

# Cream Of The Crop

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## HONEY BUTTER

1/4 cup chopped nuts  
1/4 cup honey  
1/4 cup butter, melted  
2 tablespoons brown sugar  
1/4 teaspoon cinnamon  
10-ounces refrigerated big biscuits

2 tablespoons butter, melted  
Combine nuts, honey, and 1/4 cup melted butter. Pour into ungreased 8x4-inch or 9x5-inch loaf pan. Separate the biscuits.

Combine brown sugar and cinnamon. Pat one teaspoonful of the sugar mixture on one side of each biscuit.

Stand biscuits on edge, slightly overlapping in two rows of 5 biscuits each in prepared pan.

Drizzle with 2 tablespoons melted butter. Bake at 350 degrees for 30 minutes. Cool 3 minutes. Turn out of pan on flat dish.

Donna Reilly  
Jonestown

## BAKED FRENCH TOAST

1 1/2 cups skim milk  
4 large eggs  
1/2 teaspoon cinnamon  
4 tablespoons honey  
3 tablespoons brown sugar  
2 tablespoons butter, melted  
Bread

Dip bread into egg and milk mixture. Arrange in shallow baking dish. Drizzle honey and butter over top. Sprinkle with brown sugar and cinnamon. Bake at 350 degrees for 30 minutes.

Mary Lehman  
Pine Grove

## HEALTHY KIND OF POTATO SALAD

4-5 cups red potatoes, cubed and boiled

1 cup diced celery  
1/2 cup diced red onion

### Dressing:

1/2 cup no-fat sour cream  
2-ounces no-fat cream cheese  
1/4 cup reduced fat mayonnaise  
2 tablespoons vinegar  
1/2 teaspoon sugar  
1 teaspoon fresh parsley

Salt and white pepper to taste  
Combine veggies in a large bowl. Prepare dressing and blend with veggies. Garnish with green pepper sliced with a cherry tomato in center. Cover and refrigerate one hour or overnight. Makes 10 1/2-cup servings.

We both like to cook and spend sparetime in the kitchen. Norman is perfecting his bread recipes these days while Margaret is re-educating her cooking techniques to low-fat. This is an attempt to tone-down those apple cheeks!

Margaret Diamond  
Kunkletown



Margaret and Norman Diamond

## ANGEL DELIGHT

1 pint vanilla ice cream  
1 cup milk  
1 package instant vanilla pudding mix  
1 pint strawberries

Combine ice cream and milk. Blend. Add vanilla pudding mix. Beat for one minute or until mixed. Fold in strawberries, which have been stemmed, washed, and sliced.

Let stand in refrigerator until thickened. Serve over slices of angel food cake.

May be easily doubled to serve 15-16 people.

May also be served over a 9x13-inch cake pan. Cut into squares. Split the squares.

Mmmm! Enjoy.

We were dairy farmers for more than 25 years, until ill-health forced us to sell out.

However we are still on the farm. We now sell the hay and straw to the public and also sell produce in front of the farm. This upcoming season will be our 50th year of selling it.

We have five grown children and 9 grandchildren, but only one son lives nearby. Two daughters live in Jersey with their husbands and children. One unmarried son lives in California, and our youngest daughter lives in Dallas, Texas.

I always enjoy B section in Lancaster Farming and share it with our son who is a general contractor and lives nearby.

Mrs. George E. Griscom  
Salem, N.J.

## CRESCENT CREAM CHEESE SQUARES

2 packages crescent rolls  
2 8-ounces cream cheese  
1 cup sugar  
1 teaspoon vanilla  
1 egg, separated  
1/4 cup sugar, optional  
1/4 cup chopped nuts

Spread one package rolls on bottom of 9x13-inch pan. Mix cream cheese, sugar, vanilla, egg yolk, and spread on crescent layer.

Lay second package of rolls on top of cheese mix. Beat egg white and spread on top. Sprinkle with nuts and 1/4 cup sugar. Bake at 350 degrees for 30 minutes.

I am 13 years old and live on a dairy farm in Bel Air. We milk about 130 cows.

I am in 4-H and carry foods, crafts, sewing, and dairy projects.

I enjoy showing my cows at many fairs and shows. I also play soccer, basketball, and lacrosse.

Barbara Schenning  
Bel Air, Md.

## PINEAPPLE SALAD

1 large can pineapple  
2 oranges or apples  
Small marshmallows  
1 cup nuts  
1 cup whipped cream  
2 tablespoons flour  
2 eggs  
1/2 cup sugar

Drain juice from pineapple and heat. When hot, add sugar, flour, and beaten eggs to juice and cook until thickened. Let cool. Whip the cream and add to mixture. Pour over fruit.

We live on a farm. My father's name is Lloyd and my mother's is Elizabeth. I have two brothers and three sisters.

We have 48 cows, 6 horses, 2 dogs, and lots of cats. My best hobbies are baking and crocheting. Living on a farm is fun.

Martha Stoltzfus  
Millersburg

## LEMON ANGEL FOOD CAKE DELIGHT

1 angel food cake, cut into bite-sized pieces and put into a 9x13-inch cake pan

2 small boxes instant lemon pudding

5 1/2 cups milk

Mix together and add: 8-ounces whipped cream topping

Combine pudding, milk, and whipped cream topping. Spread on top of cake pieces. Put in refrigerator until pudding is set. Spread lemon pie filling over the top.

