

# Cream Of The Crop

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## ZIPPY BEEF CASSEROLE

1 pound macaroni  
1½ cups dry macaroni  
1 can cream of mushroom soup  
¾ cup milk  
¾ cup catsup  
¾ cup grated cheese  
¼ cup green peppers, chopped  
1 medium onion, chopped  
Salt and pepper to taste  
Brown meat and onion. Cook macaroni. Mix together all ingredients. Pour into buttered 2-quart casserole dish. Top with buttered bread cubes. Cover and bake at 350 degrees for 45 minutes.

*We like this casserole and it's very easy to make. I usually double the recipe and freeze one dish. It freezes well.*

*We have three children. Joshua Anthony, 6; Jonathan Clare, 3; and Joellen Faye, 5 months.*

*Harvey works at night and we farm about 30 acres of alfalfa, which we feed to our 60 plus steers.*

*I'm looking forward to all your good recipes!*

Arlene Reiff  
Shippensburg

## QUICHE

1 cup shredded cheddar (mild or medium) cheese  
1½ cups milk (skim, 2%, or whole)  
¾ cup Bisquick  
3 eggs  
1 cup turkey ham (optional, sliced and cubed)  
2 tablespoons onion  
Dash salt and pepper  
Mix together everything. Put mixture into a greased 9-inch pie pan.

Bake at 350 degrees for 25 minutes or until a fork inserted comes out clean and top is light brown.

*I am a graduate of this year's class at Northern Lebanon. I live on a farm raising beef cattle and work at two local farms milking cows. I'm running for Lebanon County dairy princess on June 10. I enjoy swimming, riding horseback, playing piano, singing, and having fun with my friends.*

*I will be attending Messiah College in the fall for nursing.*

Kristi Schoffstall  
Grantville

## RHUBARB CREAM DELIGHT

Crust:  
1 cup flour  
¼ cup sugar  
¼ cup butter  
Rhubarb layer:  
3 cups rhubarb  
¼ cup sugar  
1 tablespoon flour

Cream layer:  
12 ounces cream cheese, softened

½ cup sugar  
2 eggs

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

For crust, mix flour, sugar, and butter, pat into 10-inch pie plate. Set aside. For rhubarb layer, combine rhubarb, sugar, and flour, toss lightly and pour into crust. Bake at 375 degrees for 15 minutes. Meanwhile, prepare cream layers by beating together cream cheese and sugar until fluffy. Beat in eggs, one at a time, then pour over hot rhubarb layer. Bake at 350 degrees for 30 minutes or until set. Combine topping ingredients. Spread over hot layers. Chill.

*Our family is fond of rhubarb so when it's in season, I make every recipe that I can find. This is one of our favorites so it's usually the first one I make.*

*We live on a farm and have Jersey cows. At the time, we're milking 43. We raise all our own heifers so that keeps us very busy.*

*We have a family of five boys. I like to cook, bake, and collect recipes. I always look forward to B section in Lancaster Farming.*

Linda Beiler  
Gap

## MINI SAUSAGE QUICHES

½ cup butter, softened  
3-ounces cream cheese, softened  
1 cup all-purpose flour  
½ pound sausage  
1 cup shredded Swiss cheese  
1 tablespoon fresh snipped chives

2 eggs  
1 cup half and half  
¼ teaspoon salt  
Dash cayenne pepper  
Beat butter and cream cheese in medium bowl until creamy. Blend in flour, refrigerate one hour. Roll into 24 (1-inch) balls; and press each into mini muffin cups.

Preheat oven to 375 degrees. To prepare filling, crumble sausage into small skillet. Cook over medium heat until browned, stirring occasionally. Drain off any drippings. Sprinkle evenly into pastry shells in muffin cups. Sprinkle with Swiss cheese and chives. Whisk eggs, half and half, salt and cayenne until blended; pour over sausage into pastry shells. Bake 20 to 30 minutes or until set. Remove from pans. Serve hot. Refrigerate leftovers. Makes 24 appetizers.

