

Dairy Recipe Extravaganza

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BLUEBERRY STREUSEL MUFFINS (Yields 12)

- 1 cup milk
- ¼ cup melted butter
- 1 egg
- 1 teaspoon vanilla
- 2 cups unbleached flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1¼ cup fresh blueberries or 1 cup thawed and drained frozen blueberries
- Topping:
- ½ cup flour
- ¼ cup brown sugar
- ½ cup soft butter

Preheat oven to 400 degrees. Grease a 12-cup muffin pan. Beat milk, melted butter, egg and vanilla with a rotary beater. Combine flour, sugar, baking powder and salt and add to liquid ingredients, stirring just until blended. Batter should be lumpy. Gently fold in blueberries. For topping, combine flour and brown sugar and mix well. Cut in soft butter with fork until mixture particles are the size of small peas. Spoon batter into muffin cups. Sprinkle topping evenly over muffins. Bake for 15 to 18 minutes, or until they reach a light golden brown color.

These muffins are delicious. They don't stay around long at our house. I often double the recipe. My husband Arlan and I are kept busy with milking cows and farming. We also enjoy our children, Justin, 6; Matthew, 4½; and Heidi, our darling little daughter, who is 9½ months old. Also we give thanks for Andy, Rodney, Randy and Albert who help us when we are busy and need an extra hand with the milking.

Louise Kurtz
Morgantown



Heidi Louise Kurtz is a new addition on the farm.

FRUIT AND YOGURT PIE

- 2 containers (8 ounces each) of fruit-flavored yogurt
 - ¾ cups whipped topping
 - ½ cup mashed fruit to complement fruit-flavored yogurt
 - 9-inch graham cracker crust
- Fold yogurt into whipped topping, blend well. Add fruit and spoon into crust. Freeze until firm, about four hours. Remove 30 minutes or longer from freezer for softer texture before cutting. Keep chilled in refrigerator. Garnish with additional whipped topping and fruit if desired. Store any leftovers in freezer.

We are a dairy farm family that uses lots of dairy products. We have two children, Dwight, 4, and Melinda, 2.

Irvin and Anna Mae Wenger
Lititz



Justin and Matthew Kurtz enjoy their mother's blueberry muffins.

CREAM CHEESE PECAN PIE

- 8-ounces cream cheese, softened
 - ½ cup sugar
 - 1 egg, beaten
 - ½ teaspoon salt
 - 1 teaspoon vanilla
 - 10-inch unbaked pie shell
 - 1¼ cups pecans, chopped
- Cream together softened cream cheese, sugar, beaten egg, salt and vanilla. Spread over bottom of unbaked pie shell. Sprinkle pecans evenly over cream cheese layer.
- Topping:
- 3 eggs
 - ¼ teaspoon salt
 - 1 cup light corn syrup
 - 1 teaspoon vanilla

Combine all topping ingredients and beat until smooth. Pour over pecan layer. Bake 35 to 45 minutes at 375 degrees until pecan layer is golden brown.

Rosella Shirk
Mifflinburg

BAKED MACARONI AND CHEESE

- 1½ cups elbow macaroni
 - 4 tablespoons butter
 - 2 cups milk
 - Dash pepper
 - 2 cups Velveeta cheese
- Cook macaroni in boiling, salted water until tender; drain. Place in 1½ quart casserole dish. Add butter, milk, pepper, and cheese. Bake at 350 degrees for 45 minutes or until bubbly and browned. Makes 6 to 8 servings.

We're the Brants: Curtis, Donna, Carrie, Kellie, and Evan. We farm in Fulton County with Curtis's parents. Our children's ages are 13, 9½, and 3½ years old. We are members of the Pleasant Ridge Church of the Brethren. In the summer, we enjoy dipping ice cream with the Fulton County milk promoters at our local fairgrounds.

This recipe is one our family enjoys at home and on picnics.

Donna K. Brant
Harrisonville

SPAMBURGERS

- ½ pound American cheese
- 1 can Spam or 12-ounces pork roll
- 1 medium onion
- 2 tablespoons mayonnaise
- 3 tablespoon milk
- 1 tablespoon pickled relish
- 3 tablespoons ketchup

Grind together meat, cheese, and onion. Add other ingredients. Mix well. Spread on hamburger buns and wrap in aluminum foil and bake at 250 degrees for 30 minutes. Freezes well.

Try these for your next picnic or make a bunch and stick them in the freezer for those days when farm life seems so busy and you wonder, what's for lunch.

Our family lives on a dairy farm of 85 cows and 175 acres. We have a herdsman and Nelson takes care of the remainder. He also works closely with his father. As a farmer's wife, I sew clothes for myself and our two girls, do garden work, can all my vegetables, mow lawn, and run for farm parts. We love being on a farm where we can enjoy God's creation.

Melinda Weaver
Quarryville

POP-UP PIZZA CASSEROLE

- 1½ pounds ground beef
 - ½ cup chopped onion
 - ¼ teaspoon minced garlic
 - 2½ cups pizza sauce
 - 8 ounces mozzarella cheese slices
- Brown beef and add remaining ingredients. Simmer 5 minutes. Pour into 9x13 glass casserole dish. Top with cheese slices.

