

Recipes Wrap Up June Dairy Month Celebration

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THREE CHEESE MOLD

1/2 teaspoon gelatin
1/2 cup cool water
2 tablespoons grated onion
1/4 cup sour cream
1/2 cup blue cheese
1/2 cup shredded cheddar
1/2 cup cottage cheese
1/2 teaspoon Worcestershire sauce

1/4 teaspoon powdered garlic, not garlic salt

Sprinkle gelatin over cool water. Allow particles to soften and absorb water for five minutes. In food processor, mix three cheeses until blended. Add and process to combine grated onion, sour cream, Worcestershire sauce, garlic, and gelatin. Line a round, two-cup mold (I use a glass bowl) with clear plastic wrap. Spray wrap lightly with cooking spray. Pack in cheese mixture and chill overnight. Unmold by inverting bowl and removing plastic wrap. Sprinkle with chopped parsley. Serve with crudites: zucchini strips, carrot sticks, fresh mushrooms, cherry tomatoes, broccoli, and cauliflower florets (all grown in New Jersey, of course).

Good things about this recipe:

- Cheese mold may be prepared several days ahead if stored in a plastic bag in mold.

- Vegetables may be prepped in morning or purchased already prepared from market.

- The platter is easy to assemble: put cheese mold in center (rounded side up) and surround with crudites, garnish edge of plate with parsley sprigs and radichio tucked under edge of crudites.

Can be assembled fast at last minute and looks like you've really worked hard on this dressy dish.

Prep time: cheese mold is 15-20 minutes. Crudites—prep veggies 30 minutes; purchased crudites 5 minutes to arrange on plate.

Serves 6-10.

I love Lancaster Farming. I'm a cook, mostly from scratch. I collect antique cookbooks and old kitchen tools and use them all. I garden and cook out of the garden all summer. Also raise fancy day-lilies (5,000 plus plants) and exotic hostas.

Karen Kinnane
Pompton Plains, NJ

RICH

BUTTERMILK WAFFLES

2 cups all-purpose flour
1/2 teaspoon salt
3 tablespoons granulated sugar
1 1/2 teaspoons baking soda
1 1/4 cups buttermilk or sour cream

2 large eggs, separated
4 tablespoons butter, melted
1 teaspoon vanilla

Brush waffle iron with oil or spray with non-stick spray and preheat.

Sift flour, salt, sugar, and baking soda into large bowl.

Mix buttermilk and egg yolks, stir in butter and vanilla.

Beat egg whites until soft peaks form. Mix milk mixture into the dry ingredients, fold in beaten egg whites.

Ladle mixture on to prepared waffle iron and cook until golden for 3 to 5 minutes until done.

Serve immediately with maple syrup, syrup with nuts, strawberries, or mixed fruit topped with whipped cream, etc.

Happy eating!

My grandchildren love these.
Betty Light
Lebanon

BAKED HAM SLICES IN MILK AND BROWN SUGAR

1 teaspoon powdered mustard
4-6 tablespoons brown sugar
1 teaspoon allspice
1/4 teaspoon black pepper
2 cups milk or to cover

Lay ham in casserole dish. Sprinkle ham with mustard and brown sugar. Add allspice and pepper. Pour in enough milk to barely cover ham. Bake, covered, at 325 degrees for one hour. Check and add more milk if necessary.

My husband LaKee and I live on a small dairy farm in Greencastle.

We like to milk about 50 cows and we also rent a neighboring farm.

There are two daughters at home to help with the work, but a third daughter comes home to help out on her days off. Our oldest daughter is married and living in Lancaster.

Linda Christman
Greencastle

COCONUT CREAM PUDDING

1 1/4 cups sugar
1/4 cup corn starch
3 cups milk
4 eggs, separated
1 cup coconut
1 teaspoon vanilla

In saucepan, combine 3/4 cup sugar and corn starch. Stir in milk. Cook and stir over medium heat until thickened. Cook and stir 2 minutes more. Remove from heat. Beat egg yolks, stir in 1 cup hot milk, return to pan. Cook and stir over medium heat until gently boiling. Cook and stir 2 minutes. Remove from heat. Cool to luke warm, stir in coconut and vanilla. Pour in heat proof 2-quart bowl. Beat egg whites until stiff, gradually add remaining sugar, beat until stiff. Spread over pudding, sealing edges. Bake at 350 degrees for 10-15 minutes or until top meringue is golden.

Delicious! This is our favorite pudding. It's easy and quick to prepare.

Mrs. Joel Weaver
East Earl

COCONUT DESSERT

60 Ritz crackers
1/2 pound butter, melted
2 packages instant coconut cream pudding
1 1/2 cups milk
2 quarts vanilla ice cream, softened

Cool Whip

Mix together crackers and butter to make crumbs. Put crumbs in bottom of oblong pan, reserving some for top. Mix together pudding, milk, and ice cream, and pour over crumbs. Refrigerate until set. When set, spread whipped topping over top. Sprinkle with reserved crumbs.

This is our favorite dessert recipe. It is quick and simple to prepare. We live on a dairy farm. My husband and I are farming for a year now and we really enjoy our work. We milk about 60 cows and have 50 heifers.

We became first time parents four weeks ago to a little boy named Clayton Steve. Since then I'm glad for quick recipes.

