

Cream Of The Crop

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Brett Sattazahn, 4; Ashley Mohn, 1; and Tyler Sattazahn, 2, try out these beach chairs that their grandparents Marlene and Clarence Sattazahn gave to them at Easter.

PRETZEL SALAD

2 cups crushed pretzels
 ¼ cup butter, melted
 4 tablespoons sugar
 8-ounces cream cheese
 1 cup sugar
 1 pint whipping cream, whipped
 6-ounces strawberry-flavored gelatin

1½ cups boiling water
 10-ounces frozen strawberries
 Mix crushed pretzels, butter, and 4 tablespoons sugar. Pat into 9x11-inch pan. Bake at 400 degrees for 8 minutes. Cool. Cream together cream cheese and 1 cup sugar. Fold into whipped cream. Spread over cooled pretzel mixture. Prepare gelatin using 1½ cups boiling water. Stir gelatin mixture into frozen strawberries. Pour on top of cream layer and refrigerate until firm. Enjoy!

We live on a dairy farm near Stouchsburg. My husband Clarence and I are the parents of three children: Karen (wife of Steve Mohn); Kevin (married to Sherri Zechman), and Kirk (at home). We also have three grandchildren, Brett, Tyler, and Ashley.

**Marlene Sattazahn
 Womelsdorf**

HOMEMADE MAYONNAISE

3 eggs
 ¼ cup sugar
 1 tablespoon flour
 1 teaspoon salt
 Dash pepper and mustard
 Mix together sugar, flour, salt, pepper, and mustard. Add beaten eggs. Add:

½ cup vinegar
 ½ cup milk
 Cook until thickened.

My husband Richard and I have eight children and 18 grandchildren. I enjoy baking bread and making noodles. My husband is retired and likes to keep busy doing small jobs for neighbors.

Frances Wess



Frances and Richard Wess are from Summerhill.

A SALAD THAT IS DIFFERENT

1 pint cottage cheese (small curd)
 1 small container whipped topping (8 ounces)
 1 can of fruit cocktail or crushed pineapple
 1 small package Jell-O of your choice (3 cups)

Mix cheese and well-drained fruit until blended. Sprinkle dry Jell-O over it and stir well. Fold in whipped topping. Refrigerate 3 or 4 hours before serving.

I'm 16 years old and enjoy baking and cooking for my four brothers and two sisters. We live on a farm and milk 62 cows. This salad is simple and quick to make.

**Ruth Elaine Peachey
 Reedsville**

EASY LASAGNA

½ pound lasagna noodles
 2 pounds hamburger
 2 onions, chopped
 32 ounces spaghetti sauce
 1 teaspoon oregano
 1 pound cottage cheese
 1 to 2 cups grated cheddar cheese

Cook noodles according to box instructions. Brown hamburger and onions. Add spaghetti sauce, oregano, and cottage cheese. In a 9-inch by 13-inch baking dish, place a layer of noodles, then spoon on sauce. Repeat two times. Top with cheddar cheese. Bake at 350 degrees for one hour.

I am 13 and in 8th grade. Our school left out May 15. We live on a dairy farm. My chores are feeding calves and sometimes the heifers.

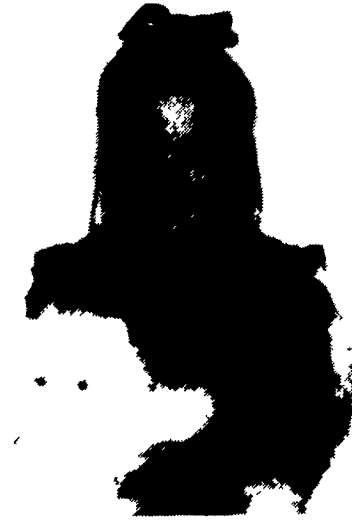
**Crystal Yvonne Zimmerman
 Romulus, N.Y.**

BUTTERSCOTCH PUDDING

1 cup brown sugar
 2 eggs, beaten
 3 tablespoons flour
 1 teaspoon salt
 3 cups milk
 2 tablespoons butter
 1 teaspoon vanilla

Melt butter in a skillet. Add sugar and salt and mix well. Slowly add 2 cups of milk. Heat to the boiling point. Make a paste by adding remaining milk to the flour. Add to mixture, stirring constantly, until it is thickened. Beat eggs. Add ½ cup hot mixture to eggs and then add eggs to pudding. Cook for two minutes and remove from heat. Add flavoring. Chill and garnish with ground peanuts, whipped cream, or crushed bananas as desired. Makes 6-8 servings.

