

Dairy Recipe Extravaganza

(Continued from Page B13)

SCALLOPED HASH BROWNS

2 pounds frozen hash browns, partially thawed
 1/2 cup butter, melted
 1 can cream of chicken soup
 2 cups corn flakes, crushed
 1/2 diced onion
 1 cup sour cream
 8 ounces shredded cheddar cheese

Mix together hash browns, melted 1/2 cup butter, and diced onion. Add soup, sour cream, and cheese. Mix well and pour into a 9x13-inch pan and spread topping on top of potatoes.

Topping: Mix together corn-flakes and 1/2 cup melted butter. Bake uncovered at 350 degrees for one hour.

Virginia Kalp
 Stahlstown

MOIST CHOCOLATE CAKE

2 cups flour
 2 cups sugar
 2 teaspoons baking soda
 2 teaspoon baking powder
 1/2 teaspoon salt
 1/2 cup cocoa
 2 eggs
 1 cup milk
 1 cup hot water
 1/2 cup salad oil
 1 teaspoon vanilla

Sift all dry ingredients into a large bowl. Add eggs, milk, oil, and vanilla. Mix well. Add hot water and mix again.

Bake at 350 degrees for 30 to 35 minutes.

We live on a farm in Mifflin County, which is close to the heart of Pennsylvania.

We enjoy living and working together on our farm with our family of two boys and three girls.

When one of our children has a birthday, each usually asks for chocolate cake. This is a very easy and quick recipe.

Elsie King
 Allensville

BUTTERSCOTCH PUDDING

1 1/2 cups brown sugar
 4 eggs
 6 tablespoons cornstarch
 1/2 teaspoon salt
 6 cups milk
 4 tablespoons butter
 1 teaspoon vanilla
 1 teaspoon vanilla butter and nut flavoring

Heat milk to boiling point in 6-quart kettle. Meanwhile, measure sugar, eggs, salt, and butter in blender and blend until smooth and free of lumps. When milk is heated, add blended mixture slowly, stirring with spoon or wire whisk. Cook a few minutes until thickened. Remove from heat and add flavorings. Cool and top with graham cracker crumbs or sliced bananas.

I live on a farm. It is my job to milk every morning and evening. There are six children. I am the oldest I am 14 and just got out of school.

Joy Weaver
 Boiling Springs

CHEESE BALL

2 8-ounce packages cream cheese
 8-ounces cold-pack cheddar cheese
 1 tablespoon butter
 1 small onion, chopped
 1 teaspoon Worcestershire sauce
 1/2 teaspoon lemon juice

Mix together ingredients. Form into ball. Roll in crushed nuts. Best if refrigerated overnight.

Marci Ohl
 Tarentum

FRESH FRUIT YOGURT PIE

1/2 envelope unflavored gelatine
 1 cup cold water
 1 cup non-fat vanilla yogurt
 8 ounces cream cheese, softened
 1 tablespoon honey
 1 teaspoon vanilla
 2 cups sliced fresh fruit
 8-inch prepared graham cracker crust

Sprinkle gelatine over cold water, let stand one minute. Stir over low heat until dissolved. Beat cream cheese and yogurt until well blended. Stir in honey and vanilla. Fold in gelatine. Line bottom of crust with 1 cup fruit. Pour filling over fruit. Chill until firm, 3 hours. Garnish with additional fruit. Serves 6 to 8.

I am 8 years old. We live in Parkesburg. My birthday is April 9, 1986. I enjoy looking at Kid's Korner. We live on a dairy farm. We have 40 cows. We home school so I can be at home on the dairy farm. I like helping Mother cook and bake and also take care of my younger sisters Marnita, 5, and Anna Elizabeth 2 1/2, and my brother, John Paul, 1.

Melody Jean Stoltzfus
 Parkesburg

QUICK SCALLOPED POTATOES

4 cups sliced potatoes (about 6)
 1 cup grated cheese
 1 cup ham, cubed
 2 tablespoons butter
 2 tablespoons flour
 1 cup milk
 1 tablespoon minced onions

Peel potatoes early in the day and cover with water. About 30 minutes before eating, drain off half the water and cook the potatoes on medium for 20 minutes.

While potatoes are cooking, make medium white sauce by melting butter in a skillet, adding flour, and cooking until bubbly. Stir in milk and bring to a boil. Stir in onion, cheese, and then ham. Remove from heat.

When potatoes are done, drain water, then pour sauce mixture over potatoes. Stir gently.

