

Cream Of The Crop

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CRACKER PUDDING

1 quart milk
2 eggs
1 cup sugar
1 cup coarse soda cracker crumbs
½ cup coconut
½ teaspoon vanilla
Bring milk and cracker crumbs to a boil. Meanwhile, put eggs, sugar, and vanilla in blender and mix well. Add to boiling milk. Bring to boil again, stirring constantly. Remove from heat and add coconut. Pour into dishes. Makes 2 dishes.

We recently moved into a new home on 6½ acres of land. We have about 3 acres soybeans and 2 acres of meadow. Our children enjoy all the space they have for playing.

Loretta Zimmerman
Manheim

FROZEN BERRY FLUFF

2 cups graham crackers
½ cup butter
2 egg whites
1 cup sugar
1 cup heavy cream, whipped
1 tablespoon vanilla
2 cups crushed berries
Mix together crumbs and butter. Press in buttered pan. Bake at 250 degrees for 8 minutes. Beat egg whites and vanilla slightly in bowl; gradually beat in sugar. Beat at high speed 12-15 minutes, until fluffy.

Fold in berries and whipped cream. Spread over crumb crust. Freeze overnight.

This is a quick, simple, and refreshing dessert for summertime. We live on a dairy farm and find plenty to keep busy.

M. Reiff
Shippensburg

DROP COOKIES

2 cups sugar
1 cup melted butter
1 cup buttermilk
3 eggs
1 teaspoon baking powder
1 teaspoon baking soda
1½ teaspoon vanilla
4 cups flour

Mix together and bake at 350 degrees for 15 minutes. Top with your favorite frosting.

I live on a farm. The cows and calves make a noisy charm. My sister and I sometimes feed the calves. But mostly, my brother, Wilson, does.

Clifford, Wilson, Lisa, Dawn, Lavern, are all my brothers and sisters. I am 12 years old.

Karen Martin
Bernville

BANANA SPLIT

3 cups graham cracker crumbs
3 tablespoons melted butter
Put in 9-inch by 13-inch pan.
2 cups confectioners' sugar
¾ cup butter
2 eggs
Beat until fluffy. Spread over crumbs.
3 bananas (sliced lengthwise)
12-ounce can crushed pineapples, drain
Whipped cream
Nuts
Chill. Do not freeze. Ready to eat in 1½ hours.

I have six brothers and four sisters. I also have four nieces and two nephews.

I am working as maid for my sister — they have 60 cows and five calves. My nephew, Daryl, keeps me pretty busy sometimes.

Pauline Horning
Lebanon

CORN CHOWDER

¼ pound bacon, diced
3 medium onions, chopped
3-4 potatoes, peeled and diced
½ cup water
4 cups corn, cut from cob
1 quart milk
2 teaspoons salt or less
½ teaspoon pepper
Fry bacon until almost crisp. Add onions and cook until golden brown. Drain some fat if desired. Add potatoes and water. Simmer 5 minutes. Add corn. Cook 5 more minutes or until tender.

Stir in milk, salt, and pepper. Heat slowly until chowder is piping hot. Serves 6-8.

Greetings from Benton, Columbia County, a lovely part of God's creation.

I live on a small farm and rent out farm acres. I am retired but never a dull moment. I enjoy gardening, lawn work, cooking, crafts, and work in my church.

Ruth J. Heath
Benton

APPLE FRITTERS

2½ cups mashed potatoes
1½ cups sugar
1½ cups butter
6 eggs
4-5 cups chopped apples
5 pounds flour
3 cups warm water
2 tablespoons yeast
2½ teaspoons salt
2 teaspoons cinnamon
1½ cups raisins

Soften yeast in water. Mix together all ingredients. Let rise until double. Pat out to ½-inch thickness on floured surface. Cut in 1½-inch square pieces. Let rise again. Deep fry in 350 degree oil. Brown on both sides. A few minutes after they are out of the fryer, dip them in glaze. (Use the same glaze as used for donuts. Line on racks or paper to dry.

We enjoy life on the farm. It may not be a big paying proposition, but it has lots of other benefits. It is an excellent place to raise a family.