**Kirsten Hoover
 New Holland**



Ashley is the daughter of Pearl and Curtis Hoover.

CHERRY CHEESE BARS

Crust:
 1 cup walnut pieces, divided
 1¼ cups all-purpose flour
 ½ cup firmly packed brown sugar
 ½ cup butter flavored shortening
 ¼ cup flake coconut
Filling:
 16-ounces cream cheese, softened
 ½ cup granulated sugar
 2 eggs
 2 teaspoons vanilla
 21-ounces cherry pie filling

Heat oven to 350 degrees. Grease 13x9x2-inch pan with butter flavored shortening.

For crust: combine flour and brown sugar. Cut in butter-flavor shortening until fine crumbs form. Add a half cup finely chopped nuts and coconut. Mix well. Remove ½ cup and set aside. Press remaining crumbs in bottom of pan. Bake at 350 degrees for 12 to 15 minutes or until edges are lightly browned.

For filling, beat cream cheese, granulated sugar, eggs, and vanilla in a small bowl at medium speed with electric mixer. When smooth, spread over hot baked crust. Return to oven. Bake 15 minutes longer.

Spread cherry pie filling over cheese layer.

Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars.

This recipe is a favorite of our family. It is an easy and delicious dessert to make for company.

Curt and I live on a dairy farm near Manheim. Our time is spent milking cows, attending church and school activities, and spending time with family and friends. We have three daughters, Amber, 13, Amanda, 10, and Ashley, 5.

**Pearl Hoover
 Manheim**



The King family enjoys living in Juniata County where they have 127,000 layers.

EGG CUSTARD

6 eggs
 ½ cup sugar
 ½ teaspoon salt
 1 teaspoon vanilla
 ¼ teaspoon cinnamon
 4 cups milk, scalded

Beat eggs (you may reduce to 4, but tastes richer with 6), add sugar and beat again. Add salt, vanilla, and cinnamon. Mix with scalded milk. Pour into custard cups and set in water to bake at 350 degrees for 30 minutes.

I got this recipe from my mother. It's a favorite among my family. So healthy and easy to make.

Since we live on a farm with 127,000 laying chickens, we certainly have plenty of eggs. That's when I started using six instead of 4 eggs. Now that's the only way that my husband likes egg custard.

We enjoy our peaceful, beautiful valley here in Juniata County. Surrounded by woods, pine trees, and wildlife galore. My husband also farms 100-plus acres of soybeans, corn, and alfalfa and has a Chemgro Seed dealership.

I'm a domestic homemaker and enjoy sewing potholders, which I sell to different craft shops. I also enjoy reading, cooking, and enjoying our four children who are Jason, 8; Ann Merlene, 5; Anthony, 3, and Susan Marie, 16 months.

**Anna Ruth King
 East Waterford**

TROPICAL SALAD

1 pint sour cream
 1 can crushed pineapple (drained)
 1 can mandarin oranges (drained)
 2 cups miniature marshmallows
 1 small jar maraschino cherries

Mix together all ingredients and refrigerate overnight before serving.

This is a very simple but delicious cool salad that we enjoy very much. My husband and I work for his parents on their dairy farm, where we milk about 90 Holsteins and grow corn, alfalfa, and soybeans. I also have my own herd of Holsteins in my kitchen, which I enjoy almost as much as those in the barn.

**Cindy L. Dohoda
 Schellsburg**

EASY GREEN BEAN CASSEROLE

2 cans French-style green beans, drained
 2 tablespoons butter
 2 tablespoons flour
 1 teaspoon salt
 2 teaspoons sugar
 4 teaspoons onion, grated
 1 cup sour cream
 4 ounces mild cheddar cheese

Melt butter in saucepan, add onion. Saute 5 minutes. Add remaining ingredients. Place in oblong casserole dish.

Melt six tablespoons butter and mix with one cup crushed corn flakes. Sprinkle on top of casserole.

Bake at 350 degrees for 25 minutes.

My husband Keith and I live on a small farm outside of New Ringgold. We have two sons, Zachary, 5, and Tyler, 3½. Zachary will start kindergarten in the fall and Tyler will start preschool. Both love farming with their daddy.

We enjoy reading Lancaster Farming every week. This recipe is great for picnics and parties or as a sidedish with a meal.

**Carla Zimmerman
 New Ringgold**

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Tyler and Zachary are the children of Keith and Carla Zimmerman, who farm in New Ringgold.