

Dairy Recipe Extravaganza

(Continued from Page B17)

DIRT CAKE

1 pound (about 35) Oreo cookies
2 small vanilla instant pudding mix
8 ounces whipped cream topping
2 tablespoons butter, softened
1 cup sugar
8-ounce cream cheese

Chop cookies. Save 1/2 cup of crumbs for top. Put 1/2 of remaining crumbs in bottom of 13-inch by 9-inch container. Combine butter, sugar, and cream cheese until smooth. Set aside. Prepare pudding as directed. Fold in whipped cream topping. Fold in cream cheese mixture. Alternate layers of pudding mixture and crumbs ending with 1/2 cups of crumbs. Can be served in flower pot with gummy worms and shovel for special effects.

I am the mother of a son, Tyler Zachary, who is 2 months old. I attend Carroll Community College. My husband works for a heating and air conditioning company and a lawn service company.

Mrs. Karen Gartrell
Taneytown, Md.



Mr. and Mrs. Gartrell.

EGG CASSEROLE

3 cups cubed bread
2 cups ham
2 cups shredded cheese
2 tablespoons melted butter
1 tablespoon flour
1 tablespoon dry mustard
6 eggs
3 cups milk

Combine flour and mustard. Sprinkle over bread mixture. Beat eggs, butter, and milk together. Bake at 350 degrees for one hour in an oblong cake pan.

Hello. I live on a farm. I have five brothers and two sisters. I like to clean, bake, cook, and sew. I also like to mow and trim the lawn.

Sarah Ann Lapp
Myerstown

BREAKFAST SANDWICHES

16 slices bread, buttered
8 slices of cheese
1 pound chipped ham
6 eggs
3 cups milk
1/2 teaspoon salt
1/2 teaspoon dry mustard
1 cup crushed cornflakes
1/2 cup melted butter

Make 8 sandwiches with bread, ham, and cheese. Put in a big greased pan. Mix eggs, milk, mustard, and salt, and pour over sandwiches. Refrigerate overnight. In the morning, mix cornflakes and butter and sprinkle on top. Bake at 350 degrees for one hour. Serves 8.

This is a real convenient breakfast our family of seven enjoys.

Esther Burkholder
New Providence

OLIVIA'S FLAN

Topping:
2 tablespoons water
1/2 teaspoon vanilla extract
1/2 cup granulated sugar

Heat water, vanilla, and sugar in heavy skillet, stirring until mixture comes to a boil. Stop stirring and brush down the sugar crystals that accumulate on the sides of the pan with moistened pastry brush. Allow mixture to boil, undisturbed, until it turns a rich amber color. Immediately remove pan from heat, then scrape caramel into a 9-inch round cake pan, moving pan to assure complete coverage of the bottom of the pan.

Filling:
3 eggs
3 egg yolks
1/2 cup granulated sugar
1 3/4 ounces can evaporated milk

1 cup whole milk
1 teaspoon vanilla extract

Beat egg yolks and eggs in a bowl. Add sugar, and heat for one minute, then beat in remaining ingredients until combined. Pour into prepared cake pan and cover with aluminum foil. Place pan in a larger pan filled with water until it comes up halfway on the sides of the cake pan. Bake at 350 degrees for one hour or until custard is set. Cool at room temperature for 1/2 hour, then cool in refrigerator. To serve, run a table knife around the edges and turn out onto a serving plate, if desired. Serves 6-8.

Families are still the greatest and are a God-given institution. I am thankful to live in America, where we have plenty of food to eat.

God has blessed us with another spring, with all the beauty of nature to enjoy. This reaffirms our faith after a long, hard, cold, icy winter.

Three members of our family were involved in a car wreck last June 25. One, a 5-year-old grandson, was airlifted to Johns Hopkins Hospital Childrens' Center for a 23-day stay. He spent six weeks in a partial body cast because of broken vertebrae in his lower back. He had eight hours of surgery to remove 28 inches of damaged intestine. He has recovered completely, thank God. A daughter was involved in a three-car accident that caused another lady to be airlifted to a Baltimore hospital in September. She has made a partial recovery. In November, I hit a deer with my car. It scared me witless, but I wasn't hurt. The car has been repaired.

