

Udderly 'Cowtastic' Dairy Recipe Entries

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CRUNCHY STRAWBERRY ICE CREAM PIE

½ cup brown sugar, firmly packed
½ cup butter, softened
2 cups cornflakes, slightly crushed (crush after measuring)
½ cup flaked coconut
½ cup nuts
1 quart vanilla ice cream
¾ cup freshly cut strawberries
Measure sugar and butter into a mixing bowl. Beat until light and fluffy. Add cornflakes, nuts, and coconut. Mix until combined. Reserve ¼ cup cornflake mixture for topping. Press remaining mixture evenly and firmly in bottom and around sides of pie pan to form crust. Chill, then spread in ice cream. Sprinkle with reserved cornflakes and top with fresh strawberries.

I am 15 years old and live on a 90-acre dairy farm and we milk an average of 60 cows. I enjoy helping on the farm, milking cows, and feeding calves and heifers. I have three sisters and four brothers. Three of my brothers are married, which means I only have one brother at home. I usually get the chance to help with the farm work.

This ice cream dessert is delicious on a warm summer day.

Erla Zimmerman
Kutztown

CREAMY FAMILY CASSEROLE

1 pound ground beef
4 large potatoes
1 quart green beans
1 pound hot dogs, optional
½ onion, diced
Salt and pepper to taste
Brown ground beef and onion. Cook potatoes until almost soft. Mix all ingredients together. In a saucepan, mix together:
2 cups milk
½ pound Velveeta or cream cheese

Add enough flour to make a medium sauce. Pour over casserole. Bake 45 minutes at 350 degrees.

We love this casserole. You can prepare it ahead of time.

We farm 700 some acres and do lots of custom work. My husband Charlie and I have two children, Larry, 2, and Katie, almost 1.

I'm bookkeeper, busy mother, and "gopher."

I grew up milking cows and loved it. Now we use two gallons of milk a week.

Arlene Groff
Lewistown



Larry and Katie are the children of Arlene and Charles Groff, Lewistown.

POTATOES AU GRATIN

½ cup butter
1 teaspoon mustard
1 teaspoon salt
6 medium potatoes
¼ cup milk
1 teaspoon pepper
¼ pound cheese
Boil and grate potatoes. Add mustard, salt, pepper, milk, and cheese. Place grated potatoes in casserole dish and pour hot cheese over all. Bake at 350 degrees for 45 minutes.

This is one of our favorite ways to use potatoes. We all love them. We have a family of three, Emmy Lou, 6; Regina Mae, 5; and Jonathan Lee, 2.

We live on a farm and milk Jersey cows. I also make butter from the rich milk. We like to keep busy on the farm.

Joseph and Mary Lou Ramer
Shippensburg

CHEESE SOUP

2 10-ounce cans celery or chicken soup
1 cup milk
1 pound cheddar cheese, cubed
1 teaspoon Worcestershire sauce

Put all ingredients in crockpot. Cover and cook on low four hours. Serve in warm bowls, top each serving with croutons.

I am a frequent crockpot user.

My family consists of my husband, 2 sons, one daughter, four granddaughters and one great grandson. We run a 50 herd dairy farm, 50 replacement heifer and calves. We plant and harvest crops suitable for the dairy. We also grow 8 acres potatoes strictly for table use, 7 acres of red and one of white. I help with the milking and feed the calves.

We belong to the United Church of Christ. I am second vice president of our Farm Women Society, which we started back in 1914.

Dolores Mitchell
Berlin

ONION DIP

8-ounces cream cheese
1 small onion, chopped fine
1 beef bouillon cube
Sweet pickle juice
Mix cream cheese and onion. Add bouillon cube that has been dissolved in small amount of water. Add pickle juice to taste. Can be thinned with milk if necessary.

This is our favorite dip. We make it on special occasions. I work at the Martin's Pretzel Bakery for three days a week plus sew and work for my brother Benuel.

