

# Cook's Question

(Continued from Page B8)

**ANSWER** — Thanks to Marian Martin, Lebanon, for sending a recipe that missed the contest deadline. It looks like a good recipe that readers will enjoy.

## Chocolate Chip Cheese Bars

- 1 cup shortening
- 1 cup sugar
- ½ cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1½ teaspoon salt
- 2 cups chocolate chips
- 1 cup nuts, optional

### Filling:

- 16 ounces cream cheese
- ¾ cup sugar
- 2 eggs
- 1 teaspoon vanilla

Cream shortening and sugars. Add eggs and vanilla. Continue to beat. Add flour, baking soda, and salt. Fold in nuts and chocolate chips. Press two-thirds of the batter into greased 9x13-inch pan. Beat all filling ingredients until smooth. Pour over chocolate chip batter in pan. Drop remaining batter over top. Bake at 350 degrees for 45 minutes. Do not underbake.

**Corrections:** Here are two recipe corrections for dairy recipes sent in by readers. The first one is from Fern Freeman, Elliptsburg; and the other from Mrs. Donald Casner, Lewistown.

## Pineapple Cheese Mold

- 3-ounces lime gelatin
- 1 cup boiling water
- 1 cup evaporated milk
- 1 cup cottage cheese

- ½ cup mayonnaise
  - 20-ounces crushed pineapple, drained
  - ¼ cup chopped celery
  - ¼ cup chopped nuts, optional
- Dissolve gelatin in water. Stir in remaining ingredients and pour into 1-quart mold; chill until firm.

## Cheesecake Supreme

- 1 cup sifted all-purpose flour
- ¼ cup sugar
- 1 teaspoon lemon juice
- ½ cup butter
- 1 egg yolk, slightly beaten
- ¼ teaspoon vanilla

Mix and pat one-third of mixture into bottom of 9-inch spring-form pan. Bake in 450 degree oven for 8 minutes. Remove from oven and attach sides to bottom of spring-form pan. Butter and pat remaining crumbs on sides to height of 1½ -inches.

### Filling:

- 5 8-ounce packages cream cheese, softened
- ¼ teaspoon vanilla
- 1 tablespoon lemon juice
- 1½ cup sugar
- 3 tablespoons flour
- 5 whole eggs
- 2 egg yolks
- ¼ cup whipping cream

Let cream cheese stand at room temperature to soften. Beat until creamy. Add vanilla, lemon juice, sugar, eggs, and flour. Gradually blend into cheese. Gently stir in whipping cream. Spoon into crust and bake at 450 degrees for 12 minutes. Reduce heat to 300 degrees and continue baking for 55 to 60 minutes. Remove from oven. Cool. Loosen sides with spatula after 30 minutes. Remove sides at end of 1 hour. Allow to cool 2 hours. Refrigerate. Top with strawberry glaze.

# Gift Certificates Available From Beef Council

**HARRISBURG (Dauphin Co.)** — Beef and veal gift certificates are checks written by the Pennsylvania Beef Council, available in denominations of \$5, \$10 and \$25. The certificates are good for one year towards the purchase of any fresh beef or veal product at the grocery store or meat market specified by the certificate purchases.

The gift certificates are used like a check, and the Pennsylvania Beef Council stands behind each issued certificate.

The program ultimately benefits the producer by increasing beef and veal sales. Certificate holders will be more likely to purchase a cut of beef and/or veal that they have not previously tried or buy more of a family favorite.

For more information on the beef and veal gift certificates write to the Pennsylvania Beef Council, 4717 Orchard Street, Harrisburg, PA, or call (717) 545-6000.

# VOLUMAXX

## FOUR MAJOR INNOVATIONS



Make it the best in the world!

### HI-LIFT Legs

Let you raise Volumaxx™ 15" higher than previous models, bringing it completely above the silo wall, so you can use a side distributor if you wish.

### Stainless Steel in Impeller/Blower Areas

New reversible rigid or swinging paddles, impeller band, and discharge throat V-Band are now all stainless steel for longer wear and less maintenance.

### High Performance Roughage Auger

New 16° forward-pitched flighting design keeps material moving toward the center of the auger tube and away from the auger's digging action. Massive 10" auger gives you more efficiency and capacity.



