

# Cream Of The Crop

(Continued from Page B8)

## SMEAR KASE (CHEESE SPREAD)

2 quarts whole milk  
5 pounds White American cheese

1 teaspoon baking soda  
1 tablespoon butter

Heat milk and cheese in large double boiler until melted. Remove from heat and add the baking soda and butter. Cool and serve with snitz pie and pickles! Makes about 4 quarts of spreading cheese.

*This is a usual specialty at an Amish church lunch. It is a delicious spread on bread with strawberry jam on top. Lots of people also put a dab on a piece of snitz pie and keep the pickle dish within easy reach. Sound like an odd combination? Try it... it's delicious!*

Martha Kanagy  
Loganton

## COCOA CAKE

1 cup water  
1 cup butter  
6 tablespoons cocoa (heaping)  
2 cups sugar  
2 cups flour  
2 eggs  
½ cup milk with 2 tablespoons of lemon juice

1 teaspoon baking soda  
First, fix milk with lemon juice. Set aside. In a saucepan, bring to boil water, butter, and cocoa for one minute. Remove from heat. Add sugar and stir. Add flour and mix well, then add eggs one at a time. Pour in milk and baking soda, stirring well. Pour into a 9-inch by 13-inch greased cake pan or a 10-inch by 14-inch pan for brownies. Bake at 350 degrees for 20-25 minutes.

*This recipe has been in my family for many years. It's good with any kind of frosting or a can of cherry pie filling with lots of whipped cream.*

*My husband Rolland and I live on a small ranch in northeast Montana, six miles south of Culbertson. We raise cattle, sheep, and some horses, so it's pretty busy around here all year long. Also, we have three young adults that go with the place, which we have raised from babies: Justin, 21, who works in town; Jaylene, 19, who is home from college; and Jory Ray, 17, who is in high school. So if you or your readers are up this way, stop by — the coffee pot is always on. Have a great summer!*

Bernadette Raam  
Culbertson, Mont.

## MICROWAVE CREAM OF BROCCOLI SOUP

¼ cup butter  
1 medium, chopped onion  
¼ cup unsifted all-purpose flour  
2 cups milk  
1 can (about 14 ounces) chicken broth

2 packages (10 ounces each) frozen chopped broccoli  
In 1 quart casserole, cook butter and onion in microwave on high for two minutes. Stir in flour, ¼ teaspoon salt, and ¼ teaspoon pepper. Blend in milk. Cover with plastic wrap and vent. Cook on high 4 to 5 minutes, stirring occasionally until thickened. Add broth, adding enough water to make 2 cups. Add broccoli and cover and vent. Cook on high about 6 minutes until hot.

Fresh broccoli, cooked and mashed, may be used. Also, homemade chicken stock can be used or chicken bouillon.

Donna B. Morrison  
Dalmatia

## CHOCOLATE RASPBERRY BARS

1 cup all-purpose flour  
¼ cup confectioners' sugar  
¼ cup butter

Filling:  
½ cup seedless raspberry jam  
4 ounces cream cheese, softened  
2 tablespoons milk

1 cup vanilla-flavored chips, melted

Glaze:  
¼ cup semi-sweet chocolate chips  
2 tablespoons butter

In a bowl, combine flour and confectioners' sugar, cut in butter until crumbly. Press into an ungreased 9-inch square baking pan.

Bake at 375 degrees for 15-18 minutes (until browned). Spread jam over warm crust.

In a small mixing bowl, beat cream cheese and milk until smooth. Add vanilla chips; beat until smooth. Spread carefully over jam layer. Cool completely. Chill until set about 1 hour.

For glaze, melted chocolate chips and butter; spread over filling. Chill 10 minutes. Cut into bars; chill another hour. Store in the refrigerator. Yields: 3 dozen.

