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BROCCOLI DIP

10 ounce box chopped broccoli (or spinach) thawed
1 small onion, chopped
1 cup mayonnaise
8 ounce sour cream
1 package Mrs. Grass' Vegetable Soup Mix
Italian bread cut into 1 inch squares
Stir together first five ingredients. Use Italian bread to dip into mixture.

This recipe is a crowd-pleaser. My family and I enjoy reading Lancaster Farming.

Ruth Schaffer
Dornsife

COCONUT PIE

(Makes its own crust!)
4 eggs, beaten
¼ cup sugar or ¼ cup honey
½ cup flour
2 cups milk
¼ cup melted butter
1½ cup coconut (may use less)
1 teaspoon vanilla
½ teaspoon cinnamon (optional)
Combine all ingredients. Mix well. Pour into one large or two small greased pie pans. Bake at 350 degrees for 35-45 minutes. If baked too long, you will have more a cake-like texture. Serve warm or cold.

Martha Newswanger
Shippensburg

EASY MACARONI AND CHEESE

3 tablespoons butter
2½ cups uncooked macaroni
1 teaspoon salt
Pepper according to taste
1 quart milk
4-5 slices Velveeta cheese or more if desired
Melt butter in a 3-quart baking dish. Pour macaroni into melted butter. Stir until butter coats macaroni. Sprinkle salt and pepper on top. Cut each cheese slice in fourths and scatter on top. Add cold milk. Bake uncovered at 325 degrees for 1½ hours or until golden brown and creamy.

This is often part of our Sunday special menu. The nine of us can finish off a 5-quart dishful in a single meal.

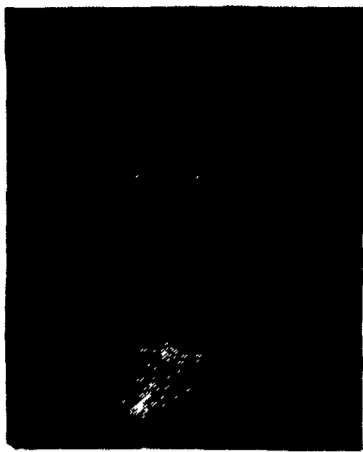
I'm the 15-year-old (16 in July) daughter of John and Rosene Zimmerman. I have six younger siblings, 2 brothers, Jerry, 13; David, 11; and four sisters, Doris, 10; Joy, 8; Anita, 6, and Rosa, 2.

Up until a year and a half ago, we had a dairy herd. Now, Dad still farms and fattens steers and heifers. Mom bakes to sell May through December. And we all help in the vegetable patches we truch farm.

Charlene Zimmerman
Thompstontown



Jerry, Doris, Joy, and Charlene are the children of John and Rosene Zimmerman of Thompstontown.



Marlene Freehling is from Armstrong County.

PINEAPPLE BUTTERMILK DESSERT

20-ounces crushed pineapple
2 3-ounce boxes apricot Jell-O
2 cups buttermilk
8-ounces whipped cream
Put pineapple in saucepan and bring to a boil. Add Jell-O and stir over heat until dissolved. Remove from heat and cool.

Put ice cubes and water in sink and put saucepan in sink to cool. When Jell-O and pineapple cool, it will become jelled. Add buttermilk, still leaving pan in sink of water. Mixture will thicken. Finally add whipped cream and pour into 13x9-inch glass dish and chill.

Once Jell-O has chilled, cut into squares to serve.

It's a very refreshing dessert on a hot summer night after a hard day's work on the farm.

I live on a 90-cow dairy farm in Armstrong County. The farm's name is Star-Lite Acres. My family farms 600 acres of ground.

My grandparents, Roy E. and Martha Bowser, own the farm, but my family, the Freehlings do the farming.

I enjoy helping on the farm in my sparetime. During the day, I work for a local surgeon. I'm not afraid to work and get dirty. I love to cook and bake.

I'd like to meet a single dairy farmer between the age 30-40 years old.

Marlene Freehling
Kittanning

PUMPKIN CUSTARD PIE

6 egg yolks
2½ cups brown sugar
2 cups cooked mashed pumpkin
2 tablespoons melted butter
¼ teaspoon salt
1 teaspoon vanilla
2 tablespoons flour

Mix above ingredients together well and add 5 cups of warm milk. Beat 6 egg whites and fold in. Pour in 4 regular pie crusts. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees for 25-30 minutes.

Susie Stoltzfus
Christiana

BAKED FRENCH TOAST

1 8-ounce loaf of bread cut in 1-inch thick pieces
6 large eggs
1½ cup milk
1½ cup half and half
1 teaspoon vanilla
¼ teaspoon nutmeg
¼ teaspoon cinnamon
Heavily butter 9-inch square pan. Fill pan with bread slices. Mix eggs, milk, half and half, vanilla, nutmeg, and cinnamon. Pour mixture over bread slices. Cover and refrigerate overnight.