Mary Gehman
Thompsontown

VANILLA ICE CREAM

1½ quart of milk
2 cups sugar
¼ cup cornstarch
¼ teaspoon salt
6 egg yolks
1½ quarts thick cream
1½ teaspoons vanilla
6 egg whites
1½ package gelatin

Scald milk and add sugar, cornstarch, and salt, which has been blended with one cup milk. Cool until thick. Add egg yolks which have been beaten with two tablespoons milk. Cook one minute. Add gelatin mixture which has been soaked in three tablespoons cold milk. Remove from heat and let cool. Then add cream, vanilla, and well-beaten egg whites. Freeze.

For chocolate ice cream add:
¾ cups sugar
1 cup cocoa or 2 squares chocolate

We have eight in our family, three boys and three girls. We usually like to make ice cream and have it for our dessert with cake. Every now and then we invite our aunts and uncles and have some for a treat. Good luck with your ice cream!

Katie Ann Smoker
Myerstown

SPINACH PIE

1 package (10 ounces) of spinach, slightly steamed.
¼ cup chopped onion
1 cup shredded cheese
3 eggs
1½ cup milk
¾ cup Bisquick baking mix
¼ teaspoon salt (optional)
¼ teaspoon pepper.

Heat oven to 400 degrees. Lightly grease a 10-inch by 1½-inch pie plate. Slightly steam spinach until tender. Drain thoroughly.

Mix spinach, onion, and cheese in pie plate. Beat remaining ingredients until smooth (15 seconds in blender on high or one minute with hand blender). Pour into plate. Bake until knife, inserted into center, comes out clean, about 30 minutes. Cool 5 minutes. Garnish if desired.

We enjoy the variety of recipes featured each week.

E.R. Brenneman
Lancaster

RAINBOW CREAM

8 ounce package cream cheese, room temperature
2 cups milk
small box vanilla instant pudding

1 pound 1 ounce can fruit cocktail
1 cup miniature marshmallows

To the softened cream cheese add ¼ cup milk and mix until well-blended. Add another 1½ cups milk and the instant vanilla pudding. Beat slowly for one minute. Drain the fruit cocktail and stir the fruit into the pudding mixture, along with the one cup of miniature marshmallows. Chill.

My brother and I own and operate Mountain Springs Farm, along with our parents. We live in central Pennsylvania on a farm that has been continuously farmed for over 200 years, and it has been in our family for over 50 years. It is a dairy and beef operation with my brother recently expanding into the dairy operation. I use many dairy products in cooking and enjoy trying new recipes. This is a quick and easy dessert to make on a busy day.

Robin Warntz
Aaronsburg

SOUTHWEST CHEESECAKE

16 ounces of cream cheese
2 cups shredded sharp cheddar cheese
2 cups sour cream, divided
1½ packets taco seasoning
3 eggs, room temperature
4 ounce can green chillies, chopped and drained
¾ cup salsa
tortilla chips

Combine cheeses and beat until fluffy. Stir in 1 cup of sour cream and taco seasoning. Beat in eggs one at a time. Fold in chillies. Pour into 9 inch springform pan. Bake at 350 degrees for 35-40 minutes or until center is just firm. Remove from oven and cool 10 minutes. Spoon remaining sour cream over top of cake. Return to oven for five minutes. Cool completely on wire rack. Refrigerate covered overnight. Remove from pan and place on serving plate. Top with salsa. Serve with tortilla chips. Yield 50 servings.

If you're a "hot" food fan like me, you'll love this!

Mattie Lapp
Myerstown

TWINKIES

1 box yellow cake mix
3 ounce box instant vanilla pudding
1 cup water
4 eggs

½ cup shortening
Mix all together. Bake in two greased wax paper lined jelly roll pans at 350 degrees for 15-20 minutes

Filling:
5 tablespoons flour
1 cup milk
1 cup confectioners' sugar
½ cup shortening
½ cup butter
1 teaspoon vanilla

Cook flour and milk until thick. Let cool before adding to the rest. Mix other ingredients. Beat until fluffy. Add milk paste. Spread on top of one cake. Put other cake on top.

Hi! I always enjoy reading the recipes, especially in June! We are dairy farmers in Berks County near the Christmas Village. We milk 60-70 cows. We have four children, Linnea 7, just completed first grade and is a big help in lots of ways. Kayla 4, likes holding her little brother and playing house or church. Sharitz 2, is a busy little girl who likes to follow her older sister around. Weldon, 5½ months, is getting to be an active little boy discovering the world around him. We'll be looking forward to hearing about other farm families this month.

