

DIP FOR RAW VEGETABLES

8-ounces sour cream
1 cup mayonnaise
1½ teaspoon grated onion
½ teaspoon Worcestershire sauce
1 teaspoon dry mustard
Chopped chives, to taste
1 teaspoon horseradish
Garlic salt, to taste
¼ -½ teaspoon lemon pepper seasoning

Combine all ingredients. Chill several hours or overnight. Serve with raw vegetables. Yields: 2 cups.

We live on a 95-acre farm. We rent out to a neighbor farmer. We put out a large vegetable garden. We have two children that are married, Nelson Eckstine and Mary Emswiler, and one grandson, Christopher Eckstine, 6. He is his grandpap's shadow as he follows him around the farm asking all kinds of questions. He loves the old-time tractors and thrashing machines and antique farm tractors that his grandpap, dad, and Uncle Lloyd collect. They belong to antique tractor clubs and take their tractors and thrashing machines to different shows in Pennsylvania and Maryland.

Miriam Eckstine
Hagerstown

PICKLE ROLL-EM-UPS

12 slices baked or boiled ham
8-ounce container soft cream cheese
6 large or medium-sized Clausen fresh kosher dill pickles
Layer 2 slices ham (making 6 stacks).

Spread each top ham slice with cream cheese, using the 8 ounces, divided equally on the 6 slices. Roll ham slices around whole pickle, press edges to seal.

Cover; refrigerate one hour. Cut each piece into 6 slices. Serve with assorted vegetable dippers, cheese and olives. Makes 3 dozen.

Prep time: 10 minutes plus refrigerating.

My husband Sam and I are married for 40 years. Together we own a farm in West Hanover Township. We also have a small business in which we offer horse-back riding to the public. We raise our own horses and retire the older ones to the pasture on the farm. The farm is also used to provide hay, oats, and straw needed for our 29-horse family. Because our daughters, Cathy and Tammy, are grown, we call our horses, dogs, and cats our second family. The farm is an important part of our lives today.

Nancy Harris
Linglestown

MASHED POTATO CASSEROLE

5 pounds potatoes
6 ounces cream cheese
1 cup dairy sour cream
2 teaspoons onion salt
1 teaspoon salt
2 tablespoons butter
Milk, as desired

Mash potatoes. Add milk until potatoes reach the consistency desired. Add remaining ingredients. Bake at 325 degrees for 20 minutes or until heated thoroughly.

This casserole is a good one to put in a crock pot on low before going to church for Sunday dinner.

I am a 17-year-old farm girl. We live on a dairy farm. I used to help a lot with cows. Now I have jobs away from home and I'm not home very much. I do miss the cows. I enjoy the jobs I do have though. One job is working at a greenhouse and the other one is helping a mother with her handicapped son and housework.

My brothers are good helpers on the farm. With our family of 11, we can use a gallon of milk a day. We enjoy puddings and other foods that get milk.

We're hoping for a prosperous 1993. I wish the same for all of you.

Have a safe and enjoyable summer.

Denise Wenger
Mifflintown

SOFT RAISIN COOKIES

1 cup butter, softened
¾ cup brown sugar
½ cup granulated sugar
2 eggs
1½ teaspoons vanilla
3 cups flour
½ cup wheat germ
1½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ teaspoon nutmeg
½ cup milk
½ cup raisins

In large mixing bowl, cream together butter, sugars, eggs, and vanilla. Add combined dry ingredients alternately with milk, mixing well after each addition, stir in raisins. Drop dough by teaspoonful onto ungreased cookie sheet. Bake in preheated 350 degree oven for 10 to 12 minutes or until lightly browned. Remove from cookie sheet. Cool. Makes 7 dozen.

Mrs. Ruth Knaub
Wellsville

BLUEBERRY CREAM MUFFINS

4 eggs
2 cups sugar
1 cup vegetable oil
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons baking powder
2 cups sour cream
2 cups blueberries

In a mixing bowl, beat eggs. Gradually add sugar. While beating, slowly pour in oil; add vanilla. Combine dry ingredients; add alternately with sour cream to the egg mixture. Gently fold in blueberries. Spoon into greased muffin tins. Bake at 400 degrees for 20 minutes. Yield: 36 muffins.

Our family of 7 boys enjoy these muffins with scrambled eggs for breakfast. We live on a dairy farm and appreciate our boys' help. It's a great way to raise a family. Our oldest son, 17, is working for someone else on a farm.

I enjoy cooking and baking. We also have a big garden and work together at that.

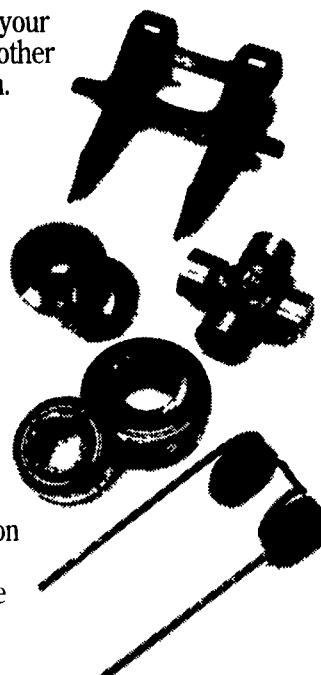
Mrs. John E. Glick
Gap

Get these top-quality hay parts at very competitive prices

Choose high-quality John Deere parts for your John Deere equipment, or match them to other brands with our JD Cross+Search® system. Or, ask for economical Match Plus® parts.

