

Dairy Recipe Extravaganza

(Continued from Page B14)

DAIRYLAND CASSEROLE
 8 ounces noodles
 1½ pound ground beef
 2 cups tomato or chili sauce
 ¼ teaspoon Worcestershire sauce
 ½ cup onion, chopped
 8 ounces cream cheese
 1 cup cottage cheese
 ½ cup sour cream
 1 tablespoon green pepper, chopped
 Cook noodles until tender. Drain and set aside. Brown beef. Add tomato sauce, Worcestershire sauce, onion, and pepper. Combine cheeses and sour cream. Butter large casserole. Pour in ½ of the noodles. Add cream and cheese mixture and cover with remaining noodles. Top with beef mixture. Bake at 350 degrees for 30-45 minutes.

I live in Chester County with my husband, Tim, and children Amanda, 7; Ashley, 4; and Nathan, 1. Tim is the manager of Ryers' Farm for Aged Equines, which is a non-profit organization for horses 18 years and older, and is run entirely on donations. We enjoy living on the farm and all that farm life offers the children. We have enjoyed many recipes from Lancaster Farming.

Terry Blevins
 Pottstown

CORN SPOON BREAD
 2 eggs
 8 ounces corn muffin mix
 16 ounces corn, thawed
 8 ounces sour cream
 ¼ cup melted butter
 1 cup swiss cheese, shredded
 Combine the first five ingredients together and place in a 2-quart baking dish. Sprinkle swiss cheese on top. Bake at 350 degrees for 45 minutes or until done.

Cindy Zepp
 New Oxford

CHEESE BALL

¼ cup butter
 1 tablespoon dried onion
 1 tablespoon garlic powder
 1 tablespoon Worcestershire sauce
 8 ounces cream cheese, softened
 8 ounces cheddar cheese, shredded
 Parsley, chopped
 Nuts, chopped
 Melt butter in a microwave. Add onions, garlic, and Worcestershire sauce. Set aside. In medium bowl, place cream cheese and shredded cheese. Microwave at 50 percent power until soft and almost melted, stirring every minute. When soft, add butter and beat until well blended. Refrigerate for 1 to 2 hours until slightly firm. Shape into ball then roll in chopped parsley or nuts. Refrigerate until ready to serve.

Variation: bacon cheese ball — omit onion and garlic. Add 1 to 2 tablespoons bacon bits.

Nancy Beiler
 Leola

RHUBARB COFFEE CAKE

1½ cups brown sugar, packed
 ½ cup vegetable oil
 1 egg
 2 cups flour
 1 teaspoon baking soda
 ½ teaspoon salt
 1 cup sour cream
 1½ cups rhubarb, chopped
 Mix together brown sugar, oil, egg, flour, baking soda, salt, cream, and rhubarb. Pour into a greased and floured 9x12-inch pan. Mix a topping of the following ingredients:

¼ cup granulated sugar
 ¼ cup brown sugar
 1 tablespoon butter
 1 teaspoon cinnamon
 Drop evenly on top of cake and bake at 350 degrees for approximately 40 minutes. Moist cake.

Velma Koons
 Felton



Amanda, Ashley, and Nathan Blevins.

PINEAPPLE CREAM CHEESE DESSERT
 16 graham crackers, crushed
 8 ounces cream cheese
 3 eggs, separated
 1 cup sugar
 2 cups crushed pineapple
 1 teaspoon vanilla
 1 small container whipped cream topping
 Pinch of salt
 Spread cracker crumbs in dish. Reserve some for top. Whip cream cheese, egg yolks, and sugar in large bowl. Add whipped topping, salt, and vanilla. Mix well. Add pineapple. Beat egg whites and fold in last. Pour over crumbs. Freeze overnight.

I live on a farm. We have steers, pigs, a cow, kittens, dogs, pigeons, hens, and chickens. We raise horseradish and tobacco.
I have five brothers and two sisters. I am 10 years old and I'll be in fifth grade when school starts. I go to Cherry Lane School.
I like to bake and cook.

