

Dairy Recipes Galore From Cow Mania Contest

DIRT CAKE

8-ounces Oreo cookies, broken in half
8-ounce package cream cheese
½ cup butter
1 can confectioners' sugar
8-ounces frozen whipped topping
2 small packages instant vanilla pudding mix
3 cups milk
1 teaspoon vanilla
Gummy worms
Position knife blade in food processor bowl; add half of the cookies. Process until cookies are fine crumbs. Place crumbs in a 9x13-inch pan. Process remaining cookies. Set cookie crumbs aside. Mix cream cheese and butter until smooth with a mixer. Fold in powdered sugar and then the whipped topping. In a separate bowl, mix pudding, milk, and vanilla. Fold cream cheese mixture and pudding mixture together and pour over crumbs in pan. Sprinkle remaining crumbs over the top. Cover and chill at least three hours. Place gummy worms around dirt before serving. Yield: 20 to 22 servings.

I live on a farm in McGaheysville, Va. with my husband Lucius and son Jody. McGaheysville is a good place to live. Besides being a 4-H leader, I am active in our church. I enjoy raising rare breed chickens.

This recipe made a big hit at our recent 4-H fishing day.

Joann Frazier Hensley
McGaheysville

COUNTRY APPLE DESSERT

1 package yellow cake mix
½ cup softened butter
1 egg
20-ounce can apple pie filling
½ cup brown sugar, packed
½ cup chopped walnuts
1 teaspoon cinnamon
1 cup sour cream
1 egg
1 teaspoon vanilla
Heat oven to 350 degrees. In large bowl, combine cake mix, butter, and one egg at low speed until crumbly. Press into ungreased 9 by 13-inch pan. Spread with pie filling. Combine brown sugar, nuts, and cinnamon. Sprinkle over apples.

In small bowl, blend sour cream, egg, and vanilla. Pour over sugar mixture. Bake at 350 degrees for 40-50 minutes or until topping is golden. Serve warm or cool. Refrigerate any leftovers. Serves 12.

Linda Miller
Kutztown

SCALLOPED CORN

2 cans creamed corn
2 cans regular corn
1 cup milk
1 beaten egg
4 ounces cracker crumbs
1 small onion, chopped (optional)
3 tablespoons butter
Salt and pepper to taste
Mix together all ingredients and pour into a greased baking dish. Bake at 350 degrees for 60-75 minutes or until golden brown.

My husband David of 28 years and I have four children, 2 girls and 2 boys, and 4 grandchildren, all boys. Son Dan is at home.

I love to cook, my favorites are the old family recipes that my late mother passed onto me.

I enjoy this paper so much and never throw away the B section. It has great country cooking recipes in it. Thanks for a great paper!
Janice Gee, Horseheads, NY

BLUEBERRY BUCKLE

½ cup butter
1 cup sugar
2 eggs
½ teaspoon salt
3 teaspoons baking powder
2 cups flour
¾ cup milk
Cream butter and sugar together and add eggs. Beat together, then add the rest of the ingredients. Spread batter in a buttered 9 by 12-inch cake pan. Cover with three cups fresh or frozen blueberries. Top with the following crumb mixture:

1 cup flour
1 cup sugar
½ cup butter, softened
½ teaspoon cinnamon
Mix together for crumbs. Bake at 350 degrees for 1 hour. Serve warm with milk.

I hope you enjoy this dish as much as our family does. It is an easy recipe for young cooks to try as well as busy mothers. Being a mother of five children, I know how fast food can disappear, which makes cooking enjoyable.

Edith Zimmerman
Manheim

FOUR LAYER DESSERT

1 cup flour
1 cup nuts, chopped
½ cup butter
Mix together and press in ungreased 7½ x 11½ -inch cake pan. Bake 15 minutes at 350 degrees. Let stand until cold.

Mix together:
1 cup whipped cream topping
8-ounces cream cheese
1 cup confectioners' sugar
Cream together and spread over layer.

2 boxes chocolate instant pudding
3 cups milk
Beat chocolate pudding and milk until thick, spread over cheese layer.

