

Recipe Entries Pay Tribute To Dairy Farmers

How many of your favorite recipes include milk, butter, cheese, or ice cream?

If you're like most families, you probably have a whole stash of favorite recipes using dairy products.

June is Dairy Month — time set aside to enjoy dairy products. And, time to honor dairy farmers for producing wholesome goodness. The best way to thank a dairy farmer is to use more dairy products.

Here are wonderful recipes from our readers to help you do just that.

The recipes, photos, and writeups are part of *Lancaster Farming's* annual Dairy Recipe Drawing. Entries will be printed throughout the month of June, culminating with a drawing at the end of the month, when Pennsylvania Dairy Princess Nichole Meabon will select the winning entries.



Diane Miller's daughter-in-law, Dawn, holds the goose puppet during the family's farm show in July.

BLUEBERRY MUFFINS

½ cup milk
¼ cup salad oil
1 egg, beaten slightly
1½ cups flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon salt
1 cup fresh blueberries

Stir milk and oil into egg. Sift together and add dry ingredients. Stir just until flour is moistened. Fold in blueberries. Fill 12 greased muffin cups ¾ full. Bake 20-25 minutes at 400 degrees.

We have a busy dairy farm, milking 450 Holsteins. Our daughter-in-law, Dawn, helps with our farm show held each July. Visitors are welcome this year, July 11-12. She is a small animal veterinarian and our son, David, is a partner with us.

I enjoy picking blueberries and



Cynthia Druck with grandchildren Rae Gina and Bobby.

BEEF STROGANOFF

1½ pounds ground beef
3 cups dry noodles
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup sour cream

Brown ground beef and cook noodles. Combine cream soups and sour cream with the ground beef and add cooked noodles, pour into casserole dish and cover with buttered bread crumbs. Bake uncovered at 350 degrees about 30 minutes.

This is a quick and easy meal to put together when I'm in a hurry. My husband, Dwane, and I have three children, Christopher, 5; Heidi, 2½; and Jeremy, 4½ months. I enjoy reading the recipes in Lancaster Farming.

Karey Newswanger
Elizabethtown

my family enjoys eating the fresh ones.

Anyone visiting in Connecticut this summer is welcome to tour our farm, anytime.

Diane Miller
Woodstock, Conn.

SOUR CREAM RASPBERRY PUDDING

¼ cup raspberry preserves
1½ cups cold milk
½ cup sour cream
1 small package instant vanilla pudding and pie filling mix

Place 1 tablespoon preserves in each individual dessert dish. Combine milk and sour cream in mixing bowl. Add pudding mix. With electric mixer at low speed, beat until blended about one minute. Pour over preserves. Let stand to set, about 5 minutes. Garnish with whipped topping and additional preserves.

My husband and son farm 50 acres and raise corn, wheat, oats, and hay. They also raise beef cattle.

I enjoy knitting, embroidery, camping, and cooking. My granddaughter Rae Gina enjoys helping me bake.

My grandson Bobby enjoys playing games, listening to Bible stories, and staying with Papaw and Grandma.

Cynthia Druck
Red Lion



Christopher, Heidi, and Jeremy are the children of Dwane and Karey Newswanger, Elizabethtown.

INDIVIDUAL PIZZA CUPS

1 loaf frozen bread dough, thawed

1 cup spaghetti sauce or pizza sauce

8-ounces mozzarella cheese

Any toppings: ground beef, sausage, broccoli, etc.

Divide dough into 16 pieces. Roll each piece into a 4-inch circle and place each into a greased muffin pan. Put 1 tablespoon of sauce into each cup, top with 1 tablespoon of one topping or ½ tablespoon each of 2 or more toppings. Sprinkle with cheese. Bake at 350 degrees for 25 minutes or until cheese melts.

I have been married to my husband Corey for almost 7 years. We have three children, Amber, 5; Nate, 2; and Shelby, 10 months. I am a full-time mom and wife and I work part time in the deli of a local grocery store. I enjoy counted cross-stitch, crafts, church activities, and being with family and friends. Our family enjoys camping in our tent when we have the time. We live on Corey's father's farm in Telford. We have steers and do some crop farming. Corey also works full-time for Wayne Marcho, Marcho Veal Farms. We plan on some day owning our own farm.

We like this pizza recipe because you can put different toppings on each one to suit everyone's taste. I keep different prepared toppings in freezer bags in the freezer and put them on frozen. It makes it convenient to make different kinds.

Gwen Landes
Telford



Where's your mustache?

BANANA SPLIT DESSERT

1 envelope graham crackers, crushed

2 bananas

½ gallon box vanilla ice cream, softened and cut into 1-inch thick slabs

1 cup peanuts

Fudge sauce*

8-ounces whipped cream topping

Layer all ingredients in the order listed in a 9x13-inch pan. Freeze approximately 4 hours. Allow to thaw 15 minutes before serving. Delicious!

*Fudge sauce:

1 cup chocolate chips

½ cup butter

2 cups confectioners' sugar

1 large can evaporated milk

Mix together all ingredients and cook until thick. Remove from heat and add 1 teaspoon vanilla. Cool before adding to dessert.

My husband, Mike, and I have two boys, Mitchell, 4, and Oliver, 3. As a family, we enjoy camping, farming, and attending Melling's Mennonite Church.

Mike and I are currently milking 80 cows and farming 200 acres in partnership with Ken and Bev Denlinger at Log House Farm.

Our boys love to drive their play tractors, ride the "real" tractors, and talk about farming. They've already learned a great way of life! I enjoy growing flowers to sell and caring for my own perennial beds.

Ice cream is a staple at our house so this recipe is a refreshing variation on a traditional theme for us.

Corinne Denlinger
Lancaster



Corey and Gwen Landes enjoy farm life with children, Amber, Nate, and Shelby.

DAIRY DELICIOUS DIP

8-ounces cream cheese, softened

½ cup marshmallow cream, additionally cream can be added for a firmer dip.

1 teaspoon lemon juice

In a mixing bowl, combine cream cheese, marshmallow

cream, and lemon juice; beat until smooth. may add Chill. Serve with fresh fruit. Kids enjoy dunking fruit into this dip.

Erin, Lauren, and Matthew Williams live on a 135-acre dairy farm in Swatara Township, Lebanon County.

They enjoy this dip served during holidays, birthday parties, and sleep overs. Their dad David operates the dairy farm with with a milking herd of approximately 60 Holstein cows, which are milked three times a day and rotationally grazed. Christine, their mom, typically teaches agriculture science courses but took an educational sabbatical this past semester to advance her education.

She also had the opportunity to accompany Lauren, Lebanon County's Li'l Dairy Miss on several promotions. Mom also cares for the calves and occasionally milks the "late" sift.

Christine Williams
Lebanon Co.

(Turn to Page B6)



From left is Christine Williams with children, Erin, Lauren who is Lebanon County Li'l Miss, and Matthew.



Pictured here are two big ice cream eaters, Mitchell Denlinger, 4, and Oliver Denlinger, 3, children of Mike and Corinne Denlinger of Lancaster.