

Recipe

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BEEF STROGANOFF SANDWICH

- 2 pounds ground beef
- ½ cup onion, chopped
- 1 teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon pepper
- 1 loaf French bread
- Butter, softened
- 2 cups sour cream
- 2 tomatoes, seeded and sliced
- 1 large green pepper, diced
- 3 cups shredded cheddar cheese

In a large skillet, brown ground beef and onion. Drain. Stir in salt, garlic powder and pepper. Cut bread in half lengthwise; butter both halves and place on cookie sheet. Add sour cream to meat mixture; after mixing well, spoon onto bread halves. Sprinkle with tomatoes and green pepper and top with cheese. Bake at 350 degrees for 20 minutes or until cheese is melted (bake longer for crispier bread). Yield: 8-10 servings.

Variation: After adding sour cream to beef mixture, you can also serve it over buttered noodles with the bread on the side for a delicious meal.

I have been living in Illinois since July 1992. Although I do live in a rural area and it is very pretty, it is nothing compared to the mountains of Pennsylvania and the countryside of Lebanon County, where I grew up on a dairy farm. Even though it was a hard decision for me to make when I moved here, I knew I was supported by my family and friends. One friend in particular was my best friend and college roommate for three years. We both had our "old faithful" recipes that we liked to make, and this was the one that she enjoyed preparing. I owe her a lot for sharing all my ups and downs during our college days. Thanks for everything, Madge! You're a terrific friend.

Angie Bollinger Morrison, IL

NICE AND EASY CHEESECAKE

- Yellow cake mix
 - 4 eggs
 - 16-ounces cream cheese
 - 2 tablespoons vegetable oil
 - ½ cup sugar
 - ½ cup milk
 - 3 tablespoons lemon juice
 - 3 teaspoons vanilla
 - 1 can pie filling.
- Reserve 1 cup dry cake mix. Add 1 egg and oil to the remaining cake mix, mix together. Press on bottom and sides of 9x13-inch pan. Blend cheese, sugar, 3 eggs, and reserved cake mix. Beat one minute on medium speed. Turn to slow speed, add milk, vanilla, and lemon juice. Mix until smooth. Pour into pan. Bake at 300 degrees for 50 minutes or until center is firm. Chill top with pie filling.
- I hope you enjoy this recipe. We like it with pineapple.*

My husband Cloyd and I live on a 300-acre dairy farm in Springhope. The farm has been in the family for more than 100 years. Even though we farm our land, the surrounding land is apple trees. You should see it in the springtime.

I was raised in the city and while our 4 children were growing up, I worked at other jobs. Now they have jobs and have moved away. I work full time on the farm.

Theresa Leppert Schellsburg



Three-year-old Cole Nicholson likes to make sure things get done on the farm. Here he is with his father Mark and grandfather Paul.

CREAMY CHEESY POTATO SOUP

- 4 baking potatoes
- ½ cup butter
- ½ cup flour
- 6 cups milk
- ½ teaspoon salt
- ½ teaspoon pepper
- Dash garlic, optional
- 4 medium onions, chopped
- 12 slices bacon, cooked and crumbled
- 1¼ cups shredded cheddar cheese
- ¼ cup Parmesan cheese
- 8-ounces sour cream

Bake potatoes until soft. Cut lengthwise, scoop out pulp, and slightly mash.

Melt butter in saucepan, add flour and stir until smooth. Gradually add milk, stirring until mixture is thick and bubbly. Add potato pulp, salt, pepper, onion, bacon and cheese. Cook until thoroughly heated, stir in sour cream. Add extra milk for desired thickness. Steamed vegetables such as broccoli and cauliflower can also be added, if desired.

My husband Mark and his father, Paul, own and operate a 300-acre dairy farm, called Darlawn Farm. Mark and I have two children, Cole will be three in July, and Katie is one year old. Cole likes to be with his father and grandfather as much as possible.

Mrs. Mark Darling Nicholson

LIGHTNING CAKE

- 1½ cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ¼ cup butter
- 2 eggs
- Milk
- 1 teaspoon flavoring

Sift together flour, sugar, baking powder, and salt, three times. Melt butter in a one-half pint measuring cup. Break in eggs and fill cup with milk. Add flavoring and stir into flour. Beat about five minutes until light. Bake in a loaf tin in a 350 degree oven.

This cake may be baked in small muffin pans. It is delicious with boiled white, chocolate or maple icing.

One egg only may be used if one teaspoon of baking powder is added in place of egg omitted.

We have a 360-acre dairy. It is called Triple-M-Farms. My husband, Earl, and our two sons, Frank and Earl, farmed it until my husband died two years ago. Now our sons farm it. We have 60 Holstein milking cows and 60 young cattle.

