

Recipe

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PINEAPPLE CHEESE MOLDS

3-ounces lime gelatin
1 cup boiling water
1 can evaporated milk
1 cup cottage cheese
½ cup mayonnaise
20-ounce can crushed pineapple, drained
¼ cup chopped celery
¼ cup chopped nuts, optional
Dissolve gelatine in water. Stir in remaining ingredients and pour into 1 quart mold; chill until firm.

Fern Freeman
Elliottsburg

COCOA PEANUT BUTTER FUDGE

3 cups granulated sugar
5 tablespoons cocoa
Pinch salt
1½ cups whole milk
½ pound butter (frozen)
4 tablespoons creamy peanut butter
1½ teaspoon vanilla
Combine sugar, cocoa, and salt in a heavy 4-quart saucepan. Stir in milk.

Place over medium-high heat; cook, stirring slowly until the mixture comes to a boil. Turn heat to medium, stirring occasionally until it reaches a temperature of 236-238 degrees or until a small amount dropped into cold water forms a soft but slightly firm ball.

Remove from heat and add frozen butter and peanut butter. Stir slowly until the butter is almost melted, add vanilla.

Beat immediately, using electric mixer set at medium speed, until the mixture is thickened and begins to cling to the sides of the pan, about 5 minutes.

Pour into a buttered 9-inch layer cake pan. Let stand until cooled completely, cut into squares. Yields: 1¼ pounds.

This is a delicious fudge with an accent of peanut butter. The cooked mixture is beaten without cooling—the secret: a stick of frozen butter.

Here we are again—the Peanut Butter Kids. Since Daniel's family had the Mosemann's Peanut Butter Company in Lancaster, peanut butter is the main ingredient in our candy recipes or anywhere else we can incorporate it's use.

We love it and eat it, and entertain old friends with such morsels as the above recipe for Cocoa Peanut Butter Fudge. We hope you'll enjoy it.

Mr. and Mrs. Daniel S. Mosemann
Leighton

HADDOCK SOUP

1 pound chopped fish, no dark meat or skin
2 tablespoons butter
4 tablespoons flour
2 cups chicken broth
2 cups milk
1½ cups Velveta cheese, shredded

1 can peas with broth
1 package dried vegetable soup
1 tablespoon lemon juice
Melt butter in soup pot. Add flour to make paste. Add dry soup. Add chicken broth, milk, and cheese. When cheese is melted, sprinkle lemon juice over chopped fish add fish and cook 5 or 6 minutes. Add peas and let set a few minutes before eating.

This is one of our favorite soups. It is easy to make and oh so good. I usually use my own mind when I add the ingredients.

Our daughter, Tara, who lives in Minnesota loves to try my Pennsylvania Dutch recipes on her family and friends. I send her many of Lancaster Farming recipes that are published every week in the "Home on the Range" section.

Vivian Heffner
Windsor

SOUR CREAM COFFEE CAKE

½ cup shortening
¼ cup sugar
1 teaspoon vanilla
3 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
½ pint sour cream

Topping:
6 tablespoons butter, softened
1 cup brown sugar
2 teaspoons cinnamon
1 cup chopped nuts

Cream shortening, sugar, and vanilla. Add eggs, one at a time, beating after each addition. Sift flour, baking powder, and baking soda. Add to creamed mixture alternately with sour cream, blending after each addition. Spread half of batter in greased 10-inch tube pan. Cream together butter, brown sugar, and cinnamon. Add nuts and mix well.

Dot batter with half of nut mixture evenly. Cover with remaining batter. Dot with remaining nut mixture. Bake at 350 degrees for 50 to 60 minutes. Cool cake 10 minutes and remove from pan.

A friend gave me this recipe many years ago. It is still a big hit whenever I serve it. We are dairy farmers and we milk about 85 Holsteins. My husband, Norman, farms in partnerships with his father Herb. They till about 200 acres.

Linda K. Miller
Roaring Springs



The Randall children of Holcomb, N.Y., are the children of Robert and of John Randalls, both cash grain farmers. From left: Ryan, 5; Serita, 3; Shelly, 7; and Linnell, 6.

BOSTON CREAM PIE

1 yellow cake mix
1 package vanilla instant pudding
2 cups milk
1 cup heavy cream, whipped
Chocolate frosting

Prepare cake mix according to directions, but bake in 2-greased 9-inch pie pans. Cool cakes. Mix pudding and milk. When thickened, fold in whipped cream. Split cake layers, use filling to ice between halves, then spread favorite chocolate icing on top. Chill until served. Makes 12-16 servings.

Shelly Randall
Holdcomb, NY

FETTUCINI ALFREDO

12 ounces fettucini noodles
¼ pound butter
¼ cup white wine
½ pound grated cheese (parmesan and Swiss)
½ cup light cream or sour cream

Cook noodles in boiling water. Drain. In a heavy skillet, melt half of the butter and add wine. Add noodles and the remaining butter. Add cream. Toss well. Add grated cheese and serve.

