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CHEESECAKE

3 8-ounce packages cream cheese
1½ cups sugar
4 eggs
2 cups sour cream
1 cup heavy cream
2 tablespoons bottled lemon juice
½ tablespoon vanilla
Graham cracker crust
2 cups graham crackers
½ cup melted butter
3 tablespoons sugar
Combine crust ingredients and press into bottom and sides of 9-inch springform pan with 2-inch sides.

Mix together cheese and sugar until well blended. Add eggs, one at a time, beating well after each addition. Add remaining ingredients, one at a time, beating well after each. Pour into pan and bake one hour in preheated 350 degree oven. Turn oven off and let cake set one hour longer with oven door closed. Open door and let cake remain in oven 20 minutes longer. Remove, cool, and refrigerate.

If desired, top with canned blueberry or cherry filling.

My husband David and I have a herd of 40 Jersey dairy cows. With our two sons, David, 13, and Mike, 9, we farm about 130 acres. Our cows are all registered and we really enjoy working with the Jerseys. We grow hay, corn, and oats.

We are hoping to start haying next week but our first crop will be small due to the lack of rain in our area. We just finished planting a big vegetable garden so hopefully, for the sake of all the crops, that will change.

Catherine Anusesky
Stillwater, N.Y.

POTATO SALAD

8 medium potatoes, cooked and cubed
4 hard-boiled eggs, chopped
1 medium onion, diced
1 cup celery, chopped
1½ teaspoon salt
Combine potatoes, eggs, onion, celery, and salt. Prepare the dressing.

Dressing:

2 eggs
1 cup granulated sugar
1 teaspoon prepared mustard
3 tablespoons flour
½ cup vinegar
½ cup water
1 cup milk

Mix and cook dressing ingredients until thickened. Stir constantly, cool, and add the dressing to the above.

We enjoy reading the Lancaster Farming. I never miss the B section.

Mrs. Jacob Harnish
Willow Street

VANILLA RENNET CUSTARD

2 cups milk
3 teaspoons sugar
1 teaspoon vanilla
1 junket tablet
1 teaspoon cold water
Dissolve tablet in cold water. Heat sugar and milk to lukewarm. Add vanilla and dissolve junket tablet. Mix. Put in dessert dishes and let set 10 minutes undisturbed then chill in refrigerator.

I'm 8 years old and will be in fourth grade when school starts. The animals I like best on our farm are our three cute kittens. I like to bike, play doll, sing, cross-stitch, and read. This treat never lasts long at our house!

Joy Musser
Stevens

STRAWBERRY FLUFF

1 package instant strawberry pudding
1 cup milk
8-ounces whipped cream
1 cup miniature marshmallows
1 cup strawberries
Mix one cup milk with instant pudding mix. Add and stir gradually until smooth. Add whipped cream, marshmallows, and strawberries (may be fresh or frozen). Cool in refrigerator. May be eaten immediately or let set overnight. Before serving, stir to pretty it up and serve in dessert dishes garnished with fresh berries.

This recipe is quick and easy. My husband Ronald and I live on a small farm. Grandchildren and children make unexpected visits and this recipe is quick and easy. They all love it.

Rita Bowers
Hamburg

BACON CORN CHOWDER

2 cups diced potatoes
½ cup finely chopped onion
½ cup finely chopped celery
¾ cup butter
¾ cup flour
4 cups milk
2 hard-boiled eggs
6 slices bacon, chopped, fried
1½ cups cooked corn
Salt and pepper to taste
Cook potatoes, onion, and celery until tender in just enough water to cover vegetables. Meanwhile, in another kettle, melt butter, add flour, blend and cook, stirring for two minutes. Add milk, cook and stir with wire whisk until smooth and thick. Add undrained vegetables, eggs, bacon, and corn. Stir in salt and pepper according to taste.

Priscilla Grube
Mohrsville

YOGURT PIE

8 ounces soft cream cheese
¾ cup yogurt
¼ cup powdered milk
¼ cup honey
½ teaspoon vanilla
Mix together and put into graham cracker crust. Put into freezer for about 4 hours. If you double the recipe, put it into a 13x9-inch cake pan.

Delicious served with strawberries. We live on a farm about halfway between Lititz and Ephrata. We have 50 cows and are milking 46 right now.

