

# Get In the 'Moo-d'

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## CHICKEN GUMBO

4½ slices bread  
2 cups cooked chicken  
¼ cup butter, melted  
¼ cup mayonnaise  
2 eggs, well beaten  
¼ cup milk  
¼ cup chicken broth  
4½ slices cheese  
1 can cream of celery or chicken soup

Buttered bread crumbs  
Cube bread in bottom of greased casserole. Add chicken. Mix together butter, mayonnaise, eggs, milk, and broth; pour over chicken. Top with cheese slices and spread soup over all. Sprinkle buttered bread crumbs over top.

Refrigerate overnight. Bake at 350 degrees. Bake 1¼ hours or until done.

*I'm 18 and live on a 130-acre dairy farm with my parents and three brothers, ages 16, 19, and 25. There are also 50 acres of woodland with the farm.*

*We have 39 cows and we also have four work horses, six mules, and four driving horses. I love horses and I like farming. I'm sending one of our favorite recipes.*

Anna Glick  
Howard

## LEMON SPONGE PIE

4 tablespoons butter  
¾ cups granulated sugar  
3 lemons, rind and juice  
6 cups milk  
9 eggs, separated  
9 tablespoons flour  
Pinch salt  
4 9-inch unbaked pie shells

Mix the egg yolks with sugar, flour, and salt. Add lemon rind, lemon juice, butter, and milk. Fold in stiffly beaten egg whites last. Put in pie shell. Bake at 425 degrees for 15 minutes. Then reduce heat to 325 degrees until knife inserted comes out clean. Makes four large pies.

*I live on a dairy farm. I help milk in the morning. I also milk in the evening when my brother Sam is in the fields. We milk 43 cows and have two dry cows. We have about 60 heifers. We have four drive horses, three of them are my brother's. We have four horses and five mules.*

*I have five sisters (two married) and five brothers (one married). I have four nephews and three nieces.*

Katie Glick  
Mill Hall

## PANCAKES FOR TWO

1¼ cups all-purpose flour  
1 tablespoon sugar  
1 teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon salt  
1¼ cups buttermilk  
2 tablespoons vegetable oil  
1 egg, beaten  
1 cup fresh or frozen blueberries, optional

In a bowl, combine flour, sugar, baking powder, baking soda, and salt. Combine buttermilk, oil and egg; stir into dry ingredients and mix well. Fold in blueberries if desired. Pour batter by ¼ cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown. Yields about 8 pancakes.

*We enjoy these pancakes. I always add the blueberries. This recipe comes from my favorite magazine, Taste of Home. We live on a dairy farm and have a lime and fertilizer business. My husband Glenn and I have three boys: Darryl, 9, Brian, 6, and Anthony, 2.*

Linda Zimmerman  
Lititz

## GOLDEN CHEESE PUFFS

1 cup sharp cheddar cheese, grated  
¼ cup butter, softened  
¼ teaspoon Worcestershire sauce  
1 small onion, minced  
¼ cup sifted flour  
6-ounce jar green or black olives.

In a bowl, mix all the ingredients but the olives. Use hands to form a dough. Preheat oven to 400 degrees.

Drain olives and blot with paper towels. Mold about 1 teaspoon of dough around each olive. Place on a greased cookie sheet and bake about 15 minutes or until slightly golden. Cool on wire rack. Yield: 32 puffs.

If black olives are used, a small piece of cheese may be put inside them. The puffs may also be made without olives.

*This is my favorite appetizer. I make these every time we have company and sometimes just for my mom, dad, and myself. I won second place for these in the Post-Journal Cooking Contest and also an honorable mention for Swedish Rice Pudding.*

Holly Louise Jones  
Jamestown, N.Y.

## GLAZED APPLE CHEESE PIE

3-ounce package cream cheese  
1 tablespoon milk or sour cream  
9-inch baked pie shell  
6 large apples (Rome)  
1½ cup plus 2 tablespoons water  
1 cup sugar  
1 stick cinnamon  
2 tablespoons lemon juice  
1 teaspoon grated lemon rind  
2 tablespoons cornstarch  
Red food coloring

Soften the cream cheese with the milk or sour cream and spread over the bottom of the pie shell.

Peel apples and cut into eights. Place 1½ cups of water and sugar into a saucepan and bring to a boil. Drop in apple pieces and cinnamon stick and simmer until apples are just about tender.

With slotted spoon, remove apple pieces. Drain and let cool. Discard cinnamon stick. Measure 1¼ cup of apple juice. Add lemon juice and lemon rind to apple juice. Mix together cornstarch and remaining water. Stir into the apple juice mixture. Bring to boil, stirring, and cook two minutes over very low heat, stirring constantly. Color faintly pink with food coloring. Fill the pie shell with apple pieces, arranging the top layer in an attractive pattern. Spoon glaze over the apples. Serve at room temperature.

Ruth Ann Rabold  
Newmanstown  
(Turn to Page B30)



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