

Dairy Recipes Galore From Cow Mania Contest

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Visiting the top of Mt. Washington last summer are Dale, Kevin, and Dawn, the children of Anna Mary Zimmerman of Denver.

BAKED HAM SANDWICHES

16-20 slices bread
Place half of the slices in a greased 9x13-inch pan.
1 pound Coopers sharp cheese
1 pound chipped ham
Place cheese and ham on bread and cover with remaining bread.
Beat together:
6 eggs
3 cups milk
Pour mixture over sandwiches and refrigerate overnight.
Combine:
½ cup butter, melted
2 cups cornflake crumbs
Sprinkle crumbs on top. Bake at 350 degrees for 45-60 minutes. Cut into squares.

This recipe is a treat for our family. It is great for those breakfasts on weekends we are at a cabin in the mountains. Although we don't live on a farm, we do enjoy the benefits of living in the country. Our "livestock" includes a dog named Pete and three pygmy kids named Taffy, Lucy, and Frances.

Anna Mary Zimmerman
Denver



Harold and Ellen Burkholder with children Lisa, Charlene, Lyndon, Dolyn, and foster baby Deborah Smith.

GOBS

Cakes:

2 cups sugar
½ cup shortening
2 eggs
4 cups flour
1½ teaspoon baking powder
¾ cup cocoa
2 teaspoons baking soda
1 cup sour milk (add 2 tablespoons vinegar to cup and fill with milk to make 1 cup)
1 cup water
1 teaspoon vanilla

Mix all ingredients together, batter will be thick, you may add more water if needed. Drop by teaspoon on an ungreased 9x13-inch cookie sheet. Bake for 25 minutes at 375 degrees.

Filling:

5 tablespoons flour
1 cup milk
Cook until thick, cool completely and add the following:
½ cup shortening
½ cup butter
1 cup confectioners' sugar
1 teaspoon vanilla

Put icing between two cakes and enjoy. This makes approximately 2 dozen put together cakes. Any left over icing can be frozen. I put double icing between the cakes, so I make a double batch of icing. Enjoy.

I am a city girl who had only been on a farm a few times. Here is my story:

I first met my fiance Nathan Hawbaker in the fall of 1993 on a bowling league, and we became friends. We started dating in June 1996, and in September, we set a wedding date for Nov. 1, 1997.

When I first started going to the farm, I was only feeding the calves. I had even named the calves. That ended quickly, to make calves to remember. I have since learned how to milk, which was at first a challenge, but has quickly become one of my favorite pastimes. I regret that I am only able to milk on weekends.

I have started to decorate our future home. In my kitchen the color scheme is black and white. I have found wallpaper border that yes, has cows on it. I have quite a collection of cows in my home mugs, salt and pepper shakers, knick knacks, and even a statue (a Christmas gift) of a cow that is very life-like.

I have learned a great deal from the farm and I love it. I wish that I would have learned sooner.

Tracie L. Ebersole
Waynesboro



The Christman family, LaKee and Linda with daughters Venita, Jennifer, and Heidi.



Tracie Ebersole with fiance Nathan Hawbaker.

ICE CREAM CAKE

2 cups flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons baking soda
¾ cup cocoa
Mix well and add:
1 cup milk
2 eggs
1 cup vegetable oil
1 cup coffee

Put in two greased 9x13-inch pans. Bake at 325 degrees for 30 minutes. Cool. Soften:
½ gallon ice cream
Divide between cakes. Divide:
8 ounces whipped cream and place on top of hardened ice cream. Top with chocolate syrup and nuts if desired.

My family lives on a dairy farm. I have two sisters and three living brothers. My oldest brother is married and lives in Minnesota. My older sister is married and lives in Litz. I am 18, the oldest child living at home. Then there's Charlene, 15; Lyndon, 12; Dolyn, 10; and our little "prison baby" Debora Smith, 2. My parents are Harold and Ellen Burkholder.

I enjoy looking at the recipe section of Lancaster Farming, especially in June. This recipe was one my sister received in a recipe shower.

Lisa Burkholder
Greencastle

RHUBARB CREAM DELIGHT

Crust:

1 cup flour
¼ cup sugar
½ cup butter, melted

Rhubarb layer:

3 cups fresh rhubarb, cut into pieces

½ cup sugar
1 tablespoon flour

Cream layer:

8 ounces cream cheese, softened
½ cup sugar

2 eggs

Topping:

8 ounces dairy sour cream
2 tablespoons sugar
1 teaspoon vanilla

Crust: Mix all ingredients together and pat lightly into 10-inch pie plate. Set aside.

Rhubarb Layer: Combine all ingredients, toss lightly and pour into crust. Bake 375 degrees 15 minutes.

Cream Layer: Beat together cream cheese and sugar until fluffy. Beat in eggs and pour over hot rhubarb. Bake at 350 degrees, 30 minutes.

Topping: Combine topping ingredients. Spread over hot layers.

Chill and enjoy.

My name is Jennifer Christman and I am 14 years old. I live in Greencastle with my mother Linda, my father LaKee, and my two sisters, Venita and Heidi.

We live on a dairy farm and milk around 45 cows. I help my dad whenever I can and also help on our neighbors farm.

School will soon be over and then comes the busy summer. Besides all the work that goes along with living on a farm, I have a 4-H calf to get ready for the fair.

I finished my third year of 4-H Tractor Safety Club and earned my tractor trophy. I feel that is a very good club for every farm kid to go through. I am also looking forward to another year of 4-H camp, the third week in June.

Jennifer Christman
Greencastle

BREAKFAST CASSEROLE

1 pound Spam
6 eggs
2 cups milk
1 teaspoon mustard
6 slices bread
1 cup grated cheese

Mix eggs, milk, mustard, and bread the evening before. Top with cheese and grated Spam. Bake at 350 degrees for 45 minutes. To increase recipe, add one piece of bread for each egg.

My husband Larry and I have four children, Gina, Lori, Kent, and Lisa. We farm and milk around 100 cows with his brother David. We are from Parkesburg, and enjoy life on a farm very much!

Ada Newswanger
Parkesburg