

More Udderly Fantastic Recipes From Readers

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The McMuller family from Union Bridge, Md., Michael, Julie, and Rachel, 2½.

CHEESECAKE

Crust:

1½ packs graham crackers, crushed

1 tablespoon sugar

2 tablespoons butter, melted

Filling:

3 8-ounce packages cream cheese, softened

5 large eggs

1 cup sugar

1½ teaspoon vanilla

Topping:

1 pint sour cream

1½ teaspoon vanilla

½ cup sugar

Combine graham crackers, sugar, and butter. Press in bottom and up the sides of a 10-inch Springform pan. Cream cheese in mixer. Add eggs one at a time. Add sugar and vanilla. Pour very slowly over crust. Bake at 300 degrees for one hour or until the center is almost set. Mix the topping and spread on the hot cake. Place back in the oven and bake for five more minutes. When cool, refrigerate overnight. Top with fresh strawberries or favorite pie filling.

We have been married for six years and have a daughter, Rachel, 2½, and a Border Collie, Bucky.

We operate a 250-head dairy farm in Union Bridge, Md. We milk 112 cows. Mike is a third-generation dairy farmer on this farm. Rachel enjoys helping feed the calves and other farm chores. She just loves to play with her dog, chase the barn cats, and help her mommy, Julie, with whatever needs to be done.

This cheesecake recipe was given to me by my mother-in-law. We have to laugh everytime I make this, because Mike never used to eat it until he tried it. Now he asks for it and it doesn't last three days!

Julie McCuller
Union Bridge, Md.

GOLDEN FUDGE FANCIFULS

Base:

1 package yellow cake mix

¾ cup water

½ cup oil

3 eggs

Heat oven to 350 degrees.

Grease and flour a 9-inch by 13-inch pan. In a large mixing bowl, blend cake mix, water, oil, and eggs until moistened.

Beat two minutes at highest speed. Pour half of batter into prepared pan; set remaining batter aside. Pour filling mixture over batter, spreading to cover. Pour remaining batter over cream cheese mixture. Bake at 350 degrees for 45-55 minutes or until a toothpick inserted in center comes out clean.

Frost completely cooled cake. Store in refrigerator.

Filling:

¼ cup sugar

2 tablespoons cornstarch

2 tablespoons butter

¼ cup milk

½ teaspoon vanilla

8-ounce package cream cheese, softened

4 ounces (four squares) semi-sweet chocolate, melted

In a small bowl, blend all filling ingredients; beat at highest speed until smooth and creamy.

Frosting:

Use 1 can of ready to spread chocolate frosting.

I look forward to the annual recipe contest. There are always good recipes featured from the readers. I love to collect anything with cows on it. My favorites are the Mary Moo Moos figurines.

Priscilla Grube
Mohrsville

STRAWBERRY MILKSHAKE

1 pint (partially frozen) strawberries

1 cup sugar

2 teaspoons vanilla

2 cups milk

Blend all together until right consistency. Pour and enjoy. M-m-m good.

Very delicious on hot summer days. Easy recipe to double or triple.

We enjoy this refreshing drink on hot summer days while baling hay or out in the fields.

My husband does baling for neighbors so I usually take him supper. This is one drink he always enjoys. We live in Manheim. My husband also helps his dad on the farm.

I really enjoy all the recipes in the "Lancaster Farming." That is usually the first part I read.

Sheryl and Kerek Musser
Manheim

PEANUT BUTTER PIE

4-ounces cream cheese

1 cup confectioners' sugar

½ cup peanut butter

½ cup milk

8-ounces whipped cream topping

Blend cream cheese and confectioners' sugar; add peanut butter, milk, and whipped cream topping.

Put into graham cracker crust:

1 cup graham cracker crumbs

¼ cup crushed peanuts

½ cup confectioners' sugar

½ cup melted butter

Mix ingredients and bake at 350 degrees for 10-15 minutes. Cool thoroughly before adding peanut butter filling. Garnish with chocolate shavings or sprinkles.

My family and I live on a hog farm in Juniata County. Our operation includes a farrow to feed pig unit, corn, wheat, and hay crops, and two German Shepherds and one Saint Bernard dog.

We have two married daughters, one daughter in Voluntary Service in West Va. and a 10-year-old son. I enjoy flower gardening, sewing, and helping my husband around the farm.

Growing up on a dairy farm, I learned the value of including milk and milk products in our diet. Our favorite dairy product is ice cream.

Joyce Lehman
McAlisterville

BROCCOLI-POTATO-CHEESE SOUP

1½ cups chopped onions

4 tablespoons butter

6 cups water

5 chicken bouillon cubes

8-ounces fine noodles

2 or 3 potatoes, finely cubed

1 can chicken broth

1 small head broccoli, cut into small pieces OR 10-ounces frozen broccoli

¼ teaspoon garlic powder

2 cups milk

4 cups half and half

1 pound Velveeta cheese, cubed
Saute onions in butter in large soup pot. Add water and bouillon cubes. Heat to boiling and stir until cubes are dissolved. Add the noodles and cook three minutes.

