

# Recipe

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## NEW YORK DELI-STYLE CHEESECAKE

Set oven at 350 degrees. Mix standard graham cracker crust and put in 9- or 10-inch springform pan. Beat 4 egg whites until stiff. Set aside.

In a bowl, beat together: 24-ounces cream cheese 1 cup sugar 1 teaspoon vanilla

Add egg whites and blend together. Pour into crust. Bake at 350 degrees for 30 minutes. Remove from oven. Set oven to 375 degrees. Mix together: 1 pint sour cream 1 tablespoon sugar 1 teaspoon vanilla

Spread on top of cheesecake. Return to oven for 8 minutes. Remove from oven. Let stand one hour, refrigerate for at least 3 hours. Serves 10-12. Freezes well — allow 2 hours to defrost at room temperature.

Ginny Wright  
Montrose

## QUICK CHEESECAKE

2 cups graham cracker crumbs  
2 tablespoons sugar  
½ cup butter, melted

Mix well and press into a 9x12-inch pan. Blend together: ¼ cup milk 1 tablespoon plain gelatin

Let mixture stand 2 minutes. Bring the following to a boil: 2 cups milk

Add milk to gelatin mixture in blender and blend well. Add the following and blend again: ¼ cup sugar 2 teaspoons vanilla 16-ounces cream cheese, softened

Pour into graham crust. Chill 2 hours. Add thickened fruit, pie filling, or crushed cookies on top.

*We are dairy farmers who milk 48 Hosteins. We have three preschoolers.*

Mrs. David Fisher  
Lewistown

## EGG CHEESE

3 quarts milk  
¾ cup sugar

Heat milk and sugar to boiling over low heat. 4 eggs, beaten ½ teaspoon salt

1 tablespoon flour 1 pint whole milk

Beat together eggs, salt, flour, and milk. Add to heated milk and keep on low heat until separated. Put into cheese molds or sieve, colander or whatever you have. Serve with maple syrup or molasses.

*This is an old recipe that my mother-in-law often made when she lived on the farm. It is still enjoyed by the whole family when served with molasses or maple syrup.*

Mrs. David H. Landis  
Lancaster

## RASPBERRY CUSTARD

2 eggs  
1 tablespoon flour  
3 tablespoons sugar  
¼ teaspoon salt  
2 cups milk  
1 cup raspberries

9-inch unbaked pie shell

Fill bottom of pie shell with raspberries or desired fresh fruit. Mix together remaining ingredients and pour over fruit. Bake at 425 degrees for 15 minutes; reduce heat and bake at 350 degrees for 20 minutes.

Nancy Sattazahn  
Hamburg



Jim and Lynette Reinford with children, Heidi, Malynda, and Quentin.

## CHICKEN-CHEESE LASAGNA

Cook and cut-up chicken to equal 2 cups. Reserve broth (skim off fat when cooled).

Thaw and drain 10-ounce package of chopped spinach. Reserve ½ cup butter, melted in 2-quart saucepan over low heat.

2 cloves garlic, crushed; add to butter and saute lightly.

Stir in ½ cup flour and 1 teaspoon salt, optional. Cook, stirring constantly until bubbly. Remove from heat.

Stir in 2 cups milk 2 cups reserved chicken broth

Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in:

2 cups shredded mozzarella cheese ½ cup grated Parmesan cheese 1 medium onion, chopped 1 teaspoon dried basil leaves ½ teaspoon dried oregano leaves

½ teaspoon pepper

Cook over low heat, stirring constantly only until mozzarella cheese is melted. Sauce will be thick enough at this point. Assemble in an ungreased 9x13-inch baking dish:

Layer 1: 1½ cups cheese sauce 4-5 uncooked lasagna noodles (may overlap)

1 cup ricotta cheese, part-skim (may use part creamed cottage cheese).

Layer 2: 1½ cups cheese sauce 4-5 uncooked lasagna noodles 1 cup ricotta or cottage cheese

Layer 3: 2 cups cooked chicken Spinach

1½ cups cheese sauce

Layer 4: 4-5 uncooked lasagna noodles 1½ cups cheese sauce ½ cup Parmesan cheese

Bake, uncovered, at 350 degrees until noodles are done, 35 to 40 minutes. Let stand 15 minutes before cutting.

*This recipe was originally given to my mother. We've made a few minor adjustments. It's a big hit at our house, even with spinach. I've served and given away this recipe to many others.*

*We eat and cook with a lot of cheese at our house. I love to try new recipes and my family and guests do not usually mind being the guinea pigs.*

*We own a dairy farm with 97 acres near McAlisterville (Juniata Co.), but farm about 200 acres and milk between 40 to 45 Holsteins and Jerseys. My collection of cows far exceeds my husband's — but mine need much less care. We have three children, Heidi,*

8½ ; Malynda, 6; and Quentin, 3. Lynette Reinford  
McAlisterville



Darla and Kayla are the children of William and Kathy Romberger.

## CHEESY SCALLOPED POTATOES

¼ cup chopped onion  
¼ cup butter  
¼ cup flour  
2½ cups milk

5 large potatoes, peeled, sliced thin ¼ pound Velveeta cheese, cubed

3-4 ounces sharp cheddar cheese, sliced thin ¼ teaspoon salt ¼ teaspoon pepper

Saute onion in butter until tender. Stir in flour, salt, and pepper. Add milk and cook until thick, stirring occasionally over medium heat. Remove from heat. Place sliced potatoes in greased 2-quart casserole and pour cheese sauce over potatoes. Add ½ -¾ cup milk to cover potatoes. Bake, covered in a 350 degree oven for 45 minutes, stirring once. Uncover and bake 30 minutes or until potatoes are done.

