

Lancaster Farming Toasts Dairy Farmers

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SUNDAE DESSERT

Crush 1 pound Oreo cookies. Add ½ cup melted butter, stir. Pat into 9x13-inch baking pan. Spread one-half gallon vanilla ice cream on top. Sprinkle with mini marshmallows and crushed peanuts, use as many as you like.

Spread with 2 cups fudge sauce. Freeze overnight. Top with whipped cream just before serving.

I have one sister and two brothers. We milk 57 cows on our dairy farm.

Lynette Martin
Myerstown

IOWA DIRT DESSERT

1 quart milk
3 tablespoons cornstarch
1 teaspoon salt
1 cup sugar
6 egg yolks, beaten
1 tablespoon vanilla
2 envelopes or 2 tablespoons unflavored gelatin
½ cup water
1 cup whipped cream
30 Oreo cookies

Combine sugar, cornstarch, and salt. Add milk and bring to boil. Boil 1 minute, gradually stir half of hot mixture into egg yolks, then blend into hot mixture on saucepan. Boil 1 minute more.

Add vanilla. Soften gelatin in water and add to hot mixture; cool. Fold in 1 cup whipped cream. Crush cookies; reserve 1 cup for topping.

Put remaining into a 9 x 13-inch pan. Pour on cooled pudding. Sprinkle on reserved crumbs. Refrigerate.

This is a cool, refreshing dessert for summer. We live on a dairy farm and also raise a lot of sweet corn, string beans, and lima beans, which we sell to several produce stands. Also, seedless watermelons are very popular with our customers. This is in addition to our garden for our own use. There's something for everyone to do all the time!

I enjoy reading the recipes sent in by others. One of my hobbies is trying out new ones on my family. I have a whole panel of taste testers!

Anna Mae Conley
Mount Joy



My husband and I breed Paso Fino horses as well as work full-time, according to Sharon DeLorenzo, Catawissa.

CREAM CHICKEN ON CORNBREAD

2 tablespoons butter
2 tablespoons flour
2 cups milk
3 cups cubed cooked chicken
Cream of mushroom soup, undiluted

Cornbread
Shredded cheese

Melt butter in heavy 2-quart saucepan over low heat; add flour, stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk, cook over medium heat until mixture thickens and bubbles. Stir in chicken and soup. Cook, stirring, until thoroughly heated. To serve, slice cornbread rectangles in half; spoon on chicken mixture and sprinkle with shredded cheese.

I'm a housewife with two children, Sara, 7, and Samantha, 4. My husband is a heavy equipment operator who grew up on a farm. I love to bake, can foods from our own garden, do crafts, sew, crochet, and collect baskets. I enjoy the Lancaster Farming paper, especially B section. Keep up the good work.

Lisa Lewis
Harpers Ferry, W.Va.

CHOCOLATE THUMBPRINT COOKIES

½ cup butter
¾ cup sugar
1 egg yolk
2 tablespoons milk
1 teaspoon vanilla
1 cup flour
½ cup cocoa
¼ teaspoon salt
Vanilla filling*
Sugar
Crushed peanuts

Cream butter, ½ cup sugar, egg yolk, milk, and vanilla in small mixer bowl. Combine flour, cocoa, and salt; blend into creamed mixture. Chill dough about one hour or until firm enough to handle. Prepare vanilla filling. Roll dough into one-inch balls. Roll in chopped peanuts and sugar. Flatten with a fork. Bake at 350 degrees for 10 to 12 minutes.

Vanilla filling:*

Combine:
½ cup confectioners' sugar
1 tablespoon butter
2 teaspoons milk
¼ teaspoon vanilla

I love reading. When the Lancaster Farming comes, I always read the B section right away. I like the addition of the "You Ask, You Answer."

We have lots of animals. My favorite is our quarterhorse Buet. I love plants and recently got a job with plants.

This cookie recipe came from a friend.

Cindy Eshleman
Jonestown

FROZEN DESSERT

1 package chocolate Oreo cookies, crushed fine
½ cup butter
Make crumbs and put in bottom of 9x13-inch pan and save some for top.

2 small boxes pistachio pudding mix

½ cup milk
1 cup whipping cream
½ gallon vanilla ice cream
Add a little green food coloring (optional)

Whip all together and put in pan on top of crumbs. Sprinkle remainder on top. Freeze. Remove from freezer 30 minutes before serving.

I'm 16 years old and come from a family of 5 sisters 2 brothers. I enjoy cooking and working outside with flowers. This recipe is a favorite summer treat.

