

Dairy Contest Recipes

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PEANUT BUTTER DESSERT

Mix:
1 cup flour
½ cup confectioners sugar
½ cup peanut butter
Press in bottom of 9x13 pan.
Bake at 325° for 15 to 20 min.
Cool.
Beat:
8 ounces cream cheese
½ cup peanut butter
1 cup confectioners sugar.
Fold in two cups whipped cream topping. Spread over crumbs in pan.
Pudding layer:
1 small pack instant chocolate pudding
1 small pack instant vanilla pudding
2½ cups milk
Mix well and pour over cream cheese layer. Top with whipped cream topping.
We live on a 154-acre dairy farm in Berks Co. Our children just love dairy products!
Mrs. Elaine Wenger
Womelsdorf R2

PINEAPPLE CAKE DESSERT

1 box yellow cake mix
1 (3¼ or 3 5/8 oz.) package of instant vanilla pudding
8 ounces cream cheese, softened
1 (20 oz.) can crushed pineapples
1 (8 oz.) container of whipped topping
Make cake as directed on box but use a 9x13-inch pan. Bake 15 to 20 minutes. Do not overbake. Cool well. While cake is baking, make pudding and let set at room temperature. When cake is cool, add cream cheese to pudding and beat together well. Spread over cooled cake. Spoon on drained pineapples. Spread on whipped topping over cake. Refrigerate.
I was raised on a dairy farm and enjoyed helping milk the cows. In the last six months my husband, Jonathan, and I have become broiler producers for Pennfield. Our boys James, 5 and Andrew, 2, really enjoy the chickens. We all enjoy the country life.
Susan Moyer
Newmanstown R2

HOT CHICKEN SALAD

4 cups cut up cooked chicken
¾ cup sliced toasted almonds, optional
2 cups diced, cooked celery
2 cups cut up hard boiled eggs
1 can cream of chicken soup
1 can cream of mushroom soup
1 soup can of water
1 cup grated cheese, whatever kind you like
8 slices butter bread, cut up
1 big bag of frozen broccoli cut up in pieces
1 tablespoon chopped onion, optional
Cut up and combine ingredients except cheese and bread. Put into buttered 2- to 3-quart casserole. Top with bread cubes and cheese. Bake 30 minutes at 400°.
My husband and I live in Schuylkill County, Klingerstown, with our four children, Michael 12, Gwen 9, Amy 2, Nathan 1. We raise potatoes and grains. We live on a 50-acre farm and rent another 170. Along with our crops other members of my husband's family also raise potatoes. We all work together in planting and harvesting either on the machinery or

watching each other's kids while the other works. Besides working at home I work as an office manager at an automobile dealership four or five days a week.
Beverly L. Reiner
Klingerstown R1

WIGGLERS (serves 20)

3 pounds hamburger
9 slices bacon
3 onions
3 cups potatoes
3 cups celery
3 cups carrots
3 cans peas
2 cans cream of celery soup
3 cups macaroni
1 quart tomato juice
1 pound Velveeta or grated cheese
Fry bacon, remove from pan. Add onions and hamburger to bacon fat, heat. Pour into roast pan and add cooked carrots, peas, potatoes, celery, and macaroni. Lay bacon on top, pour tomato juice and soup over this, and cheese on top. Bake 1½ hours in 350-degree oven. (We like to divide it into 2 or 3 casserole dishes.)
This is our favorite casserole. My 14-year-old brother sure likes it. Even though it's a big recipe it doesn't last too long around here!

I'm the oldest of nine children. I have three brothers and five sisters. My youngest sister is two months old. We all love her. I'll be 17 in June.

We live on a dairy farm in Juniata County. It's nice to be able to just go out to the milk tank and get milk instead of going to the store. Sometimes though, we don't get milk in before the milkman comes! We use a lot of milk. We make puddings fairly often. My Daddy and my 14- and 11-year-old brothers like mashed potatoes and we others do too!