Anna Mary Lapp
 Myerstown

COCONUT CREAM CHEESE PIE
 3 eggs
 Pinch salt
 1 cup sugar
 8-ounces cream cheese, softened
 Mix together ingredients. Stir in:
 1 cup milk
 1 cup coconut
 Pour into two 8-inch prepared pie crusts. Bake at 350 degrees for 45 minutes. Do not overbake.

This pie recipe is perfect for my busy family. My husband runs his own construction business as well as keeping a hay and beef farm going at home. We have two daughters, ages 4 and 6.
If you need a delicious dessert to take to a church dinner, reunion or someone's home — try this. Not only is it easy, the recipe makes two pies — one to keep at home.

Jill Orsini
 Inwood, W.Va.

BAKED ENGLISH OMELET
 6 eggs
 ½ cup milk
 ¼ teaspoon salt
 ¼ teaspoon pepper
 1½ cup shredded cheddar cheese
 1 small onion, thin sliced or chopped
 3 slices bacon, cooked
 1 tablespoon butter
 1 tablespoon parmesan cheese
 More bacon for top (optional)
 Beat eggs with wire whisk, add milk. Stir in seasonings, cheese, onion, and bacon. Melt butter in a 9-inch frying pan or omelet pan. Pour egg mixture in and sprinkle with parmesan cheese. Bake at 400 degrees for 20 minutes or until set and golden. Garnish with bacon. Serve immediately.

Sadie Ebersol
 Leola



Jill Orsini and family live in Inwood, West Virginia.

CHEESY CHICKEN
 4-6 boneless chicken breasts
 4-6 slices cooked bacon
 ½ cup white Monterey Jack cheese, shredded
 ½ cup yellow cheddar cheese, shredded
 ½ white or yellow onion, sliced
 ½ cup sliced mushrooms
 ½ sliced red and green pepper
 ½ cup barbecue sauce
 Broil chicken until cooked through, about five minutes. Coat with barbecue sauce and broil each side 1-2 minutes more. Place vegetables on top. Broil 1 minute. Add cheeses and bacon. Broil until cheese is melted 1-2 minutes. Serve with rice and fresh, green salad.

Susan and Bruce Pardo
 Jarrettsville, Md.

BEST-EVER CARMEL CUSTARD
 3 cups brown sugar
 2 tablespoons butter
 In a pan, add the sugar and butter. Stir until dissolved. Mix yolks of 2 eggs.
 6 tablespoons flour
 6 tablespoons corn starch
 6 cups boiling milk
 Add this to the mixture above and stir until thick and smooth.
 Add 1 teaspoon vanilla.
This sure is good. This is my mother-in-law's recipe. This makes two big pies.
We live on a farm. We have one mule and four dogs, some cats, and some chickens. We raise mostly corn, oats, and hay.

June Masser
 Klingerstown

(Turn to Page B17)

ADD INCOME TO YOUR FARM

CONTACT FARMER BOY AG... YOUR PROFESSIONAL COMPANY

- Custom Design
- Assistance In Planning Your Financing
- Securing Building Permits And Information Requirements
- Nutrient Management Planning
- Secure Grower Contracts

TURKEY CONTRACTS AVAILABLE

- * INCREASE CURRENT CASH FLOW
- * COMPLEMENT EXISTING FARM OPERATIONS
- * TAKE RISKS OUT OF CHANGING MARKET PRICES

- * RENOVATING EXISTING POULTRY HOUSING

WITH FARMER BOY AG YOUR BUILDING EXPERIENCE WILL BE SUCCESSFUL!

Full Line Of Parts In Stock For Your Poultry And Hog Needs

24 Hour Service

Swine & Poultry Systems Specialists

FARMER BOY AG.

410 E. LINCOLN AVE (RT 422) MYERSTOWN, PA 17067 INC.

PH. 717-866-7565

Hours: M-F 7:00-5:00;
Sat. 7:30-11:30

Check Our Warehouse Prices

WE SHIP UPS