

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

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TURKEY GUMBO

9 slices bread
4 cups cooked, chopped turkey or chicken
1/4 cup butter (melted)
1/2 cup mayonnaise
4 eggs, beaten
1 cup milk
1 cup chicken broth
9 slices cheese
2 cans cream of celery soup (undiluted)
Buttered bread crumbs
Lay bread slices in bottom of 4-quart greased casserole dish. Add turkey.

Mix together butter, mayonnaise, eggs, milk, and borth and pour over turkey. Top with cheese slices and spread soup over all. Sprinkle buttered bread crumbs over top. Cover and refrigerate overnight. Bake 1 1/4 hour at 350 degrees. Serves 8-10.

This is a dish we really enjoy and it's nice to prepare on Saturday to put in the oven Sunday morning.

My husband Robert and five children raise turkeys and enjoy farming.

I spend a lot of time in the kitchen, and of course we eat lots of turkey! Keep those good recipes coming!

Esther Burkholder
Millerstown

BROCCOLI CASSEROLE

2 10-ounce packages of frozen broccoli
2 cups frozen small whole onions
3 tablespoons butter
3 tablespoons flour
1/4 teaspoon salt
1 cup milk
3 ounces cream cheese, cut up
1/2 cup shredded American cheese

2 tablespoons butter
1 cup soft bread crumbs
Cook broccoli. Drain well. Set aside. Cook onions. Drain and set aside.

In sauce pan, melt 2 tablespoons butter. Stir in flour, salt, and dash of pepper. Add milk. Cook and stir 1-2 minutes more. Add cream cheese; stir until melted. Stir in broccoli and onions. Turn into 2-quart casserole. Top with cheese. Melt remaining two tablespoons butter and toss with crumbs. Sprinkle over casserole. Bake at 350 degrees for 40-45 minutes.

My husband Craig and I milk 40 cows. We have about 65 head of cows. We have three children — Megean, 17; Aaron, 10; and Adam, 6. We all work together, helping one another with the chores. It's a wonderful place to raise a family, on the family farm. I hope your readers enjoy this casserole, because it's a favorite in our family.

Helen Fester
Berwick



The Fester children — Megean, 17; Aaron, 10; and Adam, 6.

ZESTY POTATO PIZZA

Crust:
6 medium potatoes, peeled, cooked, mashed
1/2 cup sour cream
1/2 cup shredded mozzarella cheese
1 egg, beaten
Salt and pepper to taste
2 teaspoons dry bread crumbs

Topping:
1 pound ground beef
12-ounces luncheon meat, cubed
1 small onion, chopped
8-ounce can pizza sauce
1 cup shredded mozzarella cheese
2 tablespoons grated parmesan cheese

For crust, mix together potatoes, sour cream, mozzarella cheese, and egg in mixing bowl. Season with salt and pepper. Spread potato mixture on 12-inch pizza pan. Sprinkle with bread crumbs. Bake at 350 degrees for 20 minutes. Meanwhile, brown beef, luncheon meat and onion in a skillet. Drain well. Stir in pizza sauce. Set aside. Remove crust from oven. Increase temperature to 400 degrees. Spoon topping over crust evenly. Sprinkle with mozzarella and parmesan cheese. Bake another 10 minutes. Cut into wedges and serve. Very delicious!

We like the pizza served with salad and French bread slices. I love cooking big meals and planning different menus. I enjoy working outside with my flowers and garden. I enjoy reading and sewing. We are just renting right now but dream of living on a farm some day. We have three children, Amanda Sue, 4; Katie Beth, 2; Eric, 4 months.

Warren and Lois Zimmerman
Denver

CREAMY ORANGE FLUFF

6 ounces orange gelatin
2 1/2 cups boiling water
2 cans (11 ounces each) of mandarin oranges, drained
8-ounce can crushed pineapple, undrained
6 ounces frozen orange juice concentrate (thawed)

Topping:
8 ounces cream cheese (softened)
1 cup cold milk
3.4 ounces instant vanilla pudding mix

Dissolve gelatin in boiling water. Stir in oranges, pineapple, and orange juice concentrate. Spray a 9-inch by 13-inch baking dish with a vegetable oil spray. Add gelatin mixture. Refrigerate until firm.

Beat cream cheese until light. Gradually add milk and pudding mix. Beat until smooth. Spread over orange layer. Chill until firm. Serves 12-16.

Nancy A. Hershey
Manheim

— A BLAST OF CHEESE — CHEESE FUDGE

1/2 pound velveeta cheese
1/2 pound butter
1/2 cup cocoa or peanut butter
1/2 teaspoon vanilla
2 pounds powdered sugar
1/2 cup chopped nuts (optional)

Heat cheese and butter until soft enough to combine. Add remaining ingredients and stir and knead until thoroughly mixed. Spread in a large buttered pan and allow to cool and become firm. Cut. Yields: 3 pounds or 75 one-inch pieces.

One of America's favorite dairy products, cheese, is no longer just for sandwiches and salads. Different varieties of cheese are finding new uses in everyday cooking. Cheese adds more zest to casseroles, soups, and even desserts.

Adding cheese to your meal plans not only adds flavor, but also adds many of the nutrients found in milk. Cheese is a concentrated source of calcium, protein, riboflavin, and many other vitamins and minerals. Considering it takes about 10 pounds of milk to make one pound of cheddar cheese, cheese is a nutrient-dense food.