*Hi to all the Lancaster Farming folks. It's hard to believe it's dairy month again. We here at our little Berks County Farm are sure enjoying the spring now that the trees have leaves and it is mostly warm.*

*Jessica, now 4, has a little goat that she feeds with a bottle. And, Anne will be three tomorrow. She likes to feed Putty our cat. She has kittens, but we don't know where yet. She had to hide them well to keep them from all the Dalmatians that roam on this farm. We have chicks again and lots of brown Moos in the pastures.*

*Wishing you all a happy healthy summer.*

Roy and Vera Martin  
Bowers

## TUNA CASSEROLE

Cook 1½ cups broken noodles in unsalted water. Drain and mix with the following:  
½ cup cream of chicken soup  
½ cup cream of mushroom soup  
½ cup evaporated milk  
7-ounces can tuna, drained and flaked  
¼ cup cut up onion  
1 cup sharp cheddar cheese, shredded

Save about ¼ cup to sprinkle on top. Pour into greased 1½-quart casserole. Top with ½ cup broken crackers and ¼ cup shredded cheese. Bake at 375-400 degrees for 30 minutes.

**Tasty Beef Casserole:** Use 1½ cups cut up dried beef or 1½ cups cut up corned beef in place of tuna.

*I'm a mother of three and grandmother of eight, expecting the ninth one any day. My grandchildren really like this casserole.*

*My hobbies are growing flowers inside and outside and bird watching. I also enjoy reading and trying some of the recipes in "Home On The Range."*

Laura Horning  
Mifflintown

## MOLASSES COOKIES

¼ cup shortening  
1 cup sugar  
¼ cup molasses  
1 egg  
2 teaspoons baking soda  
2 cups flour  
½ teaspoon cloves  
½ teaspoon ginger  
½ teaspoon salt  
1 teaspoon cinnamon  
Cream shortening and sugar.

Add molasses and egg. Mix flour, baking soda, salt, and spices. Add to shortening mixture.

Roll dough into walnut size balls and roll in sugar. Bake at 375 degrees for 8-10 minutes.

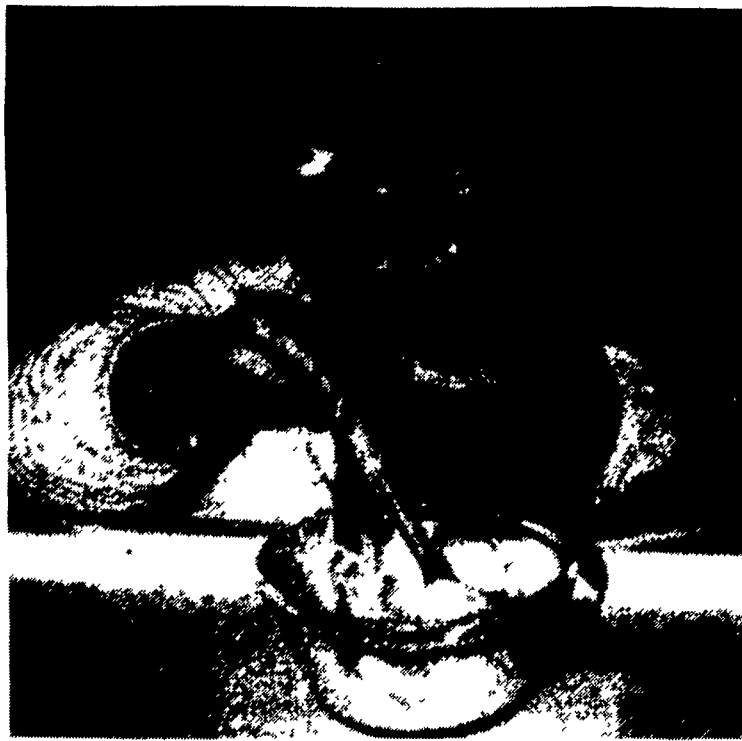
Cool on cookie sheet slightly before removing.