*We live on a dairy farm in Mercersburg, Franklin Co. We milk 80 Holsteins and raise replacement heifers from our herd.*

*The main crops we grow are corn, alfalfa, some oats and soybeans. I plant a small garden and love working with all my flowers — roses, irises, tulips, marigolds, mums, snapdragons, and many annuals.*

*My husband Laban and I both teach Sunday School classes at Calvary Bible Church in Greencastle and thank God for his grace and love bestowed upon us and our desire to cultivate his soil.*

*We have four grown sons, Mark, Glen, Stan, and Jere. We also are privileged to have five grandchildren.*

*I look forward to reading the B section of Lancaster Farming every week.*

Jean Wingert  
Mercersburg

## NO-BAKE CHEESE PIE

Beat together until creamy:  
8-ounces softened cream cheese  
½ cup sugar

Fold into mixture:  
8-ounces whipped cream topping

Pour into pie crust. Spread with a knife dipped in hot water.

Top with your favorite pie filling (cherry, strawberry or blueberry)

Crust:  
1¼ cups graham cracker mix  
3 tablespoons sugar  
3 tablespoons Jell-O mixture

Press into pan.

*I enjoy looking at all the recipes in Lancaster Farming and it is very interesting throughout the whole paper. I am a great one to collect recipes.*

*We have a big farm, the Silvertrin Farm. It has been in operation for 70 years or more. I am from the family living next door. My brother Robert Silvertrin, who is 57 years old, and my son James Bryan, 33 years old, operate the farm. My sister Dorothy lives on the farm and is the house woman. They are now milking more than 100 cows a day. It is a very long and interesting farm of use and long hours.*

Gloria Bryan  
Dushore



Ben, 14; Joseph, 10; Emily, 7, and Jonathan, 3, are the children of Wilbur and Linda Hartranft of Bernville.

## TUNA CASSEROLE

1 small can tuna fish  
20 crackers (crumble)  
2 tablespoons butter  
½ teaspoon minced onions  
1 teaspoon minced parsley  
½ pound (cooked) macaroni  
¼ cup shredded or grated ricotta cheese  
1½ cup milk

Cook macaroni in salt water. Separate half of macaroni into 1 casserole bowl, topped with a layer of tuna, then another layer of macaroni, topped with a layer of tuna. Cover with cheese and put the milk on top. Bake in the oven at 375 degrees for 20 minutes until the cheese melts.

*This is from our church recipe book:*

## A PRAYER FOR COOKS

*The eyes of all wait upon thee, O Lord, and thou givest us our meat in due season Truly, as thou has created all things for the good of mankind, thou has given us food to eat. Bless the endeavors of my hands. May the food which is prepared be spiced with thy love for the physical strengthening of our bodies and the spirited blessing of our souls. I ask in Jesus' Name, My Lord and Saviour, Amen.*

*We live in Mertztown. We work with outdoor and indoor furniture, including oak wood. Also, we enjoy working with clothes trees, toy chests, cedar chests, rocking horses, child swings, child tables and chairs, baby cradles, doll cradles, cedar animals, bean bag games, pig cutting board, porch swing, serve carts, loveseats, coffee tables, foot rests, gliders and glider chairs, rocking chairs, quilt rack, Adirondac chairs, and loveseats, small benches, etc.*

*We like to work together in the Biehl Shop. We have two cats, Katie and Snowflakes.*

*We go fishing and deer hunting together. We work together in our garden with all our vegetables, and we love them all. We make homemade jelly. I freeze strawberries, pears, and peaches. I love to collect salt and pepper shakers and cookbooks, and I cut recipes out of Lancaster Farming. I sew my patch bedspread, and enjoy cooking, baking, and knitting. I make homemade bread and buns. I enjoy baking for the church.*

*This is our favorite recipe for tuna casserole. When we come in for dinner from the shop, this tastes good. I love to watch the cook on television — she gives me more ideas of new recipes to eat.*

*We watch game shows and movies together and read the Lancaster Farming. It's going to be 23 years that we've been reading the paper. The years go fast.*

*I like to read the Family Living Extension Agent Beth Van Horn and Ida's Notebook by Ida Risser, and Farm Wife by Joyce Bupp, and I love All Gardens Great and Small by Tom Becker, and Taking Time by Rebecca Escott (I watch her on channel 39 on TV).*

*I just love your Home on the Range recipes when I read the paper every Saturday night.*

Betty and Charles Biehl  
Mertztown

## OLD FASHIONED LEMON PUDDING CAKE

3 eggs, separated  
1 cup sugar  
¼ cup unsifted flour  
¼ teaspoon salt  
1 cup milk  
Rind and juice of 1 lemon

