

Dairy Recipe Extravaganza

(Continued from Page B14)

CHEESE CAKE

8 ounces cream cheese
12 ounces evaporated milk
(cooled)

1 cup sugar
3 ounces Jell-O (any flavor)
1 teaspoon vanilla
8 double graham crackers
1 tablespoon butter

Prepare the Jell-O, but use only 1 cup of hot water, and set aside to cool. Mash the graham crackers and mix with the butter. Pat in the bottom of an 8½-inch by 11-inch pan, reserving a little to sprinkle on top. Beat the cooled milk and vanilla in one bowl, then beat the sugar and the cream cheese in another bowl. Add the cooled Jell-O to this mixture and beat again. Then add this mixture of the milk/vanilla and beat again. Pour gently on the graham crust, add the remaining crumbs on the top, and refrigerate several hours until it is set. Note: Please remember not to use the 2 cups of liquid that the Jell-O package normally requires.

My children liked this recipe very much, but they are grown now and living on their own. When they were young, we had a dairy farm with Holsteins.

**Lois M. Pifer
Reynoldsville**



Jenalee Nicole Shields is on the phone with Grammy Pifer. Jenalee says, "Grammy, can I come to see the Guernseys?" Jenalee is the granddaughter of Mr. and Mrs. Warren Pifer, Reynoldsville, and daughter of Carol and Larry Shields, Summerville.

CHEESE CAKE

½ cup butter, softened
1 pack graham crackers
Combine with ¼ teaspoon of lemon extract. Press into greased springform pan, reserving ¼ cup.

½ cup sugar
2½ teaspoons lemon extract
2½ pounds cream cheese
1½ cup sugar
3 tablespoons flour
1½ teaspoons orange extract
½ teaspoon vanilla
5 eggs, unbeaten
½ cup whipping cream
2 egg yolks

Beat cream cheese, sugar, flour, orange, and vanilla until fluffy. Add eggs and egg yolks one at a time. Stir in cream. Sprinkle remaining crumbs on top.

Bake at 250 degrees after one hour. Turn off oven. Leave in more than 1 hour, then remove and cool at room temperature. Remove from pan.

We live on a farm. We have about 34 Jersey cows.

My brothers' names are John David, Samuel Jay, Jonathan Jay, and Elen Ray. My parents' names are Isaac L. and Mary Lou Fisher.

**Mary Louise Fisher
Coatesville**



Chad, Brett, Drew, and Dove are the children of Steve and Gina Reinford of Mifflintown.

COTTAGE CHEESE PIE

1½ cups small curd cottage cheese

¼ teaspoon salt
1½ cups sugar
1 large can evaporated milk
3 heaping tablespoons cornstarch
3 egg yolks
2 cups milk
3 egg whites, beaten

Mix all the ingredients, adding egg whites last. Pour into two 9-inch pie shells. Bake at 400 degrees for 15 minutes, and then at 350 degrees for 30 minutes.

To make our favorite pumpkin pie, 1 substitute 1½ cups mashed pumpkin and 1½ teaspoon pumpkin pie spice in place of the cottage cheese.

This recipe was given to me by my mother in law. It is our favorite cheese pie because it is so light and delicious served with molasses.

We live on a dairy farm in Juniata County where we milk 90 cows. My husband's name is Steve and we have four children, Chad, 11, Brett, 8, Drew, 6, and Dove, 3.

Along with cooking and baking, I enjoy reading, piecing quilt tops, restoring our old farmhouse, and trying out new recipes from the Lancaster Farming. But my greatest joy is watching our four children grow up enjoying all that country living has to offer.

**Gina Reinford
Mifflintown**



John and Jackle enjoy working on the Zilnicki family's potato farm in New York.

RHUBARB FORTE

Graham cracker crust for bottom:

2 cups graham cracker crumbs
½ cup brown sugar
¼ cup melted butter

Pat into a 13-inch by 9-inch pan, bake at 350 degrees for 8 minutes. Cool.

2 cups granulated sugar
3 tablespoon cornstarch
8 cups diced rhubarb
1 cup water

1 small box strawberry gelatin
1 recipe graham cracker crust
8 ounces whipped cream
topping

2 cups mini-marshmallows
1 small box vanilla pudding (cook type, prepare as on package, cool).

