

# Taste The Goodness Of Dairy Products

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## OVERNITE CASSEROLE

1 cup dry macaroni  
1 can mushroom soup  
1½ cups milk  
Onion  
1 cup grated cheese  
6 ounces tuna or dried beef or ham, etc.

2 hard boiled eggs, optional  
Mix and set in refrigerator overnight. In the morning, top with buttered bread crumbs and bake for 1 hour at 350 degrees. Casserole is fine for Sunday dinner as it can be mixed the night before.

*We're a dairy farm family who enjoys using lots of dairy products. We have two children, Dwight, 3, and Melinda, 1 year. My husband Irvin and I feel country life is the best place to raise children.*

Anna Mae Wenger  
Lititz

## CHEESE SPREAD

8 ounces cream cheese  
3 ounces cheese spread or Cheese Whiz or Wisconsin Real Cheese Spread

Mix together well. Serve with small bite-sized rolls as this is an excellent spread to use on them.

*We had a Holstein Dairy herd until my husband died in 1977. I think the farm is a very good environment to raise a family. I still live in our farmhouse and neighbors farm the land. I have 7 children who are grown and 9 grandchildren.*

Lois Pifer  
Reynoldsville

## TALL PRUNE APRICOT COFFEE CAKE

½ pound butter  
2 cups granulated sugar  
6 eggs  
1 pint sour cream  
4 cups flour  
2 teaspoons baking powder  
2 teaspoons baking soda  
2 teaspoons vanilla

### Fruit Filling:

¾ cup chopped prunes  
½ cup chopped apricots

### Crumb Topping

¼ cup granulated sugar  
¼ cup brown sugar  
3 teaspoons cinnamon  
½ cup chopped pecans  
½ cup melted butter

Pour boiling water over prunes and apricots, drain well and chop fruit. Set aside. Crumb topping and mix sugar, cinnamon, and pecans. Set aside. Grease and flour 10-inch tube pan. Sift flour, baking powder, and soda three times; set aside. Set oven to 350 degrees. In large bowl, cream butter and sugar. Add eggs one at a time. Blend in dry ingredients and sour cream to butter mixture, add vanilla. Beat for four minutes at medium dial setting at electric mixer. Pour ½ of butter into prepared tube pan, top with ½ prunes and apricots. Sprinkle ½ crumb topping. Add remaining batter and fruit and crumb topping. Drizzle melted butter on top. Bake approximately 1 hour and 10 minutes.

*I love to cook and explore. I have a husband and two grown sons and one daughter-in-law who love to eat and be guinea pigs. I also have neighbors and friends at Norristown High School, where I teach, who love to have me experiment. We have lived in New York, Alaska, Texas, North Carolina, and Pennsylvania, so we have picked up many different cooking techniques and ideas.*

Rusty Jordan  
King of Prussia

## FRUIT TORTE

### Step 1:

½ cup butter  
1 cup flour  
1 cup ground nuts

Mix and press into a 13x9-inch pan. Bake at 350 degrees for 10 minutes.

### Step 2:

8-ounce package cream cheese  
1 cup confectioners' sugar  
1 cup whipped cream

Mix together cream cheese and sugar. Add whipped cream. Spread on top of crust.

### Step 3:

Spread fresh fruit on top of cream cheese mixture.

### Step 4:

Large box instant vanilla pudding

Mix the pudding with 2 cups cold milk. Spread over fruit.

### Step 5:

Spread whipped cream on top. Refrigerate.

*My husband Greg and I have been married 3½ years. He manages a local vegetable farm. Our son Dustin is 1½ years old. I love to cook. My mother is a great cook and I thank her for letting us in the kitchen when we were young.*

Tina Forry  
Quentin

## TAPIOCA PUDDING

1 quart milk  
3 tablespoons plus 1 teaspoon tapioca (minute)  
¼ cup plus tablespoon sugar  
2 eggs (separated)  
¼ teaspoon salt (scant)  
1 teaspoon vanilla

Combine milk and tapioca, let set 10 minutes. Heat till tapioca is clear. Beat egg yolks, salt, and ¼ cup sugar. Beat well. Add a little of hot milk mixture, then return to pudding. Heat until thickened. Beat egg white until stiff, and add 3 tablespoons sugar and beat until very stiff. Fold egg whites into hot pudding and mix well. Take off heat and add vanilla. Then chill.

