

# Dairy Drawing Recipes

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## CHOCOLATE BUTTERMILK SQUARES

1 cup margarine  
 ¼ cup cocoa  
 1 cup water  
 2 cups sugar  
 2 cups all-purpose flour  
 ½ teaspoon salt  
 ½ cup buttermilk  
 1 teaspoon baking soda  
 2 eggs, beaten  
 1 teaspoon vanilla

Frosting:  
 ½ cup butter  
 ¼ cup cocoa  
 ¼ cup buttermilk  
 1-16 ounce box confectioners' sugar  
 1 teaspoon vanilla  
 ¼ cup chopped nuts

In saucepan bring margarine, cocoa and water to a boil. Cool. Meanwhile, in a large mixing bowl, combine the sugar, flour and salt. Pour cooled cocoa mixture over dry ingredients. Mix well. Combine buttermilk and baking soda, add to cocoa mixture along with eggs and vanilla. Mix until combined. Pour into a greased and floured 15x10x1 pan. Bake at 350° for 20 minutes. For frosting, melt butter, cocoa and buttermilk. Stir in confectioners' sugar and vanilla. Spread over warm cake and top with nuts. Cut after cooled into 15 squares.

Nancy Kramer  
 Newmanstown

## OLD FASHIONED SUGAR CAKES

½ pound butter (soft)  
 2 cups white sugar  
 3 whole eggs  
 1 cup buttermilk (sour milk)  
 1 teaspoon baking soda  
 4 cups flour  
 1 teaspoon baking powder  
 2 teaspoons vanilla extract

Cream together butter, sugar, and eggs. Add sour milk in which soda has been dissolved. Sift together dry flour and baking powder and add to mixture. Then add vanilla. Drop by tablespoons full on greased cookie sheet and sprinkle with sugar. Bake at 350 for about 9-10 minutes until done. Makes about 4 dozen.

*These cookies have always been one of my favorite. Sprinkled with sugar their light texture melts in your mouth. At holidays I decorate them with colored sugars and sprinkles. These cookies are also delicious frozen. As a child visiting my grandparents' dairy farm I always loved when my grandmother would go to the basement freezer and get me a mouth watering sugar cookie for a snack.*

Wendy Schott  
 Hanover

## HAMBURGER-NOODLE CASSEROLE

1 pound ground beef  
 2 cups cooked noodles  
 ½ cup milk  
 1 cup cream of mushroom soup  
 ¼ teaspoon pepper  
 1 can peas  
 ½ cup chopped onion  
 2 cups shredded sharp cheese  
 ½ teaspoon salt

Brown meat and add onion. Cook until onion is tender. Stir in soup, milk and seasoning. Layer half noodles, meat, sauce, peas and cheese in 1½ qt. casserole dish. Repeat layers ending with cheese. Bake at 350° until cheese is golden brown. Yield: 6 servings.

Angie Brenize  
 Chambersburg

## SOUR CREAM COOKIES

1 cup shortening  
 3 cups sugar  
 4 eggs  
 2 cups sour cream  
 2 teaspoons lemon flavoring  
 7 cups flour  
 1 teaspoon salt  
 1 teaspoon soda  
 4 teaspoons baking powder

Cream shortening and sugar together. Add eggs and beat well. Stir in alternately the sour cream and dry ingredients. Drop on ungreased cookie sheet and bake for 12 mins. at 375°. Cool and ice with vanilla icing. Decorate with colored sugar or candy sprinkles or ground walnuts. Store in tight container. Put wax paper between layers of cookies to prevent sticking together. A moist cookie.

*Our 5 sons love these cookies. It is an old recipe that I got from my mother-in-law.*

*We are dairy farmers. My husband, Aaron, manages the farm for Philhaven Hospital. There are 100 cows, 100 heifers of all sizes, 110 acres and a small petting zoo for pet therapy which includes goats, sheep, rabbits, cats, a pony, a dog and of course calves.*

*We have many favorite recipes that I clipped from Lancaster Farming over the years.*

Mrs. Ruth Shirk  
 Lebanon

## CHOCOLATE CHIP COFFEE CAKE

Cream together:  
 ½ cup margarine  
 1 cup sugar  
 2 eggs

Add:  
 1 cup sour cream  
 2 teaspoons vanilla

Sift and add to creamed mixture:  
 2 cups flour  
 1½ teaspoons baking powder  
 1 teaspoon baking soda

Put half the mixture in a greased 13x9 pan.

Mix together ½ cup sugar, 1 cup chocolate chips, 1 teaspoon cinnamon. Put half on top of batter. Spread remaining batter on top of mixture and top with remaining chocolate chip mixture. Bake at 350° for 25 minutes or until pick comes out clean from center.