Best Quality Bearings

Description	Part No.	Price*
1-in.	JD8665	\$ 4.63
1.125-in.	JD8552	\$ 8.81
1.25-in.	JD8545	\$ 8.93
1.5-in.	JD9202	\$15.53



Match Plus Cross and Bearing Kit... \$12.15*

For 35 series agricultural drivelines used on many brands of mower/conditioners and balers, including Ford/New Holland, Case IH, and Massey Ferguson. (PM200 3500)

Double-Point Guard... \$8.10*

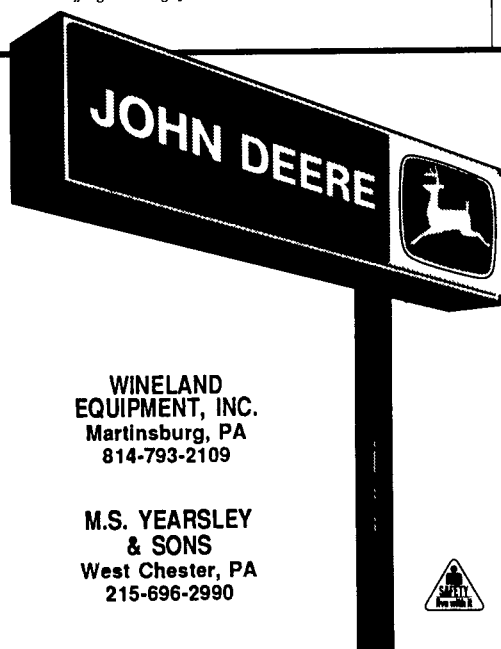
Fits most John Deere mowers and mower/conditioners. (L62000)

Pickup Teeth... \$1.08*

For John Deere 330, 430, 500, and 530 Round Balers. (E67036)

See The Expert Behind The Counter
Depend on us for the parts you need. Our Parts Experts deliver the right part at the right price.

* John Deere dealers are independent retailers who determine their own prices so actual selling prices may vary from the prices shown. Offer good through June 30, 1993.



LASAGNE

1 pound sausage
1 clove garlic
1 small onion
1½ teaspoon salt
1 pint tomatoes
12-ounces tomato paste
1 cup water
10-ounces lasagne noodles
2 eggs
3 cups cottage or Ricotta cheese
½ cup Parmesan cheese
1 teaspoon salt
½ teaspoon pepper
1 pound mozzarella cheese, shredded

Brown meat slowly; spoon off excess fat. Add garlic, onion, salt, tomatoes, tomato paste and water. Simmer uncovered 30 minutes, stirring occasionally. Cook lasagne noodles in salted water until tender; drain; rinse. Beat eggs, add remaining ingredients — except mozzarella. (You may substitute a 32-ounce jar spaghetti sauce for the sauce mixture and do not simmer at all).

Put a little sauce in bottom of 13x9x2-inch pan. Layer half the noodles; spread with half the egg mixture; add about half the mozzarella and half the sauce. Repeat all layers.

Add extra mozzarella and parmesan cheese on top, as desired.

Mary Lois Martin
Greencastle

SOUR CREAM CRESCENT ROLLS

½ cup butter
8-ounces commercial sour cream
½ cup sugar
2 packages dry yeast
½ cup warm water
2 eggs, beaten
4 cups all-purpose flour
1 teaspoon salt
Butter, melted

Place one-half cup butter in saucepan and bring to a boil. Remove from heat; stir in sour cream and sugar. Cool mixture to 105 to 115 degrees. Dissolve yeast in warm water in large bowl; let yeast mixture stand 5 minutes. Stir in sour cream mixture and eggs. Combine flour and salt; gradually add flour mixture to yeast mixture; mixing well. Cover and refrigerate at least 8 hours or overnight. Punch down dough and divide into 4 equal parts. Roll each into a 10-inch circle on floured surface and brush with melted butter. Cut each circle into 12 wedges; roll up each wedge, beginning at wide end. Place on greased baking sheets, point side down. Cover and let rise in warm place, free from drafts 1 hour or until double in bulk. Bake 375 degrees for 10 to 12 minutes or until golden brown.

My husband Louis and I live on a farm in Queen Anne's County, Md. We have four married children — two sons and two daughters, and six grandchildren.

We grow wheat, barley, corn, and soybeans. Along with our two sons, we have a dairy operation, presently milking 150 cows.

I am also a school bus contractor for our county. Enjoy cooking, crafts, and traveling.

Janet Palmatary
Church Hill, Md.

ONE... SERVICE...
... PA...
112-... 172

OST...
... PA...
717-... 2161

ER'S...
... PA...
717-... 2335

PIKEVILLE EQUIPMENT INC.
Oley, PA
215-987-6277

POLE TAVERN EQ. SALES CORP.
Elmer, NJ
609-358-2880

SCHEFFEL EQUIPMENT CO.
Boswell, PA
814-629-5009

GEORGE V. SEIPLE & SON
Easton, PA
215-258-7146

SMITH'S IMPLEMENTS, INC
Mercersburg, PA
717-328-2244

SOLLENBERGER EQUIPMENT
Everett, PA
814-652-5223

TOBIAS EQUIPMENT CO., INC.
Halifax, PA
717-362-3132

WALTEMYER'S SALES & SERVICE
Red Lion, PA
717-244-4168

WINELAND EQUIPMENT, INC.
Martinsburg, PA
814-793-2109

M.S. YEARSLEY & SONS
West Chester, PA
215-696-2990