*We really like this pudding. I got it from my husband's mother. We live in Shippensburg on a 120-acre farm. We dairy, which I really enjoy. We have three children, Louise, age 4; Eva, age 3; and Mervin, age 1½. I enjoy Lancaster Farming and I always look at Section B first.*

Alvin and Alma Oberholtzer  
Shippensburg

## YUM YUM CUPCAKES

One 8-ounce package cream cheese  
1 egg  
¼ teaspoon salt  
½ cup sugar  
Mix together and add 1 cup chocolate chips. Mix these ingredients and beat well:  
2 cups sugar  
3 cups flour  
½ cup cocoa  
2 teaspoons vanilla  
2 teaspoons soda  
2 tablespoons vinegar  
¾ cup water

Fill cupcake papers ½ full. Spoon rounded teaspoon of white part in middle of cups. Bake at 375 degrees for 20-30 minutes.

*Delicious, needs no icing.*

*I have one sister and three brothers. My mother's name is Sara and my father's name is Jonas. We live on a farm of 36 cows and eight horses, 1 colt. And I drive horse. (We have) three cats and three little kittens, two dogs (Lex and Pep). My hobby is crochet and baking. I like to bake these cupcakes, and I also like to try new recipes.*

Fannie E. Stoltzfus  
Christiana

## GARDEN SUPPER CASSEROLE

### Mix:

2 cups of cube soft bread  
½ cup shredded cheese  
2 tablespoons margarine, melted.

Spread half the mixture in greased 1½ quart casserole dish and top with:  
1 cup cooked peas or other vegetable.

### Saute till tender:

3 tablespoons margarine  
2 tablespoons chopped onion.

### Blend in:

3 tablespoons flour  
1 teaspoon salt  
¼ teaspoon pepper  
Cook over low heat, stirring until mixture is bubbly. Stir in:  
1½ cup milk.

Cook, stirring constantly, until thickened.

### Stir in:

1 cup cooked beef, chicken, or pork, diced. Pour over peas, arrange on top.

Spread 2 cups mashed potatoes over top. Sprinkle with remaining bread mixture. Bake uncovered at 350 degrees for 30-35 minutes.

*We like this recipe. My brothers and sisters are Aaron Ray, 7; Kathryn, 5; Kenneth, 2; and Lynnette Rose, 3 mos.*

Alvin Lamar Hoover  
Blain

## SCRAMBLED EGG CASSEROLE

2 tablespoons butter  
2½ tablespoons flour  
2 cups milk  
¼ teaspoon salt  
¼ teaspoon pepper  
1 cup American cheese, shredded

1 cup cubed ham  
¼ cup chopped onion  
3 tablespoons melted butter  
1 dozen eggs, beaten  
1 can (4 ounces) sliced mushrooms, drained

To make cheese sauce, melt butter, blend in flour, and cook for 1 minute. Gradually stir in milk, cook until thick. Add salt, pepper, and cheese; stir until cheese melts. Set aside. Saute ham and onion in 3 tablespoons butter until onion is tender. Add eggs and cook over medium heat until eggs are set. Stir in the mushrooms and cheese sauce. Spoon eggs into 13-inch by 9-inch by 2-inch pan.

### Topping:

¼ cup melted butter  
2½ cups soft bread crumbs.  
Combine topping ingredients, spread evenly over egg mixture, cover, chill overnight. Uncover, bake at 350 degrees for 30 minutes.

*We live on a dairy farm. Every evening I help milk the cows and feed the calves. In our family we have Lynford, 12; me, 10; Kevin, 8; and Christine, 4; My hobbies are reading and working in the garden. My parents' names are Leon and June Burkholder.*

Janelle Burkholder  
Lebanon

## ORANGE DELIGHT

1 large container of whipped topping  
1 small package of orange gelatin, dry  
1 #2 can crushed pineapple, drained  
2 small cans Mandarin oranges, drained  
1 carton small curd cottage cheese pint

Combine all ingredients. Serve as is or over pound cake.

*This recipe is a good, refreshing dessert to make in the summer.*

Mrs. Ira Shetter  
Alburtis

## CREAMY POTATO SOUP

5 cups peeled potatoes, diced  
1½ teaspoons salt  
1½ teaspoons onion, finely chopped  
¼ teaspoon pepper  
¼ cup celery, chopped very fine  
4 tablespoons butter or margarine, melted  
2 cups milk  
2½ cups flour

In a large sauce pan, cook 1 cup of peeled, diced potatoes, with water to cover and 1 teaspoon salt for 10 minutes. Then add four more cups of diced potatoes, 1½ teaspoons of pepper, another ¼ teaspoon of salt, and ¼ cup celery, chopped very fine. Add enough water to cover, and cook until tender, about 15 minutes.

Add four tablespoons melted butter or margarine. Add 2 cups milk. Mix 2½ cups flour in a little cold water, stir until smooth. Add to the soup and heat slowly to thicken, stirring gently (do not boil). Remove from heat and let set about 10 minutes. Stir again before serving.

