

# Dairy Recipe Extravaganza

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## STRAWBERRY JELL-O DESSERT

6 ounces strawberry-flavored Jell-O  
1 pint strawberries  
8 ounces whipped cream topping  
2 cups buttermilk

Mix strawberries with dry Jell-O and bring to a boil. Cool 20 minutes. Add whipped cream and buttermilk. Chill one to two hours before serving. Makes 8 servings.

Marlene Wise  
Womelsdorf

## UPSIDE-DOWN PIZZA

1 package ground chicken  
1 medium onion, chopped  
1 1/2-ounce jar pizza sauce  
1/2 teaspoon garlic salt  
1/2 teaspoon oregano  
8 ounces shredded mozzarella cheese

2 eggs  
1 cup milk  
1 tablespoon vegetable oil  
1/2 teaspoon salt  
1 cup flour  
1/2 cup Parmesan cheese

Preheat oven to 350 degrees. Brown chicken and onion, pour off fat. Blend in pizza sauce, garlic salt, and oregano. Put mixture in greased 9x13-inch pan and sprinkle with mozzarella. In small bowl, mix eggs, milk, vegetable oil, salt, and flour; pour over mixture and sprinkle with parmesan. Bake uncovered 30 minutes. Makes 12.

We live in the slate belt area of Northampton County. We have lived here for almost 20 years. I work as a learning consultant/coordinator on a child study team in New Jersey. We have a three-year-old son who is the joy of our life. We summer in Canada on an island on the Rideau Lake system.

My husband's favorite newspaper is Lancaster Farming. His Saturdays are lost if he doesn't receive the paper. I have been giving him the subscription for Christmas. He is disabled. He cares for our son, twice a week cleans house, goes grocery shopping and does the wash. In his spare time, he buys and sells farm tractors.

Gail DeWitt  
Bangor



Meagan Warshefski  
Dauphin Co. Li'l Miss

## PEANUT BUTTER FUDGE

1 pound confectioners' sugar  
1/2 cup milk  
12 ounces peanut butter  
7 ounces marshmallow  
2 tablespoons butter

Bring sugar, butter, and milk to a boil. Boil for 2 minutes and remove from heat. Add marshmallow and peanut butter. Mix well and pour into a buttered 8x8-inch pan and cut into squares when cool.

My name is Megan Warshefski. I am 8-years-old. I am a Dauphin County Li'l Dairy Miss. I live in Millersburg. I am in second grade. I have a sister named Kayla who is 2. I take piano lessons and I like to bowl. I like to hand out ice cream at dairy promotions. And, I like to eat ice cream almost every night. My grandpa owns a feed mill. I like when my grandma makes this peanut butter fudge.

Megan Warshefski  
Dauphin Co. Li'l Miss  
Millersburg

## MINNI'S HOT CHEESE DIP

10 1/2 ounce can condensed tomato soup  
1/2 envelope onion soup mix  
8 ounces American cheese, grated

4-ounce can Mexican green chilies, drained and diced

Heat tomato soup in saucepan. Add cheese and stir until melted. Add chilies to cheese and tomato mixture. Serve hot with corn chips.

Betty Light  
Lebanon

## BROCCOLI CHEESE SOUP

2 tablespoons butter  
1/4 cup chopped onion  
6 cups chicken broth  
12 ounces wide egg noodles  
2 10-ounce packages frozen broccoli

1/4 teaspoon garlic salt  
3 cups milk  
1 pound Velveeta cheese  
1/2 pound American cheese

Melt butter in large pot. Add onions and saute 3 minutes. Add broth and heat until boiling. Stir occasionally. Gradually add noodles, continue to boil. Cook uncovered 3 minutes, stirring occasionally. Stir in broccoli and garlic. Cook 4 minutes. Cook longer if using fresh broccoli. Add milk and cheese and cook until cheese melts. Add more milk if soup is too thick.

I make this recipe for parties and picnics and everyone always enjoys it.

My husband Keith and I live on a 72-acre working farm. We raise mainly corn, barley, wheat, soybeans, and a vegetable garden. We have two sons Zachary, 4, and Tyler 2 1/2. Both love farming with their daddy.

