

(Continued from Page B14)

COLD OVEN POUND CAKE

1 cup butter
½ cup shortening
3 cups sugar
5 eggs
3 cups plain flour
¼ teaspoon salt
½ teaspoon baking powder
1 cup milk
½ teaspoon lemon extract
1 teaspoon vanilla

Cream butter and shortening, gradually add sugar, beating well. Add eggs, one at a time, beat until light and fluffy. Add flour mixture, milk, and flavorings. Alternately beginning and ending with flour mixture. Pour batter into greased and floured tube pan. Start in cold oven. Bake 1½ to 1¾ hours at 325 to 350 degrees.

I got this recipe from my sister-in-law Margaret Johnson in North Carolina. When the children were home, I made one and sometimes more to run for snacks and lunches for the week. Now, I make them when the kids and grandchildren are coming to visit. They freeze well too.

**Claire Johnson
Damascus, MD**

CREAMY PINEAPPLE SALAD

20-ounce can crushed pineapple with juice
3-ounce box lemon-flavored gelatin
1 cup heavy cream
½ cup sugar
1 cup cottage cheese

Drain pineapple, reserving the juice in a small saucepan. Set pineapples aside. Add enough water to juice to make 1½ cups, bring to a boil. Place gelatin in a bowl, add boiling liquid and stir to dissolve. Cool until slightly thickened. In a mixing bowl, whip cream, gradually beat in sugar. Fold into the gelatin mixture. Stir in pineapple and cottage cheese. Blend well. Pour into 1½ quart serving bowl. Chill at least 3 hours or overnight. Yields 8-10 servings.

My husband and I live on a dairy farm close to Shippensburg. We milk 40 cows and farm 125 acres. Our children are all married but one I love to collect recipes from Lancaster Farming Section B.

**Anna Mae Nolt
Shippensburg**

BLUEBERRY CREAM CHEESE DESSERT

1 package graham crackers, crushed
1 cup brown sugar
½ cup butter, melted
Mix together and pat in bottom of 9x13-inch pan. Do not bake.
1 cup sugar
1½ teaspoons vanilla
8 ounces cream cheese
Beat until soft, then add:
2 cups whipped cream topping
3-ounce package instant vanilla pudding mixed with
2 cups milk*

Spread over crumbs. Top with:
1 can blueberry pie filling.
*If using raw milk, scald first before mixing with pudding.

This dessert is simple to make and delicious to eat. Other kinds of fruit toppings can be used instead of blueberry such as cherry, peach or strawberry.

Marvin and I are renting a farm in Farmersville where we fatten steers and have a 30-sow farrow to finish pig operation. We are the parents of three children, Randall, 5, Marvin Ray, 3, and Darlene, 7 months. We are all enjoying this warm weather after having such a cold winter.

**Marilyn Zimmerman
Ephrata**

COCONUT CREAM DESSERT

60 Ritz crackers, crushed
1 stick butter
1½ cups milk
½ gallon vanilla ice cream, softened

2 small packages instant coconut cream pudding
9 ounces whipped cream topping

Crush crackers; reserve some for topping. Melt butter and pour over crackers in a 9-inch by 13-inch bake pan. Press on bottom only. Pour milk into softened ice cream and beat until smooth. Add pudding and beat again. Pour over crackers and refrigerate until firm. Then top with whipped topping and reserved crackers. Refrigerate and serve. Best if prepared one day before using.

**Theda Conley
York**

GELATINE CHEESE CAKE

Crumb crust:
½ pound graham crackers, crushed
½ cup butter
1 tablespoon brown sugar
Combine ingredients; reserve some for topping. Press remaining mixture into a 9x9-inch square pan.
Filling:
3-ounce package lemon-flavored gelatin
1 cup hot water
1 cup sugar
1 large can evaporated milk, chilled
8 ounces cream cheese

Dissolve gelatin in hot water. Cool. Whip chilled milk until thick. Combine all ingredients. Place into crumb crust. Sprinkle top with reserved crumbs. Chill until firm.

We live on an 80-acre dairy farm in southern Lancaster County. We farm with horse-drawn machinery and milk 41 cows. We have a family of 6, 4 girls and 2 boys from ages 3 to 11.

My hobbies are gardening and cooking. Especially like trying out new recipes during the month of June. Many of our family's favorites come from Lancaster Farming.

**Verna Fisher
Lancaster**

ICE CREAM PIE

18 chocolate sandwich cookies
Melted butter
2 quarts peppermint ice cream
2 squares dark baking chocolate
1 small can evaporated milk
2 tablespoons butter
¼ cup sugar
½ pint whipping cream

Roll out cookies; add enough melted butter to hold together crumbs (about ¼ cup)

Butter 9x2½ -inch deep pie pan. Press cookie mixture onto bottom and sides of pan. Bake at 350 for 8 minutes; cool completely.

