

Home on the Range

Milk: Ingredient For Happy Families

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turn in the kitchen once a week to cook dinner. She always said when we got married, we would know how to cook. I think it taught me a love for cooking.

I have a wonderful husband named Jerry and two awesome children, Ryan, 4, and Kimberly, 2. I am a stay-at-home mom and I have been doing Pampered Chef parties for two years on the side. My husband drives truck hauling livestock for Ezra Good Trucking.

Chrissy Bollinger
Denver

ICE CREAM PIE

Crust:

- 3 cups rice crispy cereal
- ½ cup crunchy peanut butter
- ½ cup white Karo

Filling:

- 1 quart ice cream
- Whipped cream nuts
- Warm peanut butter and Karo until melted. Add rice crispies. Line 9-inch pie pan. Freeze with ice cream. Top with whipped cream and nuts.

Nancy Hershey
Manheim



These grandchildren are Phyllis Stitzel's pride and joy.

MOTHER'S TOASTED COCONUT CUSTARD PIE

- 9-inch pie shell
- 4 eggs, slightly beaten
- ½ cup sugar
- ½ teaspoon salt
- 1 teaspoon vanilla
- ¼ teaspoon nutmeg
- 2 cups milk, scalded
- 1 cup shredded coconut, toasted to a golden brown

In a large bowl, beat eggs until light and lemon colored and add sugar gradually. Add salt, vanilla, and nutmeg. Pour some hot milk into eggs, and then pour all of egg mixture into hot milk, blend well, and add ½ cup coconut to mixture.

Pour into pie shell and top with remaining coconut. Bake at 450 degrees for 15 minutes, reduce heat to 325 degrees, and bake an additional 30 minutes. Yield one 9-inch pie.

Food Processor Method:

With steel knife in place, process eggs, sugar, salt, vanilla, and nutmeg until blended. With machine running gradually add hot milk in a slow stream until well combined. Add ½ cup coconut and process with 2-3 on-and-off bursts. Pour into pie shell, top with remaining coconut and bake as directed.

Our newest grandchild is Alicia Marie, 7 months. Her brother Brandon Todd is 2 years



Helen Youndt

TAPIOCA PUDDING

- 3-4 ounces fat-free Jell-O tapioca pudding
- 8 cups milk
- 8-ounces whipped cream topping

Fresh strawberries (optional)
Cook tapioca as directed on box. Cool. When cooked down, add whipped cream and strawberries if desired.

Shirley Horning
Stevens

old. Their parents are Todd and Tara Stitzel. Mommy is a housewife and daddy teaches at Governor Mifflin.

Our other two grandchildren are Christopher Spatz, 9, and his sister Stephanie. Christopher is a student at Rockland Elementary in Dryville. He has just walked seven miles for the March of Dimes with his mother and grandmother. He and his family will be helping at a road rest for the multiple sclerosis bikers near Oley. His daddy will bike it from Lancaster to Kutztown then back again.

Christopher's sister Stephanie helped with food and drinks at the walk with her dad. Their parents are Allen and Lori Spatz, Dryville. The whole family is involved with March of Dimes and the MS Bike Ride. Their father works at Luden's, a division of Hershey's and mother is a teacher at Daniel Boone Middle School.

Steph is our dancer; Chris, our builder; Brandon, our cow lover; and Alicia, our crawler.

Their pappy, mom-mom, and Uncle Tom also help with the MS bike run. We also enjoy doing this to help find a cure for MS and birth defects. Wouldn't you consider doing this next year?

Phyllis Stitzel
Kutztown

CREAMY CHOCOLATE LACE CHEESECAKE

- 1½ cups chocolate cookie crumbs
- ½ cup finely chopped almonds
- ¼ cup butter, melted

Filling:

- 16-ounces cream cheese, softened
- ¾ cup sugar
- 3 eggs
- 2 cups semi-sweet chocolate chips, melted, cooled
- 1 cup whipping cream
- 2 tablespoons butter, melted
- 1 teaspoon vanilla

Topping:

- 1 cup dairy sour cream
- 1½ teaspoons vanilla
- 1 teaspoon sugar
- ½-ounce unsweetened chocolate, melted

Heat oven to 325 degrees. Butter 9-inch springform pan. In large bowl, combine crust ingredients, mix well. Press in bottom and up sides of buttered pan, refrigerate.