Brenda Kramer  
 Newmanstown

## CHEESY HAM CHOWDER

2 cups water  
 2 cups diced potatoes  
 ½ cup diced carrots  
 ½ teaspoon salt  
 Pepper  
 1 cup cooked, diced ham  
 ¼ cup butter  
 ¼ cup flour  
 2 cups milk  
 1 cup cheddar cheese

Cook vegetables until soft. Do not drain water off. While vegetables are cooking, make white sauce. Melt butter, add flour and stir till smooth. Add milk and cheese and heat till thickened, stirring constantly. Add cheese sauce to vegetables. Mix well and serve.

*This recipe is a favorite of our family. My husband, Les, is a dairy farmer and we have 4 children. Our daughter, LaWanda, is a first-year nursing student at L.G.H. School of Nursing. We have 3 boys, Jeff, Chad, and Craig who attend Manheim Central School.*

Liz Heistand  
 Manheim

## MILLER TAPIOCA PUDDING

In 8 quart kettle, scald:  
 1 gallon milk  
 ¼ teaspoon salt

Add: 1 cup granulated tapioca and cook 15 minutes, stirring as needed.

Add: 2 cups sugar (lower heat to med. low).

Add: contents from the blender and stir and cook until thick.

In the blender:  
 12 eggs  
 2 tablespoons plain gelatin  
 2 tablespoons cornstarch

Blend together and add 1 cup of the hot milk mixture and blend.

Add: 2 tablespoons vanilla and stir well.

Chill thoroughly. Fold in 1-8 ounce container of Cool Whip. Serve.

*We live on a farm raising chickens as broilers. It offers a wide range of opportunities. We have a dog and a few cats. The boys raise quite a few rabbits. We have a nice size garden, too. With a family of six boys, food doesn't stay around very long. I enjoy reading and clipping the recipes in the Lancaster Farming.*

Esther Miller  
 Manheim

## CREAMY WHITE FUDGE

¼ cup sweet cream butter  
 ½ cup sour cream  
 2 cups sugar  
 12-ounces white chocolate (chopped)

1-7 ounce jar marshmallow creme  
 ½ cup golden raisins  
 1 teaspoon rum flavoring.

Combine butter, sour cream and sugar in heavy saucepan. Bring to boiling point, stirring constantly. Boil five minutes over medium heat or until candy thermometer reaches 234 degrees, stirring constantly to prevent scorching. Remove from heat, add remaining ingredients, then beat until well blended. Turn into buttered 8"x8"x2" pan. Cool at room temperature, cut into squares. (Makes about 2 pounds).

Joan Frazier Hensley  
 McGaheysville, VA

## RAW VEGETABLE DIP

1 cup sour cream with chives  
 1 cup mayonnaise  
 ½ cup parmesan cheese  
 1 teaspoon seasoning salt  
 1 teaspoon garlic salt  
 1 teaspoon parsley flakes

Combine all ingredients and refrigerate overnight. Serve with assorted fresh vegetables.

*My name is Janice and my husband is Gary. We have 5 children: Jeremy 20, Joel 16, Gregory 13, Jody 12 and Gwen 10. Gary and the oldest 2 boys work for E.E. Shenk and Sons, custom farm work. It's a family business that Gary's dad started 60 years ago. The children are in the Manheim Central School District and we are all members of Chiques Church of the Brethren, Manheim, Pa.*

*We live outside Manheim on 3 acres of land and have sheep, a dog and a cat.*

*I'm a quilting 4-H leader and all the children are in or have been in 4-H at one time.*

*The children play in either soccer or baseball. Gary coached for 5 years when the children were under 10 years.*

*We all love dairy products especially ice cream (homemade the best). I can get the children to eat their vegetables with this dip.*

Janice M. Shenk  
 Manheim

**MEXICAN CASSEROLE**  
 2 pounds hamburger cooked and drained (½ onion chopped and cooked with it)

• Salt to taste  
 1 can cream of mushroom soup,  
 1 can of water and 1-4 ounce can chopped green chilies (drained) — mix these things in a bowl.

To the drained hamburger add 1 can (10 ounce) mild Enchilada Sauce — I use Old El Paso brand.  
 1 pound shredded cheese  
 1 bag Dorito chips (I use the Weis ¾ pound Nacho Cheese Tortilla chips)

Crush chips with rolling pin. Put ½ of crushed chips in the bottom of a 9x13-inch pan. Put ½ of meat mixture on top of chips layer. Put part of the cheese, then ½ of the soup mixture. Repeat layers and sprinkle remaining cheese on top. Bake in 350° oven for 15-20 minutes or until bubbly on top.

Garnish with a tablespoon sour cream if desired per serving. Makes 10-12.

