

Dairy Recipe Extravaganza

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Jim Rupert takes Jonathan for a ride.

WARM AND GOOD PINEAPPLE CASSEROLE

1 cup granulated sugar
 ½ cup butter
 4 eggs
 ¼ teaspoon salt
 ½ cup milk
 12 slices bread, cubed
 4-ounce can pineapple chunks and juice

Mix sugar and butter. Add eggs, salt, and milk. Stir in bread and pineapple chunks, including juice. Pour mixture into 2-quart buttered casserole dish. Bake at 350 degrees for one hour. Serve warm.

This one is a hit at covered dish get-togethers.

Our family has yet to find our dream farm, but not from lack of trying. We've even packed up the two kids, Michelle, 9, and Jonathan, 6, and looked in Kentucky — twice. This is my husband's dream. I'm a city slicker and not too sure what he's trying to get us into, but we all love animals and the outdoors, so we'll see.

We enjoy Lancaster Farming and I've gotten lots of great recipes from your paper and added to our family favorites.

**Connie Rupert
 Lititz**

OREO COOKIE DESSERT

1 cup milk
 ¼ cup peanut butter
 8 ounces cream cheese
 12 ounces whipped cream topping
 2 cups confectioners' sugar
 30 Oreo cookies

Break up cookies. Put on bottom layer (save few for top). Mix remaining ingredients, then blend in whipped topping. Top with remaining cookie crumbs.

**Nancy Hershey
 Manheim**

COUNTRY CHEESE SNACKS

1 cup mayonnaise
 1 cup grated parmesan cheese
 8-ounces cream cheese
 2 green onions, minced

Combine ingredients and spread on party rye bread slices. Broil 4 minutes or until browned and bubbly. Garnish with green olive slices. Makes 4 dozen.

My husband John is a grain and hay grower. We live near the Finger Lakes, outside Rochester, N.Y. Our daughters, Linnell, 7, and Serita, 4, enjoy helping on the farm and in the garden. In my spare time, I make quilts for sale.

**Barbara Randall
 Holcomb, NY**

CHEESE SOUP

4 cups water
 3 chicken bouillon cubes
 1 onion, chopped
 2 cups potatoes, chopped
 2 cans cream of chicken soup
 1 bag of frozen mixed vegetables (12 ounces)

½ pound Velveeta cheese
 In a large kettle (about 6 quarts), cook 2 cups of water, 2 bouillon cubes, potatoes, and onions until soft. (Coarsely mash this with my old-fashioned potato masher.)

In a smaller kettle (2 quarts), cook 2 cups of water, 1 bouillon cube, and vegetables. Also add a stalk of broccoli.

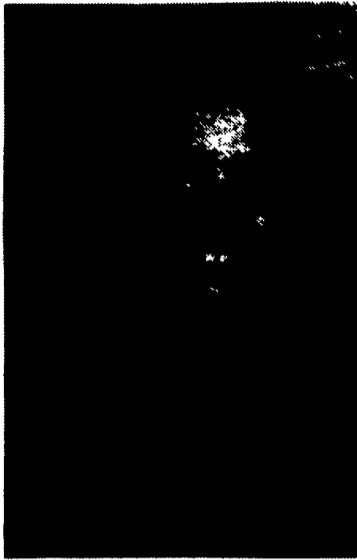
When vegetables are cooked, add them and the remaining ingredients to the large kettle and simmer (do not boil) until heated thoroughly. Add milk if you don't like thick soup.

Each year I think about submitting a recipe to this dairy products' salute, but so many of my recipes came from your newspaper! I like Lancaster Farming's recipes because they are my kind of cooking, and you never have to go to the grocery store for some exotic ingredient that you will probably never use again.

I grew up on an "all-purpose" farm and married a "town boy," who has me back on a 5-acre horse farm. We have four horses, a flock of chickens, cats, a dog, and, at various times we've had sheep, cattle, turkeys, a corn field, an alfalfa patch, and a large garden (I will not allow a cow because I'm the only one who knows how to milk, although I drink milk by the gallon!)

The recipe I sent I obtained from my pastor's wife. I chose it because it is one of my 9-year-old grandson's favorites. My husband always says "No soup in the summer. It's too hot." So last August when everybody starts teasing kids about going back to school — "No more swimming, no more vacation, etc." — my grandson looked at me and said, "That's OK, Mom-Mom. If summer's over, now we can have cheese soup again!"

I thanks for all the good recipes!
**Marian Roseboro
 Denver**



Shawn Louis, 9, is grandson of Marian Roseboro.

CHOCOLATE PUDDING CAKE IN THE MICROWAVE

2 tablespoons butter
 In a round microwave cake pan, melt the butter on high for 45 seconds. Set aside.

1 cup sugar
 3 tablespoons cocoa
 1½ cups hot water

In a 2-cup measure, stir together the sugar and cocoa. Add water, stirring to combine. Microwave on high about 6 minutes until it boils. Meanwhile, take the melted butter and add:

1 egg
 ½ cup milk
 ½ teaspoon vanilla
 Stir well, then add dry ingredients:

1 cup flour
 1 teaspoon baking powder
 ¼ teaspoon salt
 ¾ cup sugar
 3 tablespoons cocoa
 ½ cup chopped nuts (optional)

Stir to mix well and spread evenly in cake pan. When water mixture in microwave is boiling, remove and gently pour over top of batter in cake pan. Microwave uncovered on medium for 16 minutes. Rotate every 5 minutes if your oven cooks unevenly. Let stand to cool about 10 minutes. Serve warm with vanilla ice cream. Serves 6.