We are looking forward to summer. Hopefully it will be a good growing year. It will be nice to fill the freezer and cellar and also hay mow again. Of course that means work but it doesn't hurt us, does it?

If any of you readers try Wigglers I hope you'll enjoy it as much as our family does. Have a safe and happy summer.

Denise Wenger
Mifflintown

YUM-A-SETTA

2 pounds ground beef
Salt and pepper, to taste
1 tablespoon brown sugar
¼ onion, chopped
1 can tomato soup, undiluted
1 can cream of chicken soup, undiluted
16-ounces egg noodles
8-ounces processed cheese
Brown ground beef with salt, pepper, brown sugar and onion. Add tomato soup. Cook egg noodles; drain. Add cream of chicken soup. Layer ground beef mixture and noodle mixture in casserole with cheese between layers. Bake at 350 degrees for 30 minutes.
Joy Cerrato
Loganton

SCRAMBLED EGGS

5 eggs
5 tablespoons milk
3 slices or more of White American cheese
Lightly grease teflon-lined skillet. Heat over medium heat. Beat eggs and milk with a fork. Pour into skillet. Cook. When ready to serve, top with cheese. Cover with lid until cheese melts. Serve with toast.
This serves 2 people and makes a nice quick supper. I don't use the cheese for breakfast.
Mrs. Clifford Holloway
Peach Bottom

STRAWBERRY YUM YUM

1 cup flour
½ cup butter
½ cup brown sugar
½ cup chopped nuts
Mix together until crumbly. Press into 8x8-inch pan. Bake at 350 degrees for 12 minutes. Cool and break into crumbs.
2 egg whites
1 cup sugar
2 teaspoons lemon juice
10 ounces fresh or frozen strawberries
1 cup cream
Beat egg whites, add sugar, lemon juice, and strawberries, beat the cream and mix.
Put half of crumbs on bottom and remainder on top. Freeze for 2 to 3 hours or overnight.
We live on a farm, but my brother does the milking and Dad works in the fields. We also feed the calves and horses. We have 39 cows, 28 calves, 2 dogs, hens, and kittens.
Annie Fisher
Quarryville

APRICOT-ORANGE SPONGE

3-ounces orange Jell-O
1 cup mashed apricots
½ cup sugar
1 cup cream, whipped
Prepare Jell-O according to package directions. When it starts to thicken, beat then add remaining ingredients. Chill.
Charlene Reiff
Litz

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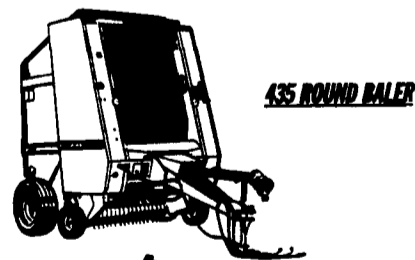
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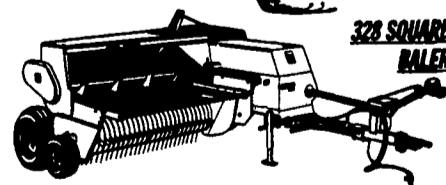
JOHN DEERE

HAY TOOLS: ALL KINDS, ALL READY

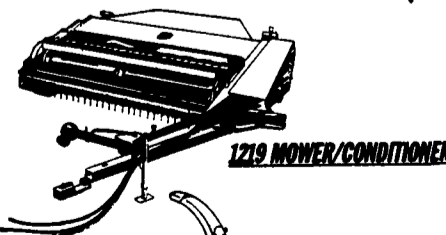
- See the biggest selection.
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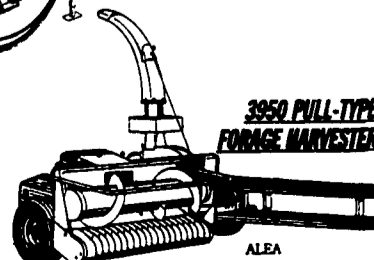
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