We have seven children, 5 girls and 2 boys. The oldest is 12 and the youngest is 17 months.

Mary Ann Stoltzfus
Lititz

BLUEBERRY JELL-O SALAD

1 large box cherry Jell-O
1 large box red raspberry Jell-O
2 cups boiling water
Mix well and let set a bit. Add: 16-ounces sour cream
8-ounces whipped cream
1 can blueberry pie filling
20-ounce can crushed pineapple
Mix well. Makes two Jell-O molds.

This is an easy dessert that can be made in a jiffy. We are busy farmers and quick and easy recipes are handy.

I always look forward to the June Dairy Month recipes.

Naomi Smucker
Herndon

JELL-O ICE CREAM

2 3-ounce packages gelatin
2 cups water
1½ cups sugar
Juice of one lemon
6 cups milk
Boil water and sugar for one minute. Add lemon juice and gelatin to cool. Add milk. Makes 4 quarts.

Wilmer H. Martin
Shippensburg

PETITE CHERRY CHEESECAKES

2 8-ounce packages cream cheese, softened
¼ cup sugar
2 eggs
1 tablespoon lemon juice
1 teaspoon vanilla
24 vanilla wafers
21-ounces cherry pie filling
Beat cream cheese, sugar, eggs, lemon juice, and vanilla until light and fluffy.

Line small muffin tins with paper baking cups. Place a vanilla wafer in the bottom of each. Fill the cups ¾ full with cream cheese mixture. Bake at 375 degrees for 15 to 20 minutes or until set.

Remove from oven and top each with approximately 1 tablespoon pie filling. Chill. Makes 2 dozen.

I enjoy trying new recipes, especially with dairy products. Usually my family doesn't mind.

We live on an 80-acre dairy farm. We milk 40 cows and also have a big garden. Our five children are too small to help much but they do help in their small ways.

Elaine Martin
Ephrata

CHOCOLATE FUDGE CAKE

2 cups sugar
2 cups flour
½ cup butter
1 cup water
2 tablespoons cocoa
½ cup vegetable oil
½ cup buttermilk
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla

Mix together sugar and flour. Mix together butter, water, cocoa and oil in a saucepan and bring to a boil. Mix with flour and sugar. Add buttermilk, eggs, baking soda, and vanilla. Mix and bake at 350 degrees for 30 minutes.

Frosting:

½ cup butter, melted
6 tablespoons milk
2 tablespoons cocoa
3 cups confectioners' sugar
1 teaspoon vanilla

Combine ingredients and pour over cake while warm.

My dad's and mom's names are Mose and Ruth Riehl. I have one brother and five sisters. I thought it sounded interesting to enter this contest. I enjoy reading section B.

Anna Ruth Riehl
Strasburg

BROCCOLI SALAD

2 bunches broccoli
½ pound bacon
2 cups cheddar cheese

Dressing:

1 cup mayonnaise
½ cup sugar
2 tablespoons vinegar

Cut broccoli into small pieces using only the flowerettes. Fry bacon until crisp. Shred cheese and add. Mix together dressing ingredients and combine with broccoli.

My husband and I have a dairy farm in Sussex County, northern New Jersey. We milk 55 cows and have 15 Hereford cows and calves. We grow corn and make hay. I also work at our local school district as a bookkeeper. We have four children, three girls all married and two grandchildren. Our son is a senior at Penn State College. He is home for the summer and helps on the farm when not working for the state of New Jersey as a summer maintenance worker. Our two daughters also help with the haying. Our other daughter is a nurse and works nights at our local hospital.

Joyce Cosh
Sussex, N.J.

LEMON SQUARES

Crust:

1 cup butter
2 cups all-purpose flour
Dash of salt

Combine all ingredients and press into a 9-inch by 13-inch pan. Bake at 350 degrees for 15 minutes. Set aside.

Filling:

4 eggs
2 cup white sugar
¼ cup all-purpose flour
6 tablespoons lemon juice

Combine eggs and sugar; beat well. Add flour and lemon juice. Pour over crust and bake at 350 degrees for 25 minutes. When cool, sprinkle with confectioners' sugar and serve.

This recipe is very quick and easy and delicious! For a better flavor, we also add the lemon rind and sometimes a bit more lemon juice.

