

Recipe

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Nastasha Kline, 5, is the daughter of Nicole Kline.

LASAGNA

2 pounds ricotta cheese
1 pound mozzarella cheese
1 pound lasagna noodles
24-ounces spaghetti sauce
1 medium onion, chopped fine
½ cup grated parmesan cheese
1 pound ground beef
2 eggs
¼ cup oregano
½ tablespoon garlic powder
Salt and pepper

Cook lasagna noodles according to package directions. In large frying pan, fry ground beef with onion, salt, and pepper, to taste. When hamburger is well-browned, drain. In large mixing bowl, mix grated mozzarella cheese, ricotta cheese, eggs, oregano, and garlic powder. Grease bottom of 15x11-inch baking dish. Layer in pan: noodles, cheese mixture, ground beef, onion, and sauce. Make three series of layers, ending with sauce. Sprinkle with ½ cup grated parmesan cheese. Bake in 425-degree oven for 1 hour.

Nicole Kline and Jerry Johnson live near Herndon. They enjoy the freedom of the outdoors, old-fashioned home-cooking, and attending public sales. Natasha, Nicole's daughter, especially enjoys the wildlife that the rural area brings.

Nicole Kline
Herndon

STRAWBERRY CHEESECAKE TRIFLE

16-ounces cream cheese
2 cups confectioners' sugar
1 cup dairy sour cream
½ teaspoon vanilla extract
¼ teaspoon almond extract
½ pint whipping cream
1 tablespoon sugar
1 teaspoon vanilla extract
1 angel food cake, torn into bite-sized pieces

2 quarts fresh strawberries, raspberries or peaches, thinly sliced

3 tablespoons sugar

In large bowl, cream together cream cheese and confectioners' sugar; add sour cream, vanilla, and almond extract. Set aside. In small deep bowl, whip cream, vanilla, and sugar. Fold into cream cheese. Add cake pieces, set aside. Combine strawberries and sugar. Layer together in a large glass bowl: strawberries, cake mixture, continue layering, finish with strawberries. Chill.

This is a rich and wonderful dessert. My husband and I farm 900 acres all in various types of hay. Summer for us is a busy time. We have three children, Nathan, 8; Jacob, 6; and Natalie, 3. Someday we hope to own our own farm.

Gail Crooke
New Hope

CHEESECAKE SUPREME

1 cup sifted all-purpose flour
¼ cup sugar
1 teaspoon lemon juice
½ cup butter
1 egg yolk, slightly beaten
¼ teaspoon vanilla

Mix and pat ½ into bottom of a 9-inch spring-form pan. Bake in 450 degree oven for 8 minutes. Remove from oven and attach sides to bottom. Butter and pat remaining crumbs on sides to height of ¼ inches.

Filling:

24-ounces cream cheese, softened

¼ teaspoon vanilla
1 tablespoon lemon juice
1½ cup sugar
3 tablespoons flour
3 eggs

2 egg yolks

¼ cup whipping cream

Let cream cheese stand at room temperature to soften. Beat until creamy. Add vanilla, lemon juice, sugar, eggs, and flour. Gradually blend into cheese. Gently stir in whipping cream. Spoon into crust and bake at 450 degrees for 12 minutes. Reduce heat at 300 degrees and continue baking for 55 to 60 minutes. Remove from oven. Cool. Loosen sides with spatula after 30 minutes. Remove sides at end of 1 hour. Allow to cool 2 hours. Refrigerate.

Strawberry glaze:

2 or 3 cups fresh strawberries
1 cup water
1½ cups tablespoons cornstarch
½ to ¾ cup sugar

Crush 1 cup strawberries, add the water and cook 2 minutes. Sieve. Mix cornstarch with sugar (amount depends on sweetness of berries). Stir into hot berry mixture. Cook until thick. Add a few drops of food coloring if needed. Place remaining berries on top of cheesecake. Pour glaze over top. Cool 2 hours.

If desired, circle berries with halves of pineapples.

This is a very rich cheesecake but it is delicious.

My husband was a dairy farmer but is retired. I am 70 years old and he is 72. We now rent the farm.