Topping:

½ cup butter
1 cup brown sugar
2 tablespoons corn syrup
1 cup chopped nuts
Mix butter, sugar, and corn syrup. Stir in nuts. Pour on top of prepared bread. Bake at 350 degrees for 40 minutes.

My name is Sadie Mae Stoltzfus. I love to bake and do crafts, also sewing. I go to market three days a week. I have a big yard and garden. It keeps me busy. I love the Lancaster Farming recipes.

Sadie Mae Stoltzfus
Bird In Hand

HEARTY

HAMBURGER SOUP

2 tablespoons butter
1 pound hamburger
¼ cup onions
¼ cup peppers
1½ teaspoons salt
½ teaspoon pepper
1 cup diced potatoes
1 cup diced carrots
½ cup diced celery
2 cups tomato juice
4 cups milk
¼ cup flour

Melt butter in a saucepan. Brown meat and add seasoning. Cook until transparent. Add remaining vegetables. Cover and cook over low heat until vegetables are soft.

Combine flour with enough milk to make a smooth paste. Stir into the soup mixture and bring to a boil. Add remaining milk and heat. Do not boil.

Hi! My name is Lena Horst. I'm 11 years old. We live on a dairy farm in Lancaster County. I have to help milk our 40 cows.

This is one of our favorite soups.

Lena Horst
Ephrata

MOM'S PINK DESSERT

1¼ cup sugar
1 large can fruit cocktail
½ cup crushed pineapple (optional)

Boil the sugar, fruit cocktail, and pineapple together for five minutes.

Add the following:

1 big box and 1 small box Jell-O (strawberry is good)
2 8-ounce packages of cream cheese

1 large container of whipped cream topping
1¼ cup (1 can) canned milk.
Mix and cool.

Dear friends at Lancaster Farming:

This is a recipe my mom made for Sunday School class meetings years ago. We like it and hope you do, too. It will serve a dozen or more.

My husband Joe and I continue farming as well as remodeling a neighboring old house during the winter and on rainy days. Along with our work with the Sugar Valley Church of the Brethren, we have been kept busy. We're thankful we're able to be busy. Best wishes.

Doris Heggenstaller
Loganton



Bonnie Ulmer and her family keep busy on their dairy farm in Cogan Station.

YUMMY CHICKEN CASSEROLE

1 chicken, cooked and diced
2½ cups stuffing
8-12-ounces plain yogurt or sour cream

½ cup butter, melted
1 can cream of chicken soup
1 cup chicken broth

Combine butter and stuffing. Line a 2-quart casserole with stuffing mix. Reserve ½ cup. Sprinkle chicken over stuffing. Combine sour cream or yogurt, broth, and soup. Spread over chicken. Sprinkle with remaining ½ cup stuffing. Refrigerate overnight. Bake at 350 degrees approximately 45 minutes, uncovered.

My husband and I and our three children own a dairy farm. We milk 58 cows and have 100 young calves and heifers. My husband farms approximately 550 acres. We raise alfalfa, corn, wheat, soybeans, and pumpkins.

Our family loves living in the country. Our children Seth, Sara, and Rachel help a lot with farm chores. We have one dog Dusty, a Jack Russel Terrier, who is our little baby. He loves to catch rats, birds, and bees. He stays by our side no matter what we do. He rides in the tractors, wagons, trucks, and even the wheelbarrow. We have 10 cats. We love working together. We are thankful each day for health and strength to be able to work hard on our farm.

Bonnie Ulmer
Cogan Station

OREO COOKIE DESSERT

1 cup milk
½ cup peanut butter
1 large (8 ounces) cream cheese
1 large (12 ounces) whipped cream topping

2 cups confectioners' sugar
30 Oreo cookies

Break up cookies (put on bottom). Save for few on top. Mix all other ingredients, then blend in cream topping.

Nancy Hershey
Manheim

MAPLE WALNUT CAKE

1 cup milk
½ cup butter
½ cup shortening

2 cups sugar
4 eggs, separated
1 cup chopped nuts
2 teaspoons maple flavoring
2 cups self-rising cake flour

Cream together butter, shortening, and sugar. Add egg yolks. Gradually add flour, milk, and maple flavoring. Add nuts; fold in egg whites. Bake at 350 degrees for one hour in a 13x9-inch greased pan.

I farm in Central New Jersey with my dad and brother. I raise and breed lineback cattle. They are really beautiful animals. I hatch and raise all types of poultry including Royal Palm turkeys. I think farming is a wonderful way of life. "Lancaster Farming" is my favorite newspaper to read.

Deidre Welisewitz
Flemington, N.J.

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Deldre Welisewitz with friend Jennifer enjoys raising lineback cattle.