Top with remaining whipped cream. Chill until serving.

We are a farm family, past and present. Bill, assistant bank manager, and Betty, school nurse, grew up on farms; Mike is a farmer and Anna is a florist. Anna and Betty have stayed active on the Armstrong County Dairy Promotion Committee. Anna had been Indiana and Armstrong Counties dairy princess and the Pa. Jersey Queen.

Betty Calhoun
Dayton



Betty, Winnona, Anna, Bill, and Mike Calhoun of Dayton.



Janice and David Gee Sr. live in Horseheads, NY.



James, Patty, Joey, and Josh Eutzy of Huntingdon.

BLUEBERRY SUPREME GRAHAM CRACKER CRUST

2 cups graham cracker crumbs
4-ounces butter
¼ cup granulated sugar
Mix well, set aside 1 cup for topping. Pat remaining crumbs into 9x13-inch pan. Bake at 350 degrees for 8 minutes. Cool.

Filling:
2 cups whipped cream topping
8-ounces cream cheese
½ cup confectioners' sugar
21-ounces blueberry or cherry pie filling

Mix together whipped cream, cream cheese, and sugar; blend well. Spread on top of cooled crust and chill 5 minutes. Spread the pie filling over this. Sprinkle the remaining crumbs over the top of filling. Refrigerate. Serves 6 to 8 people.

We live in Huntingdon County. My family consists of my husband James, Joey, 14, and Josh, 3.

We are dairy farmers. We live on the lower farm where the dry cows, young calves, and heifers are. The other farm is the dairy farm where we're milking an average of 70 head.

I do like to bake, cook, and try out new things. I'm a 4-H leader with Huntingdon County Dairy Beef Club. I like to work in the garden and my flower garden. In my sparetime, I do artwork like sawblades, signs, and crafts. I also like to do flower arranging. This pretty much is what I like to do.

This recipe goes well anywhere we go.

Patty Eutzy
Huntingdon

MAPLE MILKSHAKE

1 pint vanilla ice cream
1 quart cold milk
½ cup maple syrup
Allow the ice cream to stand in the room until soft. Put it into a mixing bowl with a mixer or egg beater until it is frothy. Pour into glasses and serve ice cold.
For banana milkshakes, take a very ripe banana and mash it. Mix it with the ice cream and milk, instead of maple syrup. Honey may also be used instead of maple syrup.

Eleanor Martin
Shippensburg

CREAM OF HAMBURGER SOUP

1 cup chopped onions
½ cup chopped green peppers
1 pound ground beef
2 cups tomato sauce or juice
1 teaspoon salt
¼ teaspoon pepper
2 cups sliced carrots
2 cups diced potatoes
1 teaspoon seasoned salt
½ cup flour
1 quart milk

Brown ground beef, onions, and pepper. Drain off fat. In large kettle, cook vegetables, tomato sauce, and seasonings until vegetables are tender.

Make a thickening of ½ cup flour and 1 cup milk. Add to hot soup, stirring well. Add remaining milk. Heat thoroughly.

Our family lives in the town of Danville. Our connections to the dairy industry are through my husband Phil's employment at Penn State Cooperative Extension as the dairy agent in the five-county region of Snyder, Union, Montour, Northumberland, and Columbia.

Our 10-year-old son Wesley also leases a 4-H calf. Nine-year-old Katelyn is in a 4-H club, too. I am a substitute school nurse and homemaker.

Carolyn Durst
Danville

HOMEMADE ICE CREAM

Beat together until light and thick, about 10 minutes.
2 cups granulated sugar
4 eggs

Add:
2 tablespoons vanilla
½ teaspoon salt
2 cups heavy cream
1 cup light cream or evaporated milk for part of the cream
Pour into ice cream freezer. Add milk until can is about two-thirds full.

Layer crushed ice and salt around can in freezer. Don't skimp on salt. Churn until frozen.

This makes a delicious ice cream that will go good with strawberries.

Dorothy Martin
Conestoga