Preheat oven to 325 degrees. In small mixing bowl, beat egg whites until stiff but not dry. Set aside. In medium bowl, combine sugar, flour, and salt. In small bowl, beat egg yolks; stir in milk. Grate rind of lemon and juice lemon. Add to egg yolks and milk. Add this to flour mixture and mix well. Fold in egg whites and pour into 1-quart baking dish. Place in larger pan, fill with 1 inch of hot water. Bake 50-55 minutes or until top is very brown. Cool about 30 minutes before serving. Spoon pudding over cake in serving dishes. If there is any left, refrigerate. Serves 6.

Doris Brenize  
Shippensburg

## DIRT DESSERT

1 16-ounce package of Oreo cookies, crushed  
8 tablespoons melted butter.  
Mix together. Put half on bottom of a dessert dish and save other half for top.

2 small packages of instant vanilla pudding  
8 ounces cream cheese  
3 cups milk  
1 12-ounce package of creamy whipped topping

Mix ¼ cup of milk with cream cheese until smooth. Add pudding and remaining milk. Beat. Fold in whipped topping. Pour on top of crumbs. Top with remaining crumbs. Cool.

*This is one of my family's favorite desserts. It is great!*

Donna Bollinger  
Lititz

## RHUBARB CREAM DELIGHT

Crust:  
1 cup flour  
¼ cup sugar  
¼ cup butter (melted)  
Rhubarb layer:  
3 cups fresh rhubarb cut in ½ inch pieces  
½ cup sugar  
1 tablespoon flour

Cream layer:  
8 ounces cream cheese, softened  
½ cup sugar  
2 eggs

Topping:  
8 ounces dairy sour cream  
2 tablespoons sugar  
1 teaspoon vanilla

Crust: Mix flour, sugar, and but-

er. Pat into 9-inch or 10-inch pie pan. Set aside.  
Rhubarb layer: Combine rhubarb, sugar, and flour. Toss lightly and pour into crust. Bake at 375 degrees for 15 minutes.

Cream layer: Beat together cream cheese and sugar until fluffy. Beat in eggs one at a time. Pour over hot rhubarb layer. Bake at 350 degrees for 30 minutes.

Topping: Combine ingredients and spread over hot layers.

*Hi! My name is Jennifer Christman, but I go by the name of Jenny. I am in the 6th grade at Greencastle-Antrim Middle School. I just joined the 4-H Dairy Club for the first time this year and have a heifer named Heather that I am working with. I hope to show her at the county fair in August. I am 12 years old and also attend the Ebenezer United Brethren In Christ Church. This is family's favorite dessert recipe.*

*When it is rhubarb season, we can never seem to get enough of it. Try it, you'll like it, I'm sure.*

*I have three sisters and one brother-in-law. My sisters are Venita and Heidi. Venita goes to Shippensburg University, and Heidi is 9 years old and in the third grade. My sister Regina and her husband and are coming after spending nine months in Moldova, teaching English in the local school. Moldova was once part of Romania and is located between Romania and the Ukraine.*

*My family lives on a small dairy farm near Greencastle.*

Jennifer Christman  
Greencastle

## CREAM PUFF CAKE

1 cup water  
½ cup butter  
4 eggs

Bring water and butter to a rolling boil. Remove from heat and stir in 1 cup flour. Let cool. Beat in eggs, one at a time. Line bottom and sides of a 9x13-pan with dough. Spray bottom only of pan with vegetable spray. Bake at 350 degrees for 35-40 minutes. Let cool.

Cream filling:  
3 boxes instant vanilla pudding  
4 cups milk  
8-ounces cream cheese  
Whipped cream topping

Beat pudding and milk together until thickened. Add cream cheese. Pour into shell. Top with whipped cream topping. Chill overnight.

*My mother-in-law gave me this recipe recently. It is very good. My husband Wilbur and I and our four children live on a dairy farm close to Bernville. We farm about 100 acres of corn, hay, speltz, and soybeans. We have 45 cows. Our two oldest boys are a big help on the farm.*

*I enjoy reading the B section of Lancaster Farming each week.*

Linda Hartranft  
Bernville