

Recipe

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LEMON CHEESECAKE

16-ounces creamcheese
1 large box lemon Jell-O
1½ cups sugar
2 cups boiling water
8-ounces whipped cream
Crust:
2 packs graham crackers
¼ cup butter, melted
Dissolve Jell-O in boiling water; add sugar and creamcheese. Beat or mix in blender. Chill until it begins to jell and fold in whipped cream.

Mix together graham crackers and butter and press in bottom of 9x13-inch pan. Reserve ½ cup crumbs and sprinkle on top of cheesecake. Pour mixture into pan and top with reserved crumbs. Chill until ready to use.

My husband and I own a small farm and raised five children. They are all grown up and married and have families of their own. We raise beef cattle and a few hogs.

Colleen R. Shields
Jersey Shore

VEGGIE CHICKEN CASSEROLE

1 cup light sour cream
½ cup milk
½ cup grated low-moisture mozzarella cheese
1 teaspoon light soy sauce
1 teaspoon paprika
1 tablespoon lemon juice
½ cup dry bread crumbs
9-ounces frozen peas and carrots
¼ cup frozen small onions
4-ounce can sliced mushrooms
2 tablespoons butter
1½ pounds boneless, skinless chicken breasts
Salt and pepper, to taste
½ cup grated Parmesan cheese
1 tablespoon parsley flakes
Paprika

Blend together the first six ingredients and set aside. Grease a 2-quart baking dish. Spread bread crumbs over bottom of dish and set aside.

Cook peas, carrots, and onions in small amount of water until tender. Add drained mushrooms to cooked vegetables to heat mushrooms.

Cut chicken into bite-sized pieces. In fry pan, melt butter. Add chicken pieces in one layer and cook for 4 minutes. Turn pieces and cook 4 minutes more until tender. Turn heat on low. Add drained, cooked vegetables to chicken. Pour cheese mixture over vegetables and chicken. Stir lightly to coat. Pour into prepared baking dish. Sprinkle with parmesan, cheese, and paprika. Garnish with parsley flakes. Broil until lightly browned and bubbly. Serves 4 to 6.

I live on a grain and vegetable farm located along Kappahannock River in historical Westmoreland County, Va. My son and daughter are partners with me in the farming operation. I'm a widow and retired elementary teacher who likes to "cook, eat, and go"

Neva W. Muse
Colonial Beach, Va.

CORN CHOWDER

1 cup diced potatoes
2 cups whole corn
2 cups milk
6 slices bacon
3 tablespoons onion, chopped
1 tablespoon parsley
1 tablespoon cornstarch
Salt
Dash pepper

Cook corn and potatoes until soft. Dice bacon and fry. Add onion and fry until soft. Drain off grease. Add to corn and potatoes. Add milk, parsley, and seasonings. Heat until hot. Add a little milk to cornstarch and stir in. Heat to boiling and serve. Serves 4.

Our family likes Melba toast with soup. Lightly spread slices of bread with butter, lay slices on cookie sheet and cut in 5 strips. Bake at 300 degrees until lightly brown and crisp. Store in airtight container.

We are sisters (retired) living on one of the Kreider Brothers farms near Lutz. We really enjoy reading Lancaster Farming, which our sister gives to us when their family is finished with it and then we pass it on to our brother.

Mr. and Mrs. Longenecker
Lutz

ICE CREAM SANDWICHES

3 eggs, separated
½ cup sugar
1 cup cream
1 teaspoon vanilla
Graham crackers
Beat egg whites until stiff. Add vanilla. In another bowl, beat egg yolks until light, add sugar and beat well. In another bowl, whip cream. Mix together ingredients. Line 9x9-inch pan with whole graham crackers. Pour filling onto the crackers. Cover filling with more whole graham crackers. Freeze.

Mrs. Homer Slabaugh
Oakland, Md.

CHERRY PUDDING

Mix:
1 cup sugar
¼ cup butter
2 eggs, well beaten
1 cup milk
2½ cups flour
2 teaspoons baking powder
¾ cup sour cherries

Stir cherries into flour mixture, can also use raspberries or blueberries. Bake at 375 degrees for 25 minutes.

My hobbies and interests are baking, reading, walking, flowers, horses, and raising parakeets.

Cindy Eshleman
Jonestown

CUSTARD MY WAY

1 quart milk or cream
2 eggs
3 tablespoons sugar
Nutmeg
Beat eggs and sugar. Add milk and stir. Pour into 9x5x3-inch dish. Sprinkle with nutmeg. Bake at 300 degrees for 30 to 40 minutes or until set. (Do not boil).