Combine sugar and cornstarch, stir in rhubarb and water. Cook and stir until thickened, reduce heat, and cook 2-3 minutes. Add gelatin, stir until dissolved. Spread on top of cooled graham cracker crust, cool. Fold marshmallows into whipped cream. Spoon on rhubarb mixture. Prepare pudding. Cool, then spreads over all. Sprinkle reserved crumbs over top. Chill. Makes 12-15 servings.

**Eva M. Martin
East Earl**

BAYOU BROCCOLI

1 small box instant rice
1 package frozen, chopped broccoli

½ cup onion, chopped
½ cup celery
¼ pound butter, melted
8-ounces Cheez Whiz

1 can cream of mushroom soup
Prepare rice and broccoli according to package directions. Saute onion and celery in a small amount of butter in skillet. Combine sauteed vegetables, rice, broccoli, and butter. Melt Cheez Whiz in soup and ½ cup water in saucepan. Stir in broccoli mixture, blending well. Spoon into large greased casserole dish. Bake at 350 degrees for 30 minutes. Serves 8 to 10 people.

This is one of my family's favorite recipes except for Dad, who doesn't like broccoli. I live on a dairy farm in the hills of Sullivan County and attend Sullivan County High School, where I am a senior. I plan to further my education by attending Lock Haven University this fall. I have enjoyed my year as Sullivan County Dairy Princess, but it has been a busy one. I have made many new friends and met so many people during my reign. Even though I was dairy princess, I still have my daily chores of feeding calves and helping around the barn to do. I am active in 4-H and spent several weeks last summer in Japan through the Penn State International Program.

**Amy Warburton
Sullivan County
Dairy Princess**



JOANNE'S SCALLOPED POTATOES

4 to 5 cups sliced potatoes
3 tablespoons butter
3 tablespoons flour
3 cups milk

1 onion, diced
1½ cups grated cheese
Pepper
Garlic powder
Bread crumbs

Cook potatoes for 20 minutes or until glossy. Melt butter in pan; blend in flour. Add milk, stirring constantly. Heat until thick and smooth. Remove from heat; add cheese and seasonings. Spoon potatoes into medium-sized, greased casserole dish; arrange onion over potatoes. Pour cheese over the potatoes and onions. Sprinkle top with bread crumbs.

Bake in a 350 degree oven for 45 minutes. Serves 8 people.

I entered this recipe in a local cookbook before I was married.

Growing up on a potato farm on the east end of Long Island always meant we had plenty of potatoes available. This recipe for scalloped potatoes is one of the family's favorites, and mostly requested for family gatherings. My two children, John and Jackie, enjoy the scalloped potatoes with a little ham chopped up and added to them. They love to help on the farm.

Enjoy the paper — especially Section B

**Joanne Zilnicki
Riverhead, N.Y.**



Amy Warburton, Sullivan County Dairy Princess

CORN PUDDING

½ cup butter
2 large onions, diced sauteed onions and butter

16 ounces sour cream
1 egg, slightly beaten
16 ounces creamed corn
16 ounces whole corn
2 packages corn muffin mix
1 teaspoon garlic salt
¼ teaspoon black pepper
½ teaspoon ground cayenne

Mix everything well and pour into greased casserole. Bake in 350 degree oven. Serves 8.

My husband and I enjoy the Lancaster Farming. Of course the B section is the favorite of my daughter and I.

The recipe that I include is the favorite. I gave the recipe to some friends and goes well in pot luck parties.

Our family consists of six members, Stephanie and Alex, 19 years old, Michael, 18, Janice, 15. Janice is in Junior Honor Society enjoys cooking, won a contest at age 12 for the grange making sponge cake.

The two older kids are in the Air Force. Michael graduates from high school soon. This summer as a family project we have planned a school called Le Petite Cuisine, a culinary school for children ages 8 to 14 both girls and boys. We look forward to more recipes.

**Irene Schmidt
Accord, N.Y.**



Janice Power-Schmidt is the daughter of Irene Schmidt of N.Y.

(Turn to Page B16)