I am the oldest daughter of Eli and Esther Martin. We moved about 2 1/2 years ago from Pennsylvania to Ohio, to a farm. We have a small hog operation and my dad repairs tractors. We still enjoy Lancaster Farming.

Ruth Ellen Martin
 Shelby, Ohio

CREAM CHEESE COOKIES

1/2 cup packed brown sugar
 1/4 cup softened butter
 1 cup Bisquick
 1/2 cup chopped walnuts
 1/4 cup granulated sugar
 1 egg
 1/2 teaspoon vanilla
 2 teaspoons milk
 8 ounces cream cheese, softened
 1 tablespoon lemon juice

Heat oven to 350 degrees. Grease 8-inch by 8-inch by 2-inch pan. Beat brown sugar and butter until fluffy. Stir in Bisquick and walnuts until mixture is crumbly. Reserve 1 cup. Press remaining mixture in pan. Bake 12 minutes. Mix cream cheese and granulated sugar, and beat in remaining ingredients until smooth. Spread cream cheese mixture over layer in pan. Sprinkle reserved crumb mixture. Bake until center is firm, about 25 minutes. Cut and store in refrigerator. Makes 16 cookies.

Judith A. Kann
 Spring Grove

CHEESE DIP

3 egg yolks
 3 teaspoons milk
 3 tablespoons sugar
 3 tablespoons vinegar
 A little onion

Cook all together until thickened and add:

Two 8-ounce packages of cream cheese
 5 tablespoons soft processed cheese
 1 tablespoons parsley flakes (optional).

Beat all together. Set 4 hours.

Hello, my name is Sadie Zook. I am 14 years old. I live on a dairy farm with my mother and father, and my four brothers and five sisters. My youngest brother is 9 months old and he is very fun to hold and play with. On our farm, we have 37 cows and eight horses. We also have a dog named Peggy and some kittens. Two of our cats have little baby kittens. One has three and the other has four. I love to hold them.

It is fun living on a farm and we use a lot of dairy products. Good-bye now.

Sadie Zook
 Christiana

DELICIOUS ICE CREAM

Part A:
 1 quart milk
 2 cups sugar
 6 egg yolks
 2 tablespoons cornstarch
 Bit of milk

Put one quart milk and sugar in double boiler; heat. Beat egg yolks. Add cornstarch and a bit of milk. Stir into milk-sugar mixture. Mix well. Cook until slightly thickened. Cool.

Part B:
 1 tablespoon vanilla
 Bit of salt
 1 quart cream
 6 thickly beaten egg whites

Just before putting it into the freezer, add the vanilla, salt, cream, and egg whites. Fold parts A and B together real well. Pour into ice cream freezer. Makes 4 quarts.

This is a quick and easy recipe, a favorite of our family.

Anita Weaver
 Port Trevorton

CHOCOLATE ICE CREAM CAKE

1 box chocolate cake mix
 4 ounces chocolate pudding (place in dry and don't use instant)
 1/2 cup oil
 1 cup water
 4 eggs
 2 teaspoons vanilla

Mix all the ingredients. Bake at 350 degrees for 35-40 minutes. Cool and split cake lengthwise. Fill with two quarts of softened ice cream.

Topping:
 1/4 cup confectioners' sugar
 1/4 cup cocoa
 1/4 cup butter
 Dash of salt
 1/4 cup boiling water

Mix and spread on top of layer of cake. Freeze cake until you serve.

I am 15 years old. I have two brothers and one sister. My parents are Ezra and Eleanor Martin. We live on a dairy farm. We milk 57 cows. Milking is my favorite chore.

Regina Martin
 Myerstown

STRAWBERRY BANANA JELL-O SALAD

3 packages 3-ounce size strawberry-banana Jell-O
 3 bananas, mashed
 2 10-ounce packages frozen strawberries, partially thawed
 20 ounces crushed pineapple
 2 cups boiling water
 1 cup walnuts, chopped
 1 pint sour cream

Mix Jell-O, boiling water, and strawberries. Drain pineapple. Add pineapples, bananas, and walnuts. Mix thoroughly.

Put half the mixture in 12x9x2-inch baking pan. Chill. When set, spread with sour cream. Cover sour cream with remaining mixture. Refrigerate until serving time.

Margaret C. Pardo
 Baltimore, Md.

EGG CUSTARD

1 quart milk, scalded
 5 eggs
 1/2 cup sugar
 1 tablespoons vanilla

Separate eggs. Beat whites of eggs. Add sugar to yolks and mix. Add scalded milk to egg yolk mixture, then beaten egg whites. Put in cups or casserole dish and set in pan with hot water. Bake at 400 degrees for 10 minutes. Bake at 350 degrees until done, 20 minutes for cups, but longer if in casserole.

