

# Dairy Recipes To Get You 'Mooving'

(Continued from Page B8)

## CREAMED PEAS AND POTATOES

4 medium red potatoes, cubed  
10-ounce package frozen peas  
1 teaspoon sugar  
2 tablespoons butter  
2 tablespoons all-purpose flour  
½ teaspoon salt  
¼ teaspoon white pepper  
1½ cups milk

Place potatoes in a saucepan. Cover with water and cook until tender. Cook peas according to package directions, add the sugar listed. Meanwhile, melt butter in a saucepan, add flour, salt and pepper to form a paste. Gradually stir in milk. Bring to a boil and boil one minute. Drain potatoes and peas, place in a serving bowl. Pour sauce over vegetables and stir to coat. Serve immediately. Yield: 6-8 servings.

*We don't live on a farm, but I get this paper from my father-in-law. My parents live on a farm. We take our two children there.*

*I like to use this recipe for something different.*

Marlene Witmer  
Leola

## ICE CREAM

3 cups sugar  
3 eggs  
3-4 quarts cream or milk  
1-2 teaspoons vanilla

Cream sugar and eggs. Add vanilla, cream or milk to fill a 4-6 quart ice cream freezer. Churn according to manufacturer's directions.

Mary A. Lehman  
Pine Grove

## SOMERSET POTATOES

6 medium cooked, grated potatoes  
1½ sticks butter  
½ cup flour  
1 cup half and half  
Salt and pepper

Melt butter in frying pan. Add potatoes and brown. Sprinkle flour over potatoes, before turning, pour half and half over flour, season with salt and pepper. When bottom potatoes are browned, flip potatoes over and brown other side.

*These potatoes are a big hit at our church fellowship meals.*

Turie Alwine  
Belleville

## STRAWBERRY PIZZA

1 roll refrigerated sugar cookie dough  
8-ounces whipped cream  
2 pints fresh strawberries  
1 cup confectioners' sugar  
8 ounces cream cheese  
Strawberry glaze

Spread cookie dough on cookie sheet. Bake at 350 degrees for 20 minutes or until lightly browned. Beat confectioners' sugar, whipped cream, and cream cheese. Spread on cooked cookie dough. Slice strawberries and mix with glaze. Spread on whipped cream mixture. Refrigerate and enjoy.

*I would like to extend my thanks to my family, grandparents, and friends for helping to make my dairy princess reign a success. Sadly to say, my reign ends this month. Nevertheless, I'm happy to have achieved my goals.*

*One goal, I brought the city and town people to the farm to show them what a farmer does in one day on his farm.*

*This spring, schools were invited to Loy-Acres Dairy Farm. I gave them an hour tour of the farm, showed the movie "Make Mine Milk," and handed out ice cream sandwiches to every child.*

*My year was a great accomplishment, especially when I hauled "Lorral" around last year and "Jasmine" this year to my many promotions. Children loved the little calves and this gave me an easier opportunity at promoting the dairy industry.*

*Remember June is Dairy Month. When you eat that cone of vanilla or chocolate ice cream, a piece of cheese, a cold glass of chocolate milk, or bake a cake, remember the dairy farmer has made it possible for you to enjoy such nutritious foods. If it were not for the dairy princess, who would promote the dairy industry?*

*Thank you for allowing me to promote the dairy industry in and out of Perry County. Enjoy June Dairy Month.*

Liza Haas  
Perry Co. Dairy Princess

## PECAN NUT CUPS

1 cup butter, softened  
6-ounces cream cheese  
2 cups flour

Make a dough of butter, cheese, and flour. Form into small balls about walnut size. Press each dough ball into smallest size muffin tin to make a little cup. Chill.

### Filling:

3 eggs, slightly beaten  
1 pound box light brown sugar  
3 tablespoons melted butter  
Pinch salt  
½ teaspoon vanilla

Mix together, then add:  
1½ cups ground pecan nut meats

Fill shells almost full. You want a small rim showing. Nuts may be finely chopped or ground with rolling pin. Bake at 350 degrees for 20 minutes.

*My husband Landis and I and six children live on a 6½-acre farmette. With a variety of animals, we think of our farm as Old McDonald's farm.*

*I enjoy reading B section of the Lancaster Farming.*

Loretta Zimmerman  
Manheim

## CHEESY SKILLET POTATOES

3 tablespoons butter  
6 large potatoes, cubed, peeled  
1 teaspoon salt  
½ teaspoon pepper  
1 cup milk  
2 cups shredded cheese

Melt butter in nonstick skillet. Cook potatoes in butter until lightly browned and tender. Sprinkle with salt and pepper. Pour milk over potatoes and cook, uncovered, until thickened. Sprinkle with 1 cup cheese and stir. Cover with remaining cup of cheese and serve.

