

Dairy Recipes Galore From Cow Mania Contest

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CREAM PUFFS

- ½ cup butter
- 1 cup water
- 1 cup sifted all-purpose flour
- 4 eggs

Put butter and water in 2-quart saucepan on high. When mixture boils, add flour; cook until thick, stirring constantly. When mixture gathers into a mass, remove from heat. Place mixture in a bowl of electric mixer. Add unbeaten eggs, one at a time, mixing thoroughly after each addition. Place in mounds on greased cookie sheet about 1½ inches apart. Bake in preheated electric oven at 400 degrees for 40 minutes or with an oven meal at 350-375 degrees for 1 hour.

Allow puffs to dry in oven several minutes after current is turned off. Fill with Cream Puff Filling or with ice cream. Sprinkle with confectioners' sugar or frost with thin icing (chocolate or white). Yields 8-10 large puffs.

Filling:

- ½ cup sugar
- 5 tablespoons flour
- ¼ teaspoon salt
- ¼ cup cold milk
- 3 egg yolks, well beaten
- 1½ cup milk, scalded
- ½ teaspoon vanilla
- 3 egg whites, beaten

Mix sugar, flour, and salt together with cold milk. Then add beaten egg yolks, blending together. Gradually add scalded milk to egg mixture. Cook on low heat, stirring while cooking until mixture is thick. Add flavoring. Cool. Fold in stiffly beaten egg whites and spoon into centers of cream puffs.

My family loves the cream puffs and they're not difficult to make.

As for my family, we will be married 37 years on June 4 and have three children. Lori Ann Spatz is married to Allen Spatz. She is a life skills teacher in the Daniel Boone School District. Her husband, Allen, is employed by Hershey Food Corp. in the Reading Branch known as Luden's. My son Tom and my husband Lee are self-employed well drillers. My other son Todd is employed by the Governor Mifflin School District as a business education teacher. He is married to Tara (Roth) for two years and they are expecting their first child (could be twins — we don't know for sure until June). She is employed at the Kutztown School District.

My husband and I love our grandchildren, Stephanie, 4 and her brother Christopher, 6. My routine day is putting Christopher on the bus and picking him up every day from Rockland Elementary School. I have Stephanie three days a week. It's a lot of running but I enjoy being with them.

We also live on a 69-acre farm in Richmond Township and farm various crops. We all chip in on the chores and gardening to get the crops harvested. I love the recipe section of Lancaster Farming and I have tried many of them. They were excellent.

I am active in my church. I have been the church secretary for 35 years and I also took a training course to do volunteer visiting at the Lutheran Home in Topton. Let me suggest that anyone who would like to volunteer should try this anywhere — these older folks love the company volunteers provide.

Phyllis J. Stitzel
Kutztown

BAKED HONEY CUSTARD

- 6 eggs
 - ½ cup honey
 - 1 teaspoon vanilla
 - ¼ teaspoon salt
 - 4 cups milk
- Beat eggs in a bowl, add honey, vanilla, and salt; beat again. Heat milk in microwave. Add milk to egg mixture, stirring to blend well. Pour into custard cups. Place cups in pan of hot water, one inch depth. Bake in 325 degree oven for 40 minutes or until a wet knife comes out clean when inserted in custard. Chill and refrigerate.

Variations: add to custard cups before pouring in custard, coconut, raisins, blueberries, black raspberries or diced peaches. 10 servings.

We have been dairy farmers for a long time. I like to use milk in my cooking to assure us of an adequate supply of calcium, especially in the summer when we drink less milk.

We especially like puddings and I find baked custard is so easy, no stirring. Each time you make it you can vary it with a fruit in season. They make a wonderful snack or dessert.

Gerry Seipt
Easton

APRICOT SALAD

- 1 medium can crushed pineapple, drained
- 1 large jar junior apricot baby food
- 1 large box apricot Jell-O
- 8-ounces cream cheese
- ¼ cup sugar
- 9-ounces whipped cream topping

Heat pineapple juice and enough water to make 2 cups. Bring to a boil with electric mixer. Blend Jell-O, cream cheese, sugar until smooth. Add pineapple and let set slightly. Fold in baby food and whipped cream. Pour into 9x13-inch pan. Sprinkle with chopped nuts on top.

Low Sugar Version

- 1 can pineapple in pineapple juice
- 1 jar apricot baby food
- 1 large box peach Jell-O sugar-free
- 8-ounces light cream cheese
- 5½ teaspoons Equal Measure or sugar substitute
- 9-ounce container lite whipped topping

Follow same directions but add sugar substitute with pineapple.