Our lives are still in God's hands. He continues to watch over us and we can sleep peacefully at night.

I still enjoy all the good recipes!
Olivia Merryman
Whiteford, Md.



From left, Sam Merryman, abee, George Merryman, and Connie Cox.

LEMON CHEESE CAKE

2 1/2 cups graham cracker crumbs
1/2 cup butter
1/2 cup sugar
Mix together and line bottom of a 9x13-inch pan with crumb mixture. Reserve 1/2 cup crumb mixture.

Dissolve:
3-ounce package Jell-O
1 cup boiling water
Cool. Mix together the following:

8-ounces cream cheese
1 teaspoon vanilla
1 cup sugar

Whip until stiff:
1 can evaporated milk, partially frozen

Add Jell-O and cream cheese mixture. Pour on top of crumbs in pan. Top with reserved crumbs. Store in refrigerator until ready to eat.

My husband, I, our son and son-in-law farm 2,000 acres. We grow wheat, barley, corn, and soybeans. We have three children and six grandchildren.

This recipe is a wonderful light dessert.

Nancy B. Miller
Stewartstown



Nancy B. Miller and family farm in Stewartstown.

DOUBLE CHEESE OMELET

16 ounces (1 pound) of bacon
6 eggs
1/2 cup milk
1/2 teaspoon garlic powder
15 ounces ricotta cheese
Salt and pepper to taste
1/2 cup butter
8 ounces shredded mozzarella cheese

1 teaspoon oregano
Prepare bacon as per package. Beat together eggs, milk, oregano, garlic powder, salt, pepper, and ricotta cheese. Blend until smooth. Heat one tablespoon of butter in 8-10 inch frying pan over medium heat until hot. Pour in 1/4 of the batter, which should set at edges at once. With pancake turner, carefully move cooked eggs to center, tilting pan occasionally so uncooked eggs can flow to bottom. Sprinkle 2 ounces mozzarella cheese and place 2-4 strips of bacon on half the omelet. Slip turner under unfilled side and fold over filling. Heat 2-3 minutes before turning onto plate. Keep warm. Serves 4.

We live on a dairy farm in central Pennsylvania. The majority of our herd is made up of Jersey cows. They were happy to go out to pasture again after such a harsh winter. We have two boys who were both born in June, the dairy month.

Joy Cerrato
Loganton



Darrel and Natalie Witmer with 7-year-old twins, Denae and Danette, and 5-year-old Derek appreciate living on a farm.

POTATO CASSEROLE

8-10 medium boiling potatoes
Salt and pepper to taste
8-ounces cream cheese, softened
2 eggs, beaten lightly
2 tablespoons all-purpose flour
2 tablespoons minced fresh parsley
2 tablespoons minced chives
OR 1 small onion, grated
3/4-ounce can French-fried onions

Peel and boil potatoes until tender. Drain and put in large bowl. Beat until smooth; add salt and pepper, cream cheese, and beat again. Blend in eggs, flour, parsley, and chives, and beat thoroughly. Check seasonings and turn into buttered casserole. Spread slightly crushed onions over top and bake uncovered at 325 degrees for about 30 minutes until puffy and golden.

May be prepared the day before only adding crushed onions before putting in oven.

We are dairy farmers in E. Hempfield Township with about 65 Holstein cows. Our children, Denae, Danette (twins, age 7) and Derek (age 5) consider it very special to be living on a farm. Being among the minority, their friends tell them, "You're lucky." My husband Darrel and I were blessed to be raised on the farm and the values we were taught there have come to mean a great deal to us. We are grateful our children can be given the same opportunity.

I especially like this casserole because I can prepare it ahead of time and my family would eat it every meal.

Natalie Witmer
Manheim