

# Dairy Recipes Galore From Cow Mania Contest

(Continued from Page B18)



Cindy Eshleman enjoys the woods.

## FUDGE RIBBON CAKE

2 tablespoons butter  
8 ounces cream cheese, softened  
1/4 cup sugar  
1 tablespoon cornstarch  
1 egg  
2 tablespoons milk  
1 teaspoon vanilla  
Cream all the above ingredients in a small bowl, beat until creamy, set aside.

1/2 cup butter  
2 eggs  
1 1/2 cups milk  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon salt  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
4 envelopes choco-bake or 4 squares melted unsweetened chocolate

2 cups sugar  
Cream butter and sugar, add eggs and vanilla. Add remaining ingredients and beat well until thick and creamy.

Pour batter into greased 9x13-inch cake pan. Drop spoonfuls of cream cheese mixture on top of cake batter in pan. Swirl slightly with a knife, just enough to connect each drop of cream cheese with another. Bake at 350 degrees for 45 minutes or until cake tests done.

Cool. Frost with any chocolate frosting.

*I love chocolate! This is a dessert for a sweet tooth! Also, the horses, reading, and walking in the woods.*

Cindy Eshleman  
Jonestown

## COCONUT CREAM PIE

2 1/2 cups milk, scalded  
5 tablespoons cornstarch  
1/4 cup granulated sugar  
1/4 teaspoon salt  
1/2 cup milk  
3 egg yolks, beaten  
1 teaspoon vanilla  
2 tablespoons butter  
1 cup Baker's coconut  
9-inch pastry shell (preferably in a glass plate)  
Meringue:  
3 egg whites (room temperature)

1/4 teaspoon cream of tartar  
6 tablespoons granulated sugar  
Scald 2 1/2 cups milk. Mix cornstarch, sugar, salt with 1/2 cup milk; stir until there are no lumps. Gradually add to scalded milk. Cook until thick and boiling for 2 minutes; stir constantly. Remove from heat and add small amount to egg yolks; mix well. Add yolk mixture to hot pudding, mix well and return to heat for one minute. Stir constantly. Mixture should plop from a spoon. Remove from heat. Add butter, vanilla, and coconut. Pour immediately into baked pastry shell.

Meringue: Beat egg whites until slightly foamy. Add sugar and cream of tartar. Beat until stiff and holds a peak. Spread over coconut cream. Sprinkle with coconut on top of meringue. Bake at 350 degrees for 12-15 minutes.

*I live in Kempton on a farm. We raise steers, pigs, lambs, ducks, and chickens. I also work at Dietrich's Meats in Lenhartsville. I am the reporter for the Kutztown FFA. I send many articles into the Lancaster Farming.*

Emily Dietrich  
Kempton



Emily Dietrich

## POTATO CHEESE SOUP

2 large potatoes, peeled and diced  
1 small onion, chopped  
2 tablespoons chicken bouillon  
1 can cream of celery soup  
2 quarts milk  
2 tablespoons butter  
Salt and pepper to taste  
1/2 pound Velveeta cheese, cubed

Cook potatoes, onion, and bouillon until soft in enough water to cover. Do not drain. Slightly mash some of the potatoes. Add the remaining ingredients and heat until cheese is melted, stirring often. Serves 6.

*I am proud to represent the Juniata County dairy farmers as the 1997-98 Juniata County Dairy Princess. I reside on our 95-acre Orchard-Dew Registered Holstein farm with my supportive parents, Ray and Linda, and my brother, Dan, the Pa. FFA state chaplain. I own eight registered dairy animals that I enjoy working with and showing. My message this year will be when using real dairy products in our recipes, we not only get great taste but also an abundance of calcium and minerals our bodies need to remain healthy and active.*

Judy Geissinger  
Mifflintown

## VEGETABLE SALAD

4 large carrots, peeled, shredded  
1/2 cup French salad dressing  
2 cups alfalfa sprouts  
2 stalks celery, chopped  
1 cup shredded cheese

Layer the ingredients as listed and put on a platter. Quick and easy!