I reside in northwestern tier of Lehigh County. I have two children and two grandchildren. My hobbies are gardening, cooking, and traveling, and of course, reading Section B of Lancaster Farming.

Dottie Kemmerling
New Tripoli

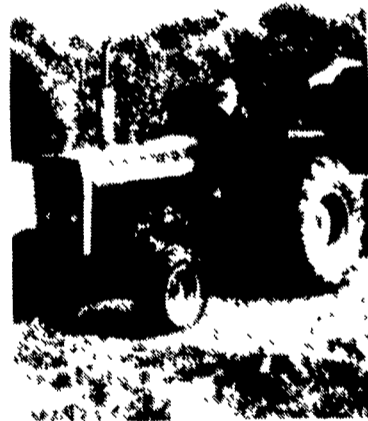
CREAM CHEESE SALSA DIP

16 ounces cream cheese
16 ounces salsa or picante sauce
2 teaspoons garlic powder
4 dashes Worcestershire sauce
Tabasco sauce, to taste
Milk, as desired
Combine ingredients in a bowl. Add enough milk to make easy dipping consistency.

We have a small farm in central Pa., which I am proud to say has been in the family for more than 100 years. We raise beef cows and pigs as well as grain for feed.

We have one child and are expecting our second in July. Our two-year-old daughter already has an interest in tractors and pigs. We are hoping she will carry on the tradition.

Connie Cryder
Lock Haven



Lester, husband of Maude Burns, drives his son's tractor during hay-making.

VIDALLIA ONIONS

8-12 onions
½ cup rice, cooked
1 cup half and half
1 cup grated Swiss and cheddar cheese
½ cup butter

Peel, quarter, and saute onions in butter until transparent. Put in greased casserole. Combine remaining ingredients and put over onions. Bake 1 hour at 350 degrees.

Our family loves this casserole. We farm about 70 acres. Own beef cattle — just a hobby for husband and sons. My husband works in a coal stripping company. He runs a dragline. I recently got laid off from my job in a factory. Happy too! Forgot how much fun it was to be home and do things. I enjoy sewing, cooking, and decorating. We have seven grown kids, 20 to 34 years old, and 10 grandchildren.

Nancy Smeal
Houtzdale

PANCAKES

1½ cups flour
2½ teaspoons baking powder
3 tablespoons granulated sugar
1 egg, beaten
¼ teaspoon salt
1 cup milk
3 tablespoons shortening, melted

Sift together flour, baking powders, sugar, and salt. Combine beaten egg and milk; add to dry ingredients; beat until smooth; add melted shortening. Mix. Pour cakes onto griddle. Turn when full of bubbles.

We live on a 285-acre farm in the rolling hills of West Virginia. We are going slow now since my husband is 78 and I am 71. We have beef cattle and make mostly hay. Our children are all married and gone from home.

We have one son that lives in Pennsylvania on a farm and our youngest son owns a farm in W. Va. We have 13 grandchildren.

Maude Burns
St. George, W.Va.

ZUCCHINI SOUFFLE

1 cup grated zucchini
2 tablespoons cream
1 cup cracker or bread crumbs
1 teaspoon salt
1 tablespoon butter
¼ teaspoon pepper
1 egg
1 tablespoon sugar
1 cup milk

Mix together zucchini, ½ cup crumbs, beaten egg, cream, and seasoning. Add milk gradually and place in greased 1½ quart baking dish. Cover with dots of butter, remaining crumbs, and ½ cup grated cheese. Bake at 350 degrees for 45 minutes. Serve at once. Serves 6.

We live on a 47-acre farm and have 50 cows.

I have two sisters and nine brothers. The 3 oldest boys are married. Two of them live in Lancaster County and one lives in Iowa. The rest of us live at home. Isaac has a construction job and Mary and I are school teachers.

Rachel Nolt
New Holland

BANANA CREAM SANDWICH COOKIES

Cookies:
2½ cups flour
1 cup sugar
1 cup butter, softened
½ cup sliced banana
¼ cup salt
1 teaspoon vanilla
½ cup chopped pecans

Frosting:
3 cups confectioners' sugar
½ cup butter, softened
3 to 4 tablespoons milk
1 teaspoon vanilla
Food coloring

Preheat oven to 350 degrees. Grease cookie sheets. In 3-quart mixing bowl, combine cookie ingredients except pecans. Beat at low speed, scraping sides of bowl often, until well mixed (2 to 3 minutes). Stir in pecans. Shape rounded teaspoonfuls of dough into 1-inch balls. Place 2-inches apart onto greased cookie sheets. Flatten cookie to ¼ -inch thickness with bottom of glass dipped in flour. Bake near center of 350 degree oven for 12 to 15 minutes or until edges are lightly browned. Remove from pan immediately; cool completely. Put cookies together in pairs with 1 tablespoon frosting ingredients. Beat at medium speed, scraping sides of bowl often, until light and fluffy. If desired, color with food coloring. Yield: 2 dozen.

Martha Wachob
Luthersburg

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Mr. and Mrs. Daniel S. Mosemann recently celebrated their 35th wedding anniversary.