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CHERRY CHEESE CUPCAKES

3 8-ounce packages cream cheese

- 1/2 cup sugar
- 3 eggs
- 1 tablespoon vanilla
- Vanilla wafers
- 1 can pie filling

Mix together all ingredients except wafers and pie filling. Place a wafer in bottom of each cupcake paper. Fill two-thirds full with cheese mixture. Bake 15 minutes at 350 degrees. Cool and top with cherry or blueberry pie filling.

These are delicious and great to take along to summer picnics.

Louise Hoover
Manheim

DATE BALLS

- 1 cup butter
- 1 1/2 cups sugar
- 2 tablespoons milk
- 1 teaspoon salt
- 2 cups chopped dates

Boil 2 minutes. Cool slightly.

- Add:
- 4 1/2 cups rice crispies
 - 1 cup chopped nuts
 - 1 teaspoon vanilla

Butter hands, shape into balls and roll into fine coconut. Bake 30 minutes at 350 degrees.

I have four sisters and six brothers. I have twin brothers and twin nieces. All together I have 4 nieces and 2 nephews. We have about 112 cows, 22 calves, 1 dog, about 1 dozen cats, and 15 chicks.

Rosene Horning
Lebanon

CHERRY DELIGHT

- 1 1/2 cups graham cracker crumbs
- 1/2 cup melted butter
- 1/2 cup granulated sugar
- 8-ounces cream cheese, softened

- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla
- 1/2 pint whipping cream, whipped
- 1 can cherry pie filling

Mix crumbs with sugar. Pour melted butter over mixture and toss lightly to coat. Pat firmly over entire bottom of 9-inch square baking dish. Cream cheese well, add vanilla and confectioners' sugar and beat until fluffy. Blend in whipped cream. Spread mixture over crumb crust. Pour pie filling over top. Refrigerate 8 hours or overnight.

We live on a dairy farm. We have three children, Jessica, 13; Rachel, 10, and Jonathan, 9.

They help to feed the calves, sheep, and dogs. We milk 50-60 cows and raise heifers and a few sheep. We enjoy farming even though it is hard work and very tiring some days.

Carol L. Heagy
Jonestown

MARBLE-OUS PEANUT BUTTER DESSERT

- 1/2 cup brown sugar
- 1/2 cup peanut butter
- 1/2 cup butter
- 1 cup flour
- 8-ounces cream cheese
- 1/2 cup sugar
- 1/2 cup peanut butter
- 1 teaspoon vanilla
- 2 eggs
- 1 cup whipping cream, whipped
- 1 cup chocolate chips

Preheat oven to 350 degrees. Cream brown sugar, peanut butter, and butter until light. Add flour and blend until crumbly. Sprinkle in an ungreased 9x13-inch baking pan. Bake for 10-12 minutes.

Set aside 1 cup baked crumbs for topping. Press remaining crumbs in pan. Combine in a bowl, cream cheese, sugar, peanut butter, and vanilla. Beat until smooth.

Add eggs and beat. Fold in whipped cream. Pour filling over crumbs in pan. Melt chocolate chips and drizzle over filling. Using a knife, cut vertical lines through filling to marble.

Sprinkle reserved crumbs on top. Freeze at least 2 hours. Remove 15 minutes before serving.

My husband and I moved to Clarion County from Cumberland County in 1990. We live on a 200-acre strip-mined farm. By working with it and learning how to farm it, it is responding. We milk 40 to 45 cows.

We have four children, Elmer, 6; Cindy, 4; Joyce, 2; and Bethany, 8 1/2 months.

Along with being a farm wife and mother, I enjoy gardening and flower beds in the summer.

Christina Weaver
Rimersburg

GRAHAM CRACKER PUDDING

- 1 pound marshmallows
- 1 pint milk
- 1 pint whipped cream
- 1 medium can crushed pineapples
- 1/2 pound cinnamon crisp crackers

Heat milk and marshmallows long enough to melt marshmallows. Cool. Drain pineapple. Add whipped cream and pineapple. Add some pineapple juice if too stiff, maybe all of it. Roll crackers and line glass dish with crumbs, reserving approximately 1/4 cup for topping. Pour pudding over crumbs and sprinkle reserved crumbs on top.