Rachel Glick
New Holland

BANANA SPLIT DESSERT

5 cups graham cracker crumbs
½ cup butter, melted
2 to 3 bananas
½ gallon neapolitan ice cream
1 cup chopped English walnuts
1 cup chocolate chips
½ cup butter
2 cups confectioners' sugar
1½ cup whole milk
1 teaspoon vanilla
1 pint whipping cream

Prepare crust from crumbs and ½ cup butter; reserve 1 cup crumbs. Press remaining crumb mixture into bottom of 11x15-inch baking pan. Slice bananas and layer over crust. Cut ice cream in ½-inch thick slices and place over bananas. Sprinkle ice cream with the nuts. Freeze until firm. Melt chocolate chips and ½ cup butter. Add confectioners' sugar and milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat; add vanilla. Cool chocolate mixture; pour over ice cream. Freeze until firm. Whip cream until stiff. Spread over chocolate mixture. Top with reserved crumbs. Store in freezer. Remove about 10 to 15 minutes before serving. Yields 25 servings. Half of recipe makes 9x13-inch pan. Will keep for several weeks.

My husband James and I live on a dairy farm with our two daughters and one son, ages 3 and 5 months. Children like playing in the barn during milking time and also like to help feed the baby calves. Tending our garden keeps me busy too. And I love trying out new recipes.

Alma Burkholder
Mifflinburg

CARAMEL ROLLS

¼ cups sifted confectioners' sugar
½ cup whipping cream
2 loaves frozen bread dough, thawed

3 tablespoons butter, melted
¼ cup brown sugar
1 tablespoon cinnamon
Mix together powdered sugar and whipping cream in a small bowl. Divide mixture evenly between two 9x1½-inch round baking pans. Set aside.

Roll out 1 loaf thawed bread dough on a lightly floured surface into a 12x8-inch rectangle. Brush with 1½ tablespoons melted butter.

In a small bowl, mix together brown sugar and cinnamon. Sprinkle half of the brown sugar mixture over buttered dough. Roll up jelly roll style. Cut into 10 or 12 slices. Repeat with other loaf.

Place slices, cut-side down, a top cream mixture in round pans. Let rise, covered, 30 minutes.

Bake in 375 degree oven 20-25 minutes. If necessary, cover rolls with foil last 5 minutes to prevent browning. Cool in pans 5 minutes on wire racks.

These rolls can be covered with well-greased waxed paper, after cut slices are placed in pans before rising. Cover the wax paper with plastic wrap and refrigerate for 2-24 hours. Remove from refrigerator and let stand 20 minutes. Baking time is 25-30 minutes for chilled rolls.

This is a great recipe for mornings when you don't have enough time for rolling out dough. I have also used half and half and light cream for the heavy cream in the recipe.

Donna Morrison
Dalmatia



Phyllis Stitzel is surrounded by daughter Lori Ann Spatz, grandchildren Christopher Spatz, 7, and Stephanie Spatz, daughter-in-law Tara Stitzel with son Brandon Todd.

CUSTARD PIE

4 slightly beaten eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
2½ cups milk, scalded
9-inch unbaked pastry shell (roll dough to less than ¼-inch)

Mix egg, sugar, salt, and vanilla thoroughly. Slowly stir in the hot milk. Pour at once into unbaked pastry shell. Top with nutmeg. Bake in hot oven at 475 degrees for 5 minutes. Reduce heat to 425 degrees and bake 10 to 15 minutes longer or until knife inserted halfway between center and edge comes out clean. After you have mixed hot milk with the remaining ingredients, add your favorite fresh fruit or berries (¾ to 1 cup) and bake.

Deep Dish Custard: Use same recipe but bake without crust in a glass dish at 450 degrees for 10 minutes, reduce heat to 400 degrees, and bake 15 minutes more.

My family likes blueberries in my custards. I also use strawberries that is also very good.

I hope you like this as much as we do.