With so many different varieties of cheese, it is not hard at all for each member of your family to choose their favorite kind. Whether it is grilled in a sandwich, used in a salad, made into a cheesecake, or used for nachos, cheese is a good, solid foundation in today's society.

One of my favorite uses of cheese is to make cheese fudge — yes, cheese fudge. Try it — it will be one of the easiest and best-tasting fudges you've ever made.

Missy Powell
Somerset County
Dairy Princess

SILK PIE

Crust:
1/2 cup peanut butter
1/2 cup light corn syrup
2 cups rice crispy cereal
Combine and press into 9-inch pie pan.

Filling:
1/2 cup butter
3/4 cup sugar
2 eggs
3 tablespoons cocoa (scant)

Beat butter, sugar, cocoa, and one egg for five minutes. Add second egg and beat five more minutes. Put in crust and freeze until firm.

Topping:
Top with desired amount of whipped cream or slightly thawed vanilla ice cream. Return to freezer and keep frozen until serving. If desired, garnish with chocolate curls just before serving. Makes one pie.

My husband Nelson and I rent a farm in picturesque Perry County. We milk a small herd of approximately 45 cows and farm 120 acres.

Last fall we became really thankful for our "smaller than average" farm. We were kept busy caring for our newborn twin sons and wondering if farming didn't seem like a "job on the side" in comparison! No, it wasn't quite that bad. . . .

Gerald and Jordon (seven months old) are our only children, and we think they're getting anxious to help Daddy on the farm. Their daddy is sure getting ready, at any rate!

Jody Wise
Loysville



Diane Myers with her fiancé Bert Black. They'll be married Sept. 18.

RICE PUDDING

1/2 cup uncooked regular long grain rice
1 cup water
2 large eggs
1/2 cup sugar
1/2 cup raisins or chopped dried apricots

2 1/2 cups milk
1 teaspoon vanilla
Ground cinnamon or nutmeg
Whipped cream (optional)
Heat rice and water to boiling in 1 1/2 -quart saucepan, stirring once or twice; reduce heat to low. Cover and simmer 14 minutes. Do not lift cover or stir. All water should be absorbed.

Heat oven to 325 degrees. Beat eggs in ungreased 1 1/2 -quart casserole. Stir in sugar, raisins, milk, vanilla, salt, and hot rice. Sprinkle with cinnamon.

Bake uncovered 45 minutes, stirring every 15 minutes (over baking may cause pudding to curdle). Top of pudding will be very wet and not set.

Stir well; let stand 15 minutes. Enough liquid will be absorbed while standing to make pudding creamy. Serve warm or cover and refrigerate about three hours or until chilled. Serve with whipped cream. Refrigerate any remaining dessert.

Timesaving tip: Leftover rice can also be used in this recipe. Use 2 cups rice and increase baking time by 5 minutes.

I have three grandchildren, Christopher Spatz, 8; Stephanie Spatz, 6; and Brandon Stitzel, 18 months old. They are a big part of my life and provide me with great joy. My most recent excitement was the announcement that my husband and I will again become grandparents around October. We are very excited.

Phyllis Stitzel
Kutztown

CREAMY ORANGE FLUFF

6-ounce package orange Jell-O
2 1/2 cups boiling water
Dissolve, then add:
2 cans Mandarin oranges, drained

8-ounce can crushed pineapples, undrained
6-ounce can frozen orange concentrate
Pour into pan. Let set in refrigerator until firm.

Topping:
8-ounce package cream cheese
1 cup cold milk
1 small package instant vanilla pudding

Spread on top of Jell-O mixture.
Ada Newswanger
Parkesburg

CROCK POT SURPRISE

1 pound pasta
1 jar spaghetti sauce
1 cup shredded mozzarella cheese
1 cup shredded colby-longhorn cheese

1 cup shredded sharp cheese
Cook pasta for about 3-5 minutes. The pasta should only be halfway cooked. Drain pasta and put in a 5-quart crock pot. Add spaghetti sauce and cheeses. Cook on low for two hours. Serves 8-10.

I am Diane Myers from Boiling Springs. I live at home with my parents, Richard and Ethel, sister Peggy, and brother Mark. On Sept. 18 this year I will marry Bert Black and move out of the house. I've enclosed our picture.

Use this recipe for "Food Day" at work. It is a special day where everyone brings in food to share during the day.

OLD-FASHIONED SOFT SUGAR COOKIES

2 cups sugar
1/2 cup butter
1/2 cup lard
1 cup buttermilk
4 eggs

1 teaspoon baking soda
1 teaspoon cream of tartar
5 1/2 cups flour

Thoroughly cream the sugar and shortening, which has been melted. Stir in the buttermilk and eggs. Add the dry ingredients, which have been sifted together. Mix well. Dough will be sticky. Chill overnight.

Roll on floured board to 1/2 -inch thickness. Cut out with cookie cutter.

Bake at 350 degrees for 10 minutes.

Decorate with icing and colored sugar. They are also very good plain.

For drop cookies, do not chill. *Our family lives in Mount Aetna. My husband and I have three children — Gereon, Amanda, and Erin. Our son, Gereon, has worked on Hook Dairy Farm the past eight years.*

The recipe I've provided is a favorite. My mother, sisters, and I and all the kids get together around Christmastime and make these cookies. We usually multiply the recipe about 10 times.

We enjoy reading Lancaster Farming and hope you enjoy the cookies.

Ruth Sholl
Mount Aetna