

# Cream Of The Crop

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## EASY MACARONI AND CHEESE

3 tablespoons butter  
2½ cups uncooked macaroni  
1 teaspoon salt (or less)  
¼ teaspoon pepper  
½ pound grated sharp cheese  
1 quart of milk

Melt butter in baking 9 by 12 baking dish and pour macaroni into melted butter. Stir until macaroni is well-coated. Sprinkle salt and pepper and cheese over macaroni and stir together. Pour milk over all. Bake at 325 degrees for 1 to 1½ hours. Do not stir while baking. Adding meat chunks is optional. This recipe is easy and good.

*I love to cook and bake and the family loves to eat!*

**Arlene Nace  
Quakertown**

## PEAR SALAD

1 quart pears, drained and crushed slightly. Heat juice just to boiling.

3-ounce package lime-flavored gelatin

Add, stirring, until dissolved.  
8-ounces cream cheese, softened

Beat until blended. Chill until just beginning to congeal.

1 cup whipping cream, whipped  
2 tablespoons sugar

Add sugar to cream. Combine pears, gelatin mixture, and cream. Pour into 2-quart glass dish. May be garnished with chopped nuts if desired. Yield: 8-10 servings.

*My family lives on Vista Grande Farm. My husband, Lowell, works full time for Dave Bitler, milking cows, doing farm and field work, works on farm machinery and runs the manure truck. Our son Brandon helped last summer by feeding calves and other odd jobs. This summer, he'll be busy working to pay for his own calf to show in 4-H. I used to help milk with Dave's wife, Phoebe, but now I work at Weaver's Hardware.*

*I also clean Dave and Phoebe's church once a week plus babysit the neighbor's children whenever needed. Lowell's interests are dairy farming, racing, and football. He hopes to have his own dairy farm someday, but for right now, we are all happy where we are.*

*Brandon likes to play the drums, football, reading, listening to the radio and watching television. I like crafts, cooking, and baking, cats, collecting cows (figurines) reading, and country music.*

**Aimee Wenger  
Fleetwood**

## CHEDDAR CHEESE CHOWDER

2 cups water  
2 cups cubed potatoes  
¼ cup onion, diced  
½ cup chopped or grated carrots  
½ cup celery, diced  
1½ teaspoons salt  
¼ teaspoon pepper  
1 cup of either ham, bacon, tuna, salmon, sausage, or hamburger)

### White Sauce

¼ cup butter  
¼ cup flour  
2 cups milk

Cook together first 7 ingredients until vegetables are tender. Don't drain. Meanwhile, fry meat if using hamburger, sausage, or bacon. Drain. In saucepan melt butter and stir in flour. Cook together and then add milk and cook until thick. Stir this mixture, meat, and cheese into cooked vegetables. heat. Serve piping hot. Serves 6.

**Variation:** if using bacon, omit ¼ cup butter in white sauce. Use 2 tablespoons bacon drippings and 2 tablespoons butter instead. This gives the chowder an excellent flavor. This hearty soup is delicious on a cold winter day! We especially like it made with bacon.

*My husband Dale 27, and I, Janet 20, live in the northern part of Northumberland County. Here we farm over 200 acres and milk over 40 cows. We raise most of our calves and feed a few steers on the side.*

*I enjoy helping in the barn morning and evening. I also enjoy gardening, cooking, and sewing. Even though farm life can be hectic, Dale and I love living here!*

**Dale and Janet Lehman  
Milton**

## MUSHROOM HEAVEN

8 ounces fresh mushrooms, chop slightly  
4 tablespoons butter  
2 medium onions, chopped  
Saute until onion is soft. Add: 8 ounces cream cheese  
2-3 tablespoons milk

Cook on very low heat until cream cheese is melted. Can add a little more milk to use as a dip. Serve on toast points.

*I am a widow of a farmer. My children are Kara, 14, and Sasha, almost 11. I've gone back to school to make a living for me and my children. Tom died two years ago from cancer. In my heart I believe it was from early exposure to insecticides and herbicides.*

**Donna Lencoski  
Latrobe**



**Ruth Wenger of Akron enjoys cooking.**

## SPANISH CREAM RECIPE

4 cups milk  
¼ cup sugar  
1 pint whipping cream  
12 maraschino cherries, halved  
2 ¼ packages Knox gelatine  
4 whole eggs, separated  
1 cup fresh grated coconut

Mix milk and gelatine, heat very slowly in a 2-quart saucepan. Heat until very hot, but do not boil. Beat egg yolks and sugar until a ribbon color, then add to hot milk and gelatine mix, again, very slowly. Beat egg white and stir in while still warm. Place in 2-quart serving dish and place in refrigerator to cool. It will set up slowly. When set, spread whipped cream on top. To add flair, spread grated coconut on top and then halves of maraschino cherries.

*This is a delightful dessert dish that will catch everyone's fancy. From my earliest days, I enjoyed my mother's cooking. This dessert was her favorite to make for her family and entertaining company. It was a pretty dish and a delight to her family and guests, because that was when she added the grated coconut and maraschino cherries.*

*I grew up in a family operated bakery, Henry's Homemade Cakes and Pies, where I worked until my parents' retirement in 1968 from Lancaster Central and Southern Markets.*

*My grandmother was a good cook, who passed it on to my mother, who was an inspiration. I became eager to please my family and guests and still make Spanish Cream for all. It is my favorite as I cook for family and friends.*

**Ruth E. Wenger  
Akron**

## CREAM CHEESECAKE

1¼ cups graham cracker crumbs  
3 tablespoons sugar  
½ cup melted butter  
3 packages 8 ounce cream cheese, room temperature  
5 eggs, room temperature  
1 cup sugar  
2 teaspoons vanilla  
3 cups sour cream  
1 teaspoon vanilla  
½ cup sugar

Combine graham cracker crumbs, 3 tablespoons sugar, and ½ cup melted butter and line 13X9 inch pan with it. Press firmly to bottom. Put cream cheese in bowl and gradually add 1 cup sugar. Add eggs, one at a time, mixing well after each one. Add 2 teaspoons vanilla and pour into prepared pan. Bake at 300 degrees for 1 hour. Cool 5 minutes. Combine 3 cups sour cream, 1 teaspoon vanilla and ½ cup sugar, and pour over cheesecake and bake 5 more minutes. Cool and serve with favorite topping.

