

Dairy Recipes Galore From Cow Mania Contest

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Vivian Heffner's sent this picture of family members Dave, Tana, and Allson Barkhymer with Casey the dog.

BEEF AND SOUR CREAM NOODLE BAKE

First part:

- 1 pound lean ground beef
- 3 teaspoons butter
- ½ teaspoon salt
- Pepper to taste
- ½ teaspoon garlic powder
- 8-ounces tomato sauce

Second part:

- 8-ounces Kluski noodles, cooked
- 8-ounces cream cheese
- 8-ounces sour cream
- 1 small onion, chopped fine
- 8-ounces shredded Veveeta cheese

Brown meat in butter. Add salt, pepper, garlic powder, and tomato sauce. Simmer 5 minutes. Set aside. Combine cream cheese, sour cream, onion, and noodles. Put noodle mixture in a 2-quart casserole sprayed with vegetables spray. Layer the meat mixture on top of the noodles. Top with cheese.

Bake at 350 degrees for 30 minutes or until the cheese is bubbly and light brown. Serves 6.

This is a recipe my whole family enjoys. I cut out a good many delicious dishes from your cooking section. Many of them I send to our daughter and family in Minnesota. Since we just recently became grandpa and grandma, I am sending their family picture to use with my recipe.

Vivian Heffner
Windsor

DATE BALLS

- ½ cup butter
- ½ cup sugar
- ½ cup brown sugar
- 8-ounces chopped dates
- 1 cup coconut
- 1 cup nuts

mix in saucepan and boil six minutes on low heat. Remove from heat, and mix 2 cups crushed rice crispy cereal. Cool. Form into balls, roll in powdered sugar.

This recipe is very simple, but so delicious. It's great for picnics or church socials. Enjoy!

Delsie Slack
Pennsburg

GRAPE NUTS

- 1 quart dark molasses
- 1 quart buttermilk
- 1 cup brown sugar
- 4 quarts graham flour
- 1 tablespoon baking soda

Mix together molasses, brown sugar, baking soda, and half the flour. Add the buttermilk and remaining flour. Bake at 350 degrees for 45 minutes or longer.

This is one of our favorite breakfast foods. We dry them and break them into small pieces and eat them with milk. They're really good that way.

Ephraim Zook
Lititz

THE MOST UNUSUAL APPLE PIE

- 1 cup flour
- 1 teaspoon baking powder
- ¼ cup sugar
- Pinch salt
- ½ cup butter
- ¼ -½ cup milk
- 1 beaten egg
- 4-5 apples, peeled and sliced

Mix together flour, baking powder, sugar and salt. Add melted or softened butter and stir in beaten egg. Add enough milk to make a nice batter. Slice apples into a greased 10-inch pie plate. Pour batter over apples and sprinkle with sugar and cinnamon. Bake at 350 degrees for 30-40 minutes or until done.

Our family likes this made with peaches. It never seems to last long at our house.

Our cows came home two months ago to our new dairy barn. We milked them for five years at my husband's home place. It sure is nice to do the chores at our own farm instead of running back and forth.

My husband, Llewellyn, and I have four children: Linnea, 9; Kayla, 6; Sharita, 4; and Weldon, 2½.

We always enjoy reading all the interesting entries in June.

Anita Moyer
Bernville

RICE PUDDING

- 1½ cups cooked rice
- 2 cups milk, divided
- ¼ cup sugar
- ¼ teaspoon salt
- 1 egg, beaten
- ¾ cup golden raisins
- 1 tablespoon butter
- ½ teaspoon vanilla extract
- Dash nutmeg or cinnamon

Combine rice, 1½ cups milk, sugar, and salt in a heavy saucepan. Cook over medium heat, stirring occasionally until thick and creamy, 15-20 minutes. Blend remaining ½ cup milk and egg. Stir into rice mixture. Add raisins. Cook 2 minutes longer, stirring constantly. Add butter and vanilla. Spoon into serving dishes. Sprinkle nutmeg or cinnamon. Makes 4 servings.

Hi! I farm in central New Jersey with my dad and brother. I raise Lineback cattle. They are very beautiful animals, friendly and easy to handle. I also raise all types of poultry, rabbits, a herd of goats, and a flock of sheep.

I give lots of tours to families who love the farm like I do. We are busy baling hay now. I grow a garden and this week my tomatoes flowered. I guess spring has finally arrived. Happy farming!

Deidre Welisewitz
Flemington, N.J.



