

Taste The Goodness Of These Dairy Recipes

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LEMON CAKE PUDDING

½ cup flour
1 cup sugar
¼ teaspoon salt
1 tablespoon grated lemon rind
½ cup lemon juice
4 egg yolks, well beaten
2 cups milk
4 egg whites, stiffly beaten

Heat oven to 350 degrees. Blend flour, sugar, and salt in mixing bowl. Stir in lemon rind, juice, egg yolks, and milk. Fold in egg whites. Pour into 2-quart baking dish. Set in a pan of hot water. Bake 60 minutes.

We live on a small dairy farm in central Pennsylvania. My husband was born and raised on this farm. As he was the youngest in the family, he had the privilege of buying the family farm. His mother lives on a trailer on the farm with us. We have seven children with the oldest one being married. We love life on the farm.

Anna M. Byler
Belleville

SAUSAGE EGG BAKE

1 pound sausage
9 eggs
3 cups milk
½ teaspoon salt
12 slices bread, crusts removed, cubed
1½ cups shredded cheddar cheese

Brown sausage in skillet for 3 to 4 minutes. Drain off fat and cool. In large bowl, beat eggs and milk. Add salt and bread cubes; mix well. Fold in cooked sausage and cheese. Pour into greased 9x13-inch baking dish. Let stand, covered, in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350 degrees for 1 hour. Serves 6 to 8.

I made this for our Easter Sunrise Service at church and got raves.

My husband, son, son-in-law, and I farm 1,800 acres of wheat, barley, corn, and soybeans. We have three children and five grandchildren and live in southern York County.

Nancy B. Miller
Stewartstown

VANILLA ICE CREAM

4 eggs
2½ cups sugar
6 cups milk
4 cups light cream
2 tablespoons vanilla
½ teaspoon salt

Beat eggs until light. Add sugar gradually, beat until thickened. Add remaining ingredients and mix thoroughly. Freeze in ice cream freezer.

When the term "family farm" is used, our situation applies. We have a dairy farm just outside of Somerset and three families live and work on the farm. Ray and Anna built the farm over the last 43 years. Their oldest son, Kurt, is buying the farm and he is married to Cindy. They have a son named Daniel. Scott, my husband, is the youngest son and we work on the farm.

We milk 54 cows and have a herd of about 200. It is truly amazing the love, respect, and friendship that is shared between us. We all work very hard and hold true to the values that country life represents.

Jan Walker
Somerset

BANANA CREME PIE

¾ cup sugar
3 tablespoons cornstarch
¼ teaspoon salt
2 eggs, separated
2 cups milk
1 tablespoon butter
1 teaspoon vanilla
1 cup sliced banana
Pastry for 1 9-inch crust

Combine sugar, salt, and cornstarch. Add 1½ cups milk. Cook in a double broiler until thickened. Add egg mixture slowly to custard and cook 2 more minutes.

Remove from heat and add butter and vanilla.

Slice banana and place in bottom of a baked crust. Add cream filling and cover with whipped cream topping.

Makes 1 9-inch pie.

Martha Smucker
Millersburg

HAMBURGER STROGANOFF

1½ pounds lean ground beef
½ cup chopped onion
2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
¼ teaspoon pepper
4-ounce can mushroom pieces and stems, drained

10½-ounce condensed cream of chicken soup, undiluted
8-ounces plain yogurt

In a skillet, cook ground beef and onion in butter until the beef is browned and the onion is tender. Stir in flour, salt, pepper, and mushrooms. Cook for 5 minutes, stirring constantly. Stir in soup; bring to boil, stirring constantly. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally. Stir in yogurt; heat through but do not boil. Spoon stroganoff over wide noodles, cooked and drained and tossed with 1 tablespoon butter, melted.

Garnish with chopped fresh parsley. Yield: 6 servings.

