

Dairy Recipes To Keep You On The 'Moove'

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STANDARD PANCAKES

2½ cups flour
2 cups milk
2 eggs
2 tablespoons sugar
2 teaspoons baking powder
4 tablespoons melted butter
Add melted butter after all other ingredients have been well mixed. Vanilla may be added if desired. Bake on preheated griddle.

My husband Todd is a dairy farmer. We have 65 cows and raise all our own replacement heifers. I work part-time as a church secretary.

We have three children: Tracie, a student at Alvernia College; Brandon, a junior at Hamburg High School; and Marc, in the 4th grade at Hamburg Elementary.

Elaine Schroeder
Hamburg

FRENCH BREAD

2 cups sharp shredded cheese
½ cup mayonnaise
1 tablespoon ranch dressing (milk kind)
10 one-inch slices French bread
Mix all ingredients. Spread over bread slices and broil 3-4 minutes. Enjoy!

I live on a dairy farm. My best kind of animal is a cat. I think the best kind of work is farm work.

My brother works with BouMatic. My sister drives tractor out in the field. I feed the calves mornings and evenings. We are having French bread for supper.

Darla Faith Zimmerman
Romulus, N.Y.

CARMEL PUDDING

2-3 tablespoons butter
2 eggs
1 quart milk
1 cup brown sugar
3 tablespoons cornstarch
3 tablespoons flour
1 tablespoon vanilla
Beat eggs into milk. Set aside. Brown the butter. Remove from heat and add brown sugar, cornstarch, and flour. Mix well. Add milk, egg mixture to other ingredients. Cook until thickened. Remove from heat and add vanilla.

My husband Wilbur and I and our four children live on a dairy farm near Bernville.

We milk about 40 cows and farm 100 acres of corn, hay, and soybeans.

It seems there's always lots of work to be done, but we enjoy the privilege of working together as a family.

I enjoy reading the B section of Lancaster Farming and I clip lots of recipes. Wilbur and the two oldest boys also enjoy reading Lancaster Farming.

Linda Hartranft
Bernville



Joe, Monda, and Carrie Bush, Lykens.

REALLY ENJOYABLE EGG NOG

2 quarts milk (may use skim)
¾ cup plus 2 tablespoons sugar
¼ teaspoon ground nutmeg
4 eggs or 8-ounces egg substitute
Whites from 2 large eggs
2 teaspoons vanilla extract
1 cup evaporated milk (may use skim)

Put milk, ¾ cup sugar, and nutmeg into 3-4 quart saucepan. Stir over medium heat until bubbles appear around edge. Remove from heat.

In medium-sized bowl, whisk eggs or substitute with 2 egg whites until blended. Gradually whisk in 2 cups hot milk mixture. Pour back into saucepan. Stir over medium-low heat for about 8 minutes until mixture is just under the boiling point (200 degrees) and is slightly thickened.

Remove from heat. Stir in vanilla. Refrigerate at least two hours.

One hour before serving: Pour evaporated milk into a small bowl and place in freezer 45 minutes or until it starts to freeze around edges. Beat with electric mixer until foamy. Add 2 tablespoons sugar and beat 5 minutes until stiff peaks form. Fold into eggnog. Pour into punch bowl. Dust with nutmeg. Makes 3 quarts or 24 ½ cup servings.

We enjoy dairy products, and although we are not very conscientious about limiting our intake of cholesterol and fats, this recipe is suitable for those who do.

Phil, my husband, is county extension director for Penn State Cooperative Extension in Montour County. He serves the dairy farmers in five counties.

I am a homemaker, substitute school nurse, and attend college part time. We have two children, Wesley, 9, and Katelyn, 8. Both children are members of 4-H clubs.

Carolyn Durst
Danville

ONION CAKE

2¼ cups flour
1 teaspoon yeast
1 cup warm milk
¼ cup butter, melted
1 egg
1 teaspoon salt
Make a yeast dough. Mix dry yeast with flour. Let dough rise for ¼ to 1 hour.

Also:
¾ pound dried beef or Canadian bacon; keep some meat out for garnish

2 pounds onions
2 tablespoons cornstarch or more; when cooking the onion mixture, if not thick enough, add some more corn starch

3 eggs
1 cup sour cream
½ cup heavy cream
1 teaspoon salt
Dash paprika
Dash pepper
Dash cumin (optional)

Cut onions into rings and beef into cubes. Heat the onions and meat until onions are soft.

In the meantime, mix together eggs, sour cream, heavy cream, corn starch, and spices. When the onions are soft, add cream-egg-mixture; stir until it cooks and thickens. Let cool.

Put dough into 9x13-inch cake pan. Push dough to the edge of pan (pizza style). Add the onion mixture. Sprinkle some meat cubes on top.

Bake at 375 degrees between 45-60 minutes until set or a toothpick comes out clean.

This recipe comes from Germany. It was given to me by my cousin's wife. It is very good!

My husband Joe and I have two children, Carrie, 4 and John, 7 months. We help with the dairy cows and hogs on the family farm.

