## Recipes Wrap Up

(Conlinued from Page B6)
FOURTH OF JULY PIE Crus

1 package blucberry muffin mix, separated
$1 / 4$ cup butter, softened Filling:

1 quart vanilla ice cream, softened
$1 / 2$ cup crumb mixaure, resetved from crust
Topping:
Can blueberries from mix or fresh
1 pint fresh strawberries, rinsed, drained, sliced
2 tablespoons sugar (optional) Preheat oven to 400 degrees. Grease 9 -inch pie pan. Crust: place muffin mix in bowl. Cut butter with pastry blender. Spread evenly into 9 -inch ungreased square pan. Do not press. Bake at 400 degrees for 10 to 12 minutes. Stir. Reserve $1 / 2$ cup filling. Press remaining crumb mixture against bottom and sides of pie pan to form crust. Cool completely.
Filling: Spread ice cream over crust. Sprinkle with reserved crumb mixture. Freeze several hours or until firm.
Topping: Rinse blueberries
from mix with cold water and drain. Combine strawberries and sugar.
Let pie stand 5 minutes at room temperature. Top with blueberries and strawberries. Cut into 8 wedges.
1 live on a dairy farm with my husband Tom, and our five children, Troy, Amy, Alisa, and Ashley in Bellefonte. We milk about 90 cows. My children are active in Centre County Junior Holstein Club, the Benner Community 4-H Club, and the Centre County 4-H Dairy Club. I am a 4-H leader and our family is active in promoting our industry by having tours or hosting meetings on our farm. Every year our dairy is host to the kindergarten classes at Benner Elementary School, which is located across the road from our farm. The children get a tour of our farm, starting with the calves and ending with the cows. They learn what the animals eat and how they are cared for when they are sick. The students also get to make and take home their own individual fresh butter that they have made from cream.

Lori Martle Bellefonte


Tom and Lorl Hartie's children show dairy animals. From left, are Troy with Spirit; Amy with Yahou, April with Daisy, Alisa with Sundial, and Ashley with Zircon.

HAWAIIAN PIE
8-inch unbaked pie crust 2 3-ounce packages cream cheese
$1 / 3$ cup sugar
$11 / 2$ teaspoons lemon juice

1 teaspoon vanilla
2 eggs
$1 / 2$ cup whipping cream
$1 / 2$ cup flake coconut
$81 / 4$-ounces crushed pineapple, drained well
Bake pie crust in 450 -degree oven for 7 minutes. Soften cream cheese. Beat until fluffy; gradually blend in sugar, lemon juice, and vanilla. Add cream and coconut to beaten eggs. Blend into cheese mixture. Pour into pie crust. Bake for 45 minutes or until firm to touch at 350 degrees. Top with
drained pineapple just before serving.
Ilive on a farm in McGaheysville, Va. with my husband, Lucius, and son, Jody. Besides being the leader of Mountain Veiw 4-H Club, I am active in our church. I raise rare breed chickens and won the open poultry sweepstakes at the Rockingham County Fair last summer. I also enjoy creating recipes.

Joann Hensley
McGaheysville, VA
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## June is Dairy Month

## Maintenance Free Railings For Porches, Decks or Balconies



Feel Great! Lose Weight!


