

Cream Of The Crop

(Continued from Page B18)

SCALLOPED POTATOES

Melt 1/2 cup butter
Add 1 teaspoon parsley flakes
1/4 cup chopped onions
1 teaspoon dry or prepared mustard
1/4 cup American or Velveeta cheese
1 teaspoon salt
1/4 teaspoon pepper
1/4 cup milk
6 medium boiled potatoes
Dice potatoes and place in casserole. Pour sauce over and bake at 350 degrees for 45 minutes.
I live on a dairy farm with 40

cows. We have about 70 chickens, 2 horses, 1 pony, and 7 mules. I do not have any brothers, but I have 2 sisters. Their names are Mary Elizabeth, age 7, and Rachel, age 5. I am the oldest of the children so I have to help with milking. I like living on a farm. I also like reading Lancaster Farming. The Kids' Korner is my favorite.

Nancy King, age 13
Strasburg

GELATIN SALAD

1 small can crushed pineapple
1 cup sugar
2 envelopes unflavored gelatin
2 8 ounce packages cream

cheese

1 small jar maraschino cherries chopped, drain but reserve juice
1/4 cup chopped nuts
1 pint heavy whipping cream
Dissolve gelatin in 1/4 cup reserved cherry juice. Bring sugar and pineapple to boil in small pan. Remove from heat. Add gelatin mixture. Set aside to cool. Cream cheese in large bowl and add cooled pineapple mixture. Mix well. Add nuts and cherries.

Whip cream until stiff and fold into cream cheese mixture. Pour into pan or mold and chill to set. This is a very good dessert and is nice for the summer as it doesn't have to be baked.

My husband and I both grew up on dairy farms. I milked with my dad until I moved away from home. We don't farm now, but we are blessed to live in farming country and our work often brings us in contact with farmers. We do excavating and hauling, and I drive dump truck and whatever else needs doing. I have loved to bake and cook since I was young and that still is one of my favorite things to do.

Even though we don't miss milking twice a day, we do miss the farming way of life.

Pamela Eyer
Newville

OUR FAVORITE BARS

1/2 cup butter
2 cups quick oats
1 1/4 cup flour
1 cup packed brown sugar
1 teaspoon salt
1 teaspoon vanilla
1/2 teaspoon baking soda
1/2 cup dark corn syrup
1/2 cup peanut butter
1 cup chocolate chips
Melt butter. Then add remaining ingredients, except peanut butter and chocolate chips. Press into greased 9 by 13 pan. Bake at 375 degrees for 20-25 minutes or until light, golden brown. Do not over-bake. Spoon peanut butter and chocolate chips over hot bars. When soft, spread to frost. I like to cut them when they're warm.

We live on a 100 acre farm and milk about 55 cows. We enjoy the farm very much. It's very interesting and never a dull moment. We have four children, three girls and one boy. Colleen is 6, Joel 3, and twin girls Judith and Jewel, 14 months-old. Having twins is lots of work but also lots of joys. I enjoy Lancaster Farming recipe section and look forward to the June recipes.

Mrs. Wilmer Horst
Washington Boro

PINEAPPLE CHEESE TORTE

Crust:
1 cup all-purpose flour
1 1/4 cups confectioners' sugar
1/4 cup finely chopped almonds
1/2 cup butter, softened

Filling:
2 8-ounce packages cream cheese, softened
1/2 cup sugar
2 eggs
1/2 cup unsweetened pineapple juice

Pineapple Topping:
1/4 cup all-purpose flour
1/4 cup sugar
1 20-ounce can crushed pineapple, juice drained and reserved
1/2 cup whipping cream
Fresh strawberries, optional

Combine crust ingredients: pat into 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 saucepan. Stir in 1 cup of 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.

I am 15 years old. I have one sister and two brothers. My parents are Wayne and Rosanna. We live on a farm. We have broilers and beef. I love outside work. I also love trying recipes. This recipe is delicious.

Judith Zimmerman
Lebanon

(Turn to Page B36)

TOURS

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*Reunion At Sea

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