

# Drawing Recipes

## CHEESE PIE

1 pound of graham crackers  
 ½ pound of butter  
 2½ pounds dry cottage cheese  
 4 eggs  
 Juice of 1 lemon  
 ¾ cup sugar  
 4 tablespoons flour  
 2 teaspoons vanilla  
 1 large can of evaporated milk

Roll graham crackers fine using a rolling pin, add to butter that has been melted. Mix well. Pour some of this mixture into 2- 9-inch pie pans reserving ½ cup for topping. Mash cheese fine with a fork in a large bowl. Add to cheese, egg yolks which have been mixed with the lemon juice. Add sugar, flour, vanilla and milk to cheese mixture. Pour into pie pans and cover with the remaining cracker crumbs. Bake in oven 325°, 35 to 50 minutes.

*I am married and have 2 daughters, Tonya, 20 and Lindsay, 16 years. My husband's name is Frank. We have been married 21 years. I am an elementary school teacher at Hegins Hubley Elementary School.*

*My hobbies include entering local and county fairs in the summer and fall. I enter canned and*

*baked goods. I also have recently been entering items at the PA Farm Show. I have been very successful. I also enjoy quilting, gardening, swimming and spending time with my daughters.*

*I was raised on a dairy farm. My parents no longer have animals but I help them with their small orchard and large garden.*

Sally Reinhoel  
 Valley View

## CORN PUDDING

2 cups grated corn (fresh or frozen)  
 2 eggs  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 1 cup milk  
 1 tablespoon sugar  
 2 tablespoons butter  
 1 tablespoon flour

Grate corn and add salt, sugar, pepper, flour and melted butter. Add beaten eggs and milk. Pour into a greased baking dish and bake at 350° for 35 minutes or until thick. Yield 6 servings.

Doris M. Brenize  
 Shippensburg

## LASAGNA TOSS

1 pound ground beef  
 ½ cup chopped onion  
 ¼ teaspoon salt  
 Garlic to taste  
 1¼ cup spaghetti sauce  
 6 ounces spiral noodles cooked, drained  
 1 cup cottage cheese  
 2 cups shredded mozzarella cheese

Grated Parmesan cheese

In a large skillet, brown beef with onion, garlic, and salt. Stir in spaghetti sauce; simmer until heated. Remove 1 cup of meat sauce, set aside. Stir noodles into remaining mixture. Place half of noodle-sauce mixture in greased 2-quart casserole. Cover with cottage cheese and 1 cup mozzarella cheese. Add remaining noodle sauce mixture and top with 1 cup reserved meat sauce and remaining mozzarella cheese. Sprinkle with Parmesan cheese. Cover. Bake 350 degrees for 20-25 minutes. Let stand 5 minutes before serving.

*We are the parents of two boys, Darryl age 6 and Brian, who will be 3 in June. We live on a dairy farm and also have a lime and fertilizer business. We drink a lot of milk and use a lot of dairy products.*

Linda Zimmerman  
 Lititz

## AUNT MARY'S ONE DISH MEAL

Mix and press in a 10"x13" pan  
 2 pounds ground beef  
 1 cup cracker or bread crumbs  
 1 cup milk  
 1 teaspoon salt  
 1 chopped onion, optional

Sprinkle with hamburger seasoning and broil until brown. Cover with 6 slices of white American cheese. Add 5 sticks celery chopped. Cover celery with 5 raw peeled sliced potatoes. Top with 6 slices white American cheese. Mix a 10½ ounce can of cream of mushroom soup with 1 cup water and pour over all. Bake at 350° for 1¼ hours.

My husband likes the leftover sauce on toast for another quick meal.

*My husband Lloyd and I are thankful that we could farm all our married years and rear our seven children to learn to live off the land. I love to garden and try all types of unusual flowers and edibles. This week when checking if my kiwi vines are blooming, I saw my ground cherries have blossoms. I wish to encourage all young farm families to press on while schedules and finances look impossible, we had lots of those feelings.*

Ruth Martin  
 Lititz

## CHEESE BALLS

8 ounces cream cheese, softened  
 8 ounces mild white cheese, Swiss, mozzarella, etc.  
 8 ounces medium sharp cheddar  
 8 ounces Colby or longhorn  
 1 pound Velveeta  
 2-4 ounces blue cheese, optional  
 ½ cup mayonnaise  
 1 teaspoon tabasco sauce  
 1 teaspoon onion salt  
 1 tablespoon Worcestershire sauce

¼ teaspoon smoke salt  
 1 teaspoon seasoned salt

Grate all cheeses except cream cheese. Add all ingredients to electric mixer and beat until mixture is almost smooth. Shape into softball-sized balls. Roll balls in paprika and chopped nuts, dried parsley flakes or bacon bits. Serve different coated balls on separate trays, each with a variety of crackers. Makes 3 balls. Freezes well.