Delbert Martin
Ellittsburg

SIMPLE SPAGHETTI

- 2 tablespoons oil
- 1 cup onion
- 1 pound ground beef
- 4 cups tomato sauce
- 3 cups water
- 3 teaspoons salt
- 2 teaspoons dried parsley
- 1 teaspoon basil
- 1/2 teaspoon pepper
- 8-ounces uncooked spaghetti
- 1 cup Velveeta cheese

Brown meat. Add all but spaghetti and bring to a boil. Add spaghetti. Cover and simmer for 25-30 minutes. Add cheese and allow to melt. Also very good reheated.

I'm a dairy farmer's wife. I help a lot in the barn plus manage the household. We have nine children, 3 of them are married, and making us grandparents six times over.

My hobbies are quilting (if there's time) and working in the yard and flowerbeds.

Esther Martin
Newville

SNACK CAKE

- Cake batter:
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 tablespoons butter
- Topping:
- 1/2 cup brown sugar
- 1/2 cup butter (melted)
- 2 tablespoons cream
- 1 cup shredded coconut

In large bowl, beat eggs, sugar, and vanilla until creamy. Combine flour, baking powder, and salt. Add to egg mixture. Beat on low until all mixed through. Heat milk and butter until butter is dissolved. Add to batter and beat well. Pour into square 9-inch pan. Bake at 350 degrees for 20-25 minutes. Cool a while.

For topping, stir all the ingredients well and spread over warm cake. Put under broiler about 4 inches from top of cake for about 3 minutes, until lightly brown. Serves 8-9.

Vivian Heffner
Windsor

APPLE GOODIE

- 1/2 - 1/2 cup sugar
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 2 cups pared and sliced apples

- Topping:
- 1/2 cup oatmeal
- 1/2 cup brown sugar
- 1/2 cup flour
- 1/2 cup butter, softened
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Sift together sugar, flour, salt, and cinnamon. Combine with sliced apples. Place in a 9-inch pan. To make the topping, combine dry ingredients and rub in butter to make crumbs. Put crumbs on top of apple mixture. Bake at 375 degrees for 35-40 minutes. Serve hot or cold with plenty of cold milk.

This recipe is an old favorite. Whenever, we have lots of apples that are getting spots, we make them into apple goodie. Then we take the the above recipe times six.

We live on a hog farm with around 100 sows. We raise the piglets to about 60 pounds.

There are 10 people in our family. Mom and Dad and eight children from ages 11 months to 21 years.

Lena Hoover
Shippensburg

VANILLA PUDDING

- 3 1/2 cups milk, scalded
- 1/2 cup sugar
- 1/2 cup cornstarch
- 1/2 teaspoon salt
- 1 tablespoon butter
- 1 teaspoon vanilla
- 2 egg yolks
- 1/2 cup milk

Make thickening with dry ingredients, beaten egg yolks, and 1/2 cup cold milk. Pour into hot milk and stir until it thickens. Add butter and vanilla. Fold in whipped cream or beaten egg whites or top with meringue.

We love this homemade pudding, especially in the summertime with fresh peaches, etc. We have a grower/finisher barn for pigs and feed 40 veal calves, plus over the summer, we farm quite a bit of produce so our busy season is just starting.

We have three children, Matthew, 3; Lowell, 2, and Lillian, 5 1/2 months.

Mervin & Alice Zimmerman
Terre Hill



Gerald and Mabel Hammon at their 50th wedding anniversary.

LIGHT CHEESECAKE

- 1 envelope unflavored gelatin
- 1/2 cup sugar
- 1 cup boiling water
- 2 8-ounce packages cream cheese

- 1 teaspoon vanilla, lemon or almond extract
- 9-inch graham cracker crust

Mix gelatin with sugar. Add boiling water and stir until gelatin is completely dissolved. With mixer, beat in cream cheese and vanilla until smooth. Pour into crust. Chill until firm.