Ivan and Esther Mae Sensenig
Narvon

ICE CREAM PUDDING

Line a cake pan with 1 1/2 package cylinders of Ritz crackers, crushed, mixed with 1/2 - 3/4 stick butter.

Beat together:

1 1/2 cups milk
2 small packages vanilla instant pudding

Beat in:

1 quart vanilla ice cream

Fold in:

1 package of whipped Dream Whip

Place mixture on top of cracker crust. Garnish with marashino cherries. Freeze.

My husband and boys, Aaron, 8, and Jared, 6, live on a farm in Snyder County, where we raise replacement dairy heifers. The boys love living on a farm and are looking forward for the first time to showing their heifers at the Beaver Fair in September.

Irene Harris
Middleburg

SUN Princess Reigns In Four Counties

BEAVERTOWN (Snyder Co.) — Jennifer McWilliams, daughter of Lester and Barb McWilliams from Beavertown, was crowned the 1999 SUN Area Dairy Princess by outgoing dairy princess Lisa Heimbach. Leslie Kenamond, daughter of John and Nancy Kenamond of Mifflinburg, was named first alternate princess. Sandy Opydyke, daughter of Charles and Ann Opydyke of McClure, was elected second alternate princess.

The SUN Area Dairy Princess Pageant was held Saturday evening June 12 at the Susquehanna Valley Mall in Selinsgrove. "SUN" Areas include Snyder, Union, Northumberland and Moutour counties. The Boscov store in the Susquehanna Valley Mall sponsored Ag Dairy Days with the help of the SUN Area Dairy Princess Promotion Committee and local businesses.

The 25th Anniversary Dairy Princess Pageant began with Dawn Marie of Big Country Radio serving as the master of ceremonies. This year the SUN Area Dairy Princess promotion committee celebrated 25 strong years of promoting the dairy industry. They honored all the past princesses at the pageant.

This year 11 dairy maids, Christina Brosious, Sarah Erdley, Brittany Fry, Selena Hollenbach, Tina Hollenbach, Melissa McWilliams, Brittany Rice, Tara Rice, Amanda Shaffer, Laci Shirey, and Corinda Varner participated. They nine dairy miss participants are: Amanda Hauck, Raquel Hauck, Dawn Heimbach, Valerie Hoover, Jessica Kessler, Tanya Rice, Jennifer Waite, Mackenzie Walters, and Emily Weller. The 1998 Pennsylvania Alternate Dairy Princess Megan Myers from Franklin County joined in Saturday evening's event.

All of the young ladies participated in a fashion review, with commentary by Jane Hawn, public relations manager at Boscov's. Nathan Sanders provided musical entertainment.

Harold Holt, retired extension agent, presented this year's Dairy of Distinction Award to Mr. and Mrs. Bernard Shaffer of Port Treverton.

The 25th annual Ag Dairy Days was filled with fun and excitement for all ages. On Thursday, June 10, a ceremony was held to honor local women and men over the age of 65 who have been active in agriculture over the years. Country Legend provided musical entertainment and Eager-Beaver 4-H Club sold milkshakes.

Friday evening, June 11 a seven-foot-tall giant ice cream sundae was built in the Boscov's Court. Turkey Hill Dairies of Conestoga, furnished 138 gallons of premium vanilla ice cream, 10 gallons of chocolate sauce, 25 pounds of pecans, and 5 gallons of strawberries. Contestants, FFA members from Middleburg, Mifflinburg, Selinsgrove, and West Snyder High Schools, Dairy Maids, Dairy Misses, and the SUN Area Dairy Princess Committee dipped and served the public free ice cream sundaes. Approximately 1,500 sundaes were served.

Saturday, June 12 was a day full of fun-filled events. The public got to participate in a petting zoo showing them different breeds of dairy animals. A "celebrity cow milking contest" was held with volunteer cow milkers from local businesses. Ard's Farm Market in Lewisburg, and Northern Central Bank sponsored a cheese tasting event. The Pennsylvania Holstein Association gave out samples of Pennsylvania milk punch. Elaine's Little Barnyard provided a variety of baby farm animals such as turkeys, pigs, ducks, and goats. An all-you-can-eat Scooper Bowl was presented by Swineford National Bank.



SUN Area dairy promoters include, from left, Leslie Kenamond, first alternate; Dairy Princess Jennifer McWilliams, Lisa Heimbach, outgoing dairy princess, and Sandy Opydyke, second alternate.



SUN Area dairy maids include, front from left, Amanda Shaffer, Brittany Rice, Melissa McWilliams, and Laci Shirey. Back, from left, are Tina Hollenbach, Corinda Varner, Selena Hollenbach, and Brittany Fry.

Visit Butterfly House

HERSHEY (Dauphin Co.) — More than 300 butterflies representing North American species is displayed at the Butterfly House at Hershey Gardens.

The Butterfly House is open daily, weather permitting, from now through Sept. 18. Hours are 9 a.m. to 6 p.m.

Butterfly gardening will be taught every Saturday morning at 11 a.m.

Admission to Hershey Gardens including the Butterfly House is \$5 for adults; \$4.50 seniors 62+; \$2.50 youths 3-15; children under 3 are free.

For more information, call (717) 534-3492.