips
½ cup butter
2 cups confectioners sugar
1 can evaporated milk
1 teaspoon vanilla
1 pint cool whip

Press crumbs in a 9-inch by 13-inch cake pan. Reserve 1 cup crumbs for top. Put ice cream on crumbs, sprinkle nuts on ice cream. Melt chocolate chips, butter, confectioners sugar, and milk in saucepan. Cook until smooth and thick (stir often), add vanilla. Pour mixture on ice cream and freeze until firm. Then put whipped cream on top and sprinkle crumbs on top of whipped cream.

Ann E. Martin
Kutztown, Pa.

CHICKEN 'N' CHEESE SOUP

2 teaspoon butter
½ cup each finely diced celery, onion and carrot
2 teaspoons flour
1 cup water
1 pack instant chicken broth mix
½ cup frozen peas
½ cup skim milk
2 ounces shredded cheese
4 ounces skinned and boned cooked chicken, diced
½ cup cooked long-grain rice
1 teaspoon Worcestershire sauce

Dash salt and pepper

In 2-quart saucepan, heat butter until bubbly, add celery, onion and carrot. Cook over medium heat, stirring occasionally until tender. Add flour and stir quickly to combine; gradually stir in water. Add broth mix and, stirring constantly, bring to a boil, add peas, and cook three minutes. Reduce heat and add milk and cheese, cook, stirring constantly, until cheese is melted. Add remaining ingredients and cook, stirring occasionally, until thoroughly heated. (Turkey may be substituted for chicken).

I love the recipes! They're great! My husband manages a dairy farm and we love country life.

Sharon High
Womelsdorf

ORANGE JELL-O DESSERT

3 ounces orange Jell-O
1 cup hot water
1 cup cold water
½ cup vanilla ice cream
Make Jell-O and water according to package directions. Chill until partially set. Whip with mixer; add ice cream. Beat until smooth. Pour in bowl and decorate with marshmallows. Chill until set.

We live on a small dairy farm. This is an easy recipe for our girls to make with very little help. They can choose other flavors to suit their tastes.

Aaron Huber
Myerstown

PINEAPPLE PIE

2 ounces butter
1 cup sugar
5 eggs, separated
1 large can crushed pineapples, drained

Cream butter and sugar; add egg yolks and pineapples. Fold in beaten egg whites. Pour mixture into two half-baked pie crusts. Bake at 350 degrees until pie tests done when knife is inserted in the middle and comes out clean.

Helen N. Nolt
New Holland

ICE CREAM DESSERT

2 quarts ice cream
1½ cups milk
1 large box instant vanilla pudding mix

¼ pound butter
60 Ritz crackers, crushed
Beat ice cream, milk, and pudding mix. Melt butter; add to crushed cracker crumbs. Line large glass dish with crumbs, save a few to sprinkle on top. Fill dish with ice cream mixture. Freeze, set out a while before serving so the mixture is of pudding consistency when serving.

Beulah Mae Rohrer
Catawissa

OVERNIGHT CHICKEN CASSEROLE

2 cups cooked chicken, diced
1½ cups uncooked macaroni or spaghetti
2 chopped carrots
1 medium chopped onion
1 cup frozen, thawed peas
2 cups milk
½ lb. white American cheese
2 10-ounce cans cream of mushroom soup

Mix and let set covered overnight in the refrigerator. Bake in greased casserole dish 350 degrees for 1 hour. Can be topped with fine bread crumbs to serve.

Marian Zeiset
East Earl

CREAMY TAPIOCA

1 quart milk
¼ cup sugar
4 eggs beaten
3 tablespoons minute tapioca
¼ teaspoon salt

Scald milk in top of double boiler. Add salt, sugar and tapioca and cook 15 minutes or until clear. Beat eggs and add some of the hot mixture until a smooth paste is formed. Add paste to hot tapioca and continue to cook for 5 minutes, stirring constantly. Pour into serving dish and chill.

Arlene Martin
Lititz

ALL-BRAN MUFFINS

1 box All-Bran cereal (13.8 ounce box)
2 cups boiling water
1 cup oil
4 beaten eggs
3 cups sugar
5 cups unsifted flour
1 quart buttermilk
5 teaspoons soda
2 teaspoons salt

Mix together cereal and boiling water. Let stand. Pour oil into mixture. Add rest of ingredients (optional: add 1½ cup raisins.) Bake at 400 degrees for 20 minutes.

These can be baked all at once and frozen, or batter can be kept in refrigerator and baked as needed. Serve with real butter!

My husband, Ernie, and I were married last May. We started shipping milk in August and are now milking 36 cows—mostly first calf heifers. Our first child, Elizabeth, was born in April.

Janice A. Buhl
Erie, Pa.

SUMMER SNOWBALLS

1 cup sugar
3 eggs
1 cup milk
4 cups flour
4 teaspoons baking powder
Confectioners sugar
Beat eggs and sugar; add milk. Beat in the flour and baking powder. Drop by teaspoonfuls in hot oil and brown. When cool, shake in confectioners sugar.

We live on a farm in Perry County. Kids love these snowballs and like to help shake them. I made these often when my two children were at home. Very easy to make and tasty too.

Janet Cassel
Duncannon

ICE CREAM DESSERT

60 Ritz crackers (crushed)
1 stick butter, melted
2 packages coconut cream instant pudding
1 quart softened vanilla ice cream
1½ cups milk
5 ounces of whipped topping
Mix crackers and melted butter.

Press ¼ of crumbs in bottom of buttered 9-inch by 13-inch cake pan or baking dish. Blend pudding and milk. Add ice cream. Blend well. Pour mixture evenly over crumbs. Let set in refrigerator until chilled. Spread with whipped topping. Sprinkle remaining crumbs on top.

My parents have about 60 cows and about 30 heifers. There's eight of us altogether. My parents are only 31, I'm 11, Glenda is 9, Kevin is 7, Christine is 6, Dennis is 5, and Bryon is 2. We all have our own jobs and garden.

Loretta Martin
Red Creek, N.Y.

RHUBARB CUSTARD PIE

1 cup sugar
1 tablespoon butter
2 tablespoons flour
2 eggs
1 cup milk
1 cup chopped rhubarb
Cream sugar and butter. Add egg yolks and flour. Mix thoroughly and add milk and rhubarb. Fold in beaten egg whites and pour into unbaked pie shell. Bake at 450 degrees for 12 minutes. Reduce heat to 350 degrees. Bake 30 minutes or until custard is firm.

Laverne Fike
Tyrone

GRAHAM CRACKER TORTE

Crumbs:
20 graham crackers
½ cup butter, melted
½ cup brown sugar

Pudding:
3 egg yolks
1 cup sugar
½ cup flour
¼ teaspoon salt
3 cups milk
2 teaspoons vanilla
2 tablespoons butter
½ cup coconut

Meringue:
3 egg whites
½ teaspoon cream of tartar
6 tablespoons sugar
1 can crushed pineapple, drained

Mix butter, cracker crumbs, and sugar. Set aside. Scald milk, add egg yolks, sugar, flour, and salt. Cook until thick. Beat egg whites and cream of tartar until stiff; add sugar. Line dishes with crumbs, pour in pudding and spread pineapples on top of pudding. Place meringue on top and brown in oven.

Elizabeth M. Nolt
New Holland