Monda L. Bush
Lykens

MEAT AND NOODLE CASSEROLE

¼ pound noodles
4 tablespoons flour
1 cup cheese
1 cup cooked drained peas
4 tablespoons butter
2 cups milk
½ teaspoon salt
2 cups cooked ham, cut up
4 tablespoons butter
½ cup bread crumbs

Make medium white sauce by melting 4 tablespoons butter. Add flour and stir until smooth. Gradually stir in milk. Cook, stirring, until smooth and thick. Remove from heat and add cheese. Stir until melted. Add cooked noodles, ham, and peas. Put into baking dish. Top with buttered crumbs. Bake at 350 degrees for 35 minutes.

Norma Horst
Ephrata

COCONUT CUSTARD PIE

9-inch pie crust
4 eggs, beaten
Beat into eggs:
¾ cup sugar
¼ teaspoon salt
¼ teaspoon nutmeg
1 teaspoon vanilla
2½ cups scalded milk
¾ cup coconut

Pour into pie crust. Bake until knife inserted in center comes out clean. Bake at 450 degrees for 15 minutes. Reduce heat to 350 degrees and bake 25-30 minutes.

My husband and I and our three children live on our dairy farm in northern Berks County. We bought this farm almost four years ago and we enjoy living here.

Karen Dietrich
Bernville

FRUIT DIP

7 ounces marshmallow cream
8 ounces cream cheese
1 cup confectioners' sugar
1 cup sour cream
8 ounces whipped cream topping

Several tablespoons strawberry jam (optional), more or less to your taste.

Mix the marshmallow cream, cream cheese, confectioners' sugar, and sour cream until smooth, then add whipped cream topping and chill.

For fruit, add bananas, pineapples, kiwis, grapes, apples, strawberries, etc.

This is my favorite fruit dip recipe that I've tasted. It's another one of my many recipes that come from my mother. It makes a very attractive dish and has always been a great hit. My family raves about it.

My husband Merv and I live on a farm in the beautiful hills of Juniata County. We operate a 127,000-layer chicken house and farm 225 acres of corn, soybeans, alfalfa, wheat, and oats. Merv also does custom corn planting.

We are already enjoying the help of our children, especially our oldest son Jason, who will be 9 years old in a few weeks, followed by Ann Merlene, 6, Anthony, 4, and Susan, 2½.

I enjoy reading Section B of Lancaster Farming. My favorite is Homestead Notes and Joyce Bupp's column.

I enjoy cooking for a family that eats anything I make. None of them are picky eaters.

Of course, I try to make a lot of different things with eggs. Our oldest orders four eggs for breakfast each morning.

Keep up the good work in the women's section of Lancaster Farming.

Anna Ruth King
East Waterford

CHOCOLATE CHIP CAKE

2 cups flour
1 cup brown sugar
½ cup sugar
3 teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
½ cup shortening
1¼ cup milk
3 eggs
12-ounce bag chocolate chips (finely chopped)

1½ teaspoon vanilla
Grease and flour 13x9-inch pan. Heat oven to 350 degrees. Measure all ingredients into large bowl. Blend one-half minutes, scraping bowl constantly. Beat 3 minutes, scraping occasionally. Pour into pan. Bake 45 minutes or until toothpick comes out clean when inserted in the center of cake. Spread chocolate chip glaze over top of cooled cake.

Chocolate Chip Glaze:
Heat half bag of chocolate chips, 2 tablespoons butter, and 1 tablespoon light corn syrup over low heat, stirring constantly until chocolate is melted. (Best if a double broiler is used).

If you like chocolate, be sure to try a piece of this cake. This is a new recipe for me. The secretary at work made this cake for the boss's birthday party. It was delicious so, of course, I had to have the recipe.

I am working at R.H. Mast Greenhouse where I am around flowers a lot! So, I've got colorful scenery.

I'm also a farm girl; the eldest of 10. Summer is a busy time of the year, but if we all pitch in, the work load becomes lighter. I hope everyone has a safe and happy summer.

Denise Wenger
Mifflintown

GLAZED CARROTS

4 tablespoons butter
1 pound carrots (cut into julienne strips)
1 cup wild berry beverage
1 cup water
2 tablespoons sugar
½ teaspoon salt

Melt butter in 10-inch skillet over medium-low heat. Add carrots, beverage, water, sugar, and salt. Heat to boiling. Reduce heat to low. Cook uncovered until carrots are crisp but tender and only butter-sugar mixture remains (about 50 minutes). Makes 3-4 servings. Note: the light beverage flavor adds zest to carrots.

My husband, son, and I live in McGaheysville, Va. MacGaheysville is a small farming town. We raise beef cattle. We are active in our church and the Mountain View 4-H Club.

Joann Frazier Hensley
McGaheysville, Va.
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The Hartranft family from Bernville. From left, Joseph, 11; Wilbur, Ben, 15; Linda; Jonathan, 4; and Emily, 8.



The King family from East Waterford.