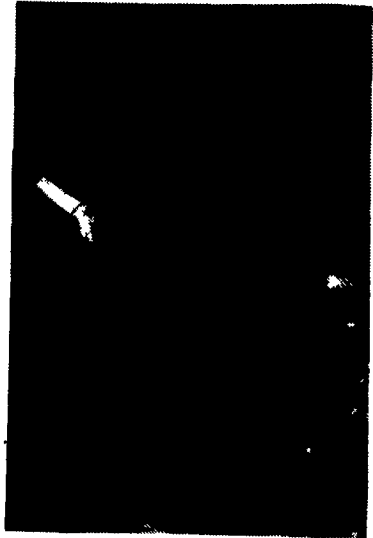
Popover Batter

- 1 cup milk
 - 1 tablespoon vegetable oil
 - 2 eggs, beaten
 - 1 cup flour
 - ½ teaspoon salt
 - ½ cup parmesan cheese
- Mix well, pour over mozzarella cheese slices, covering completely. Sprinkle with parmesan cheese. Bake 25 minutes at 400 degrees. Makes 10 servings.

Anna Musser
Manheim

MOCHA PUDDING

- Cook together:
- 1 large package cooked vanilla pudding
 - 3 cups milk
 - 1 tablespoon instant coffee
- Cook mixture until it comes to a boil. Cool. Whip into pudding: 8-ounces whipped cream topping
- Layer pudding in dish with: Chocolate cookies, crushed
- Sprinkle cookie crumbs on top.
- Shirley Horning
Stevens



Nelson and Melinda Weaver with Gwendolyn and Cheryl live on a Quarryville farm.

VANILLA ICE CREAM

- For 6-quart freezer
- Dissolve 1½ tablespoons unflavored gelatin in 6 tablespoons cold water. Add to 1¼ quart warm milk. Beat 6 eggs well. Add 3 cups sugar; stir well. Add 1 quart cream, 1 can evaporated milk, vanilla flavoring. Pour into freezer, fill with ice, crank until firm.

Ruth Stoltzfus
Paradise

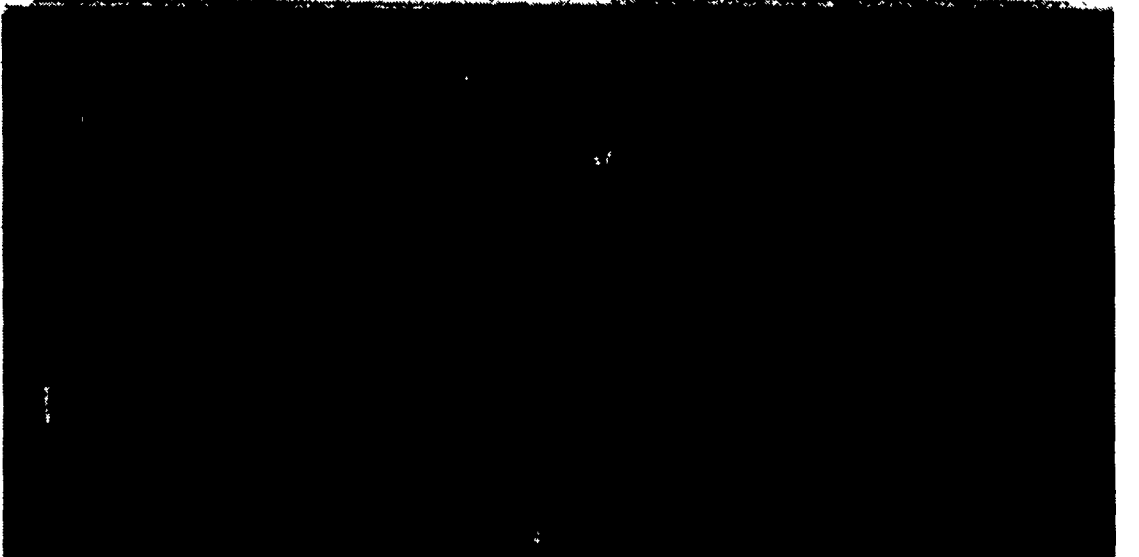
MOTHER'S OLD-FASHIONED TAPIOCA

- ½ to ¾ cup tapioca
 - 2 quarts milk, scalded
 - 4 eggs
 - 4 teaspoons vanilla
 - 1½ cup sugar
- Beat together eggs and sugar. A secret from mother: When milk is hot, take a cup of milk out of pan and mix in with milk and egg mixture. Then pour back in hot milk and stir until nice and creamy. That keeps it from curdling. (Do not let milk cook.) Low heat all the time — mixture will set as it cools. I always take it off of heat before it's too thick.
- We live on an 80-acre farm with an average of 40 cows. The men are busy in the field. All the work is done by horse-drawn teams. It's really a challenge to get crops planted in time*

Also, we sell strawberries in June. They are organically grown — no spray is used. We sell them locally. Our farm is located on Temperance Hill Rd., on Orange Street, off Rt. 501 beside the Kountry Kupboard. Fresh berries are a big hit with tapioca pudding!

Mrs. Henry Stoltzfus
Lititz

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The Brant family farm in Fulton County.