Anna Stoltzfus
 Honey Brook

CHERRY CREAM CAKE

1 large angel food cake (broken into small pieces)
 2 packages Dream Whip
 1 cup cold milk
 1 cup confectioners' sugar
 8 ounces cream cheese
 1 can cherry pie filling

Beat Dream Whip and milk until stiff. Add confectioners' sugar. Mix. Beat softened cream cheese until smooth. Add Dream Whip mixture a little at a time. Beat. Place a layer of cake pieces in a 13-inch by 9-inch pan (preferably glass). Then add a layer of Dream Whip mixture, another layer of cake pieces, then dream whip mixture. Put cherry pie filling on top. Chill overnight.

Lona Heyd
 Morris

CHOCOLATE SHEET CAKE

Bring to a boil:
 1 cup butter
 1 cup water
 4 tablespoons baking cocoa

Add:
 2 cups flour
 1 teaspoon salt
 2 cups brown sugar

Beat well and add:
 2 eggs
 1 teaspoon soda
 1/2 cup buttermilk or sour cream.

Beat and pour into large greased cookie sheet. Bake 20 minutes at 350 degrees or until tested as finished.

Frosting:
 1/2 cup butter
 4 tablespoons cocoa
 6 tablespoons milk
 1 pound confectioners' sugar
 1 teaspoon vanilla.

Melt butter, add cocoa and milk and bring to boil. Remove from heat and add remainder of ingredients. Beat well. Spread on frosting while cake is warm.

We live on an 80-acre dairy farm, where we farm hay, corn, and have cows, heifers, and odds and ends of pets. We also have a family of seven children, ages 7-20 years old. Never seems dull, with all the many activities!

Mrs. Sam B. Stoltzfus
 Gap

STRAWBERRY PRETZEL DESSERT

2 cups pretzel crumbs
 1 round tablespoon sugar
 1/4 cup butter, melted
 Mix together and spread in bottom of 9x13-inch pan. Bake 10 minutes at 350 degrees.

Filling:
 8-ounces cream cheese
 1 cup sugar
 1/2 pint whipping cream, whipped

Blend together cream cheese and sugar until creamy. Add whipped cream. Spread over crumbs.

Topping:
 Dissolve 2 packages strawberry gelatin in 2 cups hot pineapple juice. Add 2 small boxes frozen strawberries in hot liquid gelatin. Cool at room temperature before spreading over filling. Refrigerate.
 Priscilla Grube
 Mohrsville

STRAWBERRY DELIGHT

2 cups graham cracker crumbs
 1/2 pound butter

Melt butter and combine with crumbs. Press into 8x12-inch pan. 1 envelope Dream Whip

Make Dream Whip according to package directions. Add 1/2 cup confectioners' sugar. Beat in:

8-ounces cream cheese
 Spread mixture on crust. Combine and bring almost to boiling point.

3 cups water
 1 cup granulated sugar
 1 package strawberry-flavored Kool-Aid

Mix together and add to Kool-Aid mixture:

1 cup water
 1/2 cup Clear-jell

Boil 5 minutes. Cool. Add 1 quart sweetened, sliced, or mashed strawberries.

Recipe is very good. I always need to make a double batch for our family of 8 children and husband.

This recipe can also be used with 1 can cherry pie filling. We also sometimes use pineapples, but not all of the family members like it as much.

Here in this part of Delaware, we are enjoying from our first pickings of strawberries. I have no problem getting the girls to pick them, even the boys like to help ages 5 and 3, but then we don't have very many to pick. They're begging for Strawberry Delight, so I hope to make a double batch today. They have stared with the Saturday cleaning so I'd better get busy and do my share of the work also.

Anna Mary Byler
 Dover, Del.

FROZEN RASPBERRY CHEESECAKE

24 chocolate wafers, crushed
 1/4 cup butter, melted
 8-ounces cream cheese, softened

1 teaspoon lemon juice
 1/2 cup frozen raspberry juice concentrate

1/2 cup confectioners' sugar
 1 cup whipping cream, whipped

Combine wafer crumbs and butter, press into 8-inch springform pan. Chill. Combine cream cheese and confectioners sugar. Beat in lemon juice, raspberry juice. Fold in whipped cream. Pour into chilled chocolate crust and freeze overnight or until cold.

I enjoy home on the Range section. We live on a dairy farm and there is always lots to do. I enjoy gardening. I am a mother and grandmother.

Margaret Gockley
 Mohnton

(Turn to Page B15)