My daughter Lori Ann Spatz is on the left and is a special education teacher in the Daniel Boone School District. She lives in Dryville with the remainder of her family. Her husband, Allen, works for Hershey Chocolate USA, Luden's division, Reading.

I am secretary for Zion Moselem Luthern Church for 36 years and on the church choir for a number of years.

My grandchildren Christopher Spatz, 7, is in first grade at Rockland Elementary; Stephanie Spatz just completed preschool at St. Paul's Lutheran Church, Fleetwood, and will be entering kindergarten in the fall at Rockland Elementary.

My daughter-in-law, Tara Stitzel is a Pampered Chef consultant and also works in her father's podiatry office in Kutztown.

When I entered the contest last year, they thought she might have twins, but later found out it was just one. My grandson Brandon Todd, weighed 10 pounds 6 ounces, and was 23-inches long. He is now six months old and very enjoyable to be around. I love my grandchildren very much.

My husband, Lee, and son Tom drill wells. My other son, Todd is a teacher in business education at Governor Mifflin. Besides these jobs, they are also busy with farming and remodeling a house. We are all busy but with a little understanding, we get through it all.

We enjoy the Lancaster Farming very much.

Phyllis Stitzel
Kutztown

LAYERED PIZZA DIP
8-ounces cream cheese, softened
½ cup sour cream
¼ cup freshly grated parmesan cheese
½ teaspoon garlic salt
½ cup prepared pizza sauce
¾ cup shredded mozzarella cheese

3.5 ounces sliced pepperoni, finely chopped
Toasted pita bread wedges to serve

Preheat oven to 350 degrees. In a small bowl, beat cream cheese until fluffy. Stir in sour cream, parmesan cheese, and garlic salt. Spread into a lightly greased 9-inch pie plate. Spread pizza sauce over cream cheese mixture. Sprinkle mozzarella cheese over pizza sauce and top with pepperoni. Bake about 20 minutes or until heated through. Serve warm with pita bread. Yield about 3 cups dip.

Tastes more like lasagna than pizza to me, but it is still delicious.

I am dating Ken Rexroth who is a farmer in York County. He and his son own and farm about 2000 acres. They milk 150 cows and have several hundred beef cattle. They are also crop and grain farmers—corn, soybeans, barley, wheat, and alfalfa. I cook lunch for them and their hired help and during the busy times that can be as many as 10. I enjoy cooking and do a lot of crockpot meals because I work as a secretary away from the farm 3 days a week. Baking desserts is my specialty and I've tried quite a few recipes from Lancaster Farming, some of which have become favorites that I make quite often.

I just love the "June Dairy Month-Cow Mania Contest" issues because of the amount of recipes printed and the interesting farm stories that accompany them.

Susan McKinsey
Windsor

SOUR CREAM POTATOES

5 pounds peeled potatoes
1 teaspoon salt
Boil together until potatoes are soft. Whip until smooth and creamy. Add:

6-ounce package cream cheese
8-ounce carton sour cream
2 tablespoons butter
1½ teaspoon onion salt

Mix. Add milk if it is too stiff. Bake in a 3-quart casserole dish at 350 degrees for one hour. Happy eating.

Hi!
We live on a 150-acre dairy farm. We milk 71 cows in a double four milking parlor. We raise all or most of our heifer calves.

Rachel Hoover
Bethel

LEMON PUDDING DELIGHT

1 cup flour
¼ cup butter
½ cup crushed nuts
Mix well. Pat into a 13x9x2-inch pan. Bake at 350 degrees for 15 minutes. Cool.

8-ounces cream cheese
1 cup confectioners' sugar
1 cup whipped cream topping
Mix well. Spread on crust.
2 small packages instant lemon pudding mix
3 cups milk

Mix well. Let stand about 5 minutes to thicken. Spread over cream cheese mixture. Top with whipped cream and nuts.

Debbie Button
Jarrettsville, MD

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