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POTATO SOUP

8 potatoes, peeled and cubed
1 medium onion, chopped
1 quart milk
Cover potatoes and onions with water and cook until soft. Add milk and heat through, stirring gently. Add salt and pepper to taste.

1 tablespoon butter
1/2 cup flour
1 well-beaten egg
1/2 cup cold milk
Work butter into flour; add egg and milk; mix well. Add this mixture very slowly to hot milk and potatoes. Cover and simmer 10 minutes. Sprinkle with chopped parsley.

**Loretta Zimmerman
Manheim**

CHEESE BALL

8 ounces cream cheese
8 ounces white sharp cheese
1 tablespoon Worcestershire sauce
2 teaspoons horseradish
2 teaspoons chopped onion
Mix all ingredients together. Form a ball. Roll in chopped nuts. Refrigerate overnight. Serve at room temperature with Ritz crackers.

**Judy Peters
Stewartstown**

POTATO SOUP

1/2 cup butter
1/2 cup flour
7 cups milk
4 large potatoes, cooked, cooled, peeled, and cubed
12 strips bacon, cooked and crumbled
1/2 cup shredded cheddar cheese
1 cup sour cream
1/2 teaspoon salt
In a large soup kettle, melt the butter. Stir in flour; heat and stir until smooth. Gradually add milk, stirring constantly until it thickens. Add potatoes. Bring to a boil, stirring constantly. Reduce heat and simmer for 10 minutes. Add remaining ingredients; stir until cheese is melted (2 1/2 quarts).

**Cheryl Thrush
Chambersburg**

BLUEBERRY DESSERT

1 1/2 cup graham crackers
1/2 cup melted butter
Crush graham crackers and add butter. Press in bottom of dessert dishes.
1 large package marshmallows
1 cup milk
Melt together marshmallows and milk. Cool. Fold in 2 cups whipped cream and approximately 1 quart blueberries. Pour on top of graham crackers. Chill and serve.

We live on a farm in Lancaster County. I help milk our 32 cows. We also have heifers, calves, and horses to feed. I have four sisters and three brothers. We enjoy all the recipes in Lancaster Farming.

**Norma Horst
Ephrata**

LEMON LUSH

First Layer:
1/2 cup butter
1 1/2 cups flour
Mix together and press into a 9-inch by 14-inch pan. Bake 15 minutes at 350 degrees and cool thoroughly.

Second Layer:
8 ounces cream cheese
1 cup confectioners' sugar
1 cup whipped cream topping
Spread on top of cooled crust

Third Layer:
Two small boxes instant lemon pudding
3 cups milk
Scald milk, then chill. Add instant lemon pudding and chill until set. Spread on top. Top with dabs of whipped cream or cool.

I live on dairy farm with my parents. There are three girls and four boys in my family. I like to help Mother do the milking when Daddy is doing hay.

**Mary Ellen Lauver
Shippensburg**

CAPPUCCINO MIX

1 cup instant coffee creamer
1 cup instant chocolate drink mix
1/2 cup instant coffee crystals
1/2 cup sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Combine all ingredients; mix well. Store in an airtight container. To prepare one serving, add 3 tablespoons mix to 6 ounces hot water; stir well. Yield: 3 cups dry mix.

We live on a dairy farm near Elverson in which my husband, David, milks about 44 cows. Our girls, Yvonne, 4 1/2, and Rochelle, 2, enjoy feeding and playing with the calves and cats.

This past winter with the extra cold weather, we warmed up with a cup of cappuccino.

**Janet Stauffer
Elverson**



Yvonne and Rochelle Stauffer are the daughters of David and Janet Stauffer.

PEACH UPSIDE DOWN CAKE

Drain 9 canned cling peach halves. In bottom of deep square pan (9-inch by 9-inch) spread 1/4 cup soft butter. On top of butter, pour evenly 1/2 cup brown sugar. Arrange peaches upside down on sugar mixture. In uniform pattern between peach halves, arrange maraschino cherries, cream together, add sugar gradually, 1/2 cup shortening, 1 cup granulated sugar, 2 eggs, well beaten, and 1 teaspoon vanilla.

Sift together 2 cups sifted cake flour, 3 teaspoons baking powder, and 1 teaspoon salt and mix into creamed egg mixture, with 1/2 cup milk, beginning and ending with dry ingredients. Pour butter carefully over top of fruit. Bake at 350 degrees or 325 degrees in glass about 1 hour. Loosen sides of cake with spatula and turn out of pan immediately, allowing pan to rest over cake a few seconds so that syrup will drain out. Serve warm or cold with whipped cream topping. Serves 9 generously.

**Vera Scott
Cortland, N.Y.**

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 8 1/2 -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**



Daniel and Kurt Walker.

INDIANA CHEESE BAKE

1 cup cottage cheese
8 ounce package egg noodles
1 cup sour cream
1 tablespoon butter
2 cups shredded cheddar cheese
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup minced chives

Combine all ingredients except butter. Pour into 1 1/2 quart baking dish. Dot with butter. Cover and bake at 350 degrees for 1/2 hour. Serves 6.

My husband Albert and I are dairy farmers in southeast New York. We are milking about 30 cows, mostly Holsteins. We had a baby girl last December, who takes up a lot of time, so I'm always looking for quick main dishes.

**Margaret Hess
Gardiner, N.Y.**

PIEROGI CASSEROLE

1 pound lasagna noodles (cooked)
1/4 pound cheddar cheese
1 cup butter
2 onions (medium or small)
10-12 potatoes (cooked and mashed)

Cook noodles as directed on package. Mash potatoes. Add cheese to potatoes and beat well. Saute onions in butter until soft. Add 1/2 of onion mixture to potato mixture. Salt and pepper to your taste. Generously butter a 13-inch by 9-inch by 2-inch pan. Place layer of noodles, then layer of potato mixture. Repeat ending with noodles. Pour remaining butter and onion over all. Cover with foil. Bake at 350 degrees 20-25 minutes. Let stand for about 10 minutes before serving. Freezes well per recipe.

Hi! My name is Lucinda Walker, and I live on a dairy farm near Somerset with my husband Kurt and 4-year-old son, Daniel.

I love to try new recipes, and Kurt and Daniel (I kid people) are my guinea pigs. They seem to enjoy being them, too.

This recipe is easy to make and delicious. It's a meal in one.

**Lucinda Walker
Somerset**



The Pifer family.

CHEESE CAKE

1 cup granulated sugar
2 egg yolks, beaten
1 cup milk
1 package plain gelatin (dissolve in a little water)
2 teaspoons vanilla

Cook together first three ingredients for three minutes. Soften 1 pound cream cheese. Add gelatin and vanilla to cream cheese. Beat 2 egg whites until stiff. Add one cup whipped cream. Mix everything together and pour on a graham cracker crust. Reserve small amount of crackers and sprinkle on top.

**Annie Beiler
Mill Hall**

DEVILED HAM DELIGHT

1 package refrigerator biscuits
4 1/2 -ounce can deviled ham
1/2 pound butter, melted
1/2 cup grated cheddar cheese
Grated parmesan cheese for garnish

Paprika for garnish
Heat oven to 375 degrees. Cut biscuits into quarters. Flatten into muffin tins. Mix ham, cheddar cheese, and butter. Spoon into muffin tins. Sprinkle parmesan cheese and paprika on top. Bake 15 minutes until rolls are slightly browned.

**Anita Graber
Baltimore, Md.**

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On the farm with Margaret and Albert Hess of Gardiner, N.Y.

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