

Cream Of The Crop

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George and Olivia Merryman with son Jeff are holding three of the couple's grandchildren.

POTATO SOUP WITH DUMPLINGS

- 8 small onions
- 8 small potatoes
- 1 quart milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 tablespoons butter
- 4 slices bacon, cooked and crumbled

Cook onions and potatoes in a small amount of boiling salted water for 15 minutes. Drain. In large, deep pot, heat milk, salt, pepper, butter, bacon, onions, and potatoes until milk boils. Stir together dumpling mixture with fork until dampened:

Dumplings:

- 2 cups biscuit mix
- 4 tablespoons corn meal
- 1 cup shredded cheddar cheese
- 3/4 cup water

When milk boils gently, drop spoonfuls of dumpling dough into milk. Cover, simmer 10 minutes or until dumplings are done. Serves 4.

My husband George retired from his full-time job in September 1994. He is now farming full time on a small scale.

The Lord has blessed us with 19 grandchildren. We get to see most of them on a regular basis. Samantha, the little girl born prematurely in early 1993, is growing slowly. She is legally blind and doesn't walk or talk, yet. She gets physical and vision therapy every week. We still have high hopes for her.

I am working part time at our church. I still enjoy reading all the "Home on the Range" recipes and use many of them.

Olivia Merryman
Whiteford, Md.

CHEESE BALL

- 1 can (5 ounces) cheese spread
 - 8 ounces cream cheese
 - 1 tablespoon minced onion
 - 1 tablespoon parsley flakes
- Cream cheese and spread at room temperature to mix. When all is mixed together, let stand in refrigerator overnight before forming into a ball. It's good with crackers.

Norma Shirk
Mifflinburg

CREAM PUFF CAKE

- 1 cup water
 - 1/2 cup butter
 - 1 cup flour
 - 4 eggs
- Bring water and butter to a boil. Remove from heat and add flour. Add eggs, one at a time: Spread mixture into a well-greased 9x13-inch cake pan. Bake 30-35 minutes at 350 degrees.

- Top layer:
- 4 cups milk
 - 3 boxes small instant vanilla pudding
 - 8-ounces cream cheese, softened
 - 8-ounces whipped cream topping

Mix pudding and milk. Beat cream cheese in separate bowl. Add to pudding mixture. Mix well and pour over crust. Spread with whipped cream. Drizzle with chocolate syrup.

My husband Gary and I live in Portage on the family farm. We have four children ranging in age 9 to 3. I enjoy baking and trying new dishes. My husband likes to restore old farm tractors and helps out around the farm. The children like to help feed the cows and do whatever other small jobs need to be done around the farm to help.

Julia Borlie
Portage

HUNGARIAN BEEF

Preparation time: 3 hours. Slow simmering develops this paprika-flavored, robust stew.

- 3 pounds beef cubes
- 2 tablespoons vegetable oil
- 4 cups sliced onion
- 1 46-ounce can beef broth
- 1 tablespoon paprika
- 2 tablespoons all-purpose flour
- 1 cup sour cream
- 1 12-ounce package noodles

In a large heavy pot, over medium high heat, brown beef in hot oil. Remove beef from pan and reduce heat to medium. Cook onions in pan drippings until tender, about 10 minutes. Add beef, 2 1/2 cups beef broth, and paprika; heat to a boil. Cover, reduce heat, and simmer two hours.

Blend flour into 1/2 cup broth, stir into beef mixture. Simmer 15 minutes. Stir 1/2 cup of gravy into sour cream. Stir sour cream into beef, stirring until heated through (do not boil).

Meanwhile, add 2 quarts of water to remaining beef broth. Cook noodles according to package directions. Serve beef over noodles. Makes 14 one-cup servings.

Janice Stricker
Robesonia



Ashley Mohn loves tractors, cows, and farming things.

HOT CHICKEN SALAD

- 2 cups diced, cooked chicken
- 1 1/2 cups diced celery
- 1 cup croutons
- 1/2 cup slivered toasted almonds
- 1 1/2 teaspoon grated Parmesan cheese
- 4 tablespoons mayonnaise
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1 cup crushed potato chips
- 1/2 cup grated cheddar cheese

In a crockpot, combine chicken, celery, croutons, almonds, and parmesan cheese. Toss together to mix.

