

Get In the 'Mood' For Great Dairy Recipes

(Continued from Page B2)

CHOCOLATE BANANA CREAM PUFF

1 cup water
 ½ cup butter
 1 cup flour
 ¼ teaspoon salt
 4 eggs
 2 8-ounce cream cheese, softened
 1½ cup powdered sugar
 1 teaspoon vanilla
 1 cup whipping cream, whipped
 2 bananas, sliced
 1 ounce square semisweet chocolate, melted
 1 tablespoon milk
 Bring water and butter to boil. Add flour and salt; stir vigorously over low heat until mixture forms ball. Remove from heat. Add eggs, one at a time, beating well after each egg. Drop ten ½ cups of dough on lightly greased cookie sheet to form 9-inch ring. Bake at 400 degrees 50-55 minutes or until golden brown. Remove from cookie sheet immediately. Cool. Combine cream cheese, 1 cup sugar, and vanilla, mixing until well-blended. Reserve ½ cup cream cheese mixture. Fold whipped cream and bananas into remaining mixture. Chill. Carefully cut top from ring. Fill with whipped cream mixture. Replace top. Add remaining sugar, chocolate, and milk to reserved cream cheese mixture. Mix well. Spread over ring.

My name is Lori Hartle. I am the mother of five children — Troy, 14; Amy, 12; April, 11; Alisa, 8; and Ashley, 6. My husband's name

is Tom and together we all live on a dairy farm in Bellefonte, where we raise registered Holsteins. Our prefix is Ebon-Blanc. We milk 76 cows—an activity in which almost all of us are involved in, in one way or another.

Most of my activities off the farm involve area children. I am a 4-H leader. I'm involved with the PTA in the school that my children attend, and I'm also involved in the Centre/Clinton County Home and Farm Safety Camp. Our whole family is involved in county and state Holstein activities as well as exhibiting our animals at shows.

The children are involved in various activities such as softball, 4-H clubs, and the county junior Holstein club. This year, through our church, our family will be involved in the Ulster Project, in which a teen from Ireland will be staying with us for a month this summer. In the spring of each year we provide a farm tour of our farm for kindergarten children who attend my children's school. At the end of the tour they are allowed to make their own butter and take it home. They are also given samples of dairy desserts to try and they are given the recipes to take home.

I believe an active family is a happy family, as long as Mom gets a break from all the chauffeuring once in a while. . . . and as long as we all get to sit down to at least two meals a day together as a family and share our day's events.

Lori Hartle
 Bellefonte



The Hartle family. From left, April, Ashley, Troy, Allsa, and Amy.

GRAPE-NUTS PUDDING

1 quart milk
 ¼ cup flour
 ¼ teaspoon salt
 ¼ cup sugar
 2 egg yolks
 2 teaspoons vanilla
 8 ounces whipped cream topping
 ¼ cup Grape Nuts

Add enough milk to flour to make a smooth, thin paste. Add egg yolks and salt to paste. Beat. Heat remaining milk and sugar in a saucepan. When almost scalding, stir in paste mixture. Stir constantly until thickened. Remove from heat and fold in vanilla. Cool. Add whipped cream topping and Grape Nuts just before serving.

Hi! My husband Edwin and I live on a 150-acre dairy farm in Union County. We have a herd of 52 cows plus replacement heifers and calves which keep us busy. We also have two daughters. Marcille is 14 months old and Jennifer is 2 weeks old.

This is one of our favorite desserts. It is quick, easy, and delicious.

Edwin and Ada Hoover
 Millmont

TURKEY CROQUETTES

3 tablespoons butter
 4 tablespoons flour
 1 cup milk
 2 cups diced cooked turkey
 ½ teaspoon salt
 ½ teaspoon paprika
 ¼ teaspoon celery salt
 1 teaspoon lemon juice
 ¼ teaspoon chopped onion
 2 cups cracker crumbs
 1 egg, beaten

Melt butter in saucepan; add flour. Cook, stirring until smooth. Add milk; cook, stirring, until thickened. Combine turkey, ½ teaspoon salt, paprika, celery salt, lemon juice, onion, and milk mixture. Mix well. Spread on plate. Chill 6 hours or overnight. Shape as desired for croquettes; dip into crumbs. Mix egg with 1 tablespoon water. Dip croquettes into egg mixture. Coat again with crumbs. Fry in deep fat until golden brown.

