

ANSWER — Marion Steger, Groton, N.Y., wanted the recipe for Aunt Effie's Hillsborough Moist Apple Nut Layer Cake with butterscotch frosting. Thanks to Mary Blose, DuBois, for sending a recipe.

Apple Spice Cake

- 1 1/4 cups flour
- 3/4 cup brown sugar
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 teaspoon allspice
- 3/4 cup oil
- 3 eggs
- 1 1/2 cups chopped apples
- 1/2 cup chopped nuts
- Raisins, if desired

Combine flour, sugar, soda, spices, and oil; mix well. Add eggs, one at a time, beat thoroughly after each addition. Stir in apples, nuts, and raisins. Spread in greased 13x9x2-inch pan. Bake at 350 degrees for 40 minutes. Cool completely. Fluffy Pudding Frosting:

- 1 cup milk
 - 1 package instant sugar-free butterscotch pudding
 - 3 1/2 cups whipped cream topping
- Beat milk and pudding mix. Let thicken slightly and fold in whipped topping.

ANSWER — Ginny Eaton, Ontario, N.Y., wanted a recipe for Reuben Dip, which is used with pumpernickel bread. Thanks to Patricia Shedleski, Delta, for sending recipes.

Pumpernickel Rye Cheese Dip

- 1 large loaf pumpernickel bread
- 1 large jar Cheez Whiz
- 1 tablespoon poppy seed
- 1 tablespoon dry mustard
- 1 teaspoon horseradish
- Dash garlic salt
- Dash onion salt
- 4 tablespoon sour cream

Mix together all ingredients but bread. Hollow bread loaf to within 1-inch of rim. Fill with mixture. Use bread chunks to dip. pork roast or turkey.

Off-Flavors Affect Dairy Products

UNIVERSITY PARK (Centre Co.) — The majority of flavor defects in dairy products could be corrected by changing industry practices, possibly boosting dairy product consumption, says a dairy

products specialist in Penn State's College of Agricultural Sciences.

"Off-flavors affect many dairy products, including butter, cheddar and cottage cheese and ice cream," says Sidney E. Barnard, professor of food science. "The dairy industry can prevent and eventually eliminate most flavor defects."

Barnard supervised evaluations of store-purchased dairy products made by students in dairy product judging classes and the Penn State Dairy Product Judging Team. "Evaluations done by students and judging team members over the past two years indicate that the majority of defects originate with milk or dairy ingredients."

The evaluations found that 60 percent of the 62 butter samples, mostly USDA Grade AA, had stale, soapy or tallowy tastes. More than 90 percent of those 37 pronounced flavor defects were due to old cream, rancidity or oxidation.

"Preventing these problems is a matter of changing current handling practices among dairy producers, processors, store employees and consumers," Barnard says.

Forty-six percent, or 48 of 105 packages, of cheddar cheese samples had pronounced flavor defects. "These defects caused the cheese to taste fruity, fermented, bitter, soapy, tart or like sulfide," Barnard says.

Extension faculty and students purchased 346 samples of vanilla

ice cream during 1992. "Ninety-five samples, or 27 percent, had pronounced flavor defects," Barnard says. "These defects made the ice cream taste tallowy. Students reported that some samples tasted like graham crackers or cardboard." Barnard believes that more than 60 percent of these off flavors originated in dairy ingredients that were old, oxidized or contained whey.

Barnard and trained students evaluated 126 creamed cottage cheese samples, most of which contained 4 percent milkfat. "Forty-three samples, or 34 percent, had pronounced flavor defects," he says. "These defects made the samples taste soapy, stale, bitter, fruity or fermented. Over 85 percent of these defects probably originated in the milk or during processing."

Nearly all pronounced dairy product flavor defects can be prevented. "The key is to keep processing plants and their employees informed and trained in the latest sanitation and processing techniques," Barnard says. "The challenge before the dairy industry is to reduce defects and improve consumer acceptance."