In a small bowl combine mayonnaise, lemon juice, and salt. Stir until well blended. Pour over chicken mixture. Stir to coat thoroughly. Cover and cook on low for 2-3 hours. Sprinkle with potato chips and cheddar cheese. Turn to high and cook another 20 minutes or until cheese melts.

I suppose having a mommy and a daddy who both grew up on farms, one would expect the first words spoken to include "moo." Well, Ashley didn't let us down, however, one of her favorite words is tractor! She loves them all. I wonder if Grandpa will have any influenced in her preferring a specific color tractor in the future?

Karen R. Mohn
Womelsdorf



Abigail, Elizabeth, and Benjamin are the children of Steve and Rachel Shetterly of Chambersburg.

CHICKEN COBBLER

- Mix together:
- 2 cups diced, cooked chicken
 - 2 cups chicken broth
 - 1 cup cooked rice
- In a 1 1/2-quart casserole, put 1/2 cup butter and melt in oven or microwave. Mix together:
- 1 cup flour
 - 2 teaspoons baking powder
 - 1 tablespoon sugar
 - 1 teaspoon salt
 - 1 cup milk

Pour batter into casserole. (May add a vegetable such as broccoli or corn if desired). Spoon chicken mixture into center. Bake at 350 degrees for 50 minutes.

This recipe is new to our family but good!

My husband, Steve, is herdsman on Buck-Lea Farms, Chambersburg. We have three children, Abigail, 2; Elizabeth, 18 months, and Benjamin, 4 months. They keep us busy, but we have fun. Of course, my full-time job is being a wife and mom. We really do enjoy country life—farming, gardening, and all that goes with it. Thanks for all the good recipes in LF. I hope the readers enjoy this one as well.

Rachel Shetterly
Chambersburg

VEGETABLE DIP

- 1 cup sour cream
- 1 cup mayonnaise
- 1 cup cottage cheese
- 1 teaspoon onion flakes
- 1 tablespoon parsley flakes
- 1 teaspoon seasoned salt
- 1 teaspoon dill weed

Blend sour cream, mayonnaise, and cottage cheese. Add all the seasonings. Blend well. Refrigerate one hour before serving. This is very tasty when served with cauliflower, broccoli, carrots, and celery.

Mary Ellen Musser
Lebanon

PEANUT BUTTER CRUNCH PIE

- 10-inch baked pie shell
 - 1/2 cup crunchy peanut butter
 - 3/4 cup confectioners' sugar
- Cream filling:
- 3/4 cup granulated sugar
 - 3 tablespoons cornstarch
 - 1 tablespoon all-purpose flour
 - 1/2 teaspoon salt
 - 3 egg yolks
 - 3 cups milk
 - 2 tablespoons butter
 - 1 teaspoon vanilla

- Meringue:
- 3 egg whites
 - 1/4 cup sugar
 - 1/4 teaspoon cream of tartar
 - 1 teaspoon cornstarch

Combine peanut butter and sugar until crumbly; spread over bottom of pie shell, reserving 2 tablespoons for garnish. Make filling by combining sugar, cornstarch, flour, salt, egg yolks, milk, and butter in medium saucepan; bring to a boil, stirring constantly. Cook for 2 minutes. Remove from heat and add vanilla. Pour cream filling over peanut butter crunch layer. Make meringue by beating egg whites until foamy; add remaining ingredients gradually, beating until whites are smooth and stiff. Spread over cream filling, sealing edges. Top with remaining peanut butter and sugar mixture. Bake at 350 degrees for about 10 minutes or until meringue is lightly browned.

My husband Tim and I operate a small dairy farm in Quarryville. We have two children, Daren, 3, and Danae, 1. We all enjoy living in the country where we can appreciate the beauty of God's creation.

Diane Metzler
Quarryville

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Gary and Julia Borlie with their four children live on a farm in Portage.



Tim and Diane Metzler with Daren, 3, and Danae, 8 months.