

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

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The daughters of John and Barbara Randall, Linnell and Serita, with their best dolls.

BAKED MACARONI AND CHEESE

2 cups dry elbow macaroni, cooked in boiling water
2 tablespoons butter
2 tablespoons grated onion
Salt and pepper to taste
2 cups milk
12-ounces grated sharp cheddar cheese

Cook onion in butter, then stir in flour, seasonings, and milk to make a thin sauce. When it comes to a boil, stir in cheese and remove from heat. When cheese has melted, add cooked macaroni. Place in 2-quart casserole and cover. Bake at 350 degrees for 30 minutes, then uncover and bake 15 minutes.

Double or triple for a crowd. Any combination of pasta and cheese is the favorite supper for our daughters.

We have a hay, grain, and dry bean operation in the Finger Lakes Region of New York state.

My husband John and I have two daughters; Linnell is 12, and Serita is 9.

I volunteer at their school two mornings a week, teaching writing skills, and when I'm not helping John, I make quilts to order and do hand quilting for other patchworkers.

Barbara Randall
Bloomfield, NY

MADE FROM SCRATCH PANCAKES

1½ cups flour
3 teaspoons baking powder
½ teaspoon baking soda
3 tablespoons sugar
1 teaspoon salt
2 beaten eggs
2 cups buttermilk
3 tablespoons melted butter

Combine dry ingredients. Mix beaten eggs and buttermilk. Stir into dry ingredients. Blend in melted butter. If you like, stir in about ¼ cup fresh blueberries or about ½ cup chopped pecans. Pour batter onto hot griddle or skillet. Bake until edges are cooked; turn and bake on other side. Serve with butter and syrup. You may use fresh fruit as a pancake topping. Makes about four or five servings.

I am a single lady living with my older brother and a sister. We are on our 127-acre farm in Cumberland County where we raise wheat, oats, barley, hay, and corn. We also do a large amount of gardening. We attend market in summer when our vegetables do well. I like flowers too. My sister and I really enjoy Section B in "Lancaster Farming," and have used many recipes.

My special hobby is writing poems. My brother and I are seventh degree Grangers.

Melva Wright
Newville

CREAM OF CRAB SOUP

2 cans cream of potato soup
2 cans cream of celery soup
1 pint half and half
1 cup milk
½ cup butter
1 small onion, diced fine
1 tablespoon Worcestershire sauce

1 tablespoon Old Bay or to taste
¼ teaspoon pepper
Combine all ingredients in a crock pot. Heat on low for approximately six hours. Add:

1 pound lump or backfin crabmeat before serving. Delicious served with hot, crusty buttered rolls.

My husband and I live in Mt. Airy, Md. in a 150-year-old house. We have spent the past 14 years remodeling and restoring this 11 room house. Together we have 8 children, 5 boys, and 3 girls, and 12 grandchildren, 9 girls and 3 boys.

In Westminster, Md., I am employed as an administrative assistant for Dairy Farmers of America, the largest milk cooperative in the U.S. My husband works for Southern States in Mt. Airy as fertilizer manager.

We both were raised on farms and farmed during previous marriages.

We are members of Salem United Methodist Church, where my husband serves as lay leader and adult Sunday School teacher. I am part of the drama group that does improvisation during church services.

I collect cows of all shapes and sizes and have a small collection of Mary Moo Moo's. I also enjoy sewing, cross stitching, and trying new recipes. Special little people in my life are granddaughters Amber Nicole and Leigh-Ann Marie.

Donna Wiles
Mt. Airy, Md.

CHERRY DESSERT

1 to 1½ packs graham crackers
9 tablespoon butter
1 can cherry pie filling
16-ounces cream cheese
2 cups sugar
16-ounces whipped cream topping

Crush graham crackers, mix in butter. Press in bottom of 11X13-inch pan. Bake in oven at 350 degrees for 8-10 minutes. Let cool.

Mix softened cream cheese, sugar, and whipped cream. Pour onto crust.