In separate pan, cook broccoli and potatoes in chicken broth until done. Do not drain. Add to noodle mixture. Add garlic powder and cook until noodles are done. Add the milk, half and half, and cheese. Heat until cheese is melted but do not boil.

If not thick enough, add small amount of corn starch to small amount of milk, and stir into soup for desired consistency.

Ken and his son, Jim, farm about 2,000 acres. They grow corn, wheat, oats, alfalfa, and soybeans. They also milk 130 Holsteins and raise beef cattle.

I do the cooking, usually feeding 4 or 5 but in busier times, we might have 8 to 12 for lunch every day. I love to cook. Desserts are my specialty. Soups are great for a large group and this soup I got good comments on. It was two recipes that I combined and kept working on the ingredients and amounts until I got it just right. Hope others like it as much as we do.

Ken is hoping his grandson, Nicholas, age 21 months, will become the fourth generation farmer on this family farm.

I enjoy "Home On The Range," and "Cook's Question" all the time, but the June Dairy Month articles are my favorite. Lots of good recipes to try.

Sue McKinsey
Windsor, MD



Juniata County farmers Glen and Joyce Lehman, their children and spouses dress up for a daughter's wedding.

TAPIOCA PUDDING

½ cup sugar

3 tablespoons tapioca

2½ cups milk

1 egg, well beaten

1 teaspoon vanilla

Mix sugar, tapioca, milk, and egg in saucepan; let stand 5 minutes. Stirring constantly, cook on medium heat until mixture comes to full boil. (pudding thickens as it cools.)

Remove from heat. Stir in vanilla. Cool 20 minutes; stir. Spoon into dishes. Serve warm or chilled. Store leftover pudding in refrigerator. Makes 6 servings.

For creamier pudding, place plastic wrap on surface of pudding while cooling. Stir.

I made a double batch of tapioca pudding for us and put it in footed-dessert dishes. Food tastes better when served in a footed dish. My grandchildren can hold it nicely to eat it, too.

I'm 68 years old. We live on a farm here in the southernmost tip of York county. I enjoy your newspaper and all the good recipes.

Strawberries go well with desserts right now, as I have noticed the robins and chipmunks have found our strawberry patches. Farmers need guns. We put netting on the newest patch. My husband's a good shot.

Sometimes I sit back and reminisce about all the food the cows' milk was used for at our home. We all like our ice creams and cheeses.

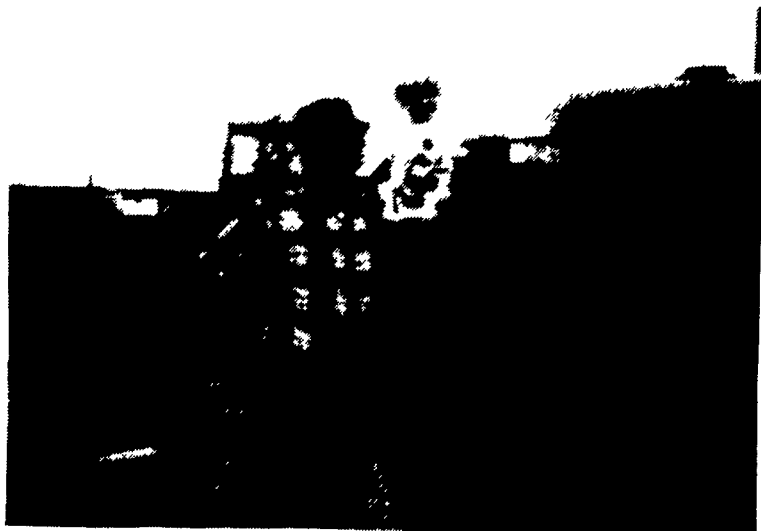
Once we had a cow, a Holstein, that always gave much milk and would have twin calves. Her name was Blim. The Guernsey that was a wedding gift from my husband's uncle was called "Guernsey," but she had to wear kickers for us to milk her. We made butter, cheese custards, onion pies, elderberry pies, egg custards, hot milk cake, cocoa, and used milk in our meadow tea and coffee drinks. It's amazing what all we can use milk for in our kitchens and homes.

I have three daughters, 10 grandchildren, and two great-grandchildren.

You must really enjoy your "fan mail." Best wishes!

Gladys Wright
Glen Rock

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Sue McKinsey writes that Ken Rexroth hopes his grandson, who is very fond of John Deere tractors, especially antique ones, will become the fourth generation farmer on the family farm.

Roy and Vera Martin
Bowers