

Dairy Recipe Extravaganza

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SUMMER CHEESE DELIGHT

- 14 cinnamon crackers
- 8 ounces cream cheese
- ¾ cup sugar
- 3 eggs yolks
- 1 teaspoon vanilla
- 1 cup cream, whipped
- 3 egg whites, beaten

Crush crackers and put in 10-inch pie plate. Save a few crumbs for top. Beat cream cheese, sugar, egg yolks, and vanilla until smooth. Then mix cream cheese mixture, whipped cream, and beaten egg whites together. Pour mixture on top of crumbs and top with crumbs. Freeze 2 hours or up to two weeks. Partially thaw and serve with with thickened fruit.

My husband and I are 65 years old, but he still grows crops and raises heifers for the two sons who are full-time dairy farmers. I put in a big vegetable gardens for us and Allen's father and tend ½ dozen apple trees, one cherry, and one pear tree

I mow our big lawn and a neighbor widow's lawn with our riding mower Allen does his father's lawn I like to share garden things with the family

Allen is pastor of a mountain mission church and we try to visit several older folks regularly.

Anna May Strite
Clearspring, Md.

CHEESE CAKE

- 1 large package lemon Jell-O
- 1 cup boiling water
- 1 large package cream cheese softened
- 1 cup sugar
- 2 teaspoons vanilla
- 1 can evaporated milk

Dissolve Jell-O in boiling water and let cool. Combine softened cream cheese, sugar, and vanilla. Blend with cooled Jell-O. Whip milk until stiff. Fold into cheese filling.

Crust

- 30 graham crackers
- 2 tablespoons confectioners' sugar
- ¼ cup butter

Melt butter and mix with crumbled crackers and sugar. Line an 8x12 inch pan. Place cheese filling in pan and chill.

Greetings from Sugar Valley, a sweet place to live. Our farm is located only two miles west of the Jersey Shore exit of Interstate 80.

My husband Joe, farms about 75 acres. After milking cows for more than 30 years we now do only crop farming - hay and corn.

Our three children have been away for quite some time. Our oldest son Dana lives in Indiana. Pat - our second son lives in the area of Afton Wyoming and our daughter Laurie lives near Rocky Ford Colorado.

We are thankful that we can see Dana and his family every month or so but visits to our western kids are less frequent. We usually head West about twice a year. Even so our four Western grandchildren change so much from one visit to the next. They vary in ages from 8 months to 15 years. Dana's son Danny is 8 years old and we enjoy having him close by. He thinks it's great to go fishing with Pappy.

I enjoy the many recipes in Lancaster Farming each week. Joe likes to spend a quiet Sunday afternoon reading the whole issue. We've subscribed to your paper for many years.

Doris Heggenstaller
Logantown



Allen and Anna Mary Strite and family.

BONNIE'S COOKIE ICE CREAM CAKE

- 1 pound crushed chocolate vanilla creme sandwich cookies
- ½ cup butter, melted
- ½ gallon vanilla ice cream
- 1 large jar fudge sauce or chocolate syrup
- 9 ounces whipped cream topping

Save ½ cup crushed cookies for topping. Place remaining in bowl and add melted butter. Mix together. Press in bottom of a 13-inch by 9-inch pan. Freeze 10 minutes. Spread soft ice cream over crumbs and freeze 15 minutes. Spread fudge on next. Freeze 15 minutes. Spread whipped topping on top and sprinkle rest of crumbs on top of whipped topping. Keep in freezer until ready to serve.

My name is Patricia Potter. I have a husband and two boys, ages 6 and 10. We worked on dairy farms for 10 years and for a year now, we've been living and working on a big Christmas tree farm here in Middleburg. We enjoyed dairy farming, and are finding out that Christmas tree farming is just as challenging as cows!

This recipe is a summer favorite with my family, especially after a hot day in the trees.

Patricia Potter
Middleburg

FOUR-LAYER CHOCOLATE DELIGHT

- ½ cup butter, melted
- 1 cup all-purpose flour
- 1 cup chopped walnuts
- 8 ounces cream cheese, softened
- 1 cup confectioners' sugar
- 12 ounces frozen whipped cream, thawed
- 2 packages (3.9 ounces each) instant chocolate pudding
- 3 cups cold milk

Combine first three ingredients and press into the bottom of a 13-inch by 9-inch pan. Bake at 350 degrees for 10 minutes. Cool. Meanwhile, beat cream cheese and sugar until creamy. Fold in 1 cup whipped cream. Spread over crust. Chill. Prepare pudding mixes with milk. Spread over cream cheese layer and spread remaining whipped cream on top. Refrigerate for three hours.

Sara Lapp
Gordonville

PINEAPPLE CHEESE TORTE

Pat-in-the-pan crust:

- 1 cup all-purpose flour
- 1¼ cups confectioners' sugar
- ¼ cup finely chopped almonds
- ½ cup butter, softened

Filling:

- 2 8-ounce packages cream cheese, softened
- ½ cup sugar
- 2 eggs
- ½ cup unsweetened pineapple juice

Pineapple topping:

- ¼ cup all-purpose flour
- ¼ cup sugar
- 20-ounce can crushed pineapple, juice drained and reserved
- ½ cup whipping cream
- Fresh strawberries, optional

Combine crust ingredients and pat into the bottom of a 12x8x2-inch baking dish. Bake at 350 degrees for 20 minutes. Beat cream cheese in a mixing bowl until fluffy; beat in sugar and eggs. Stir in juice. Pour filling over hot crust. Bake at 350 degrees for 20 minutes or until center is set. Cool. For topping, combine flour and sugar in a saucepan. Stir in 1 cup reserved pineapple juice. Bring to a boil, stirring constantly. Boil and stir one minute. Remove from heat; fold in pineapple. Cool. Whip cream until stiff peaks form; fold into topping. Spread carefully over dessert. Refrigerate six hours or overnight. Garnish with strawberries if desired. Yield: 12 to 16 servings.