Carla Zimmerman  
New Ringgold

## EARTHQUAKE DESSERT

Coconut  
1 cup chopped nuts  
1 German chocolate cake mix  
1 stick butter  
1 pound confectioners' sugar  
8-ounces softened cream cheese

Grease 9x13-inch pan and cover bottom with coconut and nuts. Prepare pan as directed and pour into pan. Combine butter, sugar, and cheese until smooth. Spoon over cake mix. Do not stir. Bake at 350 degrees for one hour.

I live on a dairy farm in Juniata County with my parents, brothers, and sisters. I don't help much on the farm because I am busy with my jobs. I assist two people who are handicapped.

Summer is coming and I'm looking forward to it. May everyone have a safe and happy summer.

Denise K. Wenger  
Mifflintown

## CHOCOLATE SYRUP CAKE

1 cup butter  
2 cups sugar  
3 eggs  
1 cup milk  
1 1/2 teaspoon vanilla  
3 cups flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup chocolate syrup  
1/4 teaspoon baking soda  
1/4 teaspoon vanilla

Grease and flour angel cake pan. Cream butter and sugar 5 minutes. Add eggs. Combine milk and vanilla, add dry ingredients. Beat well. Put two-thirds of batter in pan. To remaining batter, add chocolate syrup, baking soda, and vanilla. Pour over top of other batter. Bake at 350 degrees for 75 to 80 minutes.

I am the mother of four and have one grandson. I work with farmers at the Carroll County ASCS office and am a volunteer with the Rolling Clovers 4-H Club. I am also a member of the Frizzellburg Homemakers' Club. My husband works at a local stone quarry and farms about 80 acres as a hobby. He grows corn, hay, and soybeans. We raise our own beef, vegetables, and fruit.

Cindy Myers  
Westminster, Md.



Zachary and Tyler are the sons of Keith and Carla Zimmerman of New Ringgold.

## YUMMY CHERRY CAKE

3 cups flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 cup sugar  
1 cup butter  
2 eggs  
1 cup sour cream  
1 teaspoon vanilla  
1 can cherry or blueberry pie filling

Sift first four ingredients, cut in butter. Beat eggs and add sour cream and vanilla. Stir into flour mixture. Beat on medium speed until well blended. Spread half of batter on floured 13x9-inch cake pan. Spread pie filling evenly over batter. Spread remaining batter over filling. Put crumbs on top.

Crumbs:  
1/2 cup granulated sugar  
1/2 cup flour  
2 tablespoons butter, softened  
Bake at 375 degrees for 40 to 50 minutes.

We are dairy folks so I'm looking forward to these dairy recipes. We have 3 children and we all love to eat, especially dairy products. Ice cream is a real favorite and this cake goes very good with it.

One of our neighbors brought over this cake for a meal after our newest addition arrived. He was born on March 10, weighing 7 pounds 4 ounces. We got a neighbor to help with the chores and he is still helping. I'm sure thankful for him as our baby is an early riser and on the fussy side. It sure is nice to stay in bed longer in the morning. I feel kind of spoiled, but I'll enjoy it while it lasts.

Karen Zimmerman  
Myerstown

## DAIRYMEN'S DELIGHT

1 pound ground beef  
Salt and pepper to taste  
2 10-ounce cans asparagus, drained or freshly cooked  
1 can cream of celery soup  
1/2 cup milk  
1 cup grated cheese

Brown ground beef and onions, drain. Place in 1 1/2 quart buttered casserole. Add asparagus. Top with soup mixed with milk. Sprinkle with cheese. Bake at 350 degrees for 25 minutes. Makes 4 to 6 servings.

Mary K. Smucker  
Holtwood

## DELICIOUS BAKED EGGS

1 cup flour  
1 teaspoon baking powder  
1 1/2 cups cottage cheese  
1/2 pound grated cheddar cheese  
2 teaspoons onion, chopped  
1 teaspoon parsley  
1/2 teaspoon salt  
6 eggs, beaten  
1 cup milk  
1/2 cup butter

Melt butter in 13x9-inch baking pan. Combine other ingredients in order given and stir well. Pour into the melted butter. Bake at 350 degrees for 40 minutes. Cool several minutes before cutting into squares.

My husband Jason and I, and six children, ages 1 to 14, live on a dairy farm in central Pennsylvania. We all find plenty to do and thoroughly enjoy our country lifestyle and the Hartleton Mennonite Church where we are members.

Eunice Lehman  
Aaronsburg

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Don, Gail, and Kristopher DeWitt of Bangor.



Cindy Myers and her family farm in Westminster, Maryland.