Pour pie filling on top. Refrigerate until firm. Enjoy this dairy dessert.

Rebecca Corman
Cumberland Co. Dairy Princess

HOMEMADE PIZZA POCKETS

1 loaf frozen bread dough
¼ pound mozzarella cheese
¼ pound cheddar cheese
¼ cup parmesan cheese
Pizza sauce
¼ cup butter, melted
1 cup diced pepperoni
Raise bread according to package directions. roll out into 4-inch by 6-inch rectangles. Mix melted butter and parmesan cheese. Brush mixture on dough.

In bowl, mix pepperoni, mozzarella, and cheddar cheeses and sauce. Spoon mixture on each bread rectangle. Fold together and crimp edges to seal tightly. Brush top with remaining butter and parmesan mixture. Place on cookie sheet and bake at 375 degrees for 20-30 minutes. Makes 6-8 pockets.

Marj Swartz
Annville



Bernie and Cindy Smith with children Tracy and Eric farm 600 acres in Huntingdon County.

BROCCOLI NOODLE SOUP

½ cup chopped onions
2 tablespoons butter
2 small cans chicken broth
4-ounces fine noodles
3 cups milk
1 small jar mushrooms
½ pound Velveeta cheese, cubed
1 package frozen broccoli, cooked

Salt and pepper to taste.

Cook onions in butter until soft. Add 2 cans chicken broth. Bring to a boil. Add noodles, cook. Add salt and pepper to taste. Add milk mushrooms, cheese, and cooked broccoli. Simmer and serve.

Recipe can be frozen and reheated in crock pot.

This recipe is from my sister-in-law Darlene Smith Rhine. I take it to church suppers and other potluck meals.

My husband and I, along with our two children, Tracy, 26, and Eric, 20, farm about 600 acres in Tyrone, Huntingdon County. We raise hay, soybeans, and corn, and milk 200 head of Holsteins.

I really enjoy "Home on the Range. Only wish, there were more of it.

Cindy Smith
Tyrone

EASY CHEESY DIP

12-ounces cream cheese
12-ounces sharp cheddar cheese
1 small jar blue cheese dressing
Have cream cheese at room temperature. Grate cheddar. Put all ingredients in mixer bowl and blend well. Serve with variety of crackers.

We are dairy farmers near Hagerstown, Md. Our house and yard have cows of all shapes and sizes decorating them. I enjoy trying new recipes and my husband and boys are my brave tasters.

Ellen Martin
Hagerstown

PEANUT BUTTER PIE

Crust for 9-inch pan:
2 cups graham or oreo crumbs
6 tablespoons melted butter
Filling:

1½ cup cream, whipped
Set aside.

Mix together:
1 cup peanut butter
8-ounce package cream cheese
1 cup sugar
1 tablespoon vanilla

Fold in whipped cream slowly. Pour into crust. Chill several hours. Drizzle with fudge topping. Chill again for 30 minutes. Serves eight.

We enjoy life on a dairy farm with our children, who are willing helpers. We use lots of milk and dairy products.

Anna Musser
Manheim

PINEAPPLE CHEESE PIE

1 pound cottage cheese
1 cup milk
½ cup sugar
2 tablespoons flour
1 teaspoon vanilla
1 egg
20-ounce can crushed pineapple — drain juice

Mix all ingredients together and put in an unbaked pie shell. Sprinkle top of pie with cinnamon and nutmeg.

Bake at 375 degrees for 45-50 minutes.

This recipe was given to me by a friend and I made it for the first time Dec. 23, 1997. That evening I went into labor and had my first child on Christmas Eve. I had a beautiful little girl, Candace Monroe Doty, and she loves her daddy's farm. We have a small farm in Warwick, N.Y., with about 73 cows, including heifers.

Julie Doty
Warwick, N.Y.

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Swartz family, Annville, sent in a recipe for homemade pizza pockets.



Candace Monroe Doty at the family farm in Warwick, N.Y.