

Recipe Entries Pay Tribute To Dairy Farmers

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THE BEST- EVER CAKE

1 package yellow cake mix
1 can (20 ounces) crushed pineapple in juice
¼ cup sugar
2 packages (3½ ounces) instant vanilla pudding
3 cups milk
1 cup heavy cream
¼ cup powdered sugar
1 teaspoon vanilla extract

In 9- by 13-inch pan, bake the cake according to directions. Meanwhile, in a medium saucepan, combine pineapple, juice, and sugar. Cook over medium heat, stirring occasionally until thick and syrupy (about 20 minutes). When cake is done, remove from oven. Pierce top of cake with a fork at 1-inch intervals. Pour on the pineapple mix. Spread evenly. Let cake cool completely.

In medium bowl, combine milk and pudding mix. Blend until thick and spread over cake. In a separate medium bowl, beat cream until soft peaks form. Add powdered sugar and vanilla. Continue beating until stiff. Spread over cake. Refrigerate 24 hours before serving. Makes 16 servings.

The only word to describe my family is "different."

My husband Dennis and I have been married for 17 years and have two children. My son Jesse is eight years old and my daughter is 11. We are originally from central New Jersey and moved to Huntingdon, Pa. five years ago.

Dennis has always loved the country and farming. I am a city girl at heart and like to come home to the country at night. So what works for us and makes us different is that I work full time near Penn State University, which has the convenience of big city life. My husband stays home and tends the farm, does all the cooking, baking, and even his own canning of home-grown fruits and vegetables.

Every time Dennis tries a new recipe, my children, co-workers, and I are the guinea pigs. However, you won't hear us complain. My co-workers have also asked if I would consider "renting him out" occasionally to cook for them.

After all these years of baking for me, I submit this recipe on his behalf because I think he deserves the recognition and my appreciation for what he does.

Dorothy L. Hall
Huntingdon

ICE CREAM-WICH SUNDAES

½ cup crisp rice cereal
¼ cup melted butter
½ cup coarsely chopped walnuts
¼ cup brown sugar (packed)
1 cup flaked coconut
1½ - 2 quarts vanilla ice cream
Lightly mix cereal, sugar, butter, coconut, and nuts. Pat half the mixture into buttered 8-inch pan. Spread evenly with slightly softened ice cream. Put the rest of the cereal mix over ice cream and freeze. Optional: use your favorite topping. Pan size should be 8 inches. Serves 9.

I'm a mother of three and grandmother of nine. My hobbies are gardening, especially growing flowers, including roses and African violets. I also enjoy backyard bird watching and trying some of the recipes in Lancaster Farming and reading Ida's Notebook and other interesting items.

Mrs. Laura A. Horning
Mifflintown



This picture was taken Mother's Day, May 10, 1998. Wearing new sunglasses are Salena Jane, Abbie Lea, and Tiffanie May. They're holding Dakota William. They are the children of Dawn and Mark Wilson and grandchildren of Donald E. and Carol Hebrank, Adrian.

SPRING BREAKFAST BRUNCH

8 eggs
3 cups milk
1 tablespoon Dijon mustard
2 teaspoons dried basil
1 teaspoon salt
2 tablespoons melted butter
2 tablespoons all-purpose flour
2 cups (8 ounces) shredded cheddar cheese
1 pound fully cooked ham, cubed

1 package (10 ounces) frozen, cut asparagus, thawed, or 2 cups fresh asparagus, cooked
2 cups sliced fresh mushrooms
10 cups cubed bread

In a large bowl, beat eggs; add milk, mustard, basil, and salt. Gently stir in remaining ingredients until well mixed. Pour into greased 9-inch by 13-inch baking dish. Cover and refrigerate eight hours or overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350 degrees for one hour or until knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

The big, beautiful blue sky with the white fluffy clouds are present as May heads into summer.

There really is a fine line between summer and winter. The colors go from brown to a very beautiful green and then the colors of the rainbow in all the flowers.