Soften and stir ice cream; put into crust; freeze.

Mix chocolate, milk, butter, and sugar in double boiler; cook until thickened. Cool completely. Pour over ice cream, freeze. Top with whipped cream and chocolate shavings, if desired. Take out of freezer long enough to soften for slicing. Serves 8.

I am a registered nurse. I am married to Scott Mutchtree, a dairy farmer. We have a daughter, Amanda, who is 2. I was the 1979-80 Beaver-Lawrence Dairy Princess. I have been a member of the Beaver-Lawrence Promotion Committee for nine years.

**Marlene Mutchtree
New Castle**

TUNA CHEESE IMPERIAL

8-ounce package cream cheese
½ cup butter
5 tablespoons flour
8 ounces wide noodles
1 can tuna fish
6 ounces sliced muenster cheese
1½ cups soft bread crumbs
1 teaspoon salt
¼ teaspoon pepper
2½ cups milk
½ cup sliced green olives

Cook noodles. Melt 5 tablespoons butter in saucepan. Stir in flour, salt, and pepper. Cook, stirring constantly until bubbling. Stir in milk. Continue stirring and cooking until sauce thickens and boils for one minute. Slice cream cheese into sauce, stir until melted. Then stir in tuna and green olives. Remove from heat. Pour about ¼ cup sauce into greased 10-cup baking dish, layer other ingredients on top: noodles, sauce, 2 slices cheese, repeat and top with sauce. Melt remaining butter, add bread, toss slightly and sprinkle over mixture. Bake in 350 degree oven for 30 to 40 minutes.

I love to cook although I don't have a lot of time. I work with developmentally disabled adults 40 hours a week. I have three daughters, ages 10, 11, and 12. My husband Steve and I are in the process of re-opening my father-in-laws bottling plant and milk store. My daughters, Amanda, Jessica, and Amber love this casserole because of the cheese.

I really enjoy reading the Lancaster Farming and have tried many of the recipes. I look forward to trying the recipes in the June Recipe Extravaganza.

**Vickie Santini
Phillipsburg, NJ**

LIGHT AND LUSCIOUS ORANGE PIE

Crust:
1½ cups flour
4-ounce package coconut cream pudding and pie filling mix
½ teaspoon salt
½ cup shortening
2 tablespoons butter, softened
1 egg

Filling:
2 cups sour cream
15 ounces sweetened condensed milk
½ cup orange-flavored instant breakfast drink (reserve ¼ teaspoon for garnish)

2 cups whipped cream

Preheat the oven to 350 degrees. In a large bowl, with an electric mixer at low speed, combine the flour, pudding mix, salt, shortening, butter, and egg. Blend just until the dry ingredients are moistened.

Press this mixture into the bottom and up the sides of a 9-inch pie pan.

Bake for 15 to 18 minutes or until light golden brown.

Cool the crust thoroughly on a wire rack before filling.

Prepare the filling by combining the sour cream, condensed milk, and breakfast drink mix in a large bowl. With the electric mixer at high speed, beat until thoroughly combined about one minute.

Spoon the filling into the cooled crust; refrigerate at least one hour before serving.

Just before serving, spread the whipped cream over the pie and sprinkle with the reserved breakfast drink mix. Serves 6 to 8.

My family and I live on a dairy farm. Today was the last day of school and now I'm in seventh grade. I'm 12 years old.

**Crystal Yvonne Zimmerman
Romulus, N.Y.**

KAY'S CREAM CHEESE POUND CAKE

1½ cups butter
8 ounces cream cheese
6 eggs
3 cups sugar
3 cups flour
1 teaspoon vanilla

Cream butter, cream cheese, and sugar. Add 2 eggs and 1 cup flour. Mix well. Repeat two times. Add vanilla last and beat well.

Put in well-greased bundt pan or 2 loaf pans. Put in cold oven. Bake at 300 degrees for 1½ hours or less for loaf pans.

**Beverly Arnold
Bridgeton, N.J.**

VEGETABLE PIZZA

Chop ¼ cup each of cauliflower, broccoli, celery, carrots, tomatoes, mushrooms, if you like, and ¼ cup onions or any vegetables your family may like. Spray jelly roll pan with spray-on vegetable oil or lard. Spread out and pinch together two cans of crescent rolls. Bake at 350 degrees for 10-15 minutes. Cool. Beat and spread on baked crust, ¼ cup mayonnaise, 16 ounces cream cheese, and 1 package of ranch dressing. Top with vegetables and sprinkle 2 cups of shredded cheddar or swiss cheese or any other kind you like. Refrigerate 1 day before serving.

