

Cream Of The Crop

(Continued from Page B15)



Eugene and Sharon Plett with daughters Sharla, 3, and Renita, 1.

TACO SQUARES

1 cup Bisquick
 ¼ cup cold water
 ½ pound ground beef
 2 medium tomatoes, sliced
 ½ cup green peppers, chopped
 ½ cup dairy sour cream
 ½ cup mayonnaise
 ½ cup cheddar cheese
 1 tablespoon onion, chopped
 Mix together Bisquick and water. Put in a greased 8x8x2-inch pan or dish. Cook and drain beef and put over Bisquick mixture. Cover with sliced tomatoes and sprinkle on green peppers. Mix together sour cream, mayonnaise,

cheese, and onion and spread on top of peppers. Bake at 325 degrees for 25 to 30 minutes.

My husband Eugene and I live on a hog farm in Ephrata. We are also blessed with having two little girls, Sharla, 3, and Renita, 1, which adds a lot to our home. The girls love outdoor life and going out to the barn to visit dad and the pigs.

Gene enjoys woodworking and I love counted cross stitch. We also enjoy camping, hiking, biking, and just spending time together as a family.

Sharon Plett
 Ephrata

LAYER FINGER JELL-O

6 ounces Jell-O (any flavor)
 2 cups hot water
 Pour into a 9-inch by 13-inch baking dish. Let harden.
 Next layer:
 1 cup whipping cream
 ½ cup sugar
 1½ tablespoon unflavored gelatin dissolved in ½ cup cold water
 Bring to a boil, then add:
 1 cup sour cream
 1 teaspoon vanilla
 Cool, then pour on top of Jell-O. When it hardens, add another layer of Jell-O.

I got this recipe from my sister and we love it! We have two girls and live on an 80-acre dairy farm, milking 45 cows. The work keeps us busy!

Amos and Arie King
 Lititz

GRAHAM CRACKER CHEESE PIE

3 cups graham cracker crumbs
 ¼ cup sugar
 1 teaspoon cinnamon (optional)
 ¼ pound butter
 Line 9-inch by 13-inch baking dish with crumb mixture, and save a few crumbs for on top. Mix together:

2 8-ounce packages of cream cheese

¼ cup sugar

1 cup warm milk

Add two large boxes of instant vanilla pudding and 4 cups milk. Beat till thick and smooth. Pour over graham cracker crumbs and sprinkle the top with remaining crumbs. Refrigerate until ready to serve.

We live on a dairy farm and have been farming for 36 years. We have three grown children and six grandchildren. This recipe is a favorite of ours when we get together for a family picnic or Sunday dinner.

Connie Waite
 Beavertown



Connie Weaner serves a 95-year-old client in her home care work.

BLUE CHEESE DIP

3 cups lowfat cottage cheese
 ½ cup coarsely crumbled blue cheese

1 tablespoon fresh parsley
 2 tablespoons chopped onion tops

Blend cottage cheese and blue cheese for 15 seconds in blender or food processor. Stir in parsley and onion tops.

Serve with raw vegetables or corn chips. Also good as a topping for baked potatoes. About 11 calo-

ries per tablespoon.

My husband and his brother farm a dairy farm that has been in the family for six generations. Our children live in four states, Florida, Virginia, California, and Pennsylvania. It doesn't look like any will stay on the farm. We seldom see our three granddaughters.

I work as a health aide doing home care.

Connie Weaner
 Gettysburg

(Turn to Page B24)

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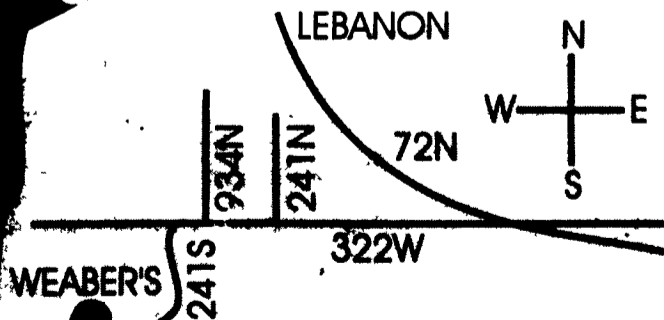
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