Mrs. Donald Casner
Lewistown

ASPARAGUS STRATA

12 slices white bread
12 ounces sharp processed cheese, diced
1½ pound fresh asparagus, trimmed, cut
2 cups diced cooked ham
6 eggs
3 cups milk
2 tablespoons minced onion
½ teaspoon salt
¼ teaspoon dry mustard

Using a doughnut cutter, cut 12 circles and holes from bread. Tear remaining bread in pieces and place in a greased 13x9x2-inch baking pan. Layer cheese, asparagus, and ham over torn bread, arrange bread circles and holes on top. Lightly beat eggs with milk and seasonings; mix well. Pour egg mixture over circles and holes. Cover and refrigerate at least 6 hours or overnight. Bake uncovered at 325 degrees for 55 minutes. Let stand 10 minutes before serving.

My husband Samuel and I and our two daughters, Emily, 2, and Aremina, 1, live on a dairy farm near Three Springs, Huntingdon County. We take care of more than 100 head dairy cattle and milk 3 times a day. Our landlord puts in the crops for the feed. We all enjoy dairy products. When the milk runs all in the house, it makes for some fussy children till someone gets more.

Hazel S. Yoder
Mapleton Depot

LEMON FLUFF

1 canned milk, chilled
Beat well and slowly add:
1 cup granulated sugar
1½ lemon rind and juice
Beat all together until very stiff. Put in dish and sprinkle top with graham cracker crumbs. Put in freezer for 1 to 2 hours.

I am the wife of a farmer. We have a century farm. We, both work side by side doing what has to be done. I have a garden and a large patch of flowers.

We no longer have any livestock as we have been farming here since 1945. Only the land is being tilled and kept in A-1 condition. We attend St. Michael's Church in Klingerstown and love to do crafts and cook.

Marian G. Klinger
Klingerstown

FUDGE MARBLE CHEESECAKE BARS

1 package marble cake mix
½ cup butter, softened
¼ cup sour cream
½ cup sugar
1 egg
16 ounces cream cheese
½ cup water
2 eggs

Heat oven to 350 degrees. Grease 9x13-inch pan. Reserve 1 cup dry cake mix. Blend remaining dry cake mix, butter, and 1 egg on low speed until dough forms. Pat in bottom of pan. Bake until golden and crust begins to pull away from side of pan, about 15-20 minutes. Beat cream cheese and sour cream until smooth. Blend reserved cake mix, water, sugar and 2 eggs into cream cheese mixture. Pour remaining mix over crust. Blend reserved cream cheese mixture and marble mixture in small bowl on low speed. Drop dark batter by tablespoonful randomly, in 6-8 mounds, onto yellow batter. Cut through batter with knife to make marble effect. Bake until set and cake springs back, about 30-35 minutes. Cool completely. Refrigerate until firm.

We own a 113-acre dairy farm and milk 45 cows. Our 3 children love the farm. Our son, Tyler, 4, wants to be a farmer when he grows up and Sara, 7, would like to become a dairy princess.

I was from a non-farming family and married and became a farm wife. I was extremely surprised to find out what all jobs and duties take on the name of farmwife. It's not just housework, it was barn work, field hand, tractor driver, and whatever and wherever you are needed.

My husband, Jon, was from a farm family and I must say very tolerant of my ignorance of the farm. He puts in long hours in the field and barn yet finds time to share a little with all of us. We enjoy farming as a family.

Jon and Betsy Derstine
Mansfield



Jon and Betsy Derstine's children, Sarah, Tyler, and Jordan.



The daughters of Loule and Anita Moyer, Linnea, 5; Kayla, 2½, and Sharita, 2 months.

IMPOSSIBLE CHEESEBURGER PIE

1 pound ground beef
½ cup chopped onion
½ teaspoon salt
¼ teaspoon pepper
1 cup shredded cheddar cheese
1½ cups milk
¾ cup Bisquick
3 eggs

Heat oven to 375 degrees. Lightly grease 10x1½-inch pie plate or casserole dish.

Brown beef and onion, drain. Add salt and pepper. Spread in pie plate. Sprinkle with cheese. Mix remaining ingredients in blender, blend until smooth. Pour into pie plate. Bake until brown and knife inserted in center comes out clean, about 30-35 minutes. Let stand 5 minutes before cutting.