This is a light meal in itself. We enjoy it! We live on a dairy farm. I have two brothers and two sisters. I really enjoy baking and cooking or trying new recipes. This pizza is handy to take on picnics because it travels well.

**Martha S. Glick
Mill Hall**

CHEESE CAKE

4 tablespoons butter
4 tablespoons sugar
1 egg
1 cup flour
½ teaspoon baking powder
Mix well and spread on the bottom and halfway up the sides of a 9-inch by 13-inch bake pan. Chill for 10 minutes.

Filling:
1 pound cream cheese
1 cup sugar
3 egg yolks
1 whole egg
3 cups milk
4 tablespoons flour (heaped)
1 teaspoon vanilla
1 teaspoon lemon juice

Beat cream cheese and sugar. Add yolks one at a time, then remaining ingredients. Beat 3 egg whites until stiff and fold into mixture. Put in pan and sprinkle with cinnamon. Bake at 350 degrees 45-55 minutes. May be served with your favorite topping.

I was born and raised on the family farm. I was graduated from high school and stayed with Dad on the farm and milked cows, and did his fieldwork and bookkeeping. I married Robert Ackerman and we have two boys. Brian, 16, was with me in the field raking hay when he was only 7 weeks old. Gary, 13, was in the barn at four weeks old. The little red wagon came in very handy for nap time in the barn during those long 2½ hours and, by the time Gary was 3, he knew every tool Pappy had in the tool box.

It was a lot of hard work, but well worth it. After 13 years working with Dad, he became ill and was forced to sell the farm. As for the boys, they have my in-laws' farm that they can go to and help out. As we all know, there is just never enough hands on a farm.

**Linda Ackerman
Mt. Bethel**

SCALLOPED POTATOES

4 cups thinly sliced, pared potatoes
1 medium onion, sliced thin
Salt and pepper to taste
1½ teaspoons parsley
1 cup grated cheddar cheese
3 tablespoons flour
2 cups hot milk
1 cup ham, finely cubed
3 tablespoons butter

In buttered 9-inch by 13-inch baking dish, layer half of the sliced potatoes, half of the sliced onions, and half of the salt, pepper, parsley, cheese, ham, and 1½ tablespoons of flour. Repeat. Dot with butter and pour hot milk all over the potatoes. (If milk is not hot, the baking dish will crack.) Bake in 400 degrees oven for 25-35 minutes until potatoes are soft and bubbly on top. Serves 4-6.

This is my mother's recipe, and it has received numerous compliments. Although we do not live on a farm, I enjoy working with animals. We have four dogs, a rabbit, and pheasants. I also enjoy working in the garden and growing herbs and house plants. Next year, I will be a senior in high school, and I plan to become a veterinarian.

**Amy E. Hetrick
Annville**

HEARTY HAMBURGER SOUP

2 tablespoons butter
1 pound ground beef
1 cup chopped onion
1 cup sliced carrots
1 cup diced potatoes
½ cup chopped celery
1½ teaspoon salt
1 teaspoon seasoned salt
2 cups tomato juice
4 cups milk
½ cup flour

Melt butter in saucepan. Brown meat, add onion, and cook until transparent. Stir in remaining ingredients except flour and milk. Cover and cook over low heat until vegetables are tender. Combine flour with one cup of the milk and stir into soup mixture. Bring to boil, then add remaining milk, and heat, stirring frequently. Do not boil after adding last of milk.

I am 18 years old and live with my parents, six brothers, and two sisters on a dairy farm. I enjoy the recipes in Lancaster Farming.

**Barbie Zook
Ephrata**

CREAM CHEESE CAKE

Crust:
1½ cup graham cracker crumbs
3 tablespoons sugar
½ cup melted butter
Filling:
Three 8-ounce packages of cream cheese (room temperature)
1 cup sugar
5 eggs
2 teaspoons vanilla
Topping:
3 cups sour cream (1½ pints)
1 teaspoon vanilla
½ cup sugar

Line 9-inch by 13-inch bake pan with crumb mixture and press firmly to bottom. Put cheese in mixer bowl and gradually add sugar. Add eggs, one at a time, mixing well after each addition. Add vanilla and pour over crust. Bake in preheated 300-degree oven for one hour. Cool 5 minutes. Combine topping ingredients and pour over cheese cake and bake 5 minutes longer.

**Debra Reinert
Alburtis**