*My husband, William, and I have two daughters, Darla, 3, and Kayla, 7 months. William is a livestock nutritionist and salesman for Renaissance Nutrition, Inc. He also farms 120 acres of corn, soybeans, and hay. On our farm, we background and finish Holstein steers. Darla enjoys helping Mom and Dad feed the young calves.*

Kathy Romberger  
Pitman

## GRAHAM CRACKER DESSERT

2 pounds graham crackers, crumbled

2 cups mini-marshmallows  
2 cups dates, finely chopped  
2 cups nuts, chopped  
2 cups cream or milk

Mix and chill. Serve with whipped cream.

Wilma S. Zimmerman  
Shippensburg

## PINEAPPLE SLICES

Filling: (make first)  
1 No.2 can crushed pineapple  
½ cup water  
3 tablespoons cornstarch  
½ cup sugar  
1 egg yolk

Cook together until thick. Cool. Dough: ½ cup milk, scalded and cooled 1 tablespoon sugar 1 yeast cake, dissolved in sugar

When cool, add yeast to milk. Combine: 3¼ cups flour 1 cup butter 3 egg yolks, beaten 1 teaspoon vanilla

Combine with milk mixture. Mix well. Divide dough into two parts. Roll out to fit greased 12x16-inch pan. Put in filling and cover with remaining part of dough rolled out. Let rise 1 hour. Bake at 350 degrees for about 30 to 40 minutes. When cool, frost with confectioners' sugar or other frosting.

*My husband and myself were dairy farmers. I used to milk cows and help with outside work as well — put hay in. We retired seven years ago — still put hay in — have a garden and a big lawn to mow and take care of. This recipe has been all over as I make it for bake sales and everyone enjoys it.*

Stephanie Litwen  
Little Falls, NY

## 1-2-3-4 CAKE

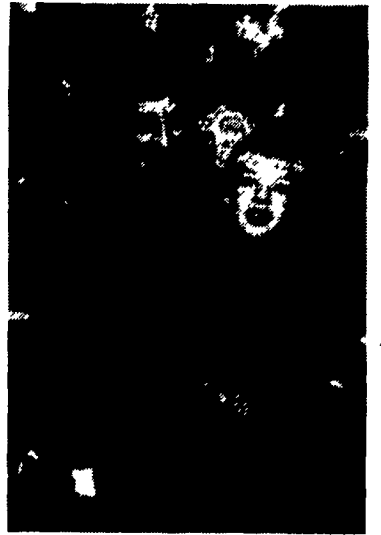
½ pound butter  
1 cup milk  
2 cups sugar  
3 cups flour  
4 eggs  
3 teaspoons baking powder  
¼ teaspoon salt  
2 teaspoons vanilla

Mix together ingredients and bake in greased and floured pan for 60 minutes at 350 degrees. Check with toothpick to make sure cake is done. Top with the following.

Frosting: 1 pound confectioners' sugar ¼ pound soft butter 1 teaspoon vanilla 6 tablespoons milk

*This is a recipe that my father says I will enjoy when I grow up. I am not yet old enough to write so I had dad write this for me. His name is Thomas. Mom (Julie) makes this recipe for Dad and I am sure I will like it when I get old enough to eat real food. Lots of milk at this age so "salute" to dairy farmers. My dad does engineering for a living although I think that he would prefer to farm. Mymom works as an accountant at the Reading Hospital. I, myself, just lay around right now; not too much to do at this age. Hope you like my recipe.*

Dad's Little Girl,  
Lydia Ann Twiford, 13 weeks  
Sinking Spring



Megean, 11, and Aaron, 4, are the children of Craig and Helen Fester.

## RICE PUDDING

1 cup rice  
2½ quarts water  
1 teaspoon salt

Cook 25 minutes after mixture boils, rinse, and add rice to the following: 1 quart milk 1 large can evaporated milk

Heat. In smaller bowl, combine: 1½ cups sugar 2 tablespoons cornstarch 2 eggs 1 teaspoon cinnamon 2 teaspoons vanilla

Mix into milk and rice mixture, stir over heat until thick about 5 minutes. Pour into a large bowl and sprinkle ground cinnamon on top. Let cool before putting in the refrigerator.

*I'm sending my favorite rice pudding recipe for the readers. My whole family just loves it for a in-between snack and before going to and from our dairy barn for doing chores. It's so easy to make and it's really smooth and creamy on a warm summer day.*

*Our children, Megean and Aaron really like working with the calves, giving the bottle to them and giving a helping hand all around. My husband's name is Craig. He and I are in our early 30s and have been milking cows for 10 years. It's a beautiful place to raise a family. We are always together having fun.*

Helen Fester  
Berwick

## CHEESE DIP

3 egg yolks  
3 tablespoons sugar  
3 teaspoons milk  
3 teaspoons vinegar  
Onion, to taste

Cook yolks, sugar, milk, vinegar, and onion until thick. Cool. Add:

24-ounces cream cheese  
4-ounces Cheese Whiz

*This is our favorite cheese dip. It's great!*

Roseanne Zimmerman  
Blain

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Lydia Ann Twiford is held by godparents Larry and Jerl Tapley.