

Milk: Ingredient For Happy Families

(Continued from Page B6)

YUMMY PUDDING

60 Ritz crackers, crushed
 ¼ pound butter
 2 quarts vanilla ice cream, slightly softened
 1½ cups milk
 2 3-ounce packages instant chocolate pudding
 Line 9x13-inch pan with crackers and melted butter. Beat in large mixer bowl: vanilla ice cream, milk, and instant pudding mix. Pour pudding mixture over crumbs. Refrigerate until ready to serve.

Nothing is more refreshing in hot weather than ice cream or pudding. But put them both together, and what a treat you have!

I live in the southern end of Lancaster County with my parents, two sisters, one brother, three dogs, one cat, two horses, five sheep, and about 500 cows! I enjoy the animals and outdoors very much. I have been pleased to promote the dairy industry as the alternate princess this past year.

Elizabeth Young
 Peach Bottom



Elizabeth Young
 Lancaster Co.
 Dairy Princess

BAKED POTATO TOPPER

1 cup shredded cheddar cheese
 ¼ cup soft butter
 ½ cup sour cream
 Onion, chopped (optional)
 Whip cheese and butter until fluffy. Add sour cream and whip together. Add onion, if desired. Serve on baked potatoes.

We all love this recipe. We milk 132 cows three times a day. I milk two of the milkings.

Elizabeth Jones
 Mifflintown

PEACHES 'N CREAM PIE

¾ cup flour
 1 teaspoon baking powder
 ½ cup milk
 ¼ teaspoon salt
 1 tablespoon butter, softened
 1 egg
 1 small package vanilla pudding (not instant)
 15-20-ounce can sliced peaches (drained, reserve juice)
 8-ounces softened cream cheese
 ½ cup sugar
 1 tablespoon sugar
 ¼ teaspoon cinnamon
 Place flour, baking powder, milk, butter, salt, egg, and pudding in mixing bowl. Beat at medium speed for two minutes. Pour into greased pie plate. Put peach slices on top of pie crust mixture. Combine cream cheese, sugar, and 3 tablespoons peach juice. Beat at medium speed for two minutes. Spoon over peaches, don't spread but drop randomly. Sprinkle with sugar and cinnamon. Bake at 350 degrees for 30-35 minutes until slightly browned. Serve warm.

A friend brought this pie to my family after the birth of our third child. The pie was a big hit.

I'm a stay-at-home mom to Perry, 4; Peter, 2; and Sarah, 9 months. The boys enjoy playing tractors and going to Pappy's dairy farm, and they talk constantly about moving to their own farm someday.

Marj Swartz
 Annville



Mark and Marj Swartz of Annville with children, Perry, 4; Peter, 2; and Sarah, 1 month.

CREAM OF BROCCOLI SOUP

2 cups thin white sauce
 2½ cups chopped broccoli
 2 tablespoons chopped onion
 1½ teaspoon chicken bouillon
 ¼ teaspoon pepper
 1 cup sharp cheddar cheese
 Prepare white sauce and set aside. To prepare, melt two tablespoons butter over low heat. Blend in two tablespoons flour, stirring constantly. Remove from heat and gradually add 2 cups milk, stirring constantly. Return to heat. Stir just until mixture thickens and begins to bubble.

Cook broccoli in small amount of water with onion and bouillon until tender. When broccoli is cooked, puree it in blender with ½ cup white sauce. Return broccoli to saucepan with white sauce and add cheese. Stir until cheese is melted and season with pepper. Do not boil.

My husband and I live on a Lebanon County dairy farm with our two children, Breanne, 4, and Jordan, 2. We, and my husband's parents (who own the farm) milk more than 100 cows.

Our children enjoy the farm animals, tractors, and playing in the barn. The one thing they really enjoy is our garden. They loved helping to plant and they are now so excited to watch it grow. We have no problem getting our children to eat their vegetables, so one of their favorite veggies is broccoli.

When I make cream of broccoli soup, their eyes light up, and they are sure to clean their bowls. This is one of our favorite soup recipes. We usually have all the ingredients on hand. It is especially good with garden fresh broccoli; then again, everything is better fresh from the garden!

Rebecca Copenhaber
 Lebanon

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Jennifer McWilliams
 SUN Area Dairy Princess

CHEDDAR-BACON DIP

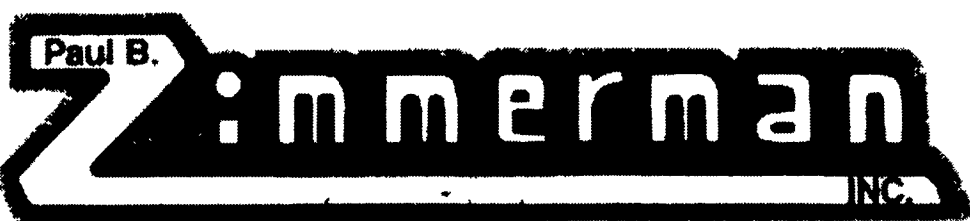
8-ounces cream cheese, softened
 1 cup sour cream
 5 green onions, thinly sliced
 4 medium tomatoes, chopped
 1 large green pepper, chopped
 16-ounce jar taco sauce
 2 cups shredded cheddar cheese
 1 pound sliced bacon, cooked, crumbled
 Tortilla or taco chips

In a bowl, beat cream cheese and sour cream. Spread in an ungreased 13x9x2-inch dish. Combine onions, tomatoes, and green pepper; sprinkle over the cream cheese layer. Pour taco sauce over the vegetables. Sprinkle with cheddar cheese. Refrigerate. Just before serving, sprinkle with bacon. Serve with tortilla or taco chips. Yield: 10-12 servings.

I am the 1999-2000 Sun Area Dairy Princess. I live on a dairy farm in Beavertown with my family. My mom does most of the cooking, but I like to make this dip for special occasions, such as birthdays and holiday parties. Both children and adults enjoy this recipe — so do I because it is so easy to prepare.


Jennifer McWilliams
 Beavertown





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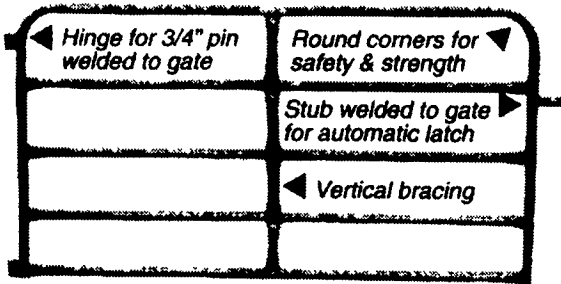
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