

Final June Dairy Month Celebration

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ORANGE SHERBET SALAD

3-ounce package orange flavored gelatin
 ¼ cup boiling water
 1 pint orange sherbet
 1 cup sour cream
 3 ounce package lemon gelatin
 1 cup boiling water
 11 ounce can mandarin orange segments
 Lettuce

Dissolve orange gelatin in ¼ cup boiling water. Add sherbet (just taken from the freezer) and stir until sherbet is completely blended with the gelatin.

Pour mixture into a two-quart mold and spread sour cream over the top. Chill for one hour.

Meanwhile, dissolve lemon gelatin in 1 cup boiling water. Drain juice from mandarin oranges and add enough water to juice to make 1 cup liquid. Add with orange segments to the lemon gelatin. Chill until lemon mixture just begins to set, then spoon on top of sour cream layer in salad mold. Chill for 8-10 hours.

Serve atop crisp lettuce. Makes 8-10 servings.

My husband and I enjoy reading Lancaster Farming. We have a 100-acre farm in Armstrong County, but it is farmed and pastured by the neighboring farmer. He raises beef cattle and hogs and we get some of our meat supply from him. We live in a rural section of the county and enjoy the outdoors immensely. I certainly look forward to all the good dairy recipes that will be coming in future issues. Thank you.

Mary J. Elder
 Kittanning

FETTUCINE ALFREDO WITH PARMESAN CHEESE

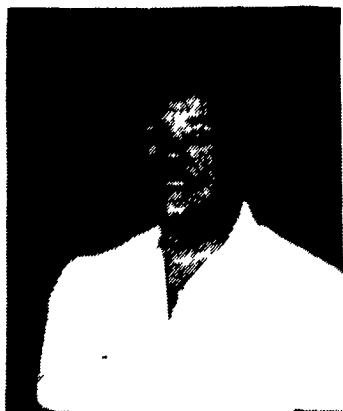
Boil 3 quarts water in kettle, add 1 teaspoon salt and 1 tablespoon vegetable oil to prevent sticking. Add 10 ounces of Fettucine noodles to boiling water. Cook 5 minutes. Drain but do not rinse noodles and cover immediately with 1½ cup milk, 1 teaspoon garlic, 1 teaspoon chicken bouillon, 2 tablespoons cream cheese and 2 tablespoons butter. Add 1 cup fresh grated parmesan cheese and 2 teaspoons flour if not thick enough. Also, add 1 cup cooked broccoli spears or ½ cup carrots or 2 cups zucchini or 1 cup asparagus spears. Mix together and sprinkle with parsley and pepper, if desired.

Serve this dish of Fettucine with baked, fried, or grilled chicken or shrimp.

I worked for school cafeterias in Perry County for 18 years. I was kitchen helper, then cook, and then manager before retiring in December 1993.

I love to cook and collect lots of recipes.

Mrs. Lydia Sheaffer
 Shermansdale



Lydia Sheaffer, Shermansdale.



Laura, Charlotte, and Benjiman are the children of Marlin and Eva Mae Oberholtzer of Ephrata.

VEGETABLE LOAF

1 cup cooked peas
 1 cup cooked carrots
 1 cup cooked string beans
 2 cups mashed potatoes
 3 tablespoons butter
 1 onion, minced
 3 tablespoons flour
 2 cups milk
 2 teaspoons salt
 ½ teaspoon pepper
 ¼ teaspoon celery salt
 1 cup grated cheese
 ½ cup bread crumbs

Arrange chopped, cooked vegetables in layers or mix together in a greased baking dish. Melt fat in a saucepan, add onions and flour.

When slightly brown, gradually add the milk and seasonings. When thickened, add cheese and melt. Pour sauce over vegetables. Sprinkle with crumbs. Bake at 350 degrees for 45 minutes.

My husband Marlin and I live on a 100-acre beef and poultry operation. We have three precious children, Laura, 6; Charlotte, 4; and Benjiman, 6 months. They love the great outdoors with their many cats. I enjoy gardening and collecting recipes.

June is also Father's Day, a time to remember Dad. I spent countless hours in the barn with him milking them cows morning and night. Precious memories as a child and teenager. But oh, I hated them first calf heifers! Nothing unusual to get a kick once in a while.

Eva Mae Oberholtzer
 Ephrata

PINEAPPLE SALAD

1 pack gelatin
 1 pack lemon Jell-O
 1 cup boiling water
 Dissolve the ingredients. Add ½ cup sugar, let it cool and then heat until it is light and fluffy. Add 1 can evaporated milk and 18-ounce package of cream cheese. Take 1 can crushed pineapple, mix together 3 cups graham cracker crumbs, ½ cup brown sugar, ½ cup butter. Put half in 9x13-inch pan and save the other half for the top.

I live on a 120-acre dairy farm. We just got two goats to mow around the manure pit. We also have 16 chickens and one rabbit.

My sister Melody and I are home-schooled. I also have a siter Anna Elizabeth, 4, a brother John Paul, 3, and a sister Diane, 1. I enjoy living on a farm.

Marnita Beth Stoltzfus
 Parkesburg

BAKED ZITI

16-ounce box cut ziti macaroni
 1 quart spaghetti sauce
 24-ounces cottage cheese
 2 cups shredded mozzarella cheese
 1 tablespoon dried parsley
 1 egg, slightly beaten
 1 teaspoon oregano
 ¼ teaspoon garlic powder
 ¼ teaspoon pepper
 8-ounces tomato sauce
 2 tablespoons grated parmesan cheese

Cook ziti according to package directions for 10 minutes. Drain. Combine ziti, half the spaghetti sauce, cottage cheese, mozzarella cheese, parsley, egg, oregano, garlic powder, and pepper.