I had the very best Mother's Day a mother could ask for. My daughter Dawn and her husband Mark Wilson came to church with my four grandchildren, Salena Jane, 6... Abbie Lea, 5; Tiffanie May, 4; and Dakota William, 1½. It was a total surprise to me. I nearly jumped out of my skin. Tears filled my eyes and ran down my cheeks. The family lives in West Liberty, W.Va., and got up so early to travel that Sunday morning. My husband, Rev. Donald E. Hebrank, knew they were coming up, because he had the food bought and kept it in the church refrigerator so I

wouldn't know what he was up to.

We traveled to West Virginia on May 18 for Salena Jane to get a trophy for reading 175 books over the summer and 250 during five months of school. She is in the first grade and in the Book-It-Plus Program at Beach Bottom Primary Elementary School in Beach Bottom, W.Va. She also got a certificate for attendance. My husband and I were able to be there for her and she was really surprised, too.

Abbie, Tiffanie, and Dakota attended story hour at the library in Wellsburg, W.Va.

From the sunny side of Florida come the Hebranks. Marty, Kari, and Bailey arrived after Christmas for a short stay with us. Then on to the rest of the family. But while they were here, it snowed! It was Bailey's first time to play in the snow. Grandpap got out his sled he had when he was a young boy—cleaned it all up and we waxed the runners. Grandpap put Bailey on the sled and was pulling her in the yard, and she said, "You are breaking the snow!" She played for the longest time in the snow, making snow angels and snowballs. We had a wonderful visit with them and always look forward to being together again and again.

On the West Coast of the country is my son, Shawn, who does his bike tricks. He has been to Taiwan on a bike tour. He has been to Florida and other states for bike contests, too. He really enjoys his job, designing bike parts and traveling with his job.

My husband and I do our gardening and work at it each free moment. We added two new flower beds this year. The beds include new plants and they have to have room to grow. My extra plants I share with visitors so they can start a flower garden, too. All of nature is beautiful, and it is best to touch, see, and smell the wonderful outdoors.

Carol N. Hebrank
Adrian

CHEESE BRAID

3-4½ cups all-purpose flour, divided
1 package active-dry yeast
1½ cups milk
2 tablespoons sugar
1½ teaspoon salt
1 egg
2 cups shredded sharp cheddar cheese

1 egg yolk, lightly beaten
1 tablespoon cold water
1-2 teaspoons poppy seeds
Grease two baking sheets. In large bowl, combine 2 cups flour and yeast. Heat milk, sugar, and salt until warm, stirring to dissolve sugar. Add to flour mixture along with egg and cheese. With electric mixer on low, beat about 1 minute, scraping sides of bowl occasionally. Beat 3 minutes on high. By hand, stir in remaining 1½ - 2 cups flour to make a stiff dough. Turn dough onto lightly floured surface and knead until smooth, about 8 minutes, add additional flour as needed. Shape into ball. Place in large greased bowl, turning to grease top. Cover and let rise in warm draft-free place until doubled, about 1½ hours.

Divide dough into six pieces. Cover, let rest for 10 minutes. Roll each piece into a 15-inch rope. Place ropes on each sheet. Loosely braid ropes together, pinch ends together to seal.

Cover, let rise in warm place until almost doubled about 35-45 minutes.

Place oven racks so they are in upper and lower middle positions. Preheat oven to 375 degrees. Combine egg yolk and water. Brush on each braid. Sprinkle with poppy seeds.

Bake 20-25 minutes, switching baking sheet positions halfway through baking. Cool. Slice into 12 slices.

I found this recipe in a magazine many years ago. We love this bread with chili and lasagna. When I would have the family over in the winter for chili and cheese bread, it was loved by all.

Karen McCracken
Hune, Va.

STUFFED SHELLS

15 jumbo shells
1 egg
¼ cup bread crumbs
3 tablespoons parsley
1 tablespoon chopped onion
½ teaspoon salt
1 pound ground beef
2 cups mozzarella cheese, grated (reserve ½ cup)
Cook shells in boiling water until soft. Combine rest of ingredients and stuff shells.