Recipes

(Continued from Page B6)

BLACK AND WHITE CHEESECAKE BITES

12-ounces semisweet chocolate chips

- 1/2 cup butter
- 2 cups graham cracker crumbs
- 8-ounces cream cheese
- 14-ounces sweetened condensed milk
- 1 egg
- 1 teaspoon vanilla extract

Preheat oven to 325 degrees. To prepare crust: In medium saucepan over very low heat, melt chocolate chips and butter, stirring until smooth. Stir in crumbs. Reserve 1/4 cup for later use. Press remaining crumb mixture evenly in a 13x9-inch pan.

In a large bowl, beat cream cheese until smooth. Gradually, beat in condensed milk, egg, and vanilla. Pour over prepared crust. Sprinkle with reserved crumbs. Bake until set, 25 to 30 minutes. Cool. Refrigerate until cold, about 2 hours or longer before serving. Cut into 24 squares.

Mercy Keeney
Bradford Co. Dairy Princess

Stashing Trash

CREAMERY (Montgomery Co.) — The trash we generate in our home is the result of decisions we made when buying food and other items. For information on what you can do to reduce the amount of garbage you pay to throw away each week, plan to attend "Stashing Your Trash...Where Does Your Garbage Go?", and educational program presented by Penn State Cooperative Extension. The program will be held on Tuesday, June 1, from 7 to 9 p.m. at the Montgomery County 4-H Center.

For registration information, please call Penn State Cooperative Extension at (215) 489-4315.

TOP 10 REASONS WHY YOU SHOULD BUY A

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BALE WRAPPER

TANCO

COMPETITION

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COMPETITION

1. Five (5) points of support on turntable: Four heavy duty rollers add stability and support to the perimeter of the turntable in addition to the main central shaft. This allows Tanco wrappers to safely wrap the heaviest silage bales on rough or uneven ground.
2. Single solid belt on turntable: The single belt enables Tanco wrappers to effectively wrap misshapen or soggy bales providing a positive surface for bale rotation.
3. Adjustable extendable axle: On trailed models the extendable axle provides a wide, stable wheel base when loading bales. Eliminates the need for counterweights.
4. Top rollers on turntable: Extra rollers provide security to keep bales in place when wrapping at high RPM's (25) or on uneven terrain.
5. Unloading ramp on trailed models: The ramp allows bales to be unloaded gently. When a wrapped bale falls hard it can "burp". Once it "burps" the bale does not re-seal. The ramp gives a smooth transition between the ground and turntable.
6. Turntable braking System: When unloading wrapped bales its important that the turntable doesn't move out of position. A twisted turntable can offload a bale crooked, exposing it to possible tearing of plastic on frame parts. Tanco machines are equipped with a braking system that holds the turntable in place when unloading bales.

Competition uses one central shaft to support the entire turntable mechanism.

Competition uses either no belts between rollers, or multiple belts which can allow bales to sag and slip.

Competition must add counterweights or tandem axles as options to effectively handle silage bales.

Competition - None.

Competition - optional drop mats are available.

Competition - either no system, or rely on hydraulics to hold the turntable.

7. Film indexing system: As temperature rises, plastic stretches more. To ensure proper overlap and complete coverage when it's hot outside, Tanco machines are equipped with an exclusive, simple, indexing system to compensate for those times. The operator can eliminate potential "windows" in the wrapping procedure.
8. Positive bale positioning: while being wrapped, bales are rotated the exact distance required to obtain optimum coverage.
9. Durability: Tanco's subframe is the heaviest of any machine available in North America. The low profile design keeps silage bales closer to the ground with a low center of gravity for stability. Tanco's features are the result of years of experience and input from hundreds of individual, and commercial users in Europe.

Competition - None.

Competition uses continuous hydraulic advance. Bales can slip or over-rotate giving an uneven wrap.

Competition - Compare.

10. Prices: From a basic 3 point Model AW200, to the trailed Model AW400 with automatic cut & start, bale and batch counter, and tractor seat controls, Tanco prices for 1993 are lower than ever. Pay less for more features and durability than any other bale wrapper on the market.

Competition - Compare.



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