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COFFEE CAKE

Batter
 1/2 cup soft butter
 1 cup sugar
 2 eggs
 1 teaspoon baking powder
 1 teaspoon baking soda
 1 teaspoon salt
 2 cups flour
 1/2 pint sour cream
 Combine butter, sugar and eggs beat well. In sifter combine salt, baking powder and soda and flour mix to the above mixture along with the sour cream.

Crumbs
 1/4 cup sugar
 1 1/2 teaspoon cinnamon
 3/4 cup chopped nuts
 Crumbs- Combine all ingredients and mix. Put 1/2 of batter in a greased and floured tube pan, put 1/2 of crumbs on top of batter. Then add remaining batter and top with remaining crumbs.

Bake at 350° for 30-35 minutes. When cool place cake on plate and enjoy.

I'm a student at HACC. In my spare time I enjoy cooking and baking.

**Dena Boltz
 Myerstown**

GRAHAM CRACKER TORTE

Crumbs:
 20 graham crackers- crushed
 1/2 cup melted butter
 1/2 cup brown sugar.

Pudding:
 3 egg yolks
 1 cup sugar
 1/2 cup flour
 1/4 teaspoon salt
 3 cups milk
 2 teaspoons vanilla
 2 tablespoons butter
 1/2 cup coconut

Heat milk. Beat egg yolks slightly. Add sugar, flour, salt and small amount of cold milk to make a smooth paste. Stir into milk and cook till thick. Add flavoring, butter and coconut. Line dishes with crumbs. Pour in pudding. Spread with:

1 can crushed pineapples, drained.

Meringue:
 3 egg whites
 1/2 teaspoon cream of tartar
 1/4 cup granulated sugar

Beat egg whites until stiff add cream of tartar and sugar. Place meringue on top of pineapples and brown in 425-degree oven.

Serve cold

**Eleanor Martin
 Shippensburg**

JELLO ICE CREAM

8 ounce flavored gelatin
 2 cups boiling water
 2 cups sugar
 6 eggs (beaten)
 7 cups milk
 2 cups cream
 1/4 teaspoon salt
 3 teaspoons vanilla

Dissolve gelatin in boiling water, set aside to cool. Beat eggs well, add sugar. Beat until thick. Add remaining ingredients, pour into freezer. And freeze as usual.

I saw those entries last year, I didn't know this was something you did every year, but I thought it was very interesting. At home, as long as I can remember we always got the Lancaster Farming. So last year for Christmas I subscribed it for my husband

We make furniture, but my husband has a big heart for animals, especially calves. So on the side we raise calves and sell them for family cows. Most of them are Jersey or a Jersey mix. We also raise Dalmatians, then there are a few sheep, a few chickens, two horses, one Saddlebred, one Belgian, a bull and a cat. Last year we raised some turkeys for our own meat. This year we are thinking of raising some more feathered friends.

But the two little ones we love best of our collection — our two daughters, Jessica, two, and Anne, eleven months. This recipe I am sending is one of my family recipes. We were great ice cream eaters

Even though it was a special family recipe; whenever my Mom made it for company, somebody asked for the recipe, and she always gave it out. It's still my #1 home-made ice cream

**Roy and Vera Martin
 Bowers**

BAKED CORN CUSTARD

2 cups cooked corn
 2 tablespoons fat
 1 1/2 tablespoons flour
 1 cup milk
 1 tablespoon sugar
 1 teaspoon salt
 1/4 teaspoon pepper
 2 eggs, well beaten
 1/2 cups buttered crumbs
 Melt the fat and add the flour.

Gradually add milk and bring to boil, stirring. Add corn, sugar, salt, pepper and heat. Remove from heat and add beaten eggs. Pour into greased casserole dish and sprinkle with the buttered bread crumbs. Bake at 350° for 35 minutes or until custard is firm.

My husband, Ernie, is a native Erie-countian, and we met while attending Penn State University. I'm originally from Somerset County and I moved here three years ago when we got married. We have a two-year-old daughter, Elisabeth (Betsy), who loves living on a farm and "helping" with chores. She's looking forward to getting a little brother or sister in July.

