

These Folks Are In The 'Mood' For Great Dairy Recipes

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CREAMY BAKED CHEESECAKE

1 1/4 cup graham cracker crumbs
 1/4 cup sugar
 1/2 cup butter (melted)
 2 8-ounce packages of cream cheese, softened
 14 ounces sweetened condensed milk
 3 eggs
 1/4 cup real lemon juice concentrate
 8 ounces sour cream
 21 ounces cherry pie filling
 Preheat oven to 300 degrees. Combine crumbs, sugar, and butter. Press on bottom of 9-inch pie pan.

In mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and lemon; mix well.

Pour into prepared pan. Bake 50-55 minutes or until center is set. Top with sour cream. Bake 5 minutes longer. Cool. Chill. top with pie filling.

My name is Robin Thompson. My husband, John, and our three children, Jimmy, 13; Mike, 9; and Jackie, 2, live in Pulaski, Lawrence County.

Our farm is 120 acres and we rent 80 acres from my husband's grandparents. This farm has been in the Thompson family for 50 years. We are the third generation.

We milk 40 registered Holsteins and have a 120-sow farrow-to-finish hog operation. The boys are involved in 4-H and they show pigs and rabbits. The boys are also very active in baseball. Jackie loves the farm and, for some reason, loves ducks!

I don't have a lot of time to cook or bake and, to be honest, Jimmy makes most of our suppers while I'm milking.

This dessert, creamy baked cheesecake, is a family favorite. It does take some time to make, but is well worth it. You can top the cheesecake with your favorite pie filling or even serve it plain. It's delicious!

**The Thompson Family
 Pulaski**



David, left, and Michael Anusesky from Stillwater, N.Y.

BUTTERSCOTCH CREAM PIE

1 cup butterscotch-flavored morsels
 1 3/4 ounce package instant vanilla pudding mix
 1 cup sour cream
 1 cup milk
 9-inch graham cracker crust
 1 cup heavy cream
 1 tablespoon confectioners' sugar

Melt morsels over hot water and stir until smooth. Remove from heat.

In small bowl, combine pudding mix, sour cream, and milk. Beat well. Beat in melted morsels. Pour filling into pie crust. Chill at least one hour. Whip cream and confectioners' sugar until stiff peaks form. Spread over pie. Chill until serving time.

This is a fast, easy recipe to make when time is in short supply, which it usually is on our dairy farm. We have registered Jerseys. I always look forward to the recipes and the family information people send in for the June issues.

**Cathy Anusesky
 Stillwater, N.Y.**

TURTLE PIE

1 cup semisweet chocolate chips, divided
 1/4 cup chopped pecans
 1 9-inch pastry shell, baked
 16 ounces cream cheese, softened
 1/4 cup caramel topping
 3/4 cup confectioners' sugar
 2 cups whipping cream
 Whipped cream and additional chocolate chips, caramel, and pecans may be used for garnish.

Spinkle 1/4 cup chocolate chips and pecans in a pastry shell. Pour caramel topping over chips and pecans. In a mixing bowl, beat cream cheese and sugar until smooth. In a saucepan over low heat, cook and stir remaining chips and cream until smooth. Gradually add to the cream cheese mixture; mix well. Carefully spread into pastry shell. Garnish as desired. Yield: 8 servings.

**Barbara Schenning
 Bel Air, MD**

CREAMY GREEN BEAN CASSEROLE

1/4 pound bacon
 2 tablespoons flour
 1 teaspoon salt
 1/4 teaspoon pepper
 1-2 tablespoons minced onion
 2 tablespoons butter
 1/2 cup milk
 1 1/2 cups sour cream
 2 pints green beans
 2 cups shredded cheese
 1/2 cup bread crumbs

Cut bacon into small pieces and fry in non-stick skillet. Remove bacon and drain. Melt butter in skillet and blend in flour until smooth and bubbly. Stir in milk until slightly thickened. Remove from heat.

Add seasonings, onion, bacon, and sour cream. Stir well and add green beans. Pour into greased oblong 2-quart casserole and cover with 1 cup of the cheese. Mix the other cup of cheese with bread crumbs and cover the casserole again. Bake at 350 degrees for 25 minutes.

My husband and I live in Gettysburg and farm about 50 acres in Biglerville. He works at a tractor dealership and I am an occupational therapist. We have two sons. Robert is 2 1/2 and Cameron is 8 weeks old.

I enjoy cooking, crafts, and collecting cookbooks. We hope to eventually raise our children on a farm of our own.

**Barbara Tuckey
 Gettysburg**

OYSTER STEW

1 pint oysters
 Dash salt and pepper
 Sprinkle with Old Bay
 1 stick butter
 Heat mixture until oysters curl.

Then add

1 cup cream
 1 quart milk
 Mix well. Add
 1/2 can cream of celery soup
My husband David and I have been milking cows for 35 years. We have a daughter, two sons, two daughters-in-law, and an adorable 10-month-old granddaughter.
**Judith Kann
 Spring Grove**

SAUSAGE AND CORN CHOWDER

1 pound spicy or hot sausage
 1 medium onion
 1 can cream corn
 1 can kernel corn, drained
 2 cans cream of chicken soup
 2 soup cans milk or cream
 1 1/2 cups shredded sharp cheddar

1 1/2 cups Swiss cheese, shredded
 Brown sausage with onion and drain.

Pour cream corn, kernel corn, soups, and milk into large pot or crock pot. Blend in sausage and onion with cheddar cheese. Simmer for at least 45 minutes over low heat.

Serve hot with grated Swiss cheese sprinkled on top of each bowl.

This recipe is a real crowd pleaser and one of my family's favorites. The chowder satisfies a hungry farm family and gets great reviews from company. Nobody will ever guess how easy it is to make. You'll take a few bows when you serve this.

Our family owns a 120-cow dairy farm in Boones Mill, Va. The farm has been in the Boitnott family for 100 years. We have subscribed to Lancaster Farming for years. My husband loves the articles and the classified section. I adore the recipes and women's articles. Our week would not be complete without Lancaster Farming.

We have four members in our family: Dale, the hardworking farmer; myself, the resident homemaker and farm assistant; Joshua, our precocious 4-year-old; and Brittany, our independent and often dramatic year-old daughter.

**Trina Boltnott
 Boones Mill, Va.**



The Miller family from Manheim: Wesley, 11; Brent, 10; Derric, 7; Travis, 5; and Jarrett, 1 1/2.

BUTTERSCOTCH PUFFS OR 'CUSTARD'

Cream 1/4 cup brown sugar
 4 tablespoons butter
 1/4 teaspoon salt
 Scald 1 1/2 cup milk

Beat 3 egg yolks and slowly stir into milk. Mix milk and sugar mixtures together. Add 1 teaspoon vanilla. Fold in 3 egg whites that have been beaten stiff. Bake at 325 degrees for 40-45 minutes. Pour custards into six glass custard cups and place in a 9-inch by 13-inch baking pan. Place 2 cups of water in bottom of pan.

This dessert is a favorite of our children. Our 7-year-old will often ask on the way home from church if I made custards for dinner! I only make them for Sunday dinner.

My husband, Kervin, and I live on a dairy farm with our five sons. He milks about 72 cows. I'm kept busy with all the normal household duties that keep a farm wife busy. In my free time I enjoy reading and sewing.

**Darlene Miller
 Manheim**

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The Thompson family, from Pulaski: from left, Jim, 13; Mike, 9; and Jackie, 2.



The Boltnott family on their farm in Boones Mill, Va. Dale and Trina with children Joshua, 4 and Brittany, 1.