My father likes everything with lots of sugar; Mother likes the custard with eggs and bread; Grandma and Grandpa like it with bread and currants or with rice and raisins. My man will eat it any way; one little one likes it hot; the other little one will drink it raw or likes it cold.

Some of the family members were Quaker farmers in Pa. Today most of us are California ranchers. With all the nonfarming people moving into the area and the fierce politics, farming is becoming more complicated each day; and water is like liquid gold.

As long as we have each other, our health and faith, we have nothing of which to complain. Any day that one can get out of bed and walk is a good day.

We all enjoy the articles in Lancaster Farming.

L.S. Geis
Fresno, CA

VANILLA ICE CREAM
2 tablespoons unflavored gelatin
3 cups milk
2 cups sugar
¼ teaspoon salt
5 eggs
1½ quarts light cream
¾ -ounce package instant vanilla pudding mix
5 teaspoons vanilla

Soften gelatin in half cup cold milk. Scald 1½ cups milk and stir in gelatin mixture until it dissolves. Add sugar and salt, stirring until dissolved. Add remaining 1 cup milk. Beat eggs at high speed of electric mixer for 5 minutes. Add light cream, pudding, vanilla, and gelatine mixture. Pour into 1 gallon ice cream freezer container. Freeze according to manufacturer's directions. (This ice cream is plenty rich so I make it in a 6-quart freezer and add a bit more milk).

I live on a dairy farm. I have six brothers and one sister, Laverne, 12; Elam Ray, 9; Galen, 8; Joanne, 6; Steven, 4; Kenneth, 3; James, 5 months.

My parents are Alvin and Alta Nolt. I love ice cream I don't care what kind it is. Today, May 19, our school let out. Now, I'm in sixth grade.

Marlene Z. Nolt
Williamsburg

WAVERLY CRACKERS

1 pound box Waverly or Club crackers
1 cup butter, softened
1 cup light brown sugar
¼ cup nuts, chopped
Cream butter and brown sugar. Spread mixture on crackers and place on an ungreased jelly roll pan. Sprinkle with nuts. Bake at 325 degrees for 10 minutes. Makes two pans.

They're great with a glass of milk! This quick and easy recipe is great to have on hand when last minute guests arrive and you have no refreshments prepared. It's a sure crowd pleaser and everyone will think that you slaved over the hot stove all day.

Patricia M. Dunkleberger
Carlisle

HOT DOG SUPRISE

2 cups chopped hot dogs
2 cups chopped ham
½ cup grated cheese
2 hard-boiled eggs
2 tablespoons pickle relish
1 teaspoon chopped onion
3 tablespoons ketchup
1 teaspoon mustard
3 tablespoons mayonnaise (optional)

Mix all ingredients together. Put in buns. Wrap in foil and bake at 350 degrees for 12 minutes.

Mary Esh
Myerstown

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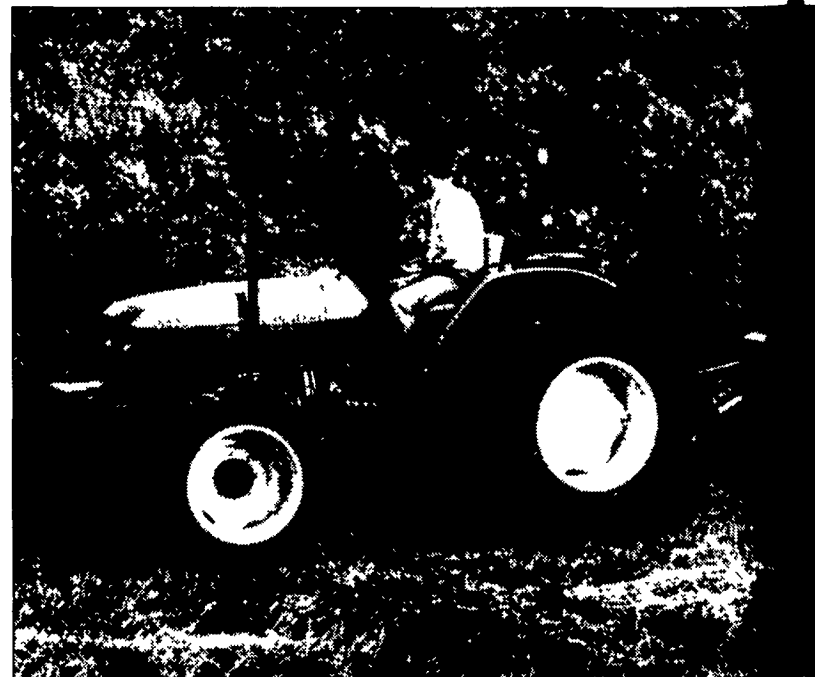
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