In at least a 9x13-inch casserole, pour the tomato sauce. If desired, additional spices may be added to the sauce according to your taste. Spread ziti mixture evenly over sauce in casserole. Top with remaining spaghetti sauce and sprinkle with the parmesan cheese. Cover with foil and bake at 375 degrees for 30-35 minutes or until hot and bubbly.

My husband, Charles, and I live on a 120-acre farm in Harford County. We have raised four children and they really appreciated the opportunity to grow up here and now our grandchildren are enjoying the farm. Corn and alfalfa are the crops grown and we have one pet cow, Chocolate Chip.

Both my husband and I have to watch our fat intake so I make this recipe with fat-free cheeses. With a salad and Italian bread, we have a satisfying meal.

Grace Glock
 Fallston, Md.



The Gary and Janice Shenk family from Manheim. From left, Greg, Jeromy, Joel, Jody, Gwen, Gary, and Janice.

EASY MACARONI AND CHEESE

3 tablespoons butter
 2½ cups uncooked macaroni
 ¼ teaspoon pepper
 1 quart milk
 ½ pound Velveeta or sharp cheese

Melt butter in baking dish. Pour macaroni into melted butter. Stir until butter coats the macaroni. Add pepper and cold milk to macaroni. Stir.

Bake covered at 325 degrees for 1½ hours. Stir while baking. Let set 5 minutes before serving.

Donna Bollinger
 Lititz

WHITE MOUNTAIN BASIC VANILLA ICE CREAM

2 eggs
 2 cups milk
 ¼ cup sugar
 1 tablespoon vanilla
 ¼ teaspoon salt
 1 cup heavy whipping cream

Separate the eggs and make a soft custard of the milk, egg yolks, and sugar. Beat the egg whites stiff and, over them, pour the hot custard, mixing thoroughly. Add the vanilla and salt and, when cold, the whipped cream. Freeze. (Option: triple the recipe to have enough to go around.)

The Gary and Janice Shenk family loves homemade ice cream. It is usually made on special occasions such as birthdays and for the treat at the "slave" auction conducted by the church youth group.

Gary is a partner in the family business, E.E. Shenk and Sons, which his father began more than 60 years ago.

The boys — Jeromy, 23, Joel, 19, and Greg, 16 — have or are working with their dad. The girls — Jody, 15 and Gwen, 13 — wash trucks Saturday morning or mow lawn at the shop occasionally.

I run for parts sometimes and get meals to the field in harvest season.

Jeromy and his wife Katrina are in volunteer service through Eastern Mennonite Missions at Birmingham, Ala. Joel works full time at Shenks' and Greg is a student at Manheim Central. Joel plays soccer, church softball, and works part-time at Shenks'. Jody is in 9th grade and plays piano and Gwen, in 7th grade, plays string bass and soccer.

I enjoy quilting, sewing, reading, and cooking for the four hungry teenagers and their dad.

We are members at Chiques C.O.B. and the children are active in the junior and senior high youth groups. We enjoy camping and playing ball together.

Janice N. Shenk
 Manheim



Kyle Shuey, 3 months.

CREAMY CARAMEL DIP

1 package (8 ounces) cream cheese
 ¼ cup packed brown sugar
 1 cup sour cream
 2 teaspoons vanilla extract
 1 cup cold milk
 1 package (3.4 ounces) instant vanilla pudding mix
 Assorted fresh fruit

In mixing bowl, beat cream cheese and brown sugar until smooth. Add the sour cream, vanilla, milk, and pudding mix, beating well after each addition.

Cover and chill for at least 1 hour. Serve as a dip for fruit. Note: Great with apples!

My husband Kevin and I farm along with my brother, Rich Hill. We milk approximately 65 Holsteins and Brown Swiss. In January we welcomed the addition of our precious son, Kyle.

Terry Shuey
 Lebanon

DAIRY BROWNIES

8 ounces cream cheese
 2½ cups sugar
 3 eggs
 ¼ cup water
 ½ cup butter
 1½ ounces unsweetened chocolate

2 cups flour
 ½ cup dairy sour cream
 1 teaspoon baking soda
 ½ teaspoon salt
 1 cup chocolate chips

Combine cream cheese and ½ cup sugar, blend in 1 egg. In a kettle, combine water, butter, and chocolate; bring to a boil, add remaining sugar and flour; blend in remaining eggs, sour cream, baking soda, and salt. Pour into greased 9x13-inch pan and spoon cream cheese mixture over chocolate batter, cut through batter with knife for a marble effect. Sprinkle with chocolate chips. Bake at 375 degrees for 25 to 30 minutes.

Kathryn Good
 Womelsdorf

SUNDAY DINNER CASSEROLE

4 cups macaroni
 3 cups cooked peas
 1 pound cooked ham or other meat
 1 pound cubed Velveeta cheese
 2 cups milk
 2 cans cream of chicken soup
 1 medium onion
 2 teaspoons salt

Cook macaroni, peas, and meat until tender. Mix cheese, milk, soup, onion, and salt and cook until melted. Add macaroni, peas, and meat. Bake one hour at 300 degrees or for 3 hours at 250 degrees.

Nancy Hershey
 Manheim