

Get In the 'Moo-d'

(Continued from Page B27)

SMOOTH AND CREAMY ICE CREAM

- 1 quart milk
- 4 eggs, beaten
- 2½ cups sugar
- 2 tablespoons cornstarch or clear jel
- ½ cup milk
- 1 tablespoon gelatine
- 3 cups cream
- ¼ cup cold water
- 3 cups milk
- 2 tablespoons vanilla

Scald one quart milk. Mix together eggs, sugar, cornstarch, or clear jel, and ½ cup milk. Add to scalded milk. Cook several minutes. Remove from heat. Add one tablespoon gelatin, softened in ¼ cup cold water. Chill. Beat well. Add cream, milk, and vanilla. If preferred, omit last two ingredients and add one quart fresh fruit. Makes six quarts. Freeze in a hand-cranked ice cream freezer.

We live on a farm in Lancaster County. Our family consists of 11 girls and three boys, but only one boy and three girls are still living at home.

We have two cows, which we milk by hand, so we have plenty of milk and cream to make ice cream which we all enjoy on warm summer days. We double this recipe for our ice cream freezer and it's very good.

I enjoy reading section B of Lancaster Farming, especially the recipes. In June, they're the most interesting.

Marilyn Nolt
New Holland



Jason, Jean, and Garrett Martin are from Greencastle.

FAMILY CHEESECAKE SQUARES

Crust:

- 1 package active dry yeast
- ¼ cup warm milk
- 1 tablespoon sugar
- 1 cup butter
- 2½ cups flour
- ½ teaspoon salt
- 4 egg yolks, slightly beaten

Filling:

- 1 egg, separated
- 2 8-ounce packages cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla
- ½ cup chopped pecans

Dissolve yeast and sugar in warm milk. In large mixing bowl, cut butter into flour and salt as for pie crust. Add yolks and yeast mixture. Mix thoroughly. Divide dough in half. Roll each piece to fit a 13x9-inch pan. Place one in pan. Beat together yolk, cream cheese, sugar, and vanilla until smooth. Spread over dough in pan, cover

with remaining piece. Press edges lightly to seal. Brush top with slightly beaten egg white and sprinkle with nuts. Cover and allow to rise in a warm place 1½ hours. Bake at 350 degrees for 30 minutes. Serve at room temperature. Delicious with strawberries.

My husband Jason and I have a 1½ year-old son Garrett. We feed beef cattle and crop farm. We both grew up on dairy farms, though, so we can certainly appreciate all the hard work that goes into those dairy products we enjoy.

Jean Martin
Greencastle

CHEESE BALL

8-ounces Cheese Whiz or Velveeta

2 8-ounce packages cream cheese

- 1 shake onion or garlic salt
- 1 shake seasoned salt
- ¼ teaspoon liquid smoke or Worcestershire sauce
- 1 teaspoon parsley

Stir until smooth then shape into a ball. Bacon bits or pecans on the top make it good.

I live on a farm with my family, six brothers and two sisters. I don't help much with the chores since I have so many brothers. We will have produce this year so we'll have a huge garden to take care of.

Marlene Nolt
Williamsburg

PEANUT BUTTER GOODIE

- 1¼ cup graham cracker crumbs
- ¼ cup sugar
- ¼ cup butter
- ½ cup peanut butter
- ¼ cup confectioners' sugar
- 2 small packages instant vanilla pudding
- 4 cups cold milk
- Whipped cream

Mix together crumbs, sugar, and butter. Reserve ¼ cup for topping. Press into 13x9-inch pan. Mix peanut butter and sugar until crumbly and sprinkle over crust. Mix pudding and milk. Pour over crumbs. Spread whipped cream on top and sprinkle crumbs on top.

This pudding dessert is one of our favorites. I enjoy baking and making desserts, especially with dairy products since we are dairy farmers. We are milking 58 cows and ship our milk to Clover Farms Dairy.

My husband Richard and I have five children: Daryl, 25; Sharon, 23; Karen, 19; Jolene, 14; and Sherita, 11. Daryl is married and we have two adorable grandchildren.

Farm life is very busy, especially during spring and summer, but I love it. Working together as a family has many rewards.

Mary Brubaker
Myerstown

PANCAKE MIX

- 1½ cups flour
- 2 tablespoons sugar
- 3 teaspoons baking powder
- 1¼ cups milk, cream, or buttermilk
- 1 teaspoon salt
- 3 tablespoons oil
- 1 egg

Mix together and fry in hot skillet.

Here is a verse that reminds me of all the recipe in June's Lancaster Farming, which is quite true. But all in all, I do enjoy the recipes.

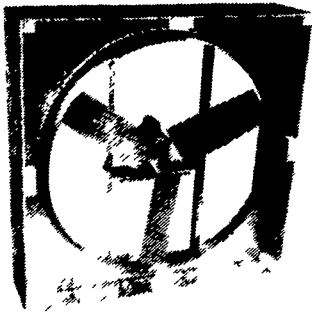
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Thanks for a great farm paper!
Lydia Allgyer
Drumore

(Turn to Page B29)

It's that time again...

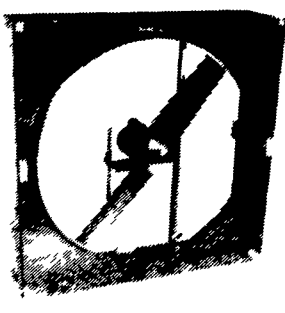
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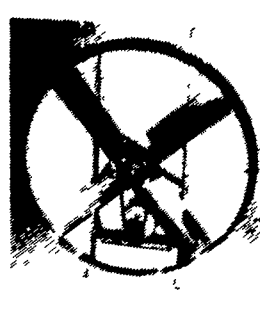
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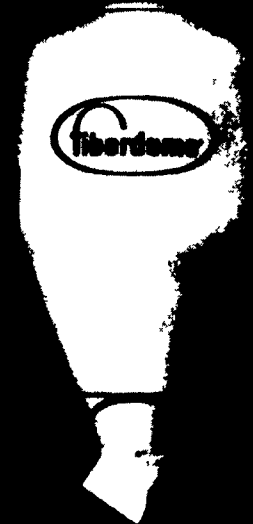
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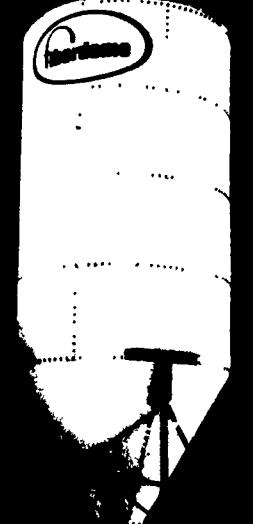
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