

Dairy Recipes To Get You 'Mooving'

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CHEESEBURGER SOUP

½ pound ground beef
¼ cup chopped onion
½ cup shredded carrots
¼ cup diced celery
4 tablespoons butter, divided
3 cups chicken broth
4 cups diced, peeled potatoes
¼ cup flour
8-ounces American cheese, cubed
1½ cups milk
½ teaspoon salt
¼ teaspoon pepper
¼ cup sour cream

In a 3-quart pan, brown beef; drain and set aside. In the same pan, saute onion, carrots, and celery in 1 tablespoon butter until tender, about 10 minutes. Add broth, potatoes, and beef; bring to a boil. Reduce heat; cover and simmer 10-12 minutes or until potatoes are tender. In a small skillet, melt remaining butter. Add flour, cook and stir 3-5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Add cheese, milk, salt, and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream. A big steaming bowl and slice of crusty bread tastes great on a cold day.

I received this recipe from a friend when I was a newlywed. Now my family of seven loves it so much I have to double the recipe.

Judy Brouse
Beavertown

UNCLE ERNIE'S PANCAKES

2 cups milk
1 egg
1 tablespoon sugar
2 tablespoons vinegar
3 tablespoons oil
2¼ cups flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon baking soda

Add egg, sugar, vinegar, and oil to milk. Beat. Stir dry ingredients into the milk mixture. Do not beat. Pour by ½ cupfuls onto hot griddle.

My parents brought this recipe home with them from a mission trip to South America. It is a favorite of my family. Our children Emily, 9; Bryan, 7; and Sarah, 4, especially like when I put in chocolate chips in their pancakes.

Ann Kendall
Annville



Caitlin, 5; Molly, 3; and Victoria, 6 months, are the daughters of Mindy Melina and her husband who operate a small farm in Perry County.

DAIRY QUEEN ICE CREAM

2 envelopes gelatin
½ cup cold water
4 cups whole milk
2 cups sugar
2 teaspoons vanilla
1 teaspoon salt
3 cups cream
Soak gelatin in cold water. Heat milk until hot but not boiling. Remove from heat, add gelatin, sugar, vanilla, and salt. Beat slightly and cool. Add cream. Mix together and put into refrigerator a few hours before freezing in ice cream freezer according to manufacturer's directions. Makes one gallon.

This ice cream freezes well and is good on a hot summer day.

We live on a small farm and raise veal calves and have one chicken house. My husband also has a diesel repair shop. I enjoy cooking, gardening, and sewing, but our main joy and responsibility is our four children that God has given us: MaryLou, almost 6; Judith, 4; Nathaniel, 2; and Karla, 1 month.

Marian Zimmerman
Lewisburg

CHEESEBURGER SOUP

½ pound ground beef
¾ cup chopped onion
¾ cup sliced carrots
¾ cup diced celery
1 teaspoon dried basil
1 teaspoon dried parsley flakes
4 tablespoons butter, divided
3 cups chicken broth
4 cups diced potatoes
¼ cup all-purpose flour
1 cup diced American cheese
1 cup shredded cheddar cheese
1½ cups milk
¾ teaspoon salt
½ teaspoon pepper
½ cup sour cream

In a large saucepan, brown beef; drain and set aside. In the same pan, saute onion, carrots, celery, basil, and parsley in 1 tablespoon butter until tender. Add broth, potatoes, and beef; bring to a boil, reduce heat; cover and simmer until potatoes are tender.

Meanwhile, in another skillet, melt remaining butter, add flour, cook 3-5 minutes, add to soup, cook 5 minutes. Turn heat to low, add cheese, milk, salt and pepper. When cheese melts, take off heat, add sour cream and serve. Serves 8.

My husband, three daughters, and I live on a small farm in Perry County, where we own and operate a feeder calf operation. We also enjoy having a large garden. Our family really likes this soup. I hope yours does too!

Mindy Merlina
Duncannon

CHERRY CAKE

Prepare white cake mix according to package directions. (Bake in 13x9x2-inch pan). Cool cake.