Anita Moyer
Bernville

STRAWBERRY SHORTCAKE

½ cup butter
1 cup sugar
2 eggs
½ cup milk
1½ cups flour
¾ teaspoon salt
3 teaspoons baking powder
¼ teaspoon vanilla

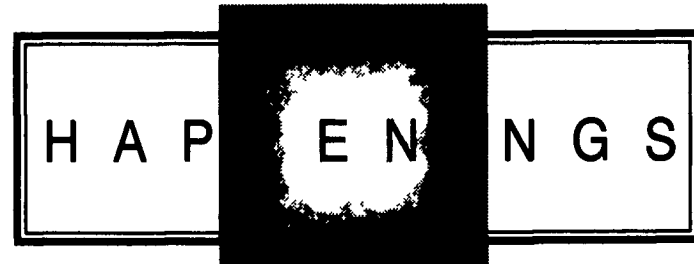
Cream butter and sugar. Add one egg at a time. Beat well. Add sifted dry ingredients alternately with milk. Add vanilla. Pour into greased pan and bake at 350 degrees for 40 minutes. Eat warm with crushed fresh strawberries on top.

Anna Mae Martin
Kutztown

FRUIT DIP

Mix together:
8 ounces cream cheese
1 cup marshmallow creme
1 teaspoon lemon juice
Chill about one hour. Serve with fresh fruit. It's very good!

Our family loves this dip at holidays, picnics, or any occasion. I'm Erin Williams, Lebanon County Li'l Dairy Princess. I live on a dairy farm with my parents David and Christine Williams, a sister Lauren and a brother Matthew. On the dairy farm I leave the cows out in the evening. Sometimes I help to feed calves. Also I have a bunny rabbit that I received for my eighth birthday in April. I have enjoyed my year as Li'l Miss, especially doing school promotions.



Conodoguinet 4-H

The Conodoguinet 4-H Sheep Club held its annual sheep workshop on Saturday, June 10 at home of Mark Myers.

The workshop started with a demonstration of trimming a sheep. All members took turns shearing the animals.

SPAGHETTI PIZZA

1 pound spaghetti, cooked
1 egg, beaten
½ cup milk
¼ cup butter, melted
2½ cups shredded mozzarella cheese

14-ounces spaghetti or pizza sauce

¼ cup Parmesan cheese

1 cup sliced pepperoni

Combine spaghetti, egg, milk, and butter with ½ cup mozzarella in a bowl, mixing well. Place on greased 10½ x 15-inch baking sheet. Spread sauce on top. Top with parmesan cheese, remaining mozzarella cheese, and pepperoni.

Bake at 350 degrees for 35-40 minutes or until bubbly. Serves 6-8.

I am an insurance agent and school van driver for handicapped children. I enjoy sports, travel, and walking. I also love making pizza.

John Ingalzo
Pine Grove

CHOCOLATE ECLAIR CAKE

1 pound box graham crackers
2 boxes instant vanilla pudding (¾ ounce size)

¾ cups milk
9 ounce frozen whipped topping

Frosting:
3 tablespoons cocoa
3 tablespoons softened butter
2 tablespoons oil

1½ cups confectioners' sugar
2 teaspoons white corn syrup
3 tablespoons milk
2 teaspoons vanilla

Butter bottom of 9 by 13 cake pan and sprinkle ¼ of graham crackers in bottom. Mix pudding and milk at medium speed two minutes. Blend in whipped topping. Pour half of mixture over bottom of pan and sprinkle with another ¼ graham crackers, and then pour remaining pudding and last ¼ of graham crackers on top. Frost and refrigerate overnight.

We milk 46 cows.

Katie Glick
Mill Hall

RHUBARB COFFEE CAKE

1½ cups brown sugar
½ cup vegetable oil
1 egg
2 cups flour

1 teaspoon baking soda
½ teaspoon salt
1 cup sour cream
1½ cups rhubarb, chopped

Topping:
¼ cup sugar
¼ cup brown sugar
1 tablespoon butter
1 teaspoon cinnamon

Mix together and pour into a greased and floured 9x13x2-inch pan. Crumble topping mix evenly over top and bake at 350 degrees for approximately 40 minutes. Makes a very moist cake.

Velma Koons
Felton

Instructions were given to the new members on how to show their animals at the roundup. A picnic lunch was served followed by a stockman's contest.

The next meeting is set for July 19 at 7:30 p.m. at the home of John Witter.