

Cream Of The Crop

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CORN BREAD

½ cup butter
1 cup sugar
2 eggs
1 cup cornmeal
1½ cups flour
2 teaspoons soda
½ teaspoon salt
1½ cup buttermilk

Cream butter and sugar. Beat in eggs. Add cornmeal. Sift dry ingredients together. Alternately add dry ingredients and buttermilk. These can be put in muffin tins lined with papers or double the recipe for a 9-inch by 13-inch baking dish. Bake at 375 degrees (muffins for 20 minutes and large pan for 45 minutes or until it springs up when tested in the middle).

My husband, Ira, and I live on his dad's dairy farm in Elizabethtown. We have six children: Audrey, 14; Darla, 13 and Daryl, 13 (twins!); Melanie, 10; Jonathan, 7; and Ryan, 4. The four older children and I take our turns in the barn. We enjoy camping and fishing when we take a little break.

The children enjoy this recipe fresh from the oven when they come home from school. I remember eating this corn bread before we were married and I thought it was the best! Thanks for the recipe, Mother!

Linda Heistand
Elizabethtown

EASY CLAM CHOWDER

4 cups diced potatoes
1½ cups diced celery
2 10-ounce cans minced clams
½ cup melted butter
½ cup flour
2 cups milk
2 cups half and half
1 teaspoon salt
1 teaspoon sugar
1 teaspoon vinegar

In a large pot, combine potatoes and celery. Then drain the juice off the cans of clams and pour the juice over the mixture. Add enough water to cover the vegetables and simmer until tender.

While vegetables are cooking, mix the butter and flour in a small pan. Then add milk, half and half, salt, and sugar. Cook until thickened. Combine sauce with vegetables and liquid. Stir in clams and vinegar. Enjoy!

We are the Whipkey family. Doug and I were married on Valentine's Day. We have been married for four wonderful years. We have three children: Jason, 9; Douglas, 3½; and Megan, 2.

Sherry Whipkey
Breezewood

EGG CUSTARD

4 cups milk
4 eggs
½ cup sugar
½ teaspoon salt
1 teaspoon vanilla

Beat eggs slightly. Add sugar, salt, and vanilla. Scald milk, then pour slowly over egg mixture. Stir until mixed. Pour into custard cups, filling ¾ full. Sprinkle with cinnamon and set cups in pan with hot water (level with custard). Bake at 350 degrees for 45 minutes. Do not let water boil in pan.

This is a great recipe to use milk and eggs and is a favorite of our family. I always make a double batch because one does not last very long with four hungry boys ages 1, 3, 5, and 8.

Thelma Blank
Bird In Hand

STICKY CINNAMON ROLLS

2 packages active dry yeast
¾ cup sugar divided
¾ cup warm water, 110-115 degrees
2 cups warm milk, 110-115 degrees

¾ cup shortening
1½ teaspoons salt
2 eggs
7¼ - 8¼ cups all-purpose flour
2 tablespoons butter melted

Topping

1 cup sugar
¼ cup packed brown sugar
2 tablespoons ground cinnamon

Icing

1 cup confectioner's sugar
2-3 tablespoons milk

1 teaspoon vanilla extract
In large mixing bowl dissolve yeast and ¼ cup sugar in warm water. Add warm milk, shortening, salt, eggs and 3 cups flour, ½ cup sugar, beat until smooth.

Add enough remaining flour to form a soft dough. Turn onto a floured surface. Knead until smooth and elastic about 6-8 minutes. Place into a greased bowl, turning once to grease top. Cover and let rise in warm place until doubled, about one hour. Punch dough down. Divide into thirds. Roll each portion into a 12x8-inch rectangle, spread with butter. Combine topping and sprinkle over butter. Roll up tightly starting at long end. Slice into one-inch rolls. Place into three greased baking pans 11x17x2-inches. Let rise until doubled about 30 minutes. Bake at 350 degrees for 20-30 minutes or until lightly browned. Remove from pans to wire rack to cool. When cool, put icing on the rolls.

We all love these roll. They don't stick around long at our house. We are milking 40 cows.

Louise Kurtz
Morgantown

BUTTERMILK CHOCOLATE CAKE

1½ cups sugar
½ cup lard
2 eggs
½ teaspoon salt
1 teaspoon vanilla
½ cup cocoa
2 cups flour
1½ teaspoon soda dissolved in a little hot water

1½ cups buttermilk or sour milk
We live on a dairy farm, and we have 39 cows. I have 6 brothers and 3 sisters. Their names are David, 16; John, 15; Eli, 13; Fannie, 12; me, 10; Daniel, 9; Mary, 6; Ruth, 4; Christ, Jr., 2; Elmer, 1.