### Stainless Steel Auger Shroud Cover

Features strong, corrosion-resistant type 409 stainless steel construction.

Ask us about new Volumaxx™ Or about updating your old Jamesway® ring-drive with a Re-New™ kit.



## DIRECT DRIVE, BIG CAPACITY 24" WIDE BELT CONVEYOR

It's Just What You'd Expect from Jamesway... The Feeding Systems Leader

The all-new 24" wide belt conveyor from Jamesway has been built for those BIG conveying jobs and features all the advantages of dependable, efficient, low-profile direct drive design

Check it out!

- Low profile, heavy-duty industrial direct drive.
- Low horsepower needs.
- Big, big capacity

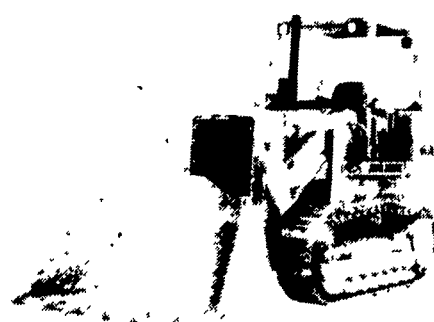


- Choice of tough, 24" wide smooth or textured ½" thick polyester belt.
- Heavy-gauge, weather-resistant, galvanized steel construction.

Jamesway... The Feeding Systems Leader

## Leon Ray Martin Excavating

710 Fivepointville Rd. • Denver, PA 17517  
General Excavating Site Preparation  
(215) 445-4667



We Have A Backhoe, Loader & Pan To Better Serve Your Excavating Needs

## SOYBEAN ROASTING ON YOUR FARM



### FULL-FAT ROASTED SOYBEANS

For Maximum Feeding Value

- High energy, by-pass protein and palatability
- Toxic enzymes and molds destroyed
- Peak performance with retained oil and lecithin
- Improved Total Digestible Nutrients
- Ultimate rich peanutty flavor and aroma
- Dried as roasted
- Roast own grown beans - Avoid trucking and docking
- Economical and efficient for lower feed costs
- Ready for use or storage

Custom Roasting in PA and Surrounding States

David N. Groff  
RD 3 Lewisburg, PA  
(717) 568-1420

Schnupp's Grain Roasting, Inc.  
RD 6 Lebanon, PA  
1-800-452-4004  
717-865-6611

Horst Grain Roasting  
3040 Penns Grove Rd.  
Lincoln Univ., PA 18352  
(Chester Co.)  
(215) 869-8834

Roast-M-Matic Grain Roasting Sales-Service Custom Work  
Roast-Cool Unit Available

## See These Dealers For Details Now...

### PENNSYLVANIA

ERB & HENRY EQUIPMENT INC.

New Berlinville, PA 19545  
215-367-2169

### HARRY TROOP

Cochranville, PA 19335  
215-593-6731

PRINGLES FEED STORE, INC.

Greenville, PA 16125  
412-588-7950

### MARYLAND

GLADHILL TRACTOR MART

Frederick, MD 21701  
301-683-8080

### STAR SILOS

Myerstown, PA 17067  
717-866-5708

ROVENDALE AG & BARN EQUIPMENT

Watsonstown, PA 17777  
717-538-9564  
OR 717-742-4226

MD & VA MILK PRODUCERS ASSOC.

Frederick, MD 21701  
301-683-6552

### JAMES L. HOSTETTER

McVeytown, PA 17051  
717-899-6386

### GNEGY SURGE SERVICE

Washington, PA 15301  
412-222-0444

### NEW JERSEY

GEORGE COLEMAN

Elmer, NJ 08318  
609-358-8528

### SOMERSET BARN EQUIPMENT

Somersst, PA 15501  
814-445-5555

### HOOVER EQUIPMENT

Tyrone, PA 16686  
814-684-1777

### LAPP'S BARN EQUIPMENT SALES & SERVICE

Gap, PA 17527  
717-442-8134

### DONALD R. NISSLEY

Willow Street, PA 17584  
717-786-7654

### SOLLENBERGER SILOS CORP.

Chambersburg, PA 17201  
717-264-9588