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## CHEESY BROCCOLI CASSEROLE

1½ pounds fresh broccoli  
2 slightly beaten eggs  
¼ cup cottage cheese  
½ cup shredded cheddar cheese  
2 tablespoons finely chopped onion

1 teaspoon Worcestershire sauce  
½ teaspoon salt  
¼ teaspoon pepper  
1 tablespoon butter, melted  
¼ cup fine dry bread crumbs  
Wash and trim broccoli, cut stalks into spears. Cook, covered in a small amount of boiling unsalted water for about 10 minutes or until crisp, drain. Meanwhile, combine eggs, cheeses, onion, Worcestershire sauce, salt and pepper.

Arrange broccoli spears in a shallow 1½ quart baking dish, spoon cheese mixture on top. Stir together bread crumbs and melted butter. Sprinkle over cheese mixture. Bake uncovered at 350 degrees for 15-20 minutes or until heated thoroughly and egg mixture is set. Serve immediately. Makes 4-6 servings.

My husband Tom and I have a wonderful son Tyler, who is 15 months old.

I work full time as a data entry clerk for the City of Reading. In my sparetime, I love to do counted cross-stitch, bake, and cook. Tom loves broccoli and the cheesy broccoli casserole is one of his favorites.

Tom is a partner in his family's dairy farm located in Amity Township, Berks County. They milk 175 cows and farm 600 acres.

Tyler loves the farm. As soon as we drive down the lane and he sees the four large silos, he moos and proclaims, "Dad!"

Kathy Hafer  
Oley

## BANANA MILK

2½ frozen bananas  
2 cups milk

Chop bananas into fourths, then put into blender with milk. Blend until smooth. Serve immediately or chill until time to serve. Especially good when served with hamburgers.

I am 13 years old and live on a pig and beef cattle farm. Although we don't have cows, we still use lots of milk and milk products. I have three sisters and two of them are married. I have one niece and one nephew.

Karen M. Hoover  
Lebanon

## PRETZEL DESSERT

Step 1:  
3 tablespoons sugar  
2 cups pretzels, crumbled  
¼ cup butter, melted  
Step 2:  
2 cups confectioners' sugar  
8-ounces cream cheese, softened  
8-ounces whipped cream topping  
2 cups miniature marshmallows  
Step 3:  
2 3-ounce boxes strawberry Jell-O  
2 cups boiling water  
1 cup cold water  
10-ounces frozen sliced strawberries

Mix together step 1 ingredients and put into a 9x13-inch baking pan. Bake at 350 degrees for 12 minutes. Chill. Mix together the strawberry Jell-O and water in step 3 and put into refrigerator until it is syrupy but not firm. Add sliced strawberries, mix well and refrigerate. While Jell-O chills, mix together step 2 ingredients of confectioners' sugar and cream cheese. Fold in whipped cream and miniature marshmallows. Refrigerate until set. Layer Step 1, Step 2, and Step 3 ingredients in a baking dish to chill.

This dessert I got from my sister Loretta Ernst, who makes it a lot. My family loves it. I am married to Norman, my husband of 29 years in June. I have two sons, David and Michael. We have 19 acres and love to raise turkey and chickens. My son Michael raised some pigs. He likes animals too. My son David is married and has one son.

Joan Miller  
Beaver Dams, N.Y.

## EDDIE'S GOURMET GOBBLER

Line an 8x11-inch baking dish with:

4 ounces dried beef  
Arrange over beef:  
8 thick slices turkey breast, cooked  
Sprinkle over turkey: 8 slices cooked bacon, crumbled  
Mix together:  
1 pint sour cream  
2 cans cream of mushroom soup  
Pour mixture over turkey and bake uncovered until bubbly. Sprinkle with 1½ cups corn flake crumbs. Toast in oven for 2-3 minutes.

This makes a delicious meal with a vegetable, salad, and rolls. Um-um!

My husband John and I have three children, Jason, 4; Dawn, 3; and Michelle, 8 months. We live on a dairy farm and milk about 70 cows and farm 100 acres of crop ground.

Laura F. Knically  
Bridgewater, Va.

## TOMATO CHEESE BREAD

1 medium onion, minced  
2 tablespoons butter  
½ cup sour cream  
¼ cup mayonnaise  
1 cup grated cheddar cheese  
¼ teaspoon salt  
¼ teaspoon pepper  
¼ teaspoon oregano  
½ cup milk  
2 cups biscuit mix  
3 medium tomatoes, peeled, seeded, and sliced ¼-inch thick  
Prepare topping by sauteeing onion in butter until tender. Blend in sour cream, mayonnaise, cheddar cheese, salt, pepper, and oregano. Set aside.