*Variation: Add 1 pound browned sausage or cubed ham prior to adding milk.*

*I work as an occupational therapist and my husband works at a local tractor dealership. We farm about 60 acres of wheat and hay. Our two boys, ages 3½ years and 15 months, enjoy helping on the farm.*

*These potatoes are an easy side dish. They are even better when you add meat and make a one-dish meal out of them.*

Barbara Tuckey  
Gettysburg



Leslie, 5, and Loren, 2, holding their pet bunnies, are the sons of Loretta and Landis Zimmerman, Manheim.

## RUGELACH (Jewish Cookies)

2 cups unsalted butter, room temperature  
16-ounces cream cheese, room temperature  
¼ cup sugar  
4 cups flour  
¼ cup melted butter  
1½ cups powdered sugar  
¼ teaspoon vanilla extract  
1½ tablespoons milk

Beat butter, cream cheese, sugar, and salt in a large mixing bowl with an electric beater until creamy. Stir in flour until well blended. Wrap dough in plastic wrap; refrigerate several hours.

When ready to bake, prepare the filling. Divide dough into eights. (Keep remaining dough, wrapped and refrigerated until ready to roll). On a lightly floured board, roll one piece of dough into a 9-inch circle. Using a pizza cutter, cut dough into eight triangles. Place one teaspoon of filling on the wide end of each triangle.

Roll each cookie, starting at the wide end, and stopping at the point. Place tip down on an ungreased baking sheet, shaping slightly into a crescent shape.

Brush lightly with melted butter. Continue until dough is all used. Bake at 350 degrees for 15-20 minutes or until golden brown.

Transfer cookies to a wire rack to cool. Stir together powdered sugar, vanilla, and milk. Drizzle over cookies. Makes 64 cookies.

### Chocolate Filling:

1 cup chocolate chips  
½ cup walnuts, chopped

### Almond and Preserves Filling:

½ cup almonds  
⅓ cup strawberry or raspberry preserves

### Cinnamon-Raisin Filling:

½ cup raisins  
1 cup walnuts  
½ cup sugar  
1 teaspoon cinnamon

For each filling, mix together ingredients. Each recipe fills half of the dough.

Mervin & Steven Burkholder  
Kutztown

## TUNA NOODLE CASSEROLE

8-ounces noodles  
3 tablespoons butter  
¼ cup chopped onion (optional)  
3 tablespoons flour  
½ teaspoon salt  
1 cup American cheese, shredded  
8-ounce can peas, drained  
7-ounce can tuna, drained

Cook noodles and drain. In large skillet, melt butter, cook onions. Blend in flour and milk. Boil until slightly thickened. Add ½ cup cheese.

In a greased 2-quart casserole dish, combine noodles, peas, tuna, and sauce. Top with remaining cheese. Bake at 375 degree oven for 20-25 minutes. Makes 4-6 servings.

Elaine Schroeder  
Hamburg

## CHICKEN CASSEROLE

4 cups cooked chicken, diced  
1 can cream of celery soup  
1 can cream of mushroom soup  
1 cup sour cream  
1 cup milk  
2 6-ounce boxes instant stuffing mix

Put diced chicken in bottom of 13x9-inch pan. Mix soups, sour cream, and milk together. Pour over chicken. Prepare stuffing as directed on box and sprinkle on top of other ingredients. Bake covered in a 350-degree oven for 45 minutes. Uncover and bake 15 minutes longer.

*We were served this dish at a friend's house and it was an immediate hit with our family. Our 10-year-old son, Jerry, especially loves this.*

*David, 8, and Mary Jane, 6, are my eager helpers in the kitchen as I bake for our roadside stand. I use lots of milk in my baking. My husband, Lavern, tends our two-acre produce patch in the evening after arriving home from his carpenter job.*

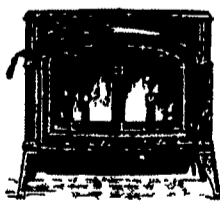
*I look forward to reading all the dairy recipes.*

Vera Jane Newswanger  
Morgantown

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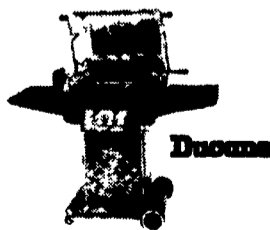
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