

(Continued from Page B22)

**BUTTERSCOTCH ICE CREAM PUDDING**

2 cups Ritz cracker crumbs  
 1/2 cup melted butter  
 1/2 gallon ice cream  
 2 cups milk  
 1 box instant vanilla pudding  
 1 box instant butterscotch pudding  
 Make a crust with crumbs and butter. Beat together milk and pudding mixes. Stir in ice cream. Top with whipped cream. Freeze. Put into refrigerator three to four hours before serving.

*My family includes Allen and Emma Sommers, Sarai, 27; Samuel, 27; Joanna, 22; Jason, 18; and Lois Veronica, 15.*

*We milk 62 cows. We have one part border collie and part labrador retriever dog.*

*We live in Madison County, N.Y., about 30 miles south of Syracuse. Allen, my dad, Jason, Dave and I usually milk. Joanna fills in when needed. We have a 240-acre farm with 160 tillable and two houses on it.*

**Lois Veronica Sommers**  
 Morrisville, NY

**PINEAPPLE-APRICOT BREAD**

1/4 cup toasted sliced almonds  
 1/4 cup milk  
 1/2 cup butter, melted and cooled  
 1 8-ounce can crushed pineapple  
 1 cup chopped dried apricots  
 1 egg, slightly beaten  
 3 cups all-purpose flour  
 1/4 cup sugar  
 1 tablespoon baking powder  
 1/4 teaspoon salt  
 1/4 teaspoon baking soda

Preheat oven to 350 degrees. Generously butter a 9x5-inch loaf pan. Sprinkle with sliced almonds; gently press almonds to sides and bottom of pan. Combine milk, butter, pineapple, apricots, and egg in large mixing bowl. Combine dry ingredients. Stir dry ingredients into milk-fruit mixture just until all ingredients are combined. Spread batter evenly in pan. Bake until wooden pick inserted in center comes out clean about 70 to 75 minutes. Cool in pan 15 minutes. Remove from pan and cool completely on wire rack. Wrap tightly in plastic wrap and store 24 hours before serving.

*My husband, Paul, my son, David, 22, and I operate a 350-cow dairy farm with seven full-time employees. We raise corn for silage and harvest grass for hay and silage. We bought the farm 23 years ago when there were 40 milking cows. Yesterday my son said that there are 675 Holsteins on the farm. We are proud of being dairy farmers and try to promote the dairy industry with open farm visits for the public. This is a very busy season; of course with the spring being so hot and dry, we have been able to get the crops in early.*

*We enjoy your newspaper and have always shared it with the other people who visit us. Farming in our area is on the decline and we enjoy reading about other farmers and their methods.*

*I will share the recent article about the dangers of the milk house detergents with my daughter in Virginia who recently gave us our first grandchild just before Christmas. She also lives on a dairy farm where her husband is the herdsman.*

*Keep up the good work and thanks for making our days a little brighter.*

**Diane K. Miller**  
 Woodstock, CT

**BREAD CUSTARD PUDDING**

3 cups bread crumbs  
 4 cups "Jersey" milk  
 1/4 cup sugar  
 1/4 teaspoon salt  
 2 eggs, beaten  
 2 tablespoons butter  
 1 teaspoon vanilla  
 1/4 cup coconut  
 Soak bread in scalded milk for 15 minutes. Add sugar, salt, and egg. Blend together. Add melted butter, vanilla, and coconut. Stir. Pour into a casserole dish and bake 325 degrees for 25 minutes.

Remove from oven and stir. Return to oven at 300 degrees for 20 minutes.

Set casserole in pan of water to bake. Sprinkle with cinnamon before serving.

*I live on a large Jersey cow farm in northeast Pennsylvania. My father-in-law is the fifth generation. My husband, who was killed in an accident in 1988, was the sixth generation. Our children are the seventh. Now we have grandchildren who are the eighth to live and work on the farm.*

*I'm so proud of my five children, especially my two sons, Steve and Stuart, who since their father's death are trying hard to keep the family farm in operation.*

*My husband collected milk bottles and I collect cows. We would display them at dairy shows.*

*We've had grand champion Jersey at the Troy Fair the last two years. The farm has received registered Jersey since 1888.*

**Shirley Nohle**  
 Gillett

**GOURMET POTATOES**

6 medium potatoes  
 1 cup sharp cheese  
 1 cup Velveeta cheese  
 1 1/2 cups sour cream  
 2 tablespoons butter  
 1/4 cup onion  
 1 teaspoon salt  
 1/4 teaspoon pepper  
 Parsley

Cook potatoes until soft. Cool, peel, and shred. Add sharp cheese and Velveeta, which is also shredded. Add remaining ingredients. Put into 2-quart buttered casserole dish. Cover and bake or refrigerate or freeze. Bake 45 minutes at 325 degrees.