Linda Blank
Oxford

ROLLS

½ cup sugar
1 package yeast
1 teaspoon salt
2 cups warm milk
1 beaten egg
3½ cups flour
3 tablespoons melted shortening
3½ cups flour

Put sugar, yeast, and salt in a bowl and add warm milk and beaten egg. Add 3½ cups flour. Beat until smooth. Add shortening. Knead in 3½ cups flour and let rise to double in bulk. Punch down once, make into rolls, and let rise to double in size. Bake at 375 degrees for 10-12 minutes or until nice and brown. Brush with butter to keep soft. Makes about two dozen rolls. You can make one dozen rolls and put the remainder in bread pan for a nice-sized loaf of bread.

Angie Brenize
Orrstown

SALMON LOAF

1 cup flaked canned salmon (save liquid)

1 cup stale bread crumbs soaked in

1 cup scalded milk
1 teaspoon salt
2 egg yolks, beaten
1 tablespoon butter
1 teaspoon lemon juice
½ teaspoon onion juice
2 egg whites, stiffly beaten

Combine ingredients in order given, fold in egg whites last. Place in well-greased and crumbed loaf pan. Bake in 350 degree oven until firm — about 30 minutes. Serve with the following sauce:

2 tablespoons butter
2 tablespoons flour
1½ cups scalded milk
½ liquid from salmon
2 tablespoons lemon juice
1 egg yolk

Melt butter, add flour, then heated milk gradually. Add liquid from salmon and lemon juice just before removing from heat. Just before serving, beat sauce into egg yolk. Serve hot over the baked salmon loaf.

My husband, four children, and I live on the east side of Cayuga Lake in the beautiful Finger Lakes of central New York. Our county is the largest producer of corn in New York and dairy and crop farming are prominent here. We farm 1,000 acres, growing corn, soybeans, red kidney beans, hay, oats, and wheat.

This year, we are growing 100 acres of sweet corn and 50 acres of peas for a cannery. Our oldest son raises sweet corn, sunflowers, squash, gourds, and Indian corn for a roadside stand and pick-your-own pumpkins.

Another son raises beef cattle. Our daughter is a pharmacist and our youngest son is a critical care nurse.

Beverly Sheils
King Ferry, N.Y.

CHEESE DIP

3 egg yolks
3 teaspoons sugar
3 teaspoons vinegar
3 teaspoons milk
Cook until thickened. Then cool.

Add 2 packages 8 ounces cream cheese and mix. Cheez Whiz can be added.

My name is Eunice Weaver. I have two sisters and 6 brothers. My parents are Ben and Ruth Ann Weaver. We don't live on a farm anymore but still raise strawberries, corn, etc. for a produce stand.

Eunice Weaver
Mohnton

CHEESEY POTATOES

2 pounds frozen hash brown potatoes, thawed
¼ cup melted butter
1 can cream of mushroom soup
2 cups sour cream
2 cups grated cheddar cheese
¼ cup chopped onion
Mix together and place in 9x13-inch pan. Top with:
2 cups crushed corn flakes
½ cup melted butter
Bake at 350 degrees for 45 minutes.

My husband Ed, myself, and a son Adam live on a two-acre farmette where we raise all kinds of animals and have a large vegetable garden.

We are also the parents of three other children, Darren, husband of Lisa; Sharon, wife of James Williams, and Amy. We have three grandchildren, Douglas, Alisha, Andrew, and are expecting a fourth in November. The two oldest grandchildren love to visit the "farm" and enjoy the animals.

Shirley Huegel
Lancaster

TUNA LASAGNA

½ pound lasagna noodles
2 tablespoons butter
½ cup onion, chopped
2 6½-ounce cans water-packed tuna, drained
10½-ounce can cream of chicken soup
½ cup skim milk
½ teaspoon garlic salt
½ teaspoon oregano
¼ teaspoon pepper
1½ cups cottage or ricotta cheese

8 ounces mozzarella or Swiss, thinly sliced
Grated parmesan cheese

Heat oven to 350 degrees. Cook noodles as package directs. Melt butter in saucepan, saute onion. Add tuna, soup, milk, and seasonings. In buttered 7x11-inch baking dish, place alternate layers of noodles, tuna mixture, cottage cheese, and sliced cheese, ending with sliced cheese. Sprinkle Parmesan over top. Bake 30 to 45 minutes. Let cool 10 minutes before cutting to serve. Makes 6 servings. Approximately 275 calories per serving.