Lisa Reiff
Mifflinburg

HEAVENLY CHEESE CAKE

2½ cups graham crackers
½ cup butter
3 teaspoons sugar
Mix together with fork until crumbly and line spring pan with ½ mixture. Reserve ½ of crumb mixture for top.

1 pound cream cheese
1 pint sour cream
1 cup sugar
3 eggs
1 tablespoon vanilla

Mix cream cheese and sugar. Beat well. Add sour cream and vanilla. Beat again. Add eggs one at a time, beating 2 minutes after each egg. Beat well.

Pour into lined spring form pan. Sprinkle top with remaining graham crumb mixture. Bake in preheated oven at 350 degrees for 45-60 minutes. Shut off oven and leave cake in for an additional 30-45 minutes. Refrigerate overnight. Remove from pan. Sprinkle top with powdered sugar (the degree of creaminess is determined by the amount of time baked and left in the oven).

You may omit crumb topping and place cherry pie filling on top after cake has been refrigerated.

This cheese cake was a recipe of my mother's neighbor and given to me when I was 15 years old. I have won many blue ribbons with it during the 33 years I have been baking it!

I often double the ingredients (except crumb mixture) because my spring pan is large. The recipe takes time but is worth it.

My husband and I breed Paso Fino horses as well as work full-time. We have three beautiful granddaughters ages 9 and 6.

We both enjoy working with our horses and I especially enjoy the babies through 2 years. We train our horses for trail riding.

Sharon DeLorenzo
Catawissa



Justin Welk is the son of Don and Emily Welk Jr. of Strasburg.

CRACKER PUDDING

1 quart milk
1 cup sugar
2 eggs
1 cup cracker crumbs
¼ cup coconut
Scald milk. Add cracker crumbs, sugar, and eggs. Cook until pudding thickens. Add coconut if desired. Makes one quart.

Don and I live on a farm in Strasburg with our son Justin (2½ years old). We feed cattle for Stonehurst Farm and raise corn, hay, wheat, soybeans, and tobacco. Justin enjoys feeding the cows and playing with our Golden Retriever Mandy.

This cracker pudding recipe has been in the Welk family for generations. It is easy to make and is enjoyed by everyone.

Emily Welk
Strasburg



Jenny Christman

BEEF-CARROT CASSEROLE

1 pound ground beef
1 tablespoon butter
¼ cup minced onion
2 8-ounce cans tomato sauce
1 teaspoon salt
¼ teaspoon pepper
1 cup dairy sour cream
1 cup cottage cheese
¼ cup parsley flakes
1 cup cooked carrots, sliced
8-ounces noodles, cooked and drained

1 cup cheddar cheese, shredded
Brown beef, add onion. Stir in tomato sauce, salt and pepper. Simmer, uncovered, 5 minutes.

Combine sour cream, cottage cheese, parsley, and carrots. Add to cooked noodles, mix well.

Alternate layers of noodle mixture and meat mixture, beginning and ending with noodles. Top with cheese.

Bake at 350 degrees for 30 minutes, uncovered. Bake, if frozen, covered at 400 degrees, for one hour.

I am 13 and live on a dairy farm in Greencastle. I go to Greencastle-Antrim Middle School. I have one married sister and two more sisters at home. We all help out on the farm where needed.

I am the third one in my family to attend 4-H tractor club (I've had two years so far).

I am in the 4-H Dairy Club and am looking forward to 4-H camp again this year.

I am also going to my church camp for one week and to Creation '96 (my first time there because it was rained out last summer).

My family really likes this simple casserole. Hope you will try it.

Jenny Christman
Greencastle

CARAMEL PUDDING

4 tablespoons butter
2 cups brown sugar
¼ teaspoon baking soda
2 quarts milk
2 tablespoons flour
2 tablespoons cornstarch
2 egg yolks
2 teaspoons vanilla

Melt butter, add brown sugar, and brown and boil until it reaches hard ball stage. Add baking soda, then milk, bring to boiling point. Do not boil. While milk is heating, mix together flour, cornstarch, and egg yolks with enough water to make a smooth paste. Add to hot milk. Heat again until boiling point. Remove from heat and add vanilla.

Whipped cream may be added if pudding gets too thick.

We live on a small farm. We have some produce and a greenhouse. My husband works part time at Leola Produce Auction. We also have a hen house with about 4,500 laying hens. We have a daughter, Rosanna, 15 months old.

Aaron and Marian Hoover
Leola



The Anna Mae Conley family from Mount Joy.