*Enclosed find recipe our family enjoyed mos. during cold days when we had a 13-acre farm and even today, because of the economy. Nothing like a good dish or cup of soup.*

*We are subscribers to Lancaster Farming for last 15 years or better. I have copies of all Lancaster recipes and color by number prints our children enjoyed, that were published since 1983. I also collect recipes and we do try them, but nothing better than a dish or cup of soup. We were married 43 years on May 20 and have three children and three great-grandchildren. My wife was born Nov. 2, 1929 and I was born Jan. 12, 1929. Two of our children are married. The oldest one lives home. We gave up farming in 1986 because of my health. My wife and I are on pension. I took disability-pension in 1990 and had open heart surgery. We are surprised as to the many different dairy recipes available.*

*Enclosed is a farmer's best recipe. Why? First, home grown potatoes. Second, onions from garden. Third, butter my wife made from milk. Fourth, milk from cows we raised.*

Mr. and Mrs. Joseph H. Kiss  
Walnutport

## CRUSTLESS BACON AND EGG QUICHE

8 strips bacon, diced  
1½ cups milk  
½ cup prepared biscuit mix  
3 eggs  
¼ cup butter, melted  
Dash pepper

1 cup cheddar cheese, shredded  
Fry or microwave bacon until crisp; crumble and set aside. In blender, combine milk, biscuit mix, eggs, butter and pepper; blend for 15 seconds. Pour into greased 9-inch pie pan. Sprinkle bacon and cheese on top of egg mixture; gently press below surface with a fork. Bake at 350 degrees for 30 minutes or until knife inserted halfway between center and edge comes out clean. Let stand for 10 minutes before serving.

Yields 4 to 6 servings.

I live on a 210-acre dairy with my parents Ed and Arlene Harnish and my older brother Brian. I spent the year promoting dairy products as the Lancaster County Dairy Princess. I enjoy working with our dairy herd and I also enjoy sewing, crafts, and art.

Jill Harnish  
Christiana

## CREAM CHEESE FRUIT SQUARES

1 cup sugar (divided)  
½ cup butter  
1-½ cups graham cracker crumbs  
3 packages (8 ounces each) cream cheese  
4 eggs  
1 teaspoon vanilla extract  
1 (21-ounce) can blueberry pie filling

Preheat oven to 325 degrees. In a medium saucepan, place ¼ cup sugar and butter. Heat until butter is melted, stirring occasionally. Stir in graham cracker crumbs, press mixture evenly over the bottom of a 13-inch by 9-inch baking pan. In a large bowl, beat cream cheese until smooth. Gradually beat in remaining ¾ cup sugar. Beat in eggs one at a time and vanilla until well-blended. Spoon blueberry filling evenly over crust. Carefully pour cream cheese mixture over blueberries.

Bake just until set, 45-50 minutes. Cool. Chill about two hours or longer. Cut into 24 squares. Serve garnished with strawberries or mint leaves (if desired).

*I enjoy the recipes from Lancaster Farming.*

Mrs. David J. Fisher  
Strasburg

## DAIRY CASSEROLE

8 ounces of noodles (cooked)  
1 pound hamburger (fried)  
2 cups corn (cooked)  
8 ounces cream cheese  
1 cup of milk  
1 can cream of mushroom soup  
1-½ teaspoons of salt  
Dash of pepper  
2 teaspoons onion salt

Combine all ingredients and bake ½ hour (uncovered) at 350 degrees.

*Our children just love this casserole.*

Loretta Zimmerman  
Manheim

## CHICKEN CORN CASSEROLE

½ cup butter  
½ cup flour  
¼ - ½ teaspoon salt  
¼ teaspoon pepper  
¼ teaspoon celery salt  
2 cups milk  
2 cups cooked, diced chicken  
2 cups cooked corn  
4-6 slices White American cheese

4-5 slices buttered bread crumbs  
Melt butter in saucepan. Add flour, salt, pepper, celery, and salt. Stir over heat until smooth and bubbly. Remove from heat. Add milk. Bring to a boil and boil for 1 minute. Tear cheese into pieces, adding to hot sauce. Pour over chicken and corn. Stir. Top with buttered bread crumbs. Bake at 350-375 degrees for 30 to 35 minutes.

*Delicious!*

*My husband, Steve, and I were married August 17, 1991. We were born and raised in Millersburg and grew up on farms. We now live in Rising Sun, Md. on a Holstein farm where Steve is dairy herdsman. We have a daughter Abigail, who is 9 months old. Our family enjoys all kinds of dairy products, but milk, ice cream, and cheese rank near the top! Since I do not need to help on the farm, I have lots of time to cook. This recipe is our favorite for casseroles. I hope the other readers enjoy it too.*

Rachel Shetterly  
Rising Sun, Md.

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