In large bowl, beat cream cheese and ¾ cup sugar at medium speed until smooth and creamy. At low speed, add eggs one at a time, beating just until blended. Add melted chocolate chips, beat well. Add whipping cream, 2 tablespoons butter, and 1 teaspoon vanilla. Beat until smooth. Pour into crust-lined pan. Bake for 55 to 65 minutes or until edges are set. Center of cheesecake will be soft. Cool in pan 5 minutes, carefully remove sides of pan. Cool completely.

In small bowl, combine sour cream, 1½ teaspoons vanilla, and 1 teaspoon sugar, stir until smooth. Spread over cooled cheesecake. Drizzle with half-ounce melted chocolate. Refrigerate several hours or overnight before serving. Garnish as desired. Store in refrigerator.

I love to bake and especially experiment with new recipes. This recipe for chocolate cheesecake is one I tried from a Pillsbury cookbook years ago and thought was excellent. I entered it in a chocolate baking contest at a bazaar at St. Anthony's Church, Lancaster, in November 1997, and won first place! The prize was a trip for two to Atlantic City. One of the judges, a television celebrity, told me there was no doubt in his mind as to who should place first in the contest after tasting my entry. Anyone who loves rich chocolate desserts will want this recipe.

My mother is an excellent cook and taught me everything I know about cooking and baking. Even though I got married to someone who loves to eat and moved 50 miles from home 30 years ago, my mother is still a great influence in my cooking expertise. She will be 78 years old on July 1, but is still only a telephone call away if I ever have a cooking question. She is the one who encouraged me to enter this recipe contest by mailing me the contest rules she clipped from Lancaster Farming newspaper. My dad who died seven years ago subscribed to your newspaper for many years. My mother has continued the subscriptions since his death just for the recipes.

Helen Youndt
Denver



Brenda Zellers sent this picture of her grandchildren, Devon and Dillon Bizarro, riding bikes in the Zellers' farm lane.

SOUR CREAM NUT BREAD

- 2 cups flour
- 1 teaspoon salt
- ¾ cup coarsely chopped walnuts
- 1 egg
- 1 cup brown sugar, firmly packed
- 1 cup sour cream
- ¾ teaspoon baking soda

Measure flour, add salt and nuts, and set aside. Beat egg in mixing bowl, and add brown sugar. Stir baking soda into sour cream, add to sugar mixture. Quickly add dry ingredients, stirring just until smooth. Pour into greased 8x4x3-inch pan. Bake one hour in 350-degree oven. Let stand about 10 minutes. Remove from pan and cool on rack.

To serve: Spread slices of sour cream nut bread with cream cheese.

We have a 125-acre dairy farm in upper Carbon County and a 30-head dairy herd. My husband, Harry, does the planting and harvesting with son David's help. David takes care of the herd and in his sparetime can be seen on his dirt bike or 4-wheeler.

Brenda Zellers
Weatherly

CUP CHEESE

- 24-ounces cottage cheese
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter
- 4 slices white American cheese

Rinse and drain cottage cheese in colander for 30 minutes.

Put rinsed curds into bowl and add 1 teaspoon baking soda. Let set two hours.

Melt butter, add cheese mixture, salt, and cheese. Melt on low heat or microwave until smooth. Very good to eat with your favorite crackers.

I'm now a grandmother to 30 children. We loved the dairy farm, but age moved us on, so we built a house close to the farm. Now our son, his wife, and two children, take care of the cows and do the farming.

Martha Martin
Myerstown

Julie Doty

CHERRY CRUNCH COFFEE CAKE

Topping:

- ½ cup brown sugar
- 2 tablespoons flour
- 2 tablespoons butter
- ½ cup nuts
- Batter:
- 1½ cups flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 2 eggs
- 1 cup sugar

- ¼ cup butter, melted
- ½ cup milk
- 1 can cherry pie filling

Combine topping mix and set aside. Measure flour, baking powder, and salt. Beat eggs, add granulated sugar, beating well. Stir in melted butter, add flour, baking powder, salt, and milk. Beat until smooth.

Pour half the batter into a greased square pan. Spread pie filling over the batter. Then pour the remainder of the batter over the filling. Sprinkle with topping. Bake at 350 degrees for 45-50 minutes.

My sister Natalie gave me this recipe. It is so good, she makes it on every special occasion for our family.

We have a farm in Warwick, N.Y. Our 2½-year-old daughter, Candace, just loves her job feeding the calves, and she will remind you of that. She always insists on wearing her cowboy hat when she goes to the farm.

Julie Doty
Warwick, N.Y.