Icing:
8-ounces cream cheese
8-ounces whipped cream
2 teaspoons sugar
¼ cup milk
Whip all ingredients until fluffy. Spread on cooled cake. Top with can of cherry pie filling. Keep cake refrigerated.

I really love this cake because it is so easy and always gets lots of compliments. It is light and refreshing.

My family (husband and three children) enjoy testing out the new recipes we find in Lancaster Farming.

Debbie Button
Jarrettsville, MD

SOUR CREAM APPLE CAKE

½ cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
1 cup sour cream
3 apples, sliced thin
½ cup sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg

Preheat oven to 350 degrees. Cream butter and 1 cup sugar. Add eggs and vanilla. Combine flour, baking powder, baking soda, and salt. Add to creamed mixture alternating with sour cream. Spread into greased 9x13-inch baking pan. Combine apples, ½ cup sugar, cinnamon, and nutmeg. Coat apples well and place them on top of batter. Sprinkle any remaining sugar, cinnamon, and nutmeg on top of apple slices. Bake 30 minutes.

This is great warm served with vanilla ice cream. This cake is one of our favorites and is a great fall treat.



Cecelia Pearl Cook is the daughter of Brenda Nuss, Catawissa.

I was raised on our family's farm. In January I gave birth to my daughter Cecelia Pearl Cook. I'm sure she's going to have lots of fun on the farm with Pappy and Mammy Nuss, especially all the tractor rides with Pappy.

Brenda Nuss
Catawissa

Are Dairy Farmers Crazy?



Amanda Gilkinson
Alternate Dairy Princess
Dairy Month Special Columnist

I hope that all of you are enjoying this warmer summer weather, I know that I am. I am also looking forward to the end of school and graduation.

As farmers we all know how important good weather is now for plowing, planting, and of course the hay. I bet that we all can agree that this time of year is a very busy one for farmers. These are the days that start at dawn and go to way past dusk. These are the days that are also very important. We need all of these crops to help in the production of Pennsylvania's official beverage MILK.

Some people may think of farmers as crazy for working so hard for so many hours. I have a poem that I would like to share with all of you. I felt that it fit those of us in the dairy industry.

TO THE CRAZY ONES

Here's to the crazy ones.
The misfits.
The rebels.
The troublemakers.
The round pegs in the square holes.
The ones that see things differently.
They're not fond of rules.
And they have no respect for the status quo.
You can praise them, disagree with them, quote them,
Disbelieve them, glorify or vilify them.
Because they change things.
They invent.
They explore.

They imagine.
They create.
They heal.
They inspire.
They push the human race forward.
Maybe they have to be crazy.
How else can you stare at an empty canvas and see a work of art?

Or sit in silence and hear a song that has never been written?
Or gaze at a red planet and see a laboratory on wheels?
We make tools for these kinds of people.

While some see them as crazy ones, we see genius.
Because the people who are crazy enough to think they can change the world, are the ones who do.

I thank each of you as farmers and people in the dairy industry for being crazy each day. If you were not crazy you would not have given me the opportunities that you have to promote the dairy industry, or to meet and work with so many truly wonderful people that will never be forgotten.

The experiences that I have had since September will be memories that will last forever, from Erie to Philadelphia I have gotten to cover most of the state and there has not been an event that I will ever forget. From passing out ribbons at Farm show to the Book-In-Cook in Philadelphia.

I will be attending the Strawberry Fest in a couple of weeks. I will also be looking forward to baseball games and of course both the Dairy Maid and Dairy Princesses seminars. Every event that I attend is unique in it's own way.

It is hard to believe that in less than a month I will be passing on my county crown. I have had a wonderful time serving Erie county, and most of all promoting Pennsylvania's best the dairy industry.

Though my county reign is almost over, I will continue to be busy through the summer traveling around the state. Any time that you see Lori, Becky or myself, be sure to say "hi." Getting a chance to meet with the people that we represent is what is most meaningful in doing what we do.



Bryan, Sarah, 4, and Emily are the children of Ann Kendall and her husband, Annville.