Deidre Welisewitz, Flemington, N.J., farms in central New Jersey with her dad and brother. She raises Lineback cattle.

CHERRY CHEESE PIE

- 8 ounces cream cheese
 - 1 cup sugar
 - 8 ounces whipped topping
 - 1 can cherry topping
 - 1 cooked 9-inch pie shell
- Mix cream cheese, sugar, and whipped topping in a large bowl until creamy. Pour into pie shell. Top with cherries. Chill.

My name is Adam Gilbert. I am 10 years old and live on a dairy farm in Lehighton with my parents, my older brother and sister, and my uncle. We raise Jerseys and Holsteins but also raise some chickens and guinea fowl.

I am in the fourth grade at Mahoning Elementary School and enjoy fishing, playing sports, snowmobiling, gardening, and helping on the farm.

I am sending the recipe for Cherry Cheese Pie. My mom makes this pie a lot and everyone in my family likes it!

Adam B. Gilbert
Lehighton

PEACH STREUSEL CUSTARD

- 1 quart canned peaches, drained
- ¼ cup sugar
- ¼ cup flour
- 1 cup sour cream
- 2 eggs, beaten
- 1 teaspoon vanilla
- ¼ cup butter
- ¼ cup flour
- ¼ cup brown sugar
- ¼ teaspoon cinnamon

Preheat oven to 350 degrees. Slice peaches and arrange on the bottom of an ungreased 8x8-inch pan. Peaches should cover the bottom of the pan. Blend ¼ cup flour, sugar, sour cream, eggs, and vanilla until smooth and pour over peaches. Cut butter into the remaining flour, brown sugar, and cinnamon until crumbly. Sprinkle over the sour cream mixture. Bake for 40-50 minutes. May be served warm or cold. Best served warm with ice cream.

I live on Bar Z Farms with my husband Craig and our 2-year-old daughter Catrina. Bar Z Farm,

a very diversified crop and livestock farm owned by John Zechmany, my father. I have lived on the farm most of my life and I hope my daughter will enjoy growing up on the farm as much as I did.

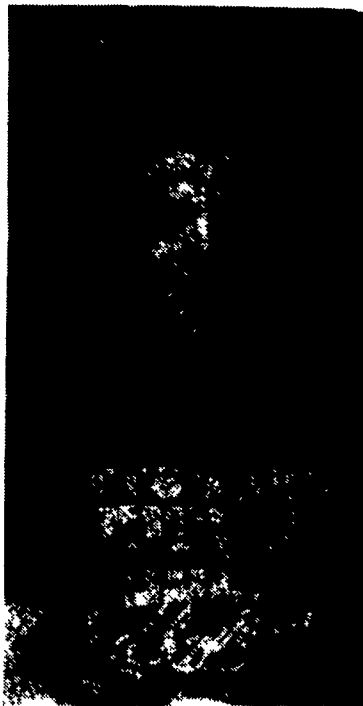
Craig grew up in the country but not on a farm. He never lived on a farm or did much farm work until he married me. He is quick to learn and can handle whatever needs to be done. He has grown to love the farm as much as I do.

As with any typical farm family, we are constantly busy. Usually, at this time of the year, the last place to find anyone is in the house. There is always something to do in the barn or in the chickenhouse. The best places to be are in the fields or in the garden and working with our newly acquired registered Angus cattle.

Crystal Bollinger
Mifflinburg

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June Dairy Month



Adam Gilbert, 10 years old.

OVEN-SCRAMBLED EGGS

- (Serves 100)
- 2 cups butter, melted
- 100 eggs, beaten
- 3 tablespoons salt
- 2½ quarts milk

Divide butter among four 9 by 13-inch baking dishes. Combine eggs and salt; mix well. Gradually stir in milk. Pour evenly into dishes. Bake, uncovered, at 350 degrees for 10 minutes. Stir. Bake 10-15 minutes more or until eggs are set. Optional: top with slices of cheese. Serve immediately.

Our family consists of one daughter, Renae, 15, and two sons, Ryan, 13 and Reuben, 10. My husband Roy works with another family on a dairy farm. We milk approximately 125 cows and farm a couple hundred acres.

The children are a great help in doing anything that needs work at. I go to market one day a week and work at a lawn furniture business, water sealing furniture when needed. I also do sewing for others and a lot of gardening.

God has been good and blessed us in so many ways. Thanks for your recipe pages. I always read over them.

Ruth Ann Bender
Cochranville