Mary Davis
Ebensburg



The Phares Hurst family. Front row, from left, Gary, 5; Phares; Martha and Mary, 14. Back, Marilyn, 12; Martina, 21; Galen, 22; and Glendon, 19.

SCRAMBLED EGG CASSEROLE

- ½ cup butter, divided
- 2 tablespoons flour
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cups milk
- 1 cup shredded process American cheese
- 1 cup cubed fully cooked ham
- ¼ cup sliced green onions
- 12 eggs, beaten
- 4-ounce can sliced mushrooms, drained
- 1½ cups soft bread crumbs
- Additional sliced green onions

In a medium saucepan, melt 2 tablespoons butter. Add flour, salt and pepper; cook and stir until mixture begins to bubble. Gradually stir in milk; cook until thickened and bubbly, stirring constantly. Remove from the heat. Add cheese; mix well and set aside. In a large skillet, saute ham and onions in 3 tablespoons butter until onions are tender. Add eggs; cook and stir until they begin to set. Add the mushrooms and cheese sauce; mix well. Pour into greased 11x7x2-inch baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over top of casserole. Cover and refrigerate for 2-3 hours or overnight. Bake, uncovered, at 350 degrees for 25-30 minutes or until top is golden brown. Sprinkle with onions if desired. Yield: 6-8 servings.

This breakfast dish is a family favorite. Although we live on a turkey farm, we still use lots of dairy products. I enjoy the B-section of the Lancaster Farming.

Charity Weaver
Elverson

SHIRLEY'S MEATLOAF

- 2 eggs
 - ½ cup milk
 - ½ cup bread crumbs
 - 1 teaspoon salt
 - 1 tablespoons brown sugar
 - ½ teaspoon celery salt
 - 2 pounds ground beef
 - ¼ cup ketchup
- Mix all together. Put into greased 9x13 pan. Top with:
- ¼ cup ketchup
 - 1 tablespoon mustard
 - 2 tablespoons brown sugar
 - 2 tablespoons worcestershire sauce

Bake 300 degrees for 1½ hours uncovered.

We live on a dairy farm and have four children.

Shirley Horning
Stevens

CONNECTICUT SUPPER

- 2 large onions (sliced)
- 2 tablespoons butter
- 2 pounds ground beef
- 1 cup water
- 2 large potatoes (cooked and grated)
- 1 can (10½ ounces) cream of mushroom
- 1 cup sour cream
- 1¼ cup milk
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup cheddar cheese (grated)
- ½ cup crushed oat cereal

Brown onions in fat. Add meat and water. Cover and simmer 30 minutes. Heat oven to 350 degrees. Pour meat into a 9 by 13-inch pan. Place potatoes over meat. Blend mushroom soup, cream, milk, salt, and pepper in blender. Pour over top and sprinkle with cheese and oat cereal. Bake 1 hour uncovered. Serves 6-8 people.

Hello from Leola!

My husband Phares and I live on the outskirts of Leola with our children. Martina got married on March 15, 1997 to Nathan Moser, not pictured. So our family is still increasing!

Gary, 5, is our youngest, and is anticipating entering first grade this fall. Marilyn, 12, just completed 6th grade and enjoys mowing the lawn, sewing, etc. Mary Kay, 14, has completed 8th grade and enjoys housework, cooking, and baking. Glendon, 19, is a landscaper and Galen, 22, is a carpenter who sets up pole barns.

Phares, no longer farming, sells commercial seeds to farmers in Lancaster County. You could say he is still a farmer at heart! We have five acres and he enjoys planting corn and wheat plots for customers to check on field day.

I enjoy cooking and baking and gardening for the family. The many recipes in Lancaster Farming add to my collection. Thanks to all the contributors. I look forward to reading "Home On The Range" each week. Happy cooking!

Martha J. Hurst
Leola

FAMOUS FUDGE

- 14-ounce can condensed milk
 - ¼ cup butter
 - 18-ounces chocolate chips
- Heat ingredients in microwave until chocolate melts. Beat smooth. Pour into greased 8-inch square pan, adding nuts if desired. Makes 2 pounds.

B.L. VanOrden
Holcomb, NY

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Gerry Seipt's five grandchildren include Bryant, 15; Timothy, 6; Courtney, 3; Margaret, 4; and Sara, 18.



The Stitzel family, Kutztown. Back row from left, Tara Stitzel, Phyllis Stitzel, and Lori Spatz. Front row from left, Stephanie and Christopher Spatz.