Marion Messersmith New Albany

APPLE COBLER

- 4 cups thinly diced and pared apples
- ½ cup sugar
- ½ cup walnuts
- 1 teaspoon cinnamon
- 1 egg
- 1 cup butter, melted
- 1 cup sugar
- ½ cup cream or milk
- 1 cup flour, sifted
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup walnuts

Place apples in a 2-quart buttered casserole. Mix and sprinkle ½ cup walnuts, ½ cup sugar and cinnamon over apples. Beat egg; add cream and butter. Add dry ingredients and 1 cup sugar all at once.

Sprinkle with ¼ cup nuts. Bake at 325 degrees for 55 minutes. Serve with whipped cream or ice cream.

My husband Karl was a world War II veteran. We have been married 52 years.

After he came home from service, we moved from Hazen, N.J. to Truxton, N.Y. and started farming on a shoe string. We farmed about 40 years and raised four daughters. Time has sure changed since we started farming.

Vera Scott Cortland, NY

RHUBARB CHERRY CRUNCH

- 1 cup flour
- ¼ cup oatmeal, uncooked
- 1 cup brown sugar
- ½ cup butter, melted
- 1 teaspoon cinnamon
- 4 cups diced rhubarb
- ¼ cup sugar
- 2 tablespoons flour
- 1 can cherry pie filling
- Ice cream or milk

Mix until crumbly, flour, oatmeal, brown sugar, butter, and cinnamon. Press half of crumbs in a large greased baking dish. Mix together rhubarb, sugar, and flour and put on top of crumb layer. Spread pie filling on rhubarb. Top with remaining crumbs. Bake at 350 degrees for 45 minutes. Serve with milk or ice cream.

We are dairy farmers who live near Elverson. My husband, Dave, and I have two children, Yvonne, almost 4, and Rochelle, 15 months. With the help of Dave's father, we milk about 45 cows and farm about 100 acres.

Mrs. David Stauffer Elverson

MOM'S SPECIAL LASAGNA

- 1 pound ground beef
- ½ cup onion, chopped
- 10½ ounces spaghetti sauce
- 2 teaspoons dried or sweet basil
- 2 teaspoons oregano
- 8 ounces lasagna noodles
- 1 tablespoon cooking oil
- ½ teaspoon salt
- 2 eggs
- 24 ounces small curd cottage cheese
- ¼ cup grated Parmesan or Romano cheese
- ½ teaspoon pepper
- 2 tablespoons dried parsley flakes

1 pound shredded mozzarella cheese

4½ ounces pepperoni, sliced and quartered

Brown ground beef and onion. Drain off fat. Stir in spaghetti sauce, basil and oregano. Cook, simmer for 15 minutes, stirring often. Meanwhile cook noodles until tender in boiling salted water with cooking oil added to water. Drain, rinse noodles. Beat eggs, cottage cheese, ½ cup parmesan or Romano cheese, parsley and ½ teaspoon pepper. Layer half of the noodles in a 13x9x2-inch baking dish. Spread half of cottage cheese mixture. Add half of mozzarella cheese, pepperoni, and meat sauce. Repeat layers. Sprinkle remaining parmesan on top.

Bake at 375 degrees for 30 to 35 minutes or until heated through. Let stand 10 minutes. Makes 10 servings.

My husband Bob and I recently started farming in July 1992. Being formerly of Berks County, we had what most young married couples dream of: a new home, good careers, and a happy marriage. Somehow something was missing in our lives. We wanted to start a family, but it never seemed to be the right time.

Bob grew up on a dairy farm and remembered what it was like being on the farm as a child. This prompted him to have the dream of someday farming himself.

Thanks to the Lancaster Farming and a good Realtor, we found Somerset County, where we now reside.

Some people thought we were crazy, but I can tell you we have never been happier. That void in

our lives has been filled and a longtime dream has been fulfilled.

Lori Renno
Stoystown



Amanda Martin

CHOCOLATE CHIP COOKIES

- 1½ cup flour, sifted
- 1 teaspoon baking soda
- ½ teaspoon salt
- Sift together flour, baking soda, and salt. Set aside. Cream together: ½ cup butter
- ½ cup peanut butter
- Gradually add: ½ cup sugar
- ½ cup brown sugar, firmly packed

Cream well and add: 1 egg, unbeaten

1 teaspoon vanilla

2 tablespoons milk

Beat well. Blend in dry ingredients gradually. Mix thoroughly. Stir in one cup chocolate chips. Shape by rounded teaspoonful into balls. Roll in a dusting of sugar. Place on ungreased cookie sheet. Bake at 375 degrees for about 8 minutes. Makes a soft cookie that is best when eaten a little warm.

I live on a dairy farm with my parents, Kathy and Gene. I have a sister Allison and a brother Andy. I'm a member of No-So-Ann 4-H Dairy Club. I have a cow named Angel. She likes to produce milk. Here, is my favorite recipe for chocolate chip cookies. Please use real dairy products when making these cookies.

Amanda Martin Lebanon

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Bob and Lori Renno were never happier until they began farming.