*I am an 11-year-old farm girl and have three sisters and two brothers. We all enjoy living on a dairy farm that includes 40 cows, 1 dog, 12 or 13 cats (5 are kittens). We also have one horse called Bubbles, 13 chickens that keep us well supplied with eggs and one nanny goat with two kids, Violet and Daisy.*

*I enjoy reading the B section of Lancaster Farming if I have the time and am looking forward to trying many new recipes.*

Melody Stoltzfus  
Parkersburg

## SPANISH CREAM

3 tablespoons Knox gelatin  
1 cup cold milk  
6 egg yolks  
1 cup granulated sugar  
1/4 teaspoon salt  
3 cups scalded milk  
2 teaspoons vanilla  
6 egg whites

Add gelatin to cold milk. Let stand five minutes. Mix egg yolks, sugar, and salt. Add to scalded milk and heat. Add gelatin to scalded mixture. Add vanilla. Cool. Fold stiffly beaten egg whites into mixture. Chill.

*My two adult brothers, sister, and I all live on our 127-acre farm in Cumberland County. We moved here in 1930. We grow wheat, oats, corn, and hay for the cattle and layers. Roy has an egg route in the Newville area and we sell eggs here at home. We also have an oversized garden and truck patch to raise produce to sell, can, and freeze. I like flowers, too, especially sweet williams and hollyhocks.*

*It's so good to find Lancaster Farming in the mailbox every Saturday. Section B suits Marie and me to the T.*

*Church, Sunday school, Grange, and writing poems help keep me busy.*

Melva Wright  
Newville



Juniata county Dairy Princess Judy Geissinger with parents Ray and Linda and brother Dan, who is Pa. FFA State chaplain.

## BANANA PUDDING

14-ounces Eagle Brand Condensed milk  
1 1/2 cups cold water  
1 small package instant vanilla pudding mix  
2 cups whipping cream, whipped  
36 vanilla wafers  
3 medium bananas, sliced and dipped in lemon juice

In large bowl, combine condensed milk and water. Add pudding mix, beat well. Chill 5 minutes. Fold in whipped cream. Spoon 1 cup pudding mixture into 2 1/2 quart glass serving bowl. Top with 1/2 each of wafers, bananas, and pudding. Repeat layering twice, ending with pudding. Cover and chill.

Nancy Hershey  
Manheim

## DAIRY CASSEROLE

8-ounce noodles (cooked)  
1 pound ground beef, browned  
2 cups corn, cooked  
8 ounces cream cheese  
1 can cream of mushroom soup  
Salt and pepper to taste  
1 cup milk  
Onion salt to taste

Combine all ingredients and bake for one half hour at 350 degrees.

*We live in a house with 6 1/2 -acres. We raise about 3 acres soybeans and have a large garden. We have five children, ages 11 to 2. The children have dogs, cats, and some bunnies for pets. Someday maybe we will have a barn so we can have more animals.*

Loretta Zimmerman  
Manheim

## NOODLE PUDDING

8-ounces wide noodles, cooked and drained  
16-ounces sour cream  
16-ounces cottage cheese  
1/4 cup sugar  
1/4 cup milk  
6 eggs  
1 teaspoon vanilla

Cream ingredients and then add the cooked noodles and put in a 9x13-inch buttered pan.

On top, sprinkle the following mixture:

1/2 cup cornflake crumbs  
1/4 cup brown sugar  
1/4 cup butter

Bake at 350 degrees for 40 minutes or until browned.

Serve it hot or at room temperature. You may make it the day before and then refrigerate it until you are ready to bake.

*This is delicious.*

*I am a 52-year-old grandmother living in central New Jersey. I have two children, Josh Becker who is a tattoo artist in New York and Julie Becker who attends college in Minneapolis and has a 3-year-old son.*

*I am an attorney specializing in matrimonial, real estate, and bankruptcy law. I live with my boyfriend Marty Goldman on an 11-acre farm surrounded by new homes in Princeton Junction, N.J. He installs and repairs garage doors. We also have approximately 80 exotic chickens, 5 goats, and 1 turkey named Butterball.*

Jo Doig  
Lawrenceville, N.J.



Melva Wright stands among the hollyhocks that she enjoys raising.



Jo Doig with her grandson held by Marty Goldman.

(Turn to Page B20)