Sauce:
1 quart tomato juice
¼ cup brown sugar
¼ teaspoon salt
1 tablespoon oregano

Bring to boil and thicken with clear jell to consistency of gravy. Pour ½ of sauce in a 9-inch by 13-inch baking pan. Place stuffed shells on sauce. Pour other ½ on top. Sprinkle reserve (½ cup or more) of mozzarella cheese on last. Cover and bake in slow oven 325 degrees for 2 hours. Serve with lettuce salad for complete meal. Serves 8.

We are dairy farmers in Maryland. It's a lot of work, but we still enjoy it. Lancaster Farming is "digested" every Saturday evening at our house. I am really looking forward to the June issues because one of my favorite pastimes is cooking, especially trying new recipes.

Ellen Martin
Hagerstown, Md.

DAIRY DIP

3 strips of bacon, fried and crumbled
¼ cup mayonnaise
¼ cup cottage cheese
¼ cup sour cream
¼ cup shredded cheddar cheese
1 tablespoon horseradish
1 teaspoon seasoned salt
½ teaspoon dillweed
½ teaspoon minced onion flakes

Add all ingredients, mix well. Refrigerate at least 2 hours before serving. Enjoy with your favorite potato chips or raw vegetables.

This recipe can be prepared with low-fat ingredients. Seasoned salt may also be adjusted to a smaller amount if watching sodium intake.

My husband and I own a lawn and garden, used farm equipment, and truck repair facility in New Bloomfield. I grew up on a dairy farm in Carlisle and have a great appreciation for the farming industry. I collect cookbooks (at last count I had 250) and in my spare time I love to bake and cook. I'm always trying something new. Thank you goes out to all my family and friends for being my best food critics over the years.

Lisa Darr
Carlisle

EVERYONE'S FAVORITE CRAB SPREAD

12 ounces cream cheese
¼ cup mayonnaise
2 scallions, chopped
1½ teaspoon Dijon mustard
¾ teaspoon seasoned salt
½ teaspoon horseradish
¼ teaspoon lemon juice
¼ teaspoon hot pepper sauce
1 (2-ounce) jar diced pimento, drained
2 teaspoons parsley
¾ pound lump crab meat, picked over

Crackers or crisp raw veggies
In medium bowl, combine cream cheese and mayonnaise. Mix well. Stir in remaining ingredients. Cover and refrigerate overnight. Serve with crackers or raw veggies.

Brenda S. Nuss
Catawissa

CHERRY COFFEECAKE BARS

1 cup butter
1¼ cups sugar
4 eggs
1½ teaspoon baking powder
1 teaspoon vanilla
½ teaspoon salt
¾ cups flour
21-ounce can cherry pie filling
Glaze:

1 cup confectioners' sugar
1 tablespoon butter, melted
2 tablespoons milk

Cream butter and sugar. Add eggs one at a time. Blend in remaining ingredients except pie filling. Place two-thirds of batter into 13x9-9-inch baking pan. Spread pie filling over batter. Drop remaining batter by teaspoonsfuls over top of cherries. Bake at 350 degrees for 30 to 40 minutes. Cool.

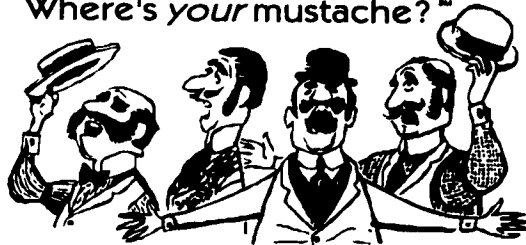
Glaze: combine confectioners' sugar and melted butter. Stir in milk to reach spreading consistency.

This recipe is a favorite of our family. My husband Landis Jr. and I live on a dairy farm south of Quarryville. We have been blessed with three daughters, Kendra, 8; Sharla, 4; and Amanda, 2. I enjoy Lancaster Farming recipe section and look forward to the June recipes.

Darla Weaver
Quarryville

MILK

Where's your mustache?™



June Dairy Month 1998