

Cook's Question

(Continued from Page B16)

ANSWER — Kathryn Robson, Lebanon, wanted recipes for using leftover dough. Thanks to Barbara Prout, Gilbertsville, and to Doug Rossi, Lititz, for the following recipes.

Milk Pie

Use leftover dough scraps to line a small pie pan about 4- to 7-inches across.

Place 1½ tablespoons flour in unbaked pie shell. Add 2 tablespoons sugar and dot with 1 tablespoon butter. Pour about ¾ cup milk in pie shell. If desired, sprinkle with cinnamon. Bake until crust begins to brown.

Molasses Pie

¾ cup molasses
3/8 cup cold water
1 heaping tablespoon flour
1 heaping teaspoon sugar
Mix ingredients and pour into a 7-inch unbaked pie crust.
Bake at 350 degrees for about 45 minutes or until filling is firm.

ANSWER — Ivamae Love, East Waterford, wanted a recipe for vegetable pizza. Thanks to Emily Levengood, Douglasville, and to S. Jones of Limerick, for sending a recipe.

Vegetable Pizza

2 tubes refrigerated crescent rolls
8 ounces cream cheese
½ cup mayonnaise
½ cup sour cream
1 package ranch dressing mix
1 small green pepper, chopped
½ medium carrot, chopped
Broccoli, chopped
Cauliflower, chopped
4 ounces Colby cheese, grated
4 ounces Monterey Jack cheese, grated
Unroll rolls and place on ungreased 10x15-inch cookie sheet, making sure to crimp seams. Bake according to package directions until golden brown. Cool.
Combine cream cheese, sour cream, and mayonnaise and beat until creamy. Spread on crust.
Chop green pepper, broccoli, and cauliflower, and sprinkle on top of the cream cheese mixture.
Grate the cheeses and carrot and sprinkle on top. Chill and cut into 2-inch squares.

Vegetable Pizza

Dough:
¼ cup butter
2 tablespoons sugar
½ cup hot water
1 tablespoon yeast
1 egg, beaten
1 cup flour
½ cup corn meal
1 teaspoon salt
Mix together butter, sugar, water, and yeast. Let rise 5 minutes. Press onto cookie sheet. Bake at 325 degrees for 15 minutes. Cool. Mix 1 cup plain yogurt and 1 cup salad dressing with ½ package Ranch dressing mix. Spread on cooled crust. Top with finely chopped vegetables, broccoli, cauliflower, carrots, tomatoes, onions, peppers, celery, or vegetables preferred. Sprinkle with mild cheddar cheese.

Vegetable Pizza

2 packages refrigerated crescent rolls
2 8-ounce packages cream cheese
1½ teaspoons dill weed
1½ teaspoons onion powder or garlic powder
1 cup mayonnaise
Spread rolls and pat into cookie sheet or pizza pan. Bake at 375 degrees for 12 minutes; cool. Mix remaining ingredients and spread on cooled crust. Chop the following vegetables finely and layer on crust:
Onions
Peppers
Broccoli
Cauliflower
Mushrooms
Olives
Carrots, grated
Other vegetables may be used if desired.
Top with grated mozzarella cheese.

4-H Lamb Club Reorganizing
The Huntingdon County 4-H Lamb Club has scheduled its 1993 reorganizational meeting for Thursday, March 11 at 7:30 p.m., at the Huntingdon Middle School.
Any youth who would like to be in the Lamb Club this year should attend this meeting. Some items that will be covered are 1993 enrollment cards and project books, Junior Livestock Committee Guidelines and animal registration, and selecting project lambs.

4-H is open to all youth who were at least 8, but not over 18 years of age by Jan. 1, 1993, and there is no cost to join. For more information about the Lamb Club or other 4-H clubs in Huntingdon County, contact the cooperative extension office at (814) 643-1660.

Diamond-H 4-H Horsemen
The Diamond-H 4-H Horsemen held their organizational meeting of the new year on Friday, January

29 at the home of Jim and Doris Paxson.
At the meeting, they discussed fund raisers, field trips, guest speakers, and clinics. Their first fund raiser will be a yard sale tentatively scheduled for April 3.
They will also be holding a trail ride. For more information on future fund raisers, club activities, or to join this new club, please call (717) 284-2110.

4-H Goat Club

The Cumberland County 4-H Goat Club held its first meeting on February 3 at the home of Bill Leib with 10 members and seven guests present.
Robert Leib talked on selection of meat goats.
Election of officers was held with the following results: president-Bill Leib; vice-president-Kelli Zeigler; secretary-Heather Glennon; treasurer-Matt Souder; news reporter-Tim Zeigler; county council

representatives-Bill Leib and Zachary Travis; and social chairman responsibilities will be shared by Shane Conaway, Katie Farrell, and Carrassi Zimmer.
The next meeting will be held on March 3 at 7:30 p.m. at the home of Kelli and Tim Zeigler.
For more information about the goat club, contact the extension office or one of the leaders, Red Allen at (717) 776-5097, Suzie Leib at (717) 697-5374, or Lois Zeigler at (717) 776-7583.

State Road 4-H Club must b

The State Road 4-H held its first meeting of the year on February 8 at Sandy Knipe's residence.
An election of officers was held and the result is as follows: President Susan Waltz, Vice President Adam Falls, Secretary Ariel Hunter, Treasurer Julia Groff, and News Reporter Seth Derr.
The club members discussed their projects of swine, dairy, sheep, and rabbits. They also talked about name signs, roundup projects, and meeting activities.