*These molasses cookies are my husband Philip's favorite.*

*We've been married 27 years. He's a good friend, a fine dad to son Jeff and daughter Neilie, and a wonderful grandpa to Miss Amanda. Between the animals (10 cats, dogs, llamas, sheep, and goats) and the rowboat rides in the pond, Miss Amanda always goes home tired. She leaves a sleepy grandpa behind.*

*We love the paper — classifieds, cook's section, real estate — we love it all!*

Jeannie Donaldson  
Port Murray, N.J.



Seventeen-month-old Carol Marie is the daughter of Albert and Margaret Hess.

## GREEN PEPPER MOUSSE

6-ounces lime Jell-O  
2 cups boiling water  
2 cups cottage cheese  
1 cup evaporated milk  
4 tablespoons chopped green pepper

½ cup mayonnaise  
2 tablespoons chopped onion  
Dissolve Jell-O in boiling water. Set aside to cool. In blender or food processor, put evaporated milk, cottage cheese, and mayonnaise. Blend until smooth. Add cooled Jell-O and blend. Stir chopped onion and green pepper into mixture and pour into a mold or pretty bowl. Refrigerate until firm.

*This salad and dessert is cool and light, just right for hot weather meals.*

*Our family lives in Upper Bucks County, 3 miles from the Delaware River. We have three children and 2 granddaughters. Our son Benjamin, 6, has cerebral palsy, and is homeschooled.*

*I enjoy gardening, sewing, and our family. My husband is director of transportation at Plumstead Christian School.*

Jeannette Cooper  
Upper Black Eddy

## DELICIOUS CHIP DIP

1 cup Miracle Whip  
1 cup dairy sour cream  
1 package Lipton onion soup mix

Mix altogether. Refrigerate for three days, stirring once each day. Then it's ready to dip chips into.

Tamie Campbell  
Gratz

## ENGLISH MONKEY

1 cup bread crumbs  
1 cup milk  
1 egg  
1 tablespoon butter  
¼ cup grated cheese  
1 teaspoon salt  
6 pieces hot, buttered toast  
Soak bread crumbs in hot milk for 15 minutes. Melt butter in the top of a double boiler and add cheese. When cheese is melted, add the soaked bread crumbs and seasonings. Add the beaten egg and cook for three minutes. Pour over hot, buttered toast and serve at once. Serves 6.

*My husband Albert and I have a dairy farm in southeast New York. We have a daughter, Carol Marie, age 17 months.*

Margaret Hess  
Gardiner, N.Y.

## DANISH COOKIES

1 cup sugar  
1 cup butter  
1 teaspoon baking powder  
2 eggs  
3 cups flour  
Lemon oil to taste  
Cream together sugar and butter. Add flavoring and eggs. Sift flour and baking powder. Add to first mixture. Chill dough. Roll to ¼-inch thickness. Place on ungreased sheets. Bake at 350 degrees for 10 to 15 minutes.

*A friend of my aunt visited Denmark and brought this recipe home with her. These cookies are very nice for Christmas cookies when sprinkled with colored sugars.*

Mary M. Davis  
Ebensburg

## SNOW AND MILK

1 gallon snow  
2 teaspoons vanilla  
1 can milk or cream  
¼ cup sugar or sweetener  
*This is a recipe that we can't make in Florida. We're here for our grandson's wedding and a visit to relatives and friends. I found this recipe interesting when I heard it on a Pennsylvania radio station.*

*My mom just got snow off the roof when I was little and mixed it for us.*

*I'm a retired farmer's wife of 65 years of age. We recently sold our farm and most of the machinery. I had a lot of disabilities — hip replacement, ear surgery — but I love to work and give away pies, cakes, etc.*

*We have the Lancaster Farming sent here.*

Gladys Wright  
Glen Rock

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Kristi Schoffstall was crowned the Lebanon County Dairy Princess recently.



Grandpa Donaldson with Miss Amanda are tired after a busy tour amongst the cats, dogs, llamas, sheep and goats that the Donaldsons raise in New Jersey.