Stir milk into biscuit mix to make a soft dough. Knead lightly on floured board for 10-12 strokes. Pat dough into bottom of greased 9x13-inch pan. Push dough up sides to form shallow rim. Arrange tomato slices over dough. Spoon on topping. Sprinkle with paprika. Bake at 400 degrees for 25 minutes. Let stand 10 minutes before cutting.

This bread is good served with salad for a light summer meal.

My husband Glenn and I live on a hog and steer farm. We have three daughters, Krista, 11; Emily, 9, and Stephanie, 4, and a son Jared, 18 months.

We enjoy the recipes in the June issues of Lancaster Farming.

Charlene Reiff  
Lititz

## TATOR TOT CASSEROLE

2 pounds ground beef  
1 can cream of mushroom or celery soup  
2 pounds frozen tator tots  
1 small onion  
1 pound Velveeta cheese  
Brown ground beef, add chopped onions, and spread meat in a 9x13-inch greased baking dish. Place slices of cheese over soup. Put tator tots on top. Bake 1½ hours at 350 degrees or until cheese is melted.

Our dairy farm consists of 125 acres and we rent 300 acres. We milk 90 Holsteins and have 75 replacements. We grow corn and alfalfa.

Five out of my six years of membership, I've been secretary of the Pennsylvania Farm Bureau State Women's Committee, and active with the Cumberland County Farm Bureau where my husband serves as a director.

We have four children and four grandchildren and we are members of the Mt. Hope United Methodist Church, serving as Sunday School teachers and I am the Building and Memorial Fund Treasurer.

Wilma Rolar  
Newville

## COCONUT CREAM PIE

1 cup sugar  
½ cup flour  
¼ teaspoon salt  
2½ cups scalded milk  
3 egg yolks  
¼ cup shredded coconut  
1 teaspoon vanilla  
3 egg whites, well beaten  
Line 9-inch pan with graham cracker crumb crust and chill.  
Mix together ¼ cup sugar, flour, and salt. Stir gradually into scalded milk and continue stirring over boiling water until mixture thickens. Beat in egg yolks quickly, one at a time. Continue stirring 2 minutes. Stir in ½ cup coconut and vanilla.

Pour mixture into crust. Put remaining sugar in stiffly beaten egg whites and pile egg whites on top of pie. Sprinkle with remaining coconut. Bake at 425 degrees until browned.

Graham cracker crust:  
1½ cups finely chopped graham crackers  
2 tablespoons sugar  
6 tablespoons butter, melted  
V. Ringler  
Denver

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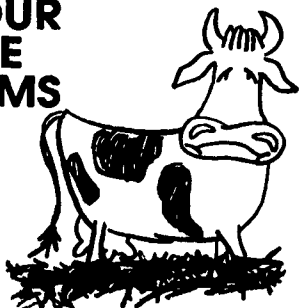
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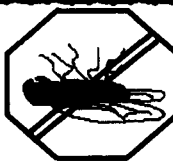
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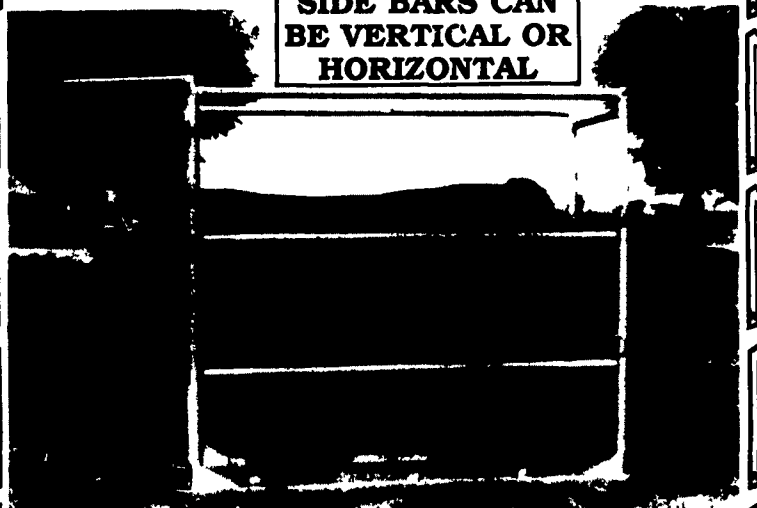
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