

Dairy Recipes To Keep You On The 'Moove'

(Continued from Page B15)

BAKED MACARONI AND CHEESE

2 cups macaroni
6 cups boiling water
1 teaspoon salt
2 tablespoons butter
1 tablespoon flour
1½ cups milk
1½ cups grated cheese
½ cup bread crumbs

Cook macaroni in salt water and drain. Make a white sauce by melting butter in heavy saucepan or in top of double boiler. Add flour and stir until well blended. Slowly add all milk, stirring constantly until a smooth paste is formed. Place a layer of macaroni in the bottom of a greased casserole. Add grated cheese and white sauce. Repeat until casserole is filled. Sprinkle bread crumbs over the top and bake at 375 degrees for 30 minutes. Serves 6.

We are dairy farmers since we were married in 1967. Our farm is on the Lancaster-Berks County line and has been in the family for four generations. We have five children: two sons and three daughters. We milk about 75 cows. We farm about 200 acres and raise all the herd replacements.

Joyce Zimmerman
Reinholds

CHEESECAKE

Filling:
3 cups milk
16 ounces cream cheese
1½ cups sugar
4 eggs
½ cup flour
2 tablespoons lemon juice

Crust:
½ pound butter
2 cups flour
6 tablespoons sugar
2 eggs
1 teaspoon baking powder

Filling: Mix about 20 minutes or until well blended.

Crust: Cream butter, then add other ingredients. Pat crust into ungreased baking pan. Pour filling into crust. Sprinkle cinnamon on top. Bake 1½ hours at 300 degrees.

On my farm you know it's spring when the flowers are blooming with the smell of fresh-mowed hay, and the farm is full of baby animals, including lambs, kids, calves, kittens, baby ducks, chicks, geese, turkeys, Ginean hens, and bunnies.

I show all my animals to a lot of visitors all summer long. The children say my place is better than a zoo! Happy spring!

Deidre Welisewitz
Flemington, N.J.



Deidre Welisewitz holds her pet duck Quack.



The Paul and Catherine Holcombe family from Mohrsville.

COUNTRY POTATO SOUP

6 cups finely diced, peeled potatoes
1 cup finely diced celery
1 scant cup chopped onion
3 cups water
4 chicken bouillon cubes
1¼ teaspoon salt

Cook above ingredients about 25 minutes.

Add 2 cups milk. Blend 2 more cups milk and 4 tablespoons flour. Slowly add the following:

2 cups sour cream
1 tablespoon dried parsley
½ teaspoon pepper

Add to soup. Stir while bringing to a boil on medium-low heat.

Curt and I live on a dairy farm near Manheim. Along with farming, we are kept busy with church and school activities. We have been blessed with three daughters, Amber, 14, Amanda, 11, and Ashley, 6.

Pearl Hoover
Manheim

CHEDDAR CHOW SOUP

2 cups water
½ cup diced carrots
½ cup onion
2 cups diced potatoes
½ cup diced celery
1 teaspoon salt
½ teaspoon pepper

Boil together for 20 minutes or until vegetables are soft. Do not drain!

Sauce:
½ cup butter
½ cup flour
2 cups milk
2 cups cheese

Melt butter, add flour then milk, cook until thick. Add cheese and stir until melted. Add to undrained vegetables.

Alma Burkholder
Mifflinburg

BAKED ALASKA

1 quart solid ice cream, any flavor
Pound or sponge cake
4 egg whites
½ cup confectioners' sugar
Finely chopped nut meats, optional

Place wax paper on bottom of 8- or 9-inch cake or pie pan. Place a one-inch layer of sponge or pound cake on the paper. Place ice cream on the cake — the cake should extend ¼ inch beyond the ice cream. (Form the ice cream into a mound for a striking effect).

Cover completely with a thick coating of meringue made by beating to a stiff consistency 4 egg whites, then folding in gradually ½ cup confectioners' sugar. The meringue needs to be light and dry. Set in a 475-500 degree oven long enough to brown meringue. May be dusted with nut meats prior to placing in oven.

Serve at once after browning. *The grandchildren enjoy spending time at our farm, which has been in the family since 1860.*

Catherine Holcombe
Mohrsville

VEGETABLE LASAGNE

2 tablespoons butter
1 small onion
2 tablespoons flour
1 teaspoon pepper
1 teaspoon salt
2¼ cups milk
2 tablespoons parley
15 ounces Ricotta cheese
10 ounces spinach or broccoli (thawed and squeezed dry)
8 ounces mozzarella cheese
9 no boil or cooked lasagne noodles

Make white sauce — brown onion in butter, stir in flour, pepper, and ½ teaspoon salt in onion mixture.

Stir in slowly milk, 1 cup mozzarella cheese spinach or broccoli, Ricotta cheese, parmesan cheese, and ½ teaspoon salt. Cook 1 minute.

Pour ¼ cup of white sauce in 7x11 inch pan. Arrange ½ of noodles over white sauce. Layer the rest of ingredients. Sprinkle remaining mozzarella cheese over top.

Cover lasagne loosely with foil and bake 40 minutes until hot and bubbly. Remove from oven and let stand 10 minutes. Serve.