My husband Leonard is retiring from farming. Potatoes and grain have been our main crops. Dairying in the past and now feeding beef are part of the operation. Two of our seven sons are actively farming and are taking over the operation now. We also have four daughters — all married — and have 14 grandchildren. We enjoy traveling (we never took enough travel time while dairying so we're doing so now while we have the health to enjoy it.

Our family all enjoy Lancaster Farming, especially one daughter living in New York and working for New York City. She — like myself — tries many of the recipes. We would like to see more recipes that show us how to cook healthy but also cut calories and cholesterol.

Another dairy idea: Buy Aunt Wick's Root Beer. It's packaged like Kool Aid and usually found near it in supermarkets. Follow directions on packages except substitute milk for the water. A great drink! Good for those who may not tolerate chocolate.

Lucille Hoover
Patton

CREAM CHEESE TUNA SPREAD

8-ounces cream cheese, softened
6 ounces tuna, drained
¼ cup chopped onion
¼ cup chopped celery (optional)
1 tablespoon parsley flakes
1 capful lemon juice
Old Bay seasoning (optional)

Thoroughly combine all ingredients. A sprinkle or two of Old Bay seasoning is good. Shape into a ball. Roll the cheese ball in chopped nuts or parsley. Refrigerate until chilled. This spread is great on crackers, especially Triscuits.

My husband Bob and I enjoy Lancaster Farming very much (although different features draw our attention). We have three children, Bobby, 17; Jennifer, 16; and Joey, 11. This is Joey's favorite snack.

We are born-again Christians and attend New Covenant Church of God. When I began taking this cream cheese tuna spread to the fellowships, it became such a favorite that now many of my friends have their own unique additions.

Debbie Button
Jarrettsville, Md.

FUDGE TRUFFLE CHEESECAKE

1½ cups vanilla wafer crumbs (approximately 45 wafers)
½ cup confectioners' sugar
½ cup unsweetened cocoa
½ cup butter, melted

In medium bowl, combine above ingredients. Press firmly on bottom of a 9-inch or 10-inch springform pan.

3 8-ounce packages of softened cream cheese

1 14-ounce can sweetened condensed milk

2 cups (12 ounces) semisweet chocolate chips, melted

4 eggs
2 teaspoons vanilla extract

Preheat oven to 300 degrees. Prepare chocolate crumb crust. In large mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients. Mix well.

Pour into prepared pan. Bake one hour and 5 minutes (or 55 minutes if you use a 10-inch pan) or until center is set. Cool, chill, and garnish as desired. Refrigerate leftovers.

My name is Sadie Ruth Glick. I am 9 years old. I live on a farm. We milk 40 cows. We also have heifers and calves. I usually help with milking in the evening. I have two sisters and two brothers. We have eight mules, four cats, a dog named Lassie, a pony, a horse, and a duck. It is really fun to work on the farm.

Sadie Ruth Glick
Mill Hall

HAWAIIAN ICE CREAM

Makes 4 quarts

Mix:
1 quart milk
3 heaping tablespoons cornstarch

Using a double boiler, boil until custard-consistency.

Mix:
3 eggs
1½ cups sugar
1 can condensed milk
1 tablespoon vanilla

Put into blender and blend. Add to custard mix and blend in blender.

Add:
2 cups whipping cream
2 cups light cream
1 package Knox unflavored gelatin

1 cup orange juice
1 can drained crushed pineapple
4 or 5 bananas, sliced
½ jar maraschino cherries, halved

Coconut
Mix and place ingredients into ice cream freezer and freeze according to manufacture's directions.

Irene and her husband Mark J. Harris live with their two boys Aaron, who turned 4 on May 17, and Jared, who will turn three on July 25. They live outside Middleburg, where Mark and Irene both grew up. Mark is self-employed driving truck and dispatching for Jones Motor Company and Irene is a housewife and office manager.

We recently purchased a 120-acre farm in R.D.#3 Middleburg and are in the process of fixing it up. We plan to live there before the end of the year. Our plans are to raise dairy heifers and beef cattle.

Aaron and Jared are both little farmers and enjoy anything that has to do with farming. We recently purchased our first dairy heifer, Daisy, and the boys enjoy taking responsibility for her.

Irene Harris
Middleburg