

# Recipes Wrap Up June Dairy Month Celebration

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## ICE CREAM CAKE

1 yellow cake mix  
4 eggs  
1 small box chocolate instant pudding  
1/2 cup vegetable oil  
2 teaspoons vanilla  
1 cup water

Mix and pour into 9x13-inch pans. Bake at 325 degrees for 30 minutes. Cool before putting ice cream topping on.  
Ice Cream Topping:  
4 quarts vanilla ice cream  
1 small box instant chocolate pudding  
1 small box instant vanilla pudding

Mix half of the above ingredients and spread on one cake. Mix until soft and smooth. Mix the other half for the other cake. Spread thin layer of whipped cream topping over ice cream after it becomes cold and stiff. Drizzle with chocolate syrup or your favorite topping of crumbs, etc. Freeze until ready to serve. Cut into squares.

Regina Mack  
Rimersburg

## YOGURT

Heat one gallon milk with 1/2 cup sugar to 190 degrees. While heating, soak 2 1/2 tablespoons unflavored gelatin in 1/2 cup cold water. Add to milk when it reaches 190 degrees. Cool to 125-130 degrees. Add:

2 tablespoons vanilla  
4 tablespoons plain yogurt  
1 cup sugar

Beat until smooth. Cover and put in oven with light on for 9-11 hours. Add 1/2 tablespoon per quart of your favorite Jell-O when you take it out of the oven and beat. Or, when cool, add any pie filling.

*This is a healthy and very simple recipe. Children love it and it's inexpensive.*

*My husband and I live on a dairy farm. We milk 56 cows. Our family is young, but seemingly, they all take an interest on the farm. It makes them feel very important if they can help.*

*We have two sons, Brian and Benjamin. Three weeks ago we were blessed with our first daughter, Regina. Now the children outnumber the parents. It makes life busy but very interesting.*

Norma Stoltzfus  
Morgantown

## PLANTATION SUPPER

1 pound ground beef  
1/2 cup chopped onion  
3/4 cup milk  
1 1/2 cups corn  
8-ounce can cream of mushroom soup  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
8-ounce package cream cheese  
8-ounces cooked noodles

Brown meat, add onion. Stir in milk, soup, and cheese until well blended, add remaining ingredients and heat until hot.

*Ricki and Roberta Bashore own and operate, with the help of their son and daughter-in-law, a 120-acre dairy farm. Their daughter, Melissa, also helps. They have two grandchildren, Kyle and Renee, who they enjoy spending a lot of time with. They also have two other daughters, Jennifer and Andrea.*

Roberta Bashore  
Lebanon

## PINEAPPLE DELIGHT

1 1/2 cups confectioner's sugar  
1/2 cup butter  
2 eggs, separated  
1/2 pint whipping cream  
#2 can crushed pineapple, drained  
1 pound vanilla wafers ground or crushed

Line two bread pans with waxed paper.

Spread half of the crumbs on the bottom of the pans. Cream the butter and sugar; add egg yolks, mixing thoroughly. Beat cream until stiff. Beat egg whites until stiff. Add the whipped cream to the beaten egg whites. Mix in pineapple. Spread the pineapple mixture over the vanilla wafer crumbs. Sprinkle remaining vanilla wafers on top. Let set in refrigerator overnight before serving.

*This is quite a rich dessert but elegant for a party. We usually have it for Easter. My husband and I live on a small dairy farm in Westminster. We have a cream separator and make cream when we have too much milk. I have always loved butter!*

*We live on Ruth Shriver Road, but it is not named after me, but after my husband's mother. Around here, a lot of roads are named for people who lived there. My husband Charles uses horses for part of his farming operation. We have been dairy farming for 40 years. Charles does not want to retire, as he has done nothing else and loves the cows and farm.*

Ruth Shriver  
Westminster, MD

## STRIPE-IT-RICH-CAKE

1 package yellow cake mix  
2 small packages instant pudding (chocolate or butterscotch)  
1 cup confectioner's sugar  
4 cups cold milk

Prepare cake mix and put into 13x9-inch pan. Bake. Remove from oven and poke holes through cake using a round handle. Combine pudding and sugar, stir in milk. Beat at low speed for one minute. Quickly pour half of the thin pudding evenly over warm cake and into the holes.