Linda Miller
New Smithville

CHOCOLATE DROP COOKIES

1 cup shortening
2 cups brown sugar
3 cups flour
4 small eggs
½ teaspoon salt
½ teaspoon cinnamon, optional
1½ teaspoon baking soda mixed in teaspoon water
2 teaspoons baking powder
1 cup cocoa
1 cup buttermilk
2 teaspoons vanilla

1½ cup chopped nuts, if desired

Cream together shortening and sugar. Add vanilla and beaten egg to milk (regular milk may be substituted but buttermilk makes cookies softer), continue beating until fluffy. Sift flour, salt, cocoa, twice and add to egg mixture with baking soda. Mix until well blended. Add nuts and blend well.

Drop by spoonful on greased pans. Bake at 350 degrees for 10 to 15 minutes.

Sprinkle sugar over the cookies or top with frosting, as desired.

Anna Mae Haldeman
Lititz

BLUEBERRY CAKE

1½ cups flour
2 tablespoons baking powder
Pinch salt
1 cup sugar
¼ cup butter
1 egg, beaten
¼ cup milk
1 cup or more blueberries, floured

Sift together flour, baking powder, and salt; set aside. Cream together sugar and butter. Add egg and milk and beat well. Add sifted dry ingredients. Fold floured berries into the batter before the dry ingredients are completely moist and put in greased and lightly floured 9x5-inch loaf pan. Bake in 350 degree oven for 40 to 50 minutes or until top is golden brown. Serves 8.

I was born and grew up in Iowa. I am 75 years old. I like to read, write letters, and garden. I now spend the winters in Florida and summers on a farm near Glen Rock.

Peggy Ladue
Glen Rock

ALASKAN POTATO CHEESE SOUP

1 large diced onion
2 ribs celery, diced
¼ cup butter
4 medium potatoes, diced
1 cup chicken broth
3 cups milk
1 cup cream
2 cups grated sharp cheddar cheese

1 teaspoon thyme
1 tablespoon Worcestershire sauce

1 can salmon, chunked
Salt and pepper, to taste

Saute onion and celery in butter until tender. Add potatoes and chicken broth. Cook covered until potatoes are soft, about 20 minutes. Add 2 cups milk. Puree potato mixture and liquid in blender. Return to saucepan. Add remaining cup milk, cream, cheese, thyme, Worcestershire sauce, and salmon. Season with salt and pepper. Cook until salmon is hot and cheese is melted. Serve hot. Serves 6.

Judith Kann
Spring Grove

FAVORITE DESSERT

2 eggs, separated
1 cup sugar
¼ cup flour
1 cup milk
¼ cup orange juice
1 tablespoon lemon juice
1 orange peel, grated
2 tablespoons butter, melted

Beat the egg yolks and add sugar. Add flour and milk alternately to egg yolks. Add orange juice, lemon juice, grated orange peel, and butter. Add beaten egg white and mix for about 5 minutes. Bake in an oven-proof bowl greased with butter. Bake at 350 degrees for 45 minutes or until set.

I'm from Argentina as is all my family. I have two beautiful daughters. Their names are Guillermina and Julieta. Roberto, my husband, is a D.V.M. and we are here because he is studying about embryo transfer. We want to use it in our own dairy farm in Centeno, Argentina.

Patricia Gennero
Vincentown, N.J.

CHEESECAKE

Make a graham cracker crust with 1½ packs graham crackers and one stick butter. Put into a 9½-inch springform pan.

Filling:
½ cup sugar
2 tablespoons flour
2 packages 8-ounce cream cheese

Blend together then add:

1 teaspoon vanilla

Mix well and add the following to above mixture.

4 egg yolks, beaten

1 cup heavy cream

Fold into mixture:

4 egg whites, stiffly beaten

Bake at 325 degrees for 40 minutes. Take out of oven. Cool a little while mixing topping.

Topping:

1 cup sour cream

2 tablespoons sugar

1 teaspoon vanilla

Blend well and put on top of baked cake. Bake 5 more minutes. Cool and pour on your favorite topping.

Never found a better cheesecake recipe.

We live on a big dairy farm in Perry Co. We have two girls and five boys and I love to cook and work outside. I always look forward to "Lancaster Farming" recipes.