*I got this recipe when we lived in Oklahoma and have shared it with a lot of my friends. It is very easy to make and everyone seems to like it.*

*I am a graduate of Palmyra High School and Messiah College. I did a year of VS at the Navajo Brethren in Christ Mission in New Mexico where I met my husband. He is a native of Oklahoma. We married in Pennsylvania and moved to Oklahoma and I have lived there for 15 years. My husband was involved in farming. The farms are BIG in Oklahoma and*

*when machinery breaks down (tractors, combines, etc.) it is very expensive to repair things. We weren't making money and I was very homesick for Pennsylvania so my husband decided to get out of farming in Oklahoma and come to Pennsylvania to see if it was as great as I kept telling him it was. He got a job with Kreider Farms, Manheim and now he milks cows. I went to a one year LPN program in Oklahoma and now I am employed as a medication nurse at the Menonite Home in Lancaster. We have a 16-year-old daughter and a 12-year-old son. Both have adjusted to Pennsylvania life. They think that the schools here are much harder than in Oklahoma.*

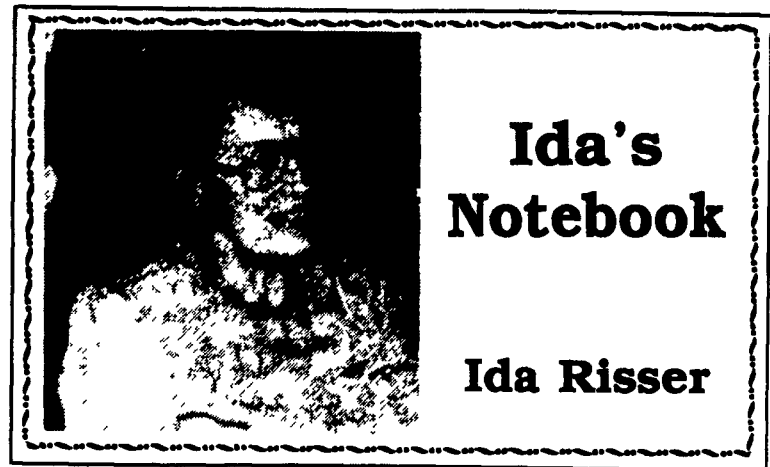
*It is nice to be close to my family. Palmyra isn't too far to go. When I am not working, I like to crochet, make baskets, type letters, bake, make noodles and jelly.*

*We have some Amish neighbors and it is really neat to learn about their culture. We had some really good friends from New Mexico who were Navajo Indians and in many ways the Navajo Indians and Amish have some things in common. Our whole family was able to experience a buggy ride last summer. The Amish like to do a lot of things we like too.*

*Sometimes I still can't believe I am here. I never imagined that I would move back here. Nothing is impossible for our Lord to do. I truly believe in miracles!*

Barbara A. Eyster  
 Lititz

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We now have heifers in the meadow in front of our house. And, as they nibble their way along the fence, I watch anxiously to see if they'll eat my flowers. The hollyhocks tower over the fence and are an easy target.

When my sister and her husband visited us recently, she mentioned that only people who have a large garden appreciate other peoples' gardens. If you have one of your own, then you give flowers and vegetables more than a passive glance.

You compare size of vegetables to the ones in your own garden. Or, you look carefully at the colors and shades of flowers. But no matter how you look at another person's plants, they do require a lot of work.

Just now our area is very dry and my husband has been faithful-

ly watering his new trees. This spring he put in pear, cherry, peach and apple. There are even two elderberry bushes.

Recently I was interviewed for a national radio program called "Sound and Print." Actually, I'd never heard of it, but my son who lives in Atlanta says that he listens to it. The subject of interest was our heirloom pea seeds, which we've shared with the Landis Valley Museum. Our two kinds of peas are doing fine in our garden despite the lack of rainfall. In fact, there are more than I can sell or freeze. Some of last year's crop are still in the freezer.

Our next big job will be to pick the black raspberries and blueberries as they follow the peas and strawberries very closely. There is no rest for the weary.

## Penn State Sponsors Crafts Workshop

MIDDLETOWN (Dauphin Co.) — Penn State Cooperative Extension will sponsor a workshop on *Marketing our Crafts Together* on Tuesday, July 20, at Penn State Harrisburg in Middletown. This one-day workshop will center on two issues of vital importance to craftspeople — formation of a crafts cooperative (for collective buying of supplies and selling of products) and effective

display techniques. Guest speakers will be Gregory R. Pasewitz from Ohio State University, and Dr. Cathy Hamlett of Penn State University. The session will be held in the Capital Union Building (CUB) from 9:00 a.m. to 3:00 p.m. Advance registration (by July 15) is required; a \$20 fee covers materials and lunch. For more information, or to register, contact Winifred McGee at (717) 270-4391.