A gravity flush system cleans the parlor, freestall barns and all alleys. Water flows to a sophisticated waste treatment area at the rear of the dairy, first into a large sand trap, then into a settling tank, and finally into a holding pond where it is reused for flushing and crop irrigation. Solids from the settling tank are screened through a separator, dried and eventually used for bedding.

The automated, computerized and lavishly tiled double-8 herringbone parlor is the centerpiece of the Dairy Science Instructional Center, a two-story complex (complete with an elevator) of meeting and

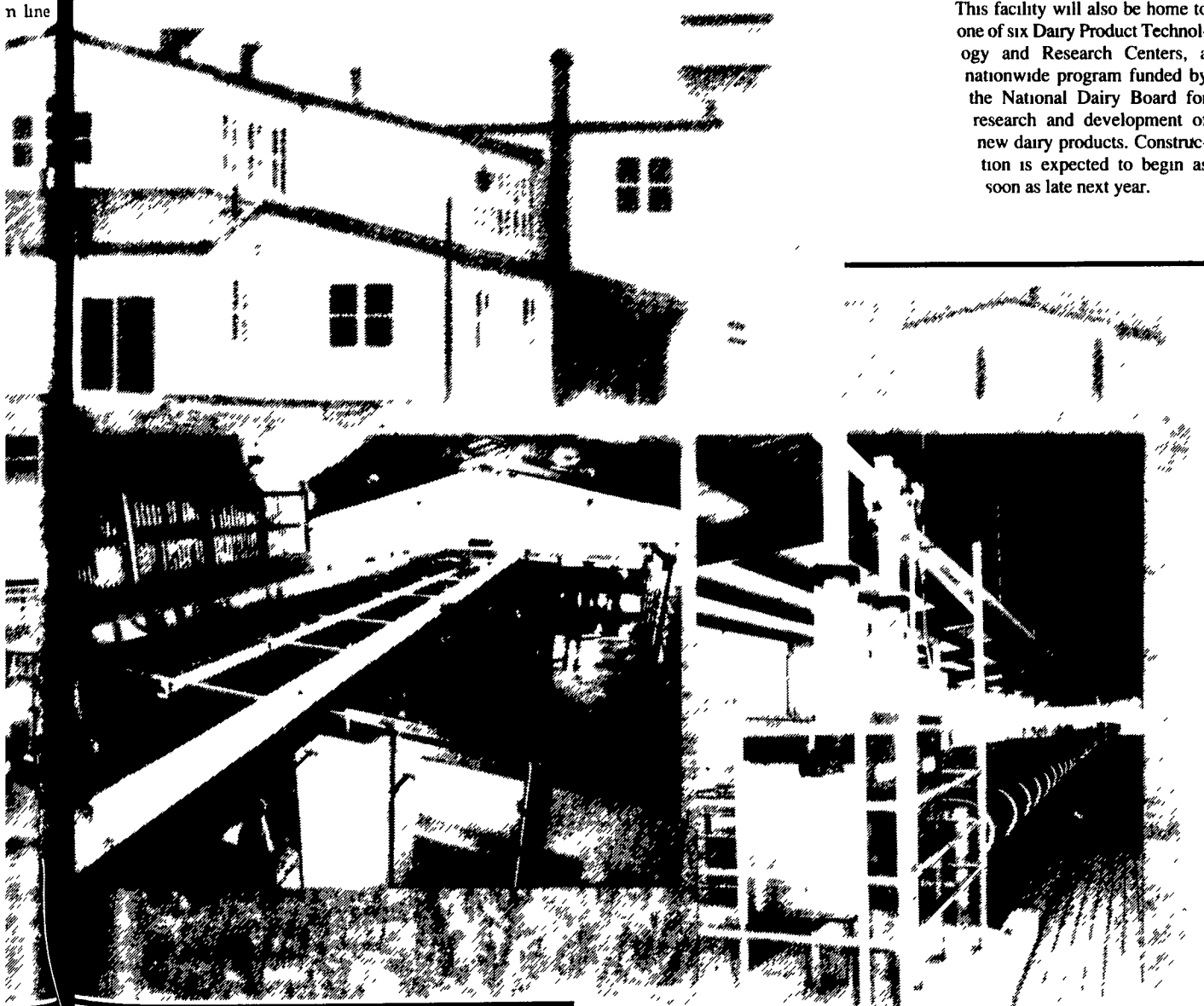
classrooms, offices, computer and microbiology labs, observation deck and even an apartment for two on-site student workers. Located next to the Dairy Center is the new Nutrition and Physiology Laboratory, where students will get hands-on experience with everything from A.I. and forage analysis to embryo splitting and transfer.

Dr. Ed Jaster, Cal Poly Dairy Science Department head, says that in addition to the 1,000 or so students per year that are expected to be exposed to the dairy center on some academic level — most of them non-dairy majors — there are other plans for it as well.

He hopes to also make it available to local, state and national dairy groups for meetings, conferences and perhaps even seminars for working dairy professionals wishing to brush up on the latest in commercial production methods.

Construction of the dairy, however, is only the first step toward what may become the most modern, fully integrated university dairy production, processing and research center in the U.S. The next step was insured in June, when California voters approved a higher education funding bill that included \$7.5 million for construction of a dairy processing and manufacturing center at Cal Poly. This facility will also be home to one of six Dairy Product Technology and Research Centers, a nationwide program funded by the National Dairy Board for research and development of new dairy products. Construction is expected to begin as soon as late next year.

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