We manage the farm for Philhaven Hospital. We raise 110 acres of corn and alfalfa. We milk 100 cows and raise all the heifer calves. There is a small petting zoo for the patients to enjoy, which includes goats, sheep, calves, pigs, a pony, rabbits, cats, and a dalmation dog. We have 5 sons ages 11 to 20 years.

**Aaron and Ruth Shirk
 Lebanon**

DIRT PUDDING

2-quart plastic flowerpot, unused

Artificial flowers
 Child's sand shovel, unused
 16 ounces Oreo cookies, crushed in food processor
 ¼ cup butter, softened
 8 ounces cream cheese
 1 cup confectioners' sugar
 2 small packages instant French vanilla or chocolate pudding
 3½ cups milk

8 ounces whipped toppings
 Beat together butter, cream cheese, and confectioners' sugar; set aside. Beat together pudding and milk, then add whipped topping. Beat together all ingredients except cookie crumbs.

To assemble, put some of the cookie crumbs in the bottom of the flower pot. Pour some of the pudding mixture over the top, then make more layers of cookies and pudding, ending with cookies. Wrap flower stems in plastic wrap and stick into center of pot. For an extra touch, put some gummy worms in the dirt. Chill, then serve with sand shovel.

I live on a dairy farm with my parents Kathy and Gene, and my sister Allison and brother Andy. I'm a member of No-So-Ann Dairy Club. I have five Holstein animals, including a cow named Angel who likes to produce milk.

**Amanda Martin
 Lebanon**



Amanda Martin

DOUBLE DECKER KNOX BLOX SNACKS

3 envelopes of unflavored Knox gelatin
 3 3-ounce packages flavored gelatin
 2½ cups boiling water
 1 cup heavy cream

Combine Knox with flavored gelatin in large bowl. Add boiling water and stir until completely dissolved. Slowly stir in cream. Pour in shallow 9x9-inch pan. Chill until firm. Cut into one-inch squares.

I enjoy Lancaster Farming especially Section B. We live in the country on approximately 10 acres. We have six adult geese, 7 goslings, plus two nesting. Also have some mallard ducks.

**Dottie Kemmerling
 New Tripoli**

MOTHER'S SUGAR COOKIES

3 eggs
 2 cups sugar
 1 cup shortening
 1 tablespoon vanilla
 1 cup buttermilk
 2 teaspoons baking soda
 1 teaspoon cream of tartar
 4 cups flour

Bake at 350 degrees for 12 to 15 minutes. Mix eggs, sugar, and shortening until light and fluffy. Then alternately dry ingredients with buttermilk until mixed together. Add vanilla. Drop on greased baking sheet.

**Jean Runyon
 Willow Hill**

THE BIG APPLE

1 gallon fresh cold milk
 12 ounces apple concentrate
 1½ quarts vanilla ice cream, softened

Cinnamon
 Nutmeg
 Add all ingredients in a large bowl and beat until frothy. Pour into a punch bowl. Add cinnamon and nutmeg to taste. Makes about 25 servings.

My family and I live on a dairy farm in northeastern New York. We milk about 36 Holsteins, with some Brown Swiss, Jerseys, and one Ayrshire. We also have pigs, goats, a horse, and a pair of mules. This recipe is great for gatherings or dairy promotion activities.

**Sarah Van Orden
 Catskill, N.Y.**

PEANUT BUTTER CRUNCH PIE

½ cup peanut butter
 ½ cup light corn syrup
 2 cups rice crispy cereal
 1 quart vanilla ice cream, slightly softened

Mix together ingredients until cereal is well coated. Put in 9-inch greased pan. Chill until firm. Add ice cream. Freeze.

A few minutes before serving, place on hot, wet towel to remove pie pieces easily.

We are dairy farmers in Northumberland County.

**Lloyd and Verna Zimmerman
 Danville**

OVEN FISH CHOWDER

2 pounds cod or haddock fillets, cubed

4 potatoes, peeled and cubed
 Few celery leaves, chopped
 1 bay leaf
 2½ teaspoons salt

4 whole cloves
 1 clove diced garlic
 3 onions, sliced
 ½ cup butter
 ¼ teaspoon dried dill seed
 ¼ teaspoon white pepper
 ½ cup dry white cooking wine

Put the ingredients and two cups boiling water in a 3-quart casserole, cover and bake in 375 degree oven for one hour. Then, heat to scalding:

2 cups light cream
 Add to chowder. Serve with garnish of chopped dill.

We're a hillside farm in east-central Vermont. We raise replacement Holstein heifers, cross-bred beef, and do custom cropping and maple sugaring in partnership with my husband's brother and his wife.

My widowed father-in-law lives on a smaller place about six miles from us and at 80 years old still has more than 20 bred Percheron and Belgian mares, some of which are having their first crop of mule foals.

We're starting the first mowing today and it looks to be a very heavy crop.

**Lucy Button
 Chelsea, Vt.**

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Serita and Linnell Randall are the daughters of John and Barbara Randall of Holcomb.