*This cheese ball is an inexpensive way to serve cheese and still have all the great flavor. A little goes a long way.*

*Eldon, my husband, our children, ages 1 to 3, live in a remote mountain cabin. Eldon oversees composting leather wastes and tree farms. I am an enthusiastic homemaker — cooking, gardening, sewing, quilting, planting fruit and nut trees and being a wife and mother for the Lord.*

Eppie Eberly  
 Arbovale, WV

## TUNA NOODLE CASSEROLE

6 ounce can tuna  
 8 ounce cooked noodles  
 1 cup milk  
 2 cups grated cheddar cheese  
 ½ - 1 teaspoon pepper  
 1 teaspoon salt

Cook noodles. Combine other ingredients in a 2 quart casserole. Bake for 30 minutes at 350°.

*We live on a 71 acre farm in York County. Our family consists of 2 sons and 1 daughter, a daughter-in-law, and 2 granddaughters. Glenn farms grains and hay and we have 22 sheep, 2 dogs and 20 cats*

Mrs. Glenn R. Grove  
 Red Lion

## COTTAGE CHEESE PIE

1½ cups cottage cheese  
 ½ cup sugar  
 2 tablespoons flour  
 little salt  
 ¼ teaspoon cinnamon  
 ½ teaspoon lemon rind, grated

Pie Crust  
 2 eggs separated  
 2 cups milk

Combine cottage cheese, sugar, flour, salt, lemon rind and spices.

Add beaten egg yolks and mix thoroughly, add milk gradually and stir smooth. Fold in beaten egg whites and pour into 9 inch, pastry lined pan. Bake in moderate 350° oven 1 hour. Test by inserting a silver knife, if it comes out clean the pie is finished baking.

*This is my favorite recipe. When we went to school and when we came home, this is what we ate for snacks. I just love this pie for a snack. We did not have candy. We had homemade things like cookies, rice puffs candy, and peanut brittle. My mother made pie and my father made candy thing on Saturday night.*

*Since I married, my husband and I do things like making homemade ice cream and chocolate candy and peanut butter candy with chocolate. I love cookbooks, knitting, sewing, and baking. Charles and I make outside and indoor furniture. We make rocking horses, bean bags games, cedar chests, clothes trees, coffee tables, porch swings, rocking chairs, gliders 4' and 5', glider chairs, old-fashioned chairs, loveseats, loveseats with tables, cradles, and doll cradles. We go to Kempton Fair, Oley Fair, and Leesport Market, and Renninger's markets every Saturday morning so that people can see our furniture. We love to work together in the shop and in my paint and stain room. Charles makes the furniture and I stain and varnish the furniture. We have no kids but we have two cats. We are going to be married 24 years on Aug. 23, 1993. It feels like one year since we got married. Time goes so fast for us since we are always doing things together.*

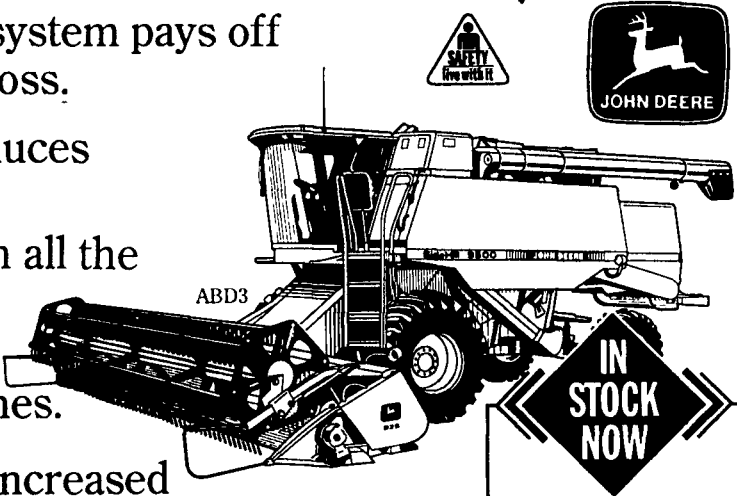
Betty Biehl  
 Mertztown

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