

Taste The Goodness Of Dairy Products

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MILLION DOLLAR POUND CAKE

- 2 cups butter, softened
- 3 cups sugar
- 6 eggs
- 4 cups all-purpose flour
- 1/2 cup milk
- 1 teaspoon vanilla extract

In bowl, cream butter, gradually add sugar; beat well. Add eggs, one at a time, beating well after each addition. Add flour to creamed mixture, alternate with the milk beginning with flour and ending with flour. Mix well. Stir in extract. Pour batter into a tube pan. Bake at 300 degrees for 1 hour and 40 minutes or until done. Cake will rise above pan during baking but will settle while cooling. Cool in pan for 15 minutes. Remove to wire rack to cool completely. Yields 12 to 16 servings.

This cake is simply mouth watering. My family just loves it. I have entered recipes before but am still trying. I collect cows and the prizes are just lovely. My husband Ed and I have five children and eight grandchildren, seven boys and one girl. We have eight llamas, one new baby, one donkey and a dog.

We enjoy your paper so very much. I love the recipe section as I collect them and cookbooks also.

June Baklik
Shelton, CT



Here are some of the llamas raised by June Baklik on Donkey Dawn farm in Connetquot.

ICE CREAM CAKE

- 1 cup butter, creamed
- 2 cups granulated sugar
- 3 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 cup milk
- 7 egg whites, stiffly beaten

Beat sugar into well creamed butter. Sift together dry ingredients. Add milk and vanilla. Fold in stiffly beaten egg whites. Bake in cake pan for 25 minutes in a 375 degree oven.

We farm three farms and raise mostly corn, barley, and oats. We have dogs, cats, chickens and one mule.

June Masser
Klingerstown



Donald and Betty Buffington with son farm in Millersburg.

GRAND FINALE CHEESECAKE

- Rich and creamy with a spectacular fruit topping
- 5 8-ounce packages cream cheese, slightly softened
- 1 1/4 cups sugar
- 3 tablespoons flour
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon grated orange rind
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 5 eggs, room temperature
- 2 egg yolks
- 1/2 cup heavy cream
- Seedless green grapes
- Canned apricot halves, well drained
- 1/2 cup apricot or peach preserves
- 1 tablespoon rum or orange juice

Prepare crust and chill. Beat cream cheese with electric mixer until light and fluffy. Combine next six ingredients and gradually add to cheese, beating constantly. Add eggs and yolks, one at a time, beating well after each. Gently stir in cream. Pour into prepared pan and bake in 500 degree oven for 10 minutes. Turn oven control to 200 degrees (do not open oven door) and bake 1 hour longer. Turn off heat and leave cake in closed oven 1 1/2 hours or until completely cool. Remove from oven and let stand at room temperature a short time then chill several hours or overnight. Remove sides of pan and put cake on serving plate. Cut off one end of grapes so they will stand upright. Arrange grapes and apricots on cake in decorative pattern. Heat preserves with rum, strain and spoon over fruit to glaze. Serve at once. Makes 16 servings. Refrigerate any remaining cake.

Vanilla crust: Mix 1 1/2 cups fine vanilla wafer crumbs, 1/2 cup melted butter, 1/2 cup sugar, and 1 teaspoon cinnamon. Press on bottom of 9-inch springform pan 3-inches deep.

My husband Butch and I have a small mini-farm (10 acres). We have 17 beef cows and also raise vegetables. We farm as a hobby. We both have full-time jobs off the farm. My husband works in construction and I work in a factory. We have one grown son Steve, who does not live at home, but lives in the same town and helps with the farmwork when he can. We enjoy farm living very much.

Nancy Domkowski
Branford, CT



VEGETABLE OR TACO PIZZA

Place one package crescent roll dough to form pizza-style dough. Press together seams so it bakes in a solid piece. Bake at 350 degrees until lightly browned, about 10 minutes. Let cool completely. Mix together:

- 8 ounces cream cheese
- 2 tablespoons ranch-style dressing.

Spread over cooled dough. Sprinkle with sliced mushrooms, diced tomato, sliced cucumber, cheese, lettuce, carrots, chopped peppers, and onion. Use the veggies that please your family and friends. Keep refrigerated until ready to serve. Slices easier if sliced before putting vegetables on top.

Variation: Taco pizza: Mix together 2 tablespoons salsa with cream cheese and top with lettuce, cheddar cheese, tomatoes, mushrooms, and sliced black olives.

The children enjoy this quick and easy recipe that can be made ahead of time.

My name is Norma Bausher and my husband's name is Daniel. We have a 2 1/2 -year-old son Drew and a 1 1/2 -year-old daughter Danielle. We are employed on the George and Mary Troutman dairy farm in Myerstown.

The children enjoy being outside and especially in the barn when we milk. I also enjoy doing yard and garden work.

Norma Bausher
Myerstown



Drew and Danielle are the children of Daniel and Norma Bausher of Myerstown.