I have been married to a dairy farmer for 51 years. We are semi-retired, but I don't think a housewife ever retires. My hobbies are crochet, needlepoint, embroidery, etc., and reading.

We have a daughter and four of our sons are dairy farmers, one a beef cattle and crop farmer. We have 19 grandchildren ages 18 months to 26 years.

Marcella B. Barkman
Breezewood

GRANDMOTHER'S POUND CAKE

1 cup butter
¾ cup sugar
5 eggs
2 cups flour
½ teaspoon vanilla

Work butter until creamy. Heat in sugar and eggs one at a time. When creamy, fill in flour with spoon.

Bake in buttered and floured bread tin 1½ hours in slow oven, about 300 degrees.

This is a very old recipe, a family favorite.

My husband Karl and I have farmed more than 40 years in Truxton, N.Y.

We are retired. My husband is a bird watcher. We have many flowers. To see them bloom is a joy.

We have four daughters, Nancy, Linda, Susi, and Sally Ann. We have five grandchildren and one great grandson.

Vera Scott
Cortland, N.Y.



Karl and Vera Scott, Cortland, N.Y.

MAPLE NUT TWISTS

¾ cup milk
½ cup butter
1 teaspoon maple flavoring

Heat to melt butter. When lukewarm, add:
1 tablespoon yeast

When yeast is dissolved, add:
1 egg, beaten

In bowl, combine:
2¼ cups flour
3 teaspoons sugar
½ teaspoon salt

Add liquid. Mix well and add ¼ cup flour if too sticky. Knead. Let rise one hour. Divide dough into three equal parts. Roll one piece at a time, put first layer on greased pizza pan. Brush with melted butter. Sprinkle with one-third of the sugar-nut mixture. Top with second layer of dough and sugar mixture. Repeat for third layer.

Place thimble in middle of pan, cut into the thimble, into 16 equal parts. Twist each part. Let rise one hour. Bake at 350 degrees for 15 to 20 minutes.

Filling Mixture:
½ cup sugar
½ cup ground walnuts
1 teaspoon cinnamon
1 teaspoon maple flavoring

Mix together really well. Drizzle with thin icing made with:
Confectioners' sugar
Milk
Maple flavoring, if desired

Serve warm or cold.

We are a family of seven: Darren, 8; Amy, 6; Darla, 5; Mary Ann, 3; and Jerome, 1. We live on a small farm with veal calves and steers. I enjoy the recipes and look forward to Lancaster Farming each week. I also like to sew and garden. Hope you enjoy this recipe.

Earl and Donna Martin
Ephrata

LAYERED PEANUT DESSERT

1st layer:
½ cup chopped peanuts
1 cup flour
½ cup butter

Blend flour and butter. Add peanuts and press into 9x13-inch pan. Bake at 350 degrees for 20 minutes.

2nd layer:
½ cup peanut butter
1 cup confectioners' sugar
8-ounce package cream cheese
2 cups whipped cream topping

Cream together cream cheese and peanut butter. Add sugar and whipped cream topping. Spread over 1st layer.

3rd layer:
1 small box (3 ounces) instant vanilla pudding
1 small box (3 ounces) instant chocolate pudding
2¼ cups milk

Blend together and spread over 2nd layer.

4th layer:
Sprinkle the top with chopped peanuts and shavings from one chocolate bar.

I live in Mount Joy on a poultry farm that my dad manages for R.W. Sauder.

My mother is a reading tutor for the local school district. I have one brother, Jason, 16, and one sister, Angie, 10. Our favorite family vacation place is Ocean City, N.J.

I enjoy reading, spending time with friends and family, and working outside. I work at Sauder Egg Company in the customer service department. On weekends I help pack eggs at home on the farm.

Jessica Moyer
Mount Joy

CREAM CHEESE CAKE

½ pound cream cheese
½ pound butter
2 cups sugar
2 cups cake flour
6 eggs (one at a time)
2 teaspoons vanilla
½ cup chopped walnuts (optional)

Pour into greased and floured tube pan. Bake at 350 degrees 55-60 minutes.

My husband Greg and I have been married 39 years.

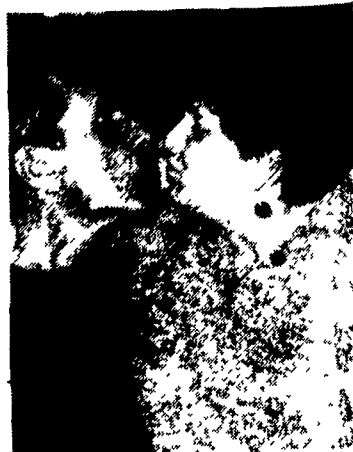
We have raised three great children who married and presented us with four beautiful grandchildren (two since December).

We have been very busy traveling from our home in Wayne to the Jersey shore and Bangor, Pa. (with some stops in Edison, N.J.).

Our friends tell us to trade our home for a mobile home. We just can't see too much of our family. Life is grand!

Barbara Beach
Wayne, N.J.

(Turn to Page B17)



Greg and Barbara Beach, Wayne, N.J. have been married 39 years.