

Recipe Entries Pay Tribute To Dairy Farmers

(Continued from Page B18)

SPACE ICE CREAM

1 cup milk
 ½ teaspoon vanilla
 2 tablespoons sugar
 Put in pint-size ziplock bag.
 4 cups ice
 3 tablespoons table salt
 Pint bag of milk mixture
 Put in gallon-size ziplock bag.
 Shake bag for 5-10 minutes. Eat ice cream right out of the bag. For more variety, experiment with other flavors, add chocolate chips, cookie crumbs, crushed candy, etc.

This is a great recipe for children! We did this with a classroom of third graders and it was a hit. Since a friend shared this recipe with me this past winter, I have passed it onto family and friends. This recipe would also be fun at picnics and reunions in the summertime.

Anna Mary Zimmerman
 Denver

HEARTY CHEESE 'N BACON PIE

1½ cup (4 large) crumbled shredded wheat biscuits
 3 tablespoons sweet cream butter, melted
 6 slices crisply cooked bacon, crumbled
 2 cups (8 ounces) shredded cheddar cheese
 1½ cups milk
 3 eggs
 ½ teaspoon pepper
 ½ teaspoon paprika

Heat oven to 350 degrees. Stir together shredded wheat and butter. Press in greased 9-inch pie pan. Sprinkle with bacon and 1 cup cheese. In mixer bowl, put milk, eggs, and pepper, and beat until well-mixed. Pour into crust, sprinkle with 1 cup cheese and paprika. Bake 30-40 minutes or until center is firm.

Note: You can use toasted bread cubes also instead of shredded wheat.

This recipe is great for breakfast. I enjoy serving my family food with dairy products in it.

Mrs. Elmer Sensenig
 Quarryville

YUM YUM SALAD

1 large can evaporated milk, chilled
 1 8-ounce package cream cheese, beat with chilled milk until fluffy.

Boil 1 large can crushed pineapple and ½ cup sugar slowly for five minutes.

Add 1 3-ounce package strawberry gelatin to this hot mixture at once.

Fold evaporated milk and cream cheese into pineapple and gelatin mixture. Chill before serving. Fills 9-inch by 13-inch pan.

Mary E. Frey
 Manheim

CHEESE BALL

1½ pound velveeta cheese
 2 8-ounce packages cream cheese

1 tablespoon Worcestershire sauce
 1 tablespoon onion flakes or onion salt
 1 tablespoon dry parsley
 1 tablespoon liquid smoke (optional)

1 tablespoon seasoned salt
 1 cup bacon bits
 ½ cup ground nuts

Keep cheese at room temperature. Mix all ingredients together except nuts and parsley. Form in ball and sprinkle with nuts and parsley. Chill and serve with crackers.

Lucinda Burkholder
 Mifflinburg

LEMON ORANGE PUNCH

1 cup sugar
 1 cup water
 1 large can frozen orange juice concentrate

1 small can lemonade concentrate
 2 quarts ginger ale
 1 pint vanilla ice cream

Boil sugar and water for two minutes. Add to juices. Add ginger ale and ice cream.

Stir occasionally until melted. When ready to serve, pour over ice.

Anna Nolt
 Shippensburg

SOUR CREME-BANANA BARS

1½ cups sugar
 1 cup sour cream
 ½ cup softened butter
 2 eggs
 1½ cup mashed bananas (3)
 2 teaspoons vanilla
 2 cups flour
 1 teaspoon salt
 1 teaspoon baking soda
 ½ cup chopped nuts

Mix sugar, sour cream, butter, and eggs in large bowl for one minute. Beat in bananas and vanilla for 30 seconds. Beat in flour, salt, and baking soda for one minute. Stir in nuts. Spread dough in a greased and floured jelly roll pan. Bake at 375 degrees for 20-25 minutes or until light brown. Cut into bars after frosting. Yields four dozen.

Browning butter frosting:

Heat ½ cup butter over medium heat until brown. Remove from heat. Mix in 2 cups confectioners' sugar. Beat in 1 teaspoon vanilla and 3 tablespoons milk until smooth.

My husband, Andy Andrews, works for Lancaster Farming as a staff writer. Both he and my son, Kevin, 10, enjoy all my dairy recipes.

Teri Andrews
 Brownstown

FUZZY NAVEL

1 cup whole or 2% milk
 1 cup orange juice
 ½ cup sliced peach ice cream
 Combine ingredients in blender until smooth and creamy. Serves 2.

This is my favorite promotion beverage.

Lebanon Co. Li'l Dairy Miss
 Lauren Nichol Williams

CREAM OF BROCCOLI SOUP

1 bunch broccoli
 ¾ cup chopped onion
 ¼ cup butter
 6 tablespoons flour
 5 cups milk
 6 ounces cheese
 3 cubes chicken bouillon

Chop broccoli and cook until tender (barely covering with water). Saute onions in butter about 10 minutes. Add four and gradually add milk, bouillon, and grated cheese. Put everything in broccoli and barely heat. Do not let it boil! Just simmer.

My husband and I live in western Pennsylvania near Pittsburgh. We own a 100-acre farm which is rented out to a nearby landowner. We enjoy reading Lancaster Farming, especially the sales section and the recipes.

Mary J. Elder
 Kittanning

POTATO CHEESE BAKE

8 medium potatoes, cooked, diced

4 tablespoons butter
 1 large onion, diced
 4 tablespoons flour
 1 teaspoon salt
 1 teaspoon dry mustard
 1 cup cubed American cheese
 2 pimentos, diced
 ½ teaspoon paprika
 2 cups milk

Saute onion in butter, add salt, mustard, paprika, flour, and pepper to taste. Slowly stir in milk. Cook until thick. Pour over potatoes, cheese and pimentos that have been placed in well-buttered 9x13-inch pan. Bake uncovered at 350 degrees to 45 minutes. If using raw potatoes, cook longer (60 minutes). Makes 10 servings.

Ada Beiler
 Lancaster

PIZZA CASSEROLE

1 pound ground beef, browned and drained
 16 ounces pizza sauce
 4 ounces sliced mushroom
 1 teaspoon oregano
 1 teaspoon garlic salt
 2 cups Ronttoni or noodles, cooked and drained
 ¾ cup milk

8 ounces mozzarella cheese
 Mix together and top with cheese. Top with pepperoni or your favorite pizza topping. Bake at 350 degrees for 25-30 minutes.

Hi! I'm Carol Martin and live with my parents and eight brothers and sisters on a dairy farm near Millmont. We all love this recipe and usually make a double batch. We enjoy reading all the recipes in Lancaster Farming. It's even more fun to try them out!

Carol Martin
 Millmont

ICE CREAM CAKE

1 chocolate cake mix
 4½-ounce instant vanilla pudding

¾ cup oil
 1 cup water
 4 eggs

2 teaspoons vanilla
 Mix together ingredients. Pour into two 9x13-inch pans. Bake at 350 degrees for 30 minutes.

Topping (use as much as desired of each ingredient):

Peanut butter (spread while cake is warm)

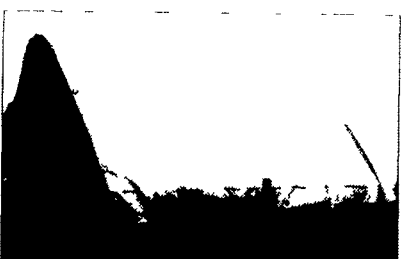
Vanilla ice cream
 Chocolate fudge ice cream topping

Cool whip

Mary Jane Nolt
 Peach Bottom

(Turn to Page B23)

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