This is a great recipe to make if you have leftover turkey. My family enjoys having these for a change from plain turkey. Sometimes I make extra and freeze them. My husband Allen and I have a dairy farm with 50 milking cows. We have two sons, Jay, 19, and Kenneth, 14.

Mary Grube
 Mohrsville



The Jones family lives in the Shenandoah Valley in Virginia: Craig, Matthew, Barbara, and Brian.

ICE CREAM TORTE

1 10½ ounce frozen loaf of pound cake
 ½ gallon ice cream, any flavor
 2 3-ounce packages cream cheese
 ¼ cup butter
 1 teaspoon vanilla
 3 cups confectioners' sugar
 Slice cake horizontally into fourths. Halve ice cream lengthwise; freeze half for later. Cut remaining ice cream lengthwise into two 1-inch thick slices. Place 2 cake slices on a baking sheet. Top each cake slice with one of the ice cream slices. Top with remaining cake slices. Place in freezer.
 In a small mixer bowl, beat cream cheese, butter, and vanilla with an electric mixer on medium speed 30 seconds or until fluffy. Gradually add confectioners' sugar, beating until smooth. Spread over tops and sides of torte. Freeze until firm. Seal, label, and freeze up to 6 months.

To serve, let tortes stand, covered, at room temperature 10 minutes. Unwrap and serve. Makes 2 tortes, 8 servings each.

I always enjoy reading the articles your readers send in for the June issues. My husband David and I raise registered Jerseys. Our sons David, 16, and Mike, 13, help out on the farm. We milk 45 cows and raise corn and hay.

So far the crops in our area are doing well. The weather has been great. I look forward to seeing all the recipes promoting dairy products.

Cathy Anusesky
 Stillwater, N.Y.

MAKE-YOUR-OWN ICE CREAM FOR KIDS

1 tablespoon sugar
 ½ cup milk, half and half, or cream
 ¼ teaspoon vanilla
 6 tablespoons salt
 Also needed:
 1 pint-size zip-type plastic bag
 1 gallon-size zip-type plastic bag

Fill the large bag half full of ice. Add the salt.

Put milk, vanilla, and the sugar into the small bag. Seal it. Place the small bag inside the large one and seal carefully.

Shake until the mixture is ice cream, about 5 minutes.

Wipe off top of small bag. Open carefully and enjoy!

I live in the beautiful Shenandoah Valley in Virginia. My husband works in field service for Valley of Virginia Milk Producers. We have two boys, ages 7 and 5.

I grew up on a dairy farm in Connecticut and feel closely connected to the dairy industry. I give talks at my son's preschool about cows, milk, and dairy products. My goal is to incorporate more agriculture education into the schools.

We made this ice cream recipe at preschool and it was very easy for the children. I think children of all ages will enjoy making their own.

Barbara Jones
 McGaheysville, Va.

(Turn to Page B6)

ON SATURDAY, JUNE 20TH, THERE'S JUST ONE PLACE TO BE: THE COMMUNITY JUNE FARM FESTIVAL

Time: 10 a.m.-3 p.m.
 Place: Schoolyard behind East Earl Goodwill Store. Rt. 625 & Weaverland Rd.



- Stoltzfus Barbequed Chicken • Farm Machinery
- Farm Animals • Gospel Singer Rollin Zimmerman
- Children's Games • Farm Service Agencies
- Pony Rides • Homemade Ice Cream
- Baked Goods • Flowers
- Hay Rides
- Auntie Anne's Pretzels

Special Guests
 Dairy Princess
 Poultry Ambassador
 Geoffrey Giraffe

GET YOUR CHICKEN BARBEQUE TICKETS IN ADVANCE AT THE EAST EARL GOODWILL STORE
 717-445-6016
 JOIN IN THE FAMILY FUN!



CLOSED SUNDAYS, NEW YEAR, EASTER MONDAY, ASCENSION DAY, WHIT MONDAY, OCT. 11, THANKSGIVING, CHRISTMAS & DECEMBER 26TH

FISHER'S FURNITURE, INC.

NEW AND USED FURNITURE
 USED COAL & WOOD HEATERS
 COUNTRY FURNITURE & ANTIQUES

BUS. HRS. MON.-THURS. 8-5 FRI. 8-8, SAT. 8-12
 BOX 57 1129 GEORGETOWN RD. BART, PA 17503



Maintenance Free Railings For Porches, Decks or Balconies



717-354-0524 New Holland, PA