FROSTY APPLE DELIGHT

- 1 gallon cold milk
- 12 ounce can apple concentrate
- 1 1/2 quarts vanilla ice cream, softened
- Cinnamon
- Nutmeg

Add all ingredients in a large bowl and beat until frothy. Pour into chilled punch bowl. Add cinnamon and nutmeg to taste. Serves 25.

I'm married to a wonderful farmer, Donald. We have four children and five grandchildren. Our youngest is attending Delaware Valley College. We have a 97-acre farm. We raise dairy, had sheep, and now we're raising pigs. We raise crops too. I like doing crafts in my sparetime.

I'm on the Dairy Promotion Committee in Dauphin County. I usually make this beverage and serve it at banquets. The people really go for it.

Betty Buffington
Millersburg



Olivia Merryman with daughters Vicky Robbins, left, and Connie Cox.

APPLE BREAD PUDDING

- 1 cup dark brown sugar, packed
- 1/2 cup water
- 4 cups toasted bread cubes
- 1/2 cup raisins
- 1 cup peeled and thinly sliced tart baking apples
- 1/2 cup butter, melted
- 2 eggs
- 1 1/2 cups milk
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup grated cheddar cheese, optional
- 1 quart nonfat frozen vanilla yogurt

Preheat oven to 350 degrees. In small saucepan, boil sugar and water until thick and syrupy (about 5 minutes). Set aside. In 8-inch square baking dish, layer half the bread cubes, syrup, raisins, and apples. Repeat layering process with remaining bread, syrup, raisins, and apples. Pour on butter; set aside. In medium bowl, combine eggs, milk, cinnamon, and nutmeg. Pour over layered ingredients. Bake 35 to 40 minutes. During last 5 minutes, sprinkle with cheese, if used. Allow to cool 15 minutes. Cut into nine servings, put into individual dishes and top with frozen yogurt.

Since I won the beautiful ceramic cow canister set last year, I hesitated to enter this year. But since the rules said previous winners should try again, here goes another recipe.

My husband George and I are still enjoying country life. We just cut hay on May 16th for the first time this year. We have 42 acres and 13 beef cattle.

Our children presented us with three granddaughters this year. One was born on Valentine's Day and two arrived in late March. The little "Valentine" Samantha weighed only 2 1/4 ounces and was 12 inches long at birth. Paris weighed 7.1 pounds and Michelle was 8.9 pounds at birth. They are both growing nicely. Samantha has spent three months in a Baltimore hospital with caring doctors and nurses seeing to her needs. She's had many ups and downs, traveling a very rocky road, but we expect her to be discharged in the next few weeks. She is up to 3 1/2 pounds now. We believe the prayers of God's people have played a large part in Samantha's survival. Praise His name.

Dairy products are a part of our daily diet. They are wholesome and nutritious. I enjoy cooking, baking, and trying new recipes. I look forward to all the recipes that will be printed in your paper. Keep up the good work.

Olivia Merryman
Whiteford, MD

PINEAPPLE CHEESE SALAD

Bottom layer:
6-ounces lemon gelatin
6 bananas, peeled and sliced
2 cups miniature marshmallows
Dissolve gelatin in 2 cups boiling water, when dissolved stir in 2 cups cold water and chill until syrupy. Add bananas and marshmallows and pour into 9x13-cake pan. Chill until firm.

Topping:
1/2 cup sugar
3 tablespoons cornstarch
20-ounces crushed pineapple
1 cup heavy cream
1 cup shredded longhorn cheese
Mix sugar and cornstarch in saucepan. Add undrained pineapples and cook over medium heat, stirring constantly until thickened. Cool. Whip heavy cream and fold into pineapple mixture with half of shredded cheese. Spread mixture over first layer and sprinkle with remaining cheese.

My mother often made this salad for company and we served it at our wedding reception so it's a favorite with us.

My husband and I and our seven children, ages 10 years to 3 months, live on a small dairy farm in northwestern Pennsylvania.

Mrs. Mark Reinford
Emlenton

NOODLE PUDDING

- 1 pound medium egg noodles
- 6 medium eggs
- 1 1/2 cups milk
- 1 cup cottage cheese
- 1 cup sour cream
- 1/2 cup granulated sugar
- 1 cup golden raisins
- 1/2 cup brown sugar
- 1 can drained fruit cocktail
- 1/2 cup chopped walnuts
- 1 tablespoon cinnamon

Preheat oven to 350 degrees. Cook noodles in water until tender, drain. As the noodles are cooking, beat eggs in a large bowl. Add milk, cottage cheese, sour cream, granulated sugar, and golden raisins, beat together, fold in fruit cocktail. Add noodles and mix together. Pour into buttered 10x14-inch baking dish.

Mix together brown sugar, nuts, and cinnamon. Sprinkle evenly over the top. Bake 1 hour or until center is firm. Serve warm, cold, or at room temperature. Serves 10 to 12.

I live on a 100-acre farm in Lake Ariel, where I raise Nubian dairy goats and enjoy using their delicious milk to make cheese and other milk products for my family. My son Grant is a beekeeper so you could call our farm "The Land of Milk and Honey."

Anita Stiles
Lake Ariel

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