**Linda Miller  
Kutztown**

**RASPBERRY DOWN**  
2 cups boiling water  
2 cups ice with water  
2 boxes sugar-free raspberry Jell-O

2 cups plain yogurt

In a large mixing bowl, dissolve Jell-O in boiling water. Add cold water to two cups ice and stir into Jell-O until mixture begins to thicken. Remove any unmelted ice. Stir in yogurt, beating with a wire whisk until mixture is smooth and creamy. Pour into a 1½ quart bowl or mold and refrigerate until firm. Can make up to two days in advance.

**Variations:** Substitute any flavor of Jell-O that you like. Swirl Jam or whipped cream through mixture after adding yogurt. Line mold with ladyfingers spread with jam before adding Jell-O mixture. (Soak the ladyfingers first in a flavored liqueur if you like). Thinly slice lemons with rinds on, sprinkle with sugar and line mold with lemon rounds before filling with a lemon Jell-O mixture. Decorate a strawberry Jell-O mixture with strawberries and whipped cream. Use mixture as a pie filling with a graham cracker crust.

This quick and inexpensive dish can be dressed up for an elegant company dessert; nobody will ever guess it has such simple ingredients because it looks and tastes like a creamy, subtly tart mousse that takes much more preparation than it does. It's good for people on a sugar-free diet since it satisfies the craving for something sweet without sugar. It's a year-round favorite at our house.

*We live on 65 acres in the orchard country of western New York. I used to be involved in dairying in Delaware and enjoy reading "Lancaster Farming" to keep up with farming trends and prices in the area.*

*I also enjoy "On Being a Farm Wife," by Joyce Bupp and the recipes in B section. The recipes are a great combination of old standards and new recipes that are fast to prepare or use ingredients from all over the world that are now so easily available. I love to cook by "making it up" as I go along, and the only cookbook I ever use is my big, fat scrapbook of recipes clipped over the years from B section. It's nice to see the same names of contributors and requestors over and over. Hey, Betty Light — you're a terrific cook — your shoo-fly bread invention is great! How are you with a chunky salsa that's not too runny?*

**Deidre Bonnell  
Barker, N.Y.**

## GRAHAM DESSERT

Line bottom of a cake pan with whole graham crackers. Melt together:

½ cup milk  
1 cup chocolate chips  
30 marshmallows

After above mixture has cooled, fold in 1 cup cream that has been whipped.

Pour half on bottom layers of crackers. Put cracker crumbs on top, then the remaining chocolate mixture. Garnish top with a few cracker crumbs. Serve cold with whipped cream.

*We have been subscribers to the "Lancaster Farming" for many years. My two daughters, Michelle and Betty, look forward to the "Home On The Range" section every week to try new recipes.*

*June is a very special month with lots of new recipes and learning about the many families who subscribe.*

**Brenda Hinden  
Denver**



**Alexa and Lacey are the daughters of Robin McCourt and her husband from Stillwater.**

## EASY MAC AND CHEESE

2 cups uncooked macaroni  
3½ cups milk  
1 teaspoon Worcestershire sauce  
½ teaspoon salt  
2½ cups shredded cheese  
Paprika

In greased 2-quart baking dish, stir together uncooked macaroni, milk, Worcestershire sauce, salt, and 1½ cups cheese until well blended. Cover tightly with foil. Bake 50 minutes. Uncover, top with remaining 1 cup cheese. Sprinkle with paprika. Bake 10 minutes more. Let stand 10 minutes before serving.

*I live with my husband and two daughters, Alexa, 3, and Lacey, 21 months, in a home we rent on my parents' 225-acre dairy farm. My girls love the farm life and enjoy their farm pets, a donkey, pony, baby chickens, pig, and several cats and dogs.*

*My life is filled just trying to keep up to the girls as they grow and learn new things every day. When my dad receives his "Lancaster Farming," I reach for the recipe section. I love reading the question and answer columns and trying new recipes.*

*I recently purchased a sewing machine and am trying to teach myself to sew. My husband and I also enjoy making crafts such as woodworking projects and crocheting and cross stitching. We're never without a project in the works!*

**Robin McCourt  
Stillwater**

## DAIRY QUEEN ICE CREAM

6 cups milk  
2½ tablespoons unflavored gelatin  
½ cup cold water  
2 cups sugar  
2 teaspoons vanilla  
1 teaspoon salt  
4-5 eggs  
2 cups cream

Heat six cups of milk. Don't boil. Dissolve 2½ tablespoons gelatin in ½ cup cold water. Mix sugar, vanilla, salt, and eggs. Add milk and gelatine. Chill and add cream. Put in four quart ice-cream freezer.

*Hi! My name is Joann Hurst. I am 15 years-old. I live on a 70-acre dairy farm with my parents Leonard and Pauline, and brothers and sisters. We have about 40 cows. I usually help in the barn mornings and evenings, feeding cows, calves and heifers. We also have a little pig Pinky that I have to feed.*

**Joann Hurst  
Newville**



**Lowell and Aimee Wenger with son Brandon enjoy farm life.**