Christiana King
Blain

ZUCCHINI HARVEST CASSEROLE

6 cups cubed, unpeeled zucchini
2 shredded carrots
1 large grated onion
½ cup butter
2 cups herbed croutons
4-ounce can mushroom pieces, drained
1 can cream of chicken soup
½ cup sour cream
2 cups shredded sharp cheddar cheese

Preheat oven to 350 degrees. Boil cubed zucchini in water until soft. Drain well. Simmer onions and carrots in butter until soft. Add croutons to onions, carrots, and butter; mix well, making sure croutons absorb butter.

Mix together sour cream, mushrooms, soup and cheddar. Add onion-carrot-cROUTON mixture and drained zucchini. Pour into large casserole. Do not cover.

Bake for 35 minutes or until bubbly.

Colleen Ingalzo
Pine Grove

PENNSYLVANIA DUTCH FILLING WITH CHICKEN AND VEGETABLES

3 or 4 slices white bread, toasted and cubed
6 medium potatoes
3 eggs
½ cup warm milk
1 cup butter
3 ribs celery, chopped
1 large onion
¼ cup parsley
Dash sage, optional

Cook potatoes. Mash and add milk and eggs (instant mashed potatoes may be used). Simmer celery, onions, parsley in butter. Add bread to vegetable mixture, stir and fold into mashed potatoes. Turn into a casserole. Add leftover bits of chicken and vegetables (peas, corn, lima beans, carrots). Bake at 350 degrees for 30 minutes until a crust forms on top. Serve with leftover gravy. Freezes well.

Mary A. Lehman
Pine Grove



Mr. and Mrs. Bertram Harner

LEMON-BUTTERMILK PIE

1 cup buttermilk
½ teaspoon baking soda
½ cup butter
3 eggs
½ teaspoon salt
1½ cups sugar
2 tablespoons cornstarch
¼ cup lemon juice and rind of one lemon

1 nine-inch unbaked pie crust
Mix all ingredients together except unbaked crust. Pour into unbaked crust and bake in hot oven 450 degrees for 10 minutes, then reduce to moderate oven (350 degrees) and bake until firm in center (about 20-30 minutes).

My husband and I live on a farm. We have peach, pears, apricots, and cherry trees, which keep us busy when the fruit comes in.

We also raise all of our vegetables and potatoes and I can and freeze a lot of things.

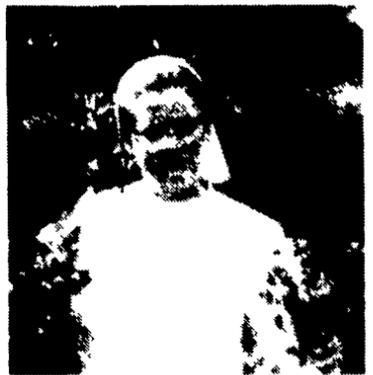
In fall, I take some of the canned fruits and vegetables to our local fairs. My husband also enters the green vegetables and some fruits.

I also put baked goods there, which I enjoy doing.

We were married 50 years this past Dec. 24, 1992 and had a good life together.

We have four children, six grandchildren, and two great-grandchildren.

Mrs. Edith Harner
Valley View



Tancy Martin

TAPIOCA FLUFF

1 quart milk
½ cup (minute) quick cooking tapioca
¼ cup sugar
¼ teaspoon salt

Put in double boiler, add 3 slightly beaten egg yolks. Bring quickly to boiling, stirring constantly 6 to 8 minutes. Remove from heat and add 1 teaspoon vanilla. Beat whites and fold in. Cool 20 minutes and then stir. Serve warm or chilled. Garnish if desired.

There are eight children in our family. The youngest is one week and two days old. There are three girls and five boys. We live in Meadow Gap (close to Orbisonia). We have a little store and we all enjoy running it. We sell things at different places. We are kept busy. I am the oldest girl in the family. Our parents home-school us. It is fun to work as a family.

Tancy Martin
Orbisonia