*We are a farm family of eight. We milk about 100 cows at Danville R.6. The town is coming to the country, but not like Lancaster County. We like the hills and mountains around here. Do enjoy your paper.*

**Lloyd Zimmerman**  
 Danville

**PECAN TARTS**

8 ounces cream cheese  
 8 ounces butter  
 2 cups flour  
 Mix and form balls the size of walnuts. Press into tart pans forming the shape.

Filling:  
 3 tablespoons butter, melted  
 3 cups brown sugar  
 3 beaten eggs

Mix the melted butter, brown sugar, and eggs together and spoon into the shells. Sprinkle with ground nuts. Bake at 350 degrees for 25 to 30 minutes. Fill little tarts 1/2 full.

**Ellen Larrimore**  
 Henderson, MD

**COCONUT CREAM EGGS**

In small bowl, beat:  
 2 egg whites  
 1/2 cup heavy cream  
 In large bowl, combine:  
 1 pound flaked coconut  
 2 pounds confectioners sugar  
 Stir in the egg white mixture and add:  
 1/2 stick butter, melted  
 1 teaspoon vanilla  
 Roll and coat with:  
 1/2 pound dark sweet chocolate  
 1/2 stick paraffin

**Sherri Sattazahn**

**STRAWBERRY DELIGHT**

1 1/2 cups graham cracker crumbs  
 1/2 cup butter, melted  
 2 8-ounce packages cream cheese  
 1/2 cup confectioners sugar  
 1/2 cup water  
 1 1/2 (8 ounce) containers whipped topping  
 8 cups strawberries  
 1 cup sugar  
 3 tablespoons cornstarch  
 Combine cracker crumbs and butter; pat in bottom of 13x9-inch pan. Beat cream cheese and confectioners sugar. Fold in the topping. Spread on top of the graham cracker crusts. Mash enough berries to measure 1 cup. Stir together sugar and cornstarch. Gradually stir in water and crushed berries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cool. Spread remaining berries on cream cheese mixture. Pour chilled berry mixture over top. Chill.  
**Gina Hawbaker**

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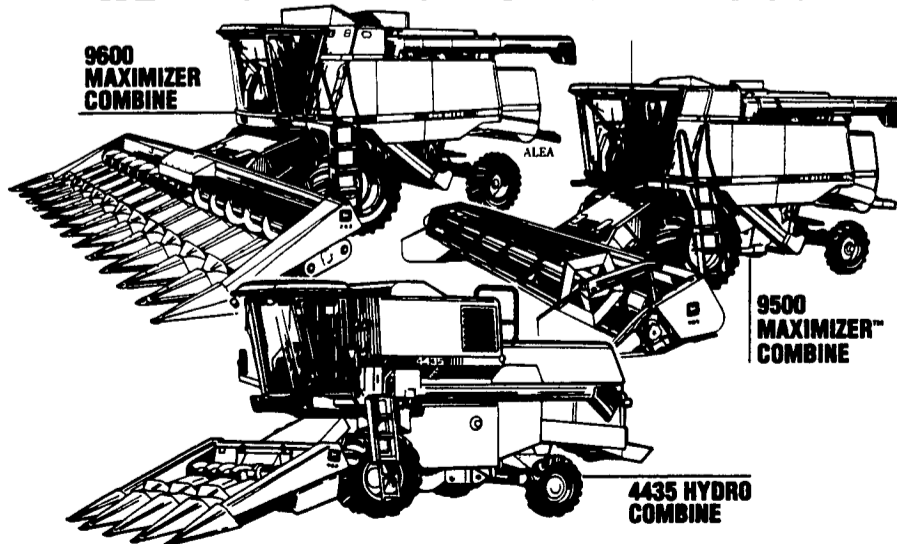
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