**Janice A. Buhl
 Erie**

OREO DESSERT

1 package oreo cookies, crushed
 1 stick butter, softened
 3 cups milk (cook and cool)
 2 small packages instant vanilla pudding
 1-8 ounce container whipped cream
 1-8 ounce package cream cheese (blended)

Mix cookie crumbs and butter. Press into 9x13" pan. Save a few crumbs to sprinkle on top.

Make up pudding with 3 cups milk, add cream cheese and whipped cream. Mix well. Put on top.

Refrigerate for 2 hours.

I am 17-years old, the youngest of five sisters and two brothers. My dad has been farming all these years and tells me that he has been farming before that (28 years).

I started milking cows when I was 10 years old, too small to reach the pipeline, but managed by jumping up and down.

My brother now lives on the farm and Dad is semi-retired. We moved off the dairy farm four years ago, but still help out a lot.

Dad now has a hog barn and I am working for Lantern Lodge Motor Inn.

**Martha M. Martin
 Mt. Aetna**

Final Dairy Draw

HAM STUFFED SHELLS

4 ounces jumbo shells
 1/4 cup chopped onion
 2 tablespoons oil
 3 cups ground ham
 4 ounces canned mushrooms, drained
 3 tablespoons grated Parmesan cheese

1/4 cup chopped pepper
 3 tablespoons butter
 3 tablespoons flour
 2 cups milk

1 cup Velveeta cheese
 Cook shells in boiling salt water for 15 to 20 minutes. Drain. Cook onion in oil until tender. Add ham and mushroom. Stir in parmesan cheese. Cook green pepper in butter. Blend in flour. Add milk and cook until thickened. Stir in cheese. Mix 1/4 cup cheese sauce with ham mixture and stuff shells. Pour remaining sauce over shells. Bake at 350 degrees for 30 minutes.

Eric and I live on a farm near Mount Joy. We have 70 beef cows and broilers. Eric also hauls farm equipment. We have four daughters, Heather, 11; Joelle, 9; Sara, 5; and Kelly, 3. I enjoy cooking, gardening, and sewing.

**Julie Depper
 Mount Joy**

HAWAIIAN WEDDING CAKE

1 yellow cake mix
 1 can crushed pineapples
 8-ounces cream cheese
 2 small packages instant vanilla pudding

2 cups milk
 Heat milk to boiling point, cool, and mix with instant pudding.

Bake cake as directed on package. Cool. Punch holes in cake. Pour pineapples on top with juice.

Mix milk, cream cheese, and pudding. Spread over pineapples. Top with whipped cream.

I live on a dairy farm. We love milk and things made with dairy products.

I have six brothers, John, 14, Laverne, 12; Michael, 10; Nevin, 6; Sheldon, 4; and David Eugene, 8 months. They can be a pest, but I like them anyway.

We like having campouts in our woods, boating, swimming, hiking on the railroad bed and biking with our cousins. We have lots of fun on the farm.

**Marian Frey
 Annville**

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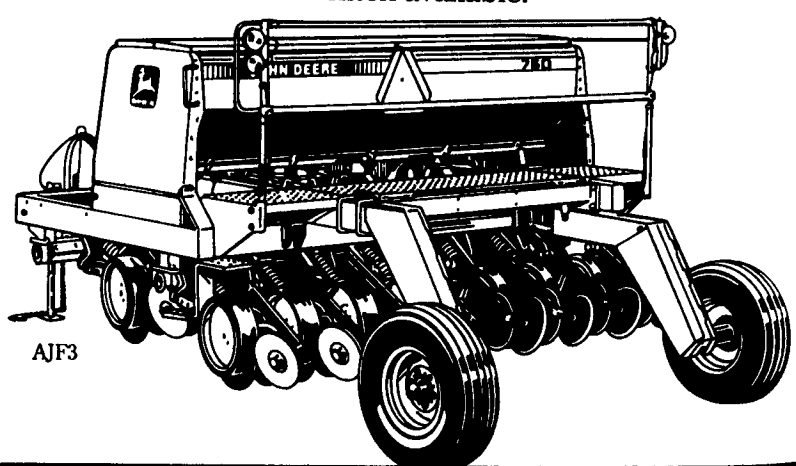
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