My parents are John and Sylvia Beiler. We live on a farm and have 44 cows.

I have six sisters and two brothers, all married. I have three brothers and one sister still at home. I have 14 nieces and 13 nephews! They are all very special to me!

Susie Beiler
Christiana

YUM-YUM SALAD

13-ounces evaporated milk
20-ounces crushed pineapples
½ cup sugar
3-ounces strawberry-flavored gelatin

8-ounces cream cheese
Chill milk overnight. Boil pineapple and juice with sugar slowly for 5 minutes. Add gelatin and stir until dissolved. Cool. Beat cream cheese with chilled milk until fluffy. Fold in pineapples and gelatin mixture. Pour into a mold and chill until firm.

Note: Any flavor of gelatin may be used.

I am 13 years old. I have four sisters and one brother. We live on a dairy farm.

Lorraine Zimmerman
Lebanon

CHERRY CHEESECAKE

2 8-ounce packages cream cheese, softened
¼ cup sugar
3 eggs, separated
1 tablespoon flour
1 pint sour cream
2 tablespoon lemon juice

Beat together cream cheese and sugar. Add egg yolks, flour, sour cream, and lemon juice. Beat until smooth. Beat egg whites until stiff. Fold into cream cheese mixture along with 1 teaspoon vanilla. Pour into 8- or 9-inch springform pan, which is lined with graham cracker crust. Bake at 325 degrees for 35 minutes. Turn off oven and let cheesecake cool in oven at least one hour. Do not open door.

Minnie Schlegel
Fleetwood

PUMPKIN PIE

2 eggs
1 cup sugar
2 cups pumpkin
½ cup flour
3 cups milk
¼ teaspoon salt
1 teaspoon vanilla

Mix together all ingredients. Pour into two pie crusts. Brown 2 tablespoons butter and pour on top of the pie. Bake at 325 degrees for one hour.

My parents are Henry and Martha Oberholtzer. I am 9 years old. I have four brothers and a sister. We live on a farm. We fatten steers and raise pigs.

Grace Oberholtzer
Mifflinburg



Arlan and Louise Kurtz and their children Hiedi, Justin, and Matthew live in Morgantown. Their favorite recipe, Sticky Cinnamon Rolls appeared in the June 17th issue.

ICE CREAM COOKIES

1 pound butter, softened
1 pint vanilla ice cream, softened

4 cups flour

Preserves, flavor of choice
Blend all ingredients, adding flour slowly. Pinch off a small chunk of dough and roll into a ball. Place ball on ungreased cookie sheet. Push finger into the center of the ball to make a well. Fill with preserves. Bake at 350 degrees for 20 to 25 minutes. Sprinkle with confectioners' sugar while hot.

Barbara Muir-Darby

VIRGINIA EGG CASSEROLE

10-12 eggs
2½ cups milk
1 cup sharp cheddar cheese, shredded

1 onion, chopped
1½ pounds sausage or ground beef

1 teaspoon mustard, optional
1 teaspoon parsley flakes
2 slices bread, crumbled
1½ teaspoon salt or to taste
½ teaspoon pepper

Grease a 10x6x2¼-inch casserole dish or roast pan. Layer the bottom with bread crumbs, brown sausage, and layer over bread, add a layer of cheese, and sprinkle with parsley. Beat milk, eggs, onion, and seasonings, and pour over casserole. Refrigerate overnight and bake in the morning at 350 degrees for 45 minutes.

My mother got this recipe while traveling and we made it quite often.

Bertha B. Zimmerman
Kutztown

ANGEL FOOD CAKE DESSERT

1 baked angel food cake
1 pint strawberries
1 package Danish Dessert
1 cup confectioners' sugar
8-ounces cream cheese
4 cups whipped cream

Prepare Danish Dessert using strawberries. Cream together confectioners' sugar and cream cheese, add whipped cream. Tear angel food cake into pieces in a large bowl. Pour cream cheese mixture over cake cubes and toss to coat. Put in 10x13-inch pan and top with strawberry Danish Dessert.

Liz Heistand
Manheim

HOMEMADE ICE CREAM

1½ cups sugar
1 box instant custard
1 box junket freezing mix
2 quarts cream

Combine all ingredients with enough milk to fill one gallon freezer can about a good ¾ full.

Charlotte Lehman
Keedysville, Md.