Allow remaining pudding to thicken then spoon over cake top, swirling to frost cake. Chill at least one hour before serving. Store in refrigerator.

*This is an easy recipe but oh—so good! We live on a farm in Mifflin County. We have four children, Katie, 11; Pam, 9; Neil and Nathan, 6. We sold our cows in January and are concentrating on the 350 veal calves we raise. We sure miss going to that tank for fresh milk. We sure are thankful to dairy farmers and all the long hours they put in.*

Kaye Martin  
McVeytown

## SAUSAGE CHOWDER

4 medium potatoes, peeled, cubed  
1 medium onion, chopped  
1 pint corn  
8-ounces cream cheese  
1 1/2 cups milk  
1/2 pound sausage, any kind, cooked, crumbled or sliced  
Salt and pepper to taste

Cover potatoes and onions with water. Add 1 teaspoon salt. Cook until tender. Do not drain. Add remaining ingredients and simmer (do not boil) until cream cheese is blended in.

*Hello, from Pamper Hill Dairy Farm. My husband, Arlin, and I have five children: Jay, 18; Karla and Krystal, 16; Keith and Kevin, 14.*

*Arlin jokingly named the place Pamper Hill after family and friends gave a Pamper shower when we learned we were having a second set of twins. The two sets of twins are 15 months apart.*

*The name stuck. Now that all of our children are teen-agers, we milk 80 cows, they are a tremendous help to us on the farm.*

Lila Maust  
Accident, MD



Since their parents sold their cows, Katie, Adam, Neil, and Nathan miss being able to get fresh milk from the milk tank. They are the children of Kaye Martin and her husband, McVeytown.



Amanda Martin, Lebanon County Dairy Princess, enjoys showing dairy cattle.

## ORANGY MILK PUNCH

1 quart vanilla ice cream  
2 pints orange sherbet  
16-ounces carbonated lemon-lime beverage  
1 quart milk

Combine softened ice cream and sherbet and lemon-lime beverage; chill. Before serving, gradually add milk; beat until mixture is smooth. Serve in punch bowl. Garnish with orange slices if desired.

*I am the Lebanon County Dairy Princess. I will be a senior at Cedar Crest High School this fall. I am also studying horticulture at the Lebanon County Career and Technology Center.*

*I live on Promise-Lane Dairy Farm with my parents, Eugene and Kathleen Martin, and brother Andy. I also have a sister Allison. We milk 80 Holsteins and own 163 acres.*

*I am very involved in FFA, participating in parliamentary procedure, dairy judging, public speaking, etc. I also play field hockey.*

*I enjoy working with and showing dairy cattle, line dancing, and horseback riding.*

*Please support dairy farmers this June Dairy Month and drink milk!*

Amanda Martin  
Lebanon

## SWEETHEART SALAD

2 cups crushed pineapples  
1/2 cup sugar  
1 1/2 tablespoons plain gelatin  
1/4 cup cold water  
6 ounces cream cheese  
2 tablespoons lemon juice  
2 tablespoons cherry juice  
1 cup whipping cream  
12 maraschino cherries

Dissolve gelatin in cold water. In a saucepan, bring pineapples and sugar to a boiling point. Then add gelatin. Stir until gelatin is dissolved. Add lemon and cherry juice. Cool.

Mash cream cheese and add chopped cherries. Combine with pineapple mixture, adding a small amount at a time. Chill until slightly thickened. Whip cream and blend with salad mixture. Put it in a mold and chill.

*My husband and I have lived on a dairy farm the past nine months, and we wouldn't trade it off for any other job.*

*We have 36 cows plus young stock and farm about 70 acres. Life sure doesn't get boring on a farm. . . .*

Alverta Faye Zeiset  
Mifflinburg



Charles Shriver uses horses for part of his farming operation. His wife Ruth is at work in the stauchion barn.



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