Top with fresh or canned fruit, if desired. Or marble with 1/2 cup of your favorite ice cream topping before chilling or swirl in 1/2 cup fruit preserves after chilling 10 minutes.

Lancaster Farming is one of my favorite newspapers, especially section B.

Anna M. Nolt
Shippensburg

CRUMB PIE (Makes 2)

- 3 cups flour
- 1 cup sugar
- 1/2 cup butter
- 1/2 teaspoon cream of tartar
- 1 egg
- 1 cup buttermilk
- 1 teaspoon baking soda
- 1 teaspoon vanilla

Make crumbs of butter, flour, and sugar. Set aside 1 cup crumbs. Add egg, buttermilk, and vanilla to remaining batter. Add cream of tartar and baking soda. Beat well. Pour into pie crust and sprinkle with reserved crumbs. Cinnamon may be sprinkled on top. Bake 350 degrees.

This came from my mother who is 91 years young and still makes these pies. The recipe came from her mother and now I make them too. Very easy and very good.

Janet Cassel
Duncannon

TAPIOCA PUDDING

- 6 cups milk
- 6 tablespoons tapioca, granulated
- 1/2 cup sugar
- 2 eggs, beaten

Combine ingredients and bring to a boil, stirring constantly. Remove from heat; add 2 teaspoons vanilla. Pour into bowl. Stir after about 20 minutes.

An easy delicious dessert! I am nine years old. I have four brothers younger than I. We recently moved to a dairy farm in Lebanon County. We use lots of milk!

Janelle Kauffman
Myerstown

INSTANT SHREDDED CREAM OF WHEAT

- 2 1/2 cups milk
- 1/2 cup plus 1 teaspoon instant cream of wheat

Mix the cream of wheat in the cold milk. Cook on high, stirring constantly. As it heats, lower heat, continue stirring until it starts to thicken. Remove from heat and stir in 1 1/2 - 2 round crumbled shredded wheat biscuits (Quaker is round).

Return to heat and cook slowly about 30 seconds. We sweeten with equal and add milk to taste. We use 2% milk. We also slice some banana over it and maybe a little of our favorite cold cereal — rice chexs. We just put together this recipe this past winter and we never get tired of it. Gerald makes it while I do other things. It's so easy and good.

We have been married 56 plus years, farmed 50 of those years and still feed about 30 dairy heifers a year. We have lived 52 years on our present farm home and love it. We lease the farm ground to a neighbor, and have good pasture land for our heifers. We buy hay and grain for them.

Mable Hammond
Chambersburg

CHEESECAKE

- 3 eggs
- 1/2 cup sugar
- 2 8-ounce packages cream cheese
- 1 teaspoon vanilla
- 1 teaspoon lemon juice (blend together)

Use cheesecake pan or angel food cake pan that lifts out. Bake 1/2 hour at 350 degrees. Then top with the following mixture:

- 1 pint sour cream
- 1/2 cup sugar

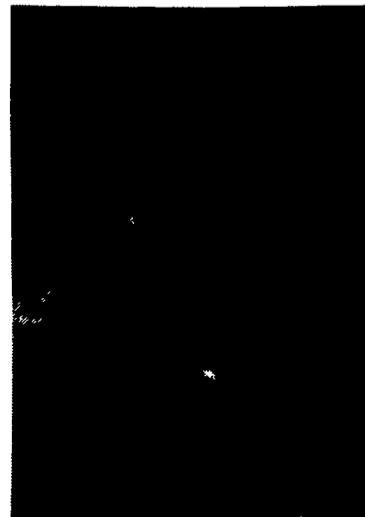
Return cake to hot oven that is turned off and let set 15 minutes. Cool. Mixture will settle.

This is the most delicious and simple cheesecake I've ever tasted. Topped with fresh berries is a great hit. We enjoy this recipe especially at strawberry time.

We live on an 80-acre farm. We have 4 little children, Raymond, 4; Mary Grace, 3; Marian Jane, 2, and Wilmer Mark, 4 months.

They have lots of fun helping mom in the berry patch this time of the year.

Mrs. Henry Stoltzfus Jr.
Lititz



The Heagy family live on a dairy farm in Jonestown.