If using a 9x1¼-inch plate, decrease milk to 1 cup, Bisquick to ½ cup and 2 eggs.

This easy to prepare dish is very good and nice to prepare when time is short.

My husband Llewellyn and I are dairy farmers on his family's farm. We have 70-some cows and also a few goats.

We have three daughters, Linnea Joelle, 5, who enjoys helping with the chores; Kayla Sue, 2½, and active little girl; and Sharita Anne, 2 months.

Anita Moyer
Bernville

RICOTTA RICE

3 cups brown rice, cooked
4 tablespoons chopped green onions

1½ cups ricotta cheese
2 garlic cloves, pressed
1 cup sour cream
2 tablespoons milk
½ teaspoon chopped hot pepper
½ cup grated farmer's cheese
Preheat oven to 350 degrees.

Mix rice and onions. Mix ricotta, garlic, sour cream, milk, and hot pepper. Blend into rice and onions. Butter a 1-quart casserole, pour in the mixture and top with grated cheese. Bake 25 minutes until the cheese bubbles and the mixture is hot.

Larry and I live on a dairy farm in Adams County. We milk 150 registered Holsteins and farm about 500 acres.

We have four children. Lela is program director for MAMMA. Lane is attending Franklin University in Columbus, Ohio, majoring in electronic engineering. Lasha is the current Adams County dairy princess and plans to attend Western Maryland College and major in communications. Ladd is a sophomore at New Oxford Sr. High School and enjoys being active in wrestling and track.

My hobbies include collecting cows, cookbooks, and crafts.

Yvonne Mummert
East Berlin

FAMOUS CLAM CHOWDER

2 (6½-ounce) cans minced clams

1 cup finely chopped onion
1 cup finely chopped celery
2 cups finely diced potatoes
¾ cup butter
¾ cup flour
1 quart milk

Salt and pepper, to taste
2 chopped hard cooked eggs

Drain juice from clams. Add juice to vegetables in small saucepan. Add enough water to barely cover vegetables. Simmer, covered, over medium heat until tender. In the meantime, melt butter, add flour, blend and cook, stirring for 2 to 3 minutes. Add milk, cook and stir with wire whisk until smooth and thick. Keep on low heat to prevent burning. Add undrained vegetables and clams. Heat through. Add salt, pepper, and chopped eggs.

Priscilla Grube
Mohrsville

SUE'S MASHED POTATOES

4 cups mashed potatoes
1 small box cottage cheese
½ pint sour cream
Grated small onion

Mix, dot with butter and bake uncovered 30 minutes at 350 degrees.

This recipe is a favorite of my family when we all get together. I fix it at home too. It's quick and easy. My husband, Nick, loves it. We have three children, Laura, 13, Nick, 11; and Jake, 8½. We live on a farm with 225 acres and raise black Angus brood cows and calves. We sell used machinery and parts specializing in John Deere. Our hobby is antique tractor collecting. I like to sew, collect antiques, pigs, and barns, and read Section B of Lancaster Farming.

Mary Dengler
Middletown, Ohio

VERY DAIRY CHEESECAKE

Step 1:

12 whole graham crackers, crushed
½ cup sugar
½ cup butter, melted

Mix together with fork, press in bottom and partway up side of greased and floured 10-inch spring cake pan. Bake at 350 degrees for 12 minutes on bottom oven shelf. Remove and add:

Step 2:

16 ounces cream cheese, creamed
½ cup sugar
1 teaspoon vanilla
3 whole eggs, add one at a time.

Mix together with mixer and pour into baked crust. Bake at 375 degrees for 20 minutes on middle shelf.

Step 3:

1 pint sour cream
½ cup sugar
1 teaspoon vanilla

Mix together with mixer. Pour carefully on top of already baked Step 2 filling. Bake at 375 degrees for 15 minutes on middle shelf. When cool, top with cherry pie filling or other favorite fruit topping. Serves 16 to 20.

Our family lives on a 160-year-old crop and beef farm near Mount Joy. My husband, Paul, also operates a seed cleaning business. A farm is a great place to raise our active children, Rachelle, 11; Laura, 9; and Chad, 3, who enjoy their 4-H rabbits and other pets. All of the above keeps us busy from morning until night.

Eileen Newcomer
Mount Joy

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