My husband and I and our two girls, Emmy Lou, 2½, and Regina Mae, 16 months, live on a farm. I enjoy trying new recipes and always check Lancaster Farming for more.

Mary Lou Ramer
Shippensburg

POTATO CASSEROLE

- 2 pounds frozen hash brown potatoes
- 1½ cups sharp cheddar cheese, grated
- 2 teaspoons salt
- ¼ teaspoon pepper
- 10½ ounces can cream of chicken soup
- 1½ cups sour cream
- 2 cups corn flakes, crushed
- ¼ cup melted butter

Mix all ingredients together, except corn flakes and butter. Pour into a 9-inch by 14-inch greased casserole. Crush corn flakes. Mix with butter. Spread on top of casserole mixture. Bake for 1½ hours at 300 degrees. Can be prepared ahead of time and frozen.

Marian Klinger
Klingerstown

HAWAIIAN WEDDING CAKE

- 1 package yellow cake mix
- 20 ounces crushed pineapples
- 8 ounces cream cheese
- 2 cups milk
- 3 ounces instant vanilla pudding
- Whipped cream

Bake cake in oven according to directions on package. Punch holes in top of cake with a knife or fork. Cool 15 minutes. Spoon pineapples and juice over top of cake, allowing to penetrate. Beat together cream cheese, pudding mix, and milk. Pour thickened mixture over pineapples. Top with whipped cream to serve.

This is a very moist cake and tastes even better if stored in refrigerator for several days.

We live on a farm. My dad raises heifers and does sandblasting and painting. We have seven puppies.

Anita Weaver
Lititz

DELICIOUS POTATO SALAD

- 12 to 15 cooked and cubed potatoes
- 1 cup chopped celery
- 1 medium onion, chopped
- 3 hard boiled eggs
- ½ teaspoon salt
- Parsley

Mix all together in a large bowl, set aside.

Dressing:

- 2 beaten eggs
- 1 tablespoon flour
- ½ teaspoon salt
- ¼ cup sugar
- 2 tablespoons vinegar
- ½ cup milk
- 1 cup mayonnaise
- 1 tablespoon butter

Make the dressing by melting the butter in a heavy skillet, and then adding all the dressing ingredients, except the mayonnaise. Boil until thickened. Cool slightly and then fold in mayonnaise. Pour dressing over potatoes and gently toss.

It will be 45 years this fall that my husband and I have been dairy farmers. We have seven sons. Three are farming with us. Altogether, we are farming close to 1,000 acres - 175 acres are potatoes, the rest grain, corn, and hay. We want to thank the Lord for our good health and 11 grandchildren.

Mrs. David M. King
Cochranville

MUFFINS THAT TASTE LIKE DONUTS

- 1¼ cups all-purpose flour
- 1½ teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ½ cup vegetable oil
- ¼ cup granulated sugar
- 1 egg
- ¾ cup milk
- ½ cup melted butter
- ¼ cup granulated sugar
- 1 teaspoon cinnamon

In a bowl, combine flour, baking powder, salt, nutmeg, and cinnamon. In another bowl, thoroughly combine vegetable oil, sugar, egg, and milk. Add liquid ingredients to dry ingredients and stir only to combine.

Shake muffins out of pans immediately and while hot. Dip in melted butter then sugar and cinnamon.

For a delicious variation: fill tins half full of batter, put in 1 teaspoonful jam, and spoon remaining batter on top.

Either use cupcake pan liners or grease muffin tins.

Bake at 350 degrees for 20 to 25 minutes.

This is an old recipe. I don't really know where it came from, but my mother use lard and oleo or homemade butter instead of oil and butter.

We were farmers. I'm the youngest of 5 (lost a brother and sister). I am 68 years old (me and my good watch dog still live in the old farmhouse). After I graduated from high school I stayed home all my life on the farm.

I married an automobile mechanic. Lost him; it will be five years this Christmas. He was disabled 20 years from heart problems and died from cancer. We had two boys, one is a lumberjack and the other a math teacher.

Gladys Stephens
Starrucca

ASPARAGUS AND BREAD DISH

- Several slices bread
- 2 cups milk
- 4 eggs
- Salt and pepper to taste
- 2½ cups cooked asparagus
- 1 small chopped onion

Beat eggs, add milk, onions, salt and pepper. Lay bread in buttered 9x9-inch casserole. Pour on milk mixture. Bake 25 minutes or until set in 350 degree oven. Pour cooked asparagus on top. Cheese is melted.

Sylvia Lantz
Lititz

LIGHT AND CRISPY WAFFLES

- 1 tablespoon dry yeast
- 2 cups lukewarm milk
- 4 eggs, separated
- 2 tablespoons sugar
- 2 teaspoons vanilla
- 1 teaspoon salt
- ½ cup melted butter
- 2½ cups flour, sifted

Dissolve yeast in warm milk. Beat egg yolks, add vanilla and salt. Mix into the yeast mixture. Stir in melted butter, add flour and sugar. Combine thoroughly. Beat egg whites until stiff, carefully fold into batter. Let mixture stand about 45 minutes or until it doubles in bulk. Bake, then sprinkle with confectioners' sugar.

This recipe is a favorite with my family. It goes well with bacon and eggs for breakfast or with ice cream sandwiched between two waffle squares for a delicious snack.

Barbara King
Leola