This dessert is very refreshing and one of our family's favorites. Enjoy.

Shirley Horning  
Stevens

## MOM'S TEABERRY ICE CREAM

3 packages plain gelatin  
2 cups scalded milk  
3 cups cream or evaporated milk  
4 eggs  
2 1/2 cups sugar  
1/2 cup candy teaberries

Soak gelatin in a little of the cream; stir. Let set 5 minutes until it starts to thicken. Add gelatin mixture to the 2 cups milk, which has been scalded. Stir in the remaining ingredients except teaberries. Put teaberries and 1/4 cup milk in saucepan. Heat on low until melted. Mix into milk mixture. Freeze in 4-quart freezer.

This is a special recipe of my mom's that brings back a lot of fond memories of our dairy farm in Sugar Valley. We had plenty of milk so we made ice cream often. Teaberry was one of my favorites and we can't get it here Southeast Colorado where I've made my home for nearly 14 years.

I have two daughters, Justine, 9, and Mikaela Jo, 1, who are both little balls of fire who love animals and living in the country. Justine has rodeoed since she was 6 and has won numerous trophies and ribbons.

We will all have a big change as we're moving back to the family farm next month so I can help my parents with the farm work and they can help me with the girls. We'll be moving our two quarter horses, 2 dogs, and a cat as well.

My parents, Joe and Doris Heggenstaller, have gotten Lancaster Farming since I was a little girl on the farm. My mom told me of the recipe contest and sent a stamped addressed envelope so I'd enter!

Laurie Heggenstaller  
Rocky Ford, CO. 81067



Justine and Mikaela Jo live in Colorado with their mom, Laurie Heggenstaller, but plan to move soon to their grandparents' farm in Pennsylvania.



Teresa, Marty, Allshia, and Joshua Bjorson of Damascus, Md.

## APRICOT SALAD

2 3-ounce packages apricot gelatin

1/2 cup sugar  
1/2 cup water

2 4 1/2-ounce jars apricot baby food

20-ounce can undrained crushed pineapple

14-ounce can evaporated milk (chilled)

8-ounce package cream cheese, softened

1/2 cup chopped nuts

Topping:  
8-ounce package cream cheese, softened

1 cup sour cream  
1/2 cup sugar

1/2 teaspoon vanilla  
1/2 cup chopped nuts

Combine gelatin, sugar, and water. Bring to a boil, add softened cream cheese to mixture, blending well. Add strained baby food and pineapple. Set aside to cool. Beat the chilled evaporated milk and fold into chilled gelatin mixture. Add nuts and chill until set.

Topping:  
Blend topping ingredients except nuts over chilled gelatin mixture and sprinkle with nuts.

My husband Marty is trying his hand at his first garden this year. I'm sure it will be a lot of trial and error. He grew up in the city so this is all new for him. We have two children and another due July 5.

Teresa Bjorson  
Damascus, Md.

## TACO SALAD

2 16-ounce containers sour cream

1 package taco seasoning mix  
8-ounce jar salsa, medium or hot

8-ounce package shredded cheese

Mix together sour cream and taco seasoning. Put in serving bowl. Layer salsa on top of sour cream mixture. Layer shredded cheese on top. Serve with tortilla chips.

My husband Jerry ran a fresh produce stand for several years here in Damascus. Unfortunately, he passed away last December. He will be missed because everyone always said that he had the best corn around.

Claire C. Johnson  
Damascus, Md.

## ZUCCHINI-SAUSAGE CASSEROLE

1 pound bulk sausage

4 cups sliced zucchini

1/2 cup chopped onion

1 pound cottage cheese

2 eggs

1/2 cup grated parmesan cheese

1/2 teaspoon garlic powder

1 cup grated cheddar cheese

2 tablespoons butter

Brown sausage, drain on paper towel. Melt butter and saute zucchini and onion. In a medium bowl, mix together all ingredients except cheddar cheese. In a 9x13-inch pan or a 2-quart casserole, place the drained sausage. Add half of zucchini-onion mixture. Top with remaining zucchini. Bake at 350 degrees for 30-40 minutes. Remove from oven, sprinkle on cheddar cheese. Return to oven long enough to melt cheese.

Our family operates a dairy farm in Eastern New York. We milk primarily Holsteins with Jerseys, Ayrshires, and Brown Swiss mixed in. We are active in church, 4-H, school, and Farm Bureau activities.

VanOrden Family  
Catskill, N.Y.

## BANANA SPLIT DESSERT

2 cups graham cracker crumbs

1/2 cup butter, melted

8 ounces cream cheese

2 cups confectioners' sugar

5 to 6 ripe bananas, sliced

20-ounces crushed pineapple, drained

1 cup heavy cream, whipped

1/2 cup pecans or walnuts, chopped

Mix crumbs and butter. Press into a 9x13-inch pan. Beat together cream cheese and sugar. Pat into crumb crust. Place sliced bananas over cream cheese layer. Spread with drained pineapple. Top with whipped cream and nuts. Refrigerate.

My husband John and I have four children. Our two daughters, Lisa and Laureen, are married. We have two sons, John III and Randy. We own and operate a dairy farm with registered Holsteins in the town of Griswold.

Carol Osga  
Norwich, Conn.