

## Make Mine Milk

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### DIRT PUDDING

16-ounces Oreo cookies, crushed  
 ½ cup butter, softened  
 8-ounces cream cheese  
 1 cup confectioners' sugar  
 2 small packages pudding  
 3½ cups milk  
 8-ounces whipped topping  
 2 quart flowerpot  
 Sand shovel  
 Gummy worms  
 Beat together butter, cream cheese, and sugar; set aside. Beat together pudding, milk, and whipped topping. Beat together all food ingredients except cookie crumbs.

To assemble, put some cookie crumbs in bottom of flowerpot. Pour some pudding mixture over the top. Make more layers, ending with cookie crumbs.

Add worms throughout the layers. Place the flower and shovel in the top to decorate.

Great for summer picnics!

Amanda Martin  
 Lebanon Co. Dairy Princess

### FRENCH RHUBARB PIE

Mix together:

1 egg  
 ¾ cup granulated sugar  
 2 cups diced rhubarb  
 1 teaspoon vanilla  
 2 tablespoons flour

Topping:

¾ cup flour  
 ½ cup brown sugar  
 ½ cup butter, softened

Put rhubarb mixture into a prepared unbaked pie shell. Cover with topping. Bake at 400 degrees for 10 minutes, then continue baking at 350 degrees for 35 minutes or until done. Makes one 9-inch pie.

*For the best tasting rhubarb pie, try this recipe. It's been a favorite to the family as long as I remember and we still love it. I enjoy baking and cooking food that is a treat to the family.*

*I am 20 years old, a part-time house cleaner, and I work at home on our 37-acre farm.*

*It is interesting to read the dairy recipes during the month of June.*

Priscilla Zook  
 Lititz

### VANILLA GOAT MILK PUDDING

½ cup sugar  
 2½ tablespoons cornstarch  
 2 cups goat milk  
 1 egg, slightly beaten  
 2½ tablespoons butter  
 1 teaspoon vanilla extract  
 Combine sugar, cornstarch, goat milk, and beaten egg in a saucepan. Cook over medium heat, stirring often with a whisk until thick and bubbly. Remove from heat. Add butter and vanilla extract. Beat with mixer or by hand until smooth and creamy. Serve warm or cold. I usually double this recipe.

This is one of my favorite recipes for using up extra goat milk (three milking goats equal lots of surplus milk).

We enjoy "homesteading" in central Pennsylvania. Our goats play an important role in our trying to be as self-sufficient as possible with the Lord's help. I also make soap and cheese.

We have found that farm life is a wonderful way to raise happy, responsible children.

Thanks so much for a "family" newspaper.

Michelle Good  
 Beavertown



Rachel, 8, and Amy, 11, hold one-day-old goats. The children are the daughters of Michelle Good and her husband who "homestead" in central Pennsylvania.

### EASY RICE PUDDING

1 quart milk  
 3 tablespoons rice  
 Pinch salt  
 ½ cup sugar  
 Raisins, if desired

Put all ingredients in baking dish. Dot with butter. Bake at 250-275 degrees for about 1½ hours. Stir occasionally. Allow to brown on top.

My husband Lew is a farmer in Morestown, N.J., where he has a roadside market.

We are born-again Christians and love the Lord. We have three little boys, Clinton, 5, Jack, 4, and Russell, 2.

I love this recipe. It is so delicious and easy to make for a family of hungry little boys!

Colleen Hart  
 Cinnaminson, N.J.



Tonya Ward grew up cooking in a camp kitchen. She credits her husband Shawn for teaching her how to cook country style. The couple operate a small farmette and incorporate some unique talents into supplementing their income.

### EASY LASAGNA

½ pounds lasagna noodles  
 2 pounds ground beef  
 2 small onions, chopped  
 32-ounces spaghetti sauce  
 1 teaspoon oregano  
 1 pound cottage cheese  
 2 cups cheddar cheese, shredded

Cook noodles according to box directions. Brown the ground beef and onions. Add spaghetti sauce, oregano, and cottage cheese. Mix. In a 9x13-inch pan, layer noodles and sauce three times. Sprinkle cheddar cheese on top. Bake at 350 degrees for one hour.

Ellen Burkholder  
 Kutztown

### RUNAROUND CHICKEN

Mix together in a large roaster or large aluminum pan  
 1 cup raw rice  
 2 cans cream of chicken soup  
 1 can milk

Lay raw chicken pieces on mixture. Sprinkle with one envelope dry onion or garlic soup. Cover. Bake at 350 degrees for two hours. For triple recipe, bake at least 3½-4 hours. Transports well.

Colleen Lehman  
 Pine Grove

### ORANGE SALAD

1 can evaporated milk  
 20-ounce can crushed pineapple  
 ½ cup sugar  
 8-ounces cream cheese  
 Chill milk, boil pineapple juice with sugar, add Jell-O, cool. Beat cream cheese with milk until fluffy. Fold two mixtures together and pour in mold. Refrigerate overnight.

Wanda Yoder  
 Belleville

### TURKEY PITA ENCHILADAS

2 tablespoons vegetable oil  
 1 large onion, chopped  
 2 large cloves garlic, crushed  
 1 tablespoon chili powder  
 3 cups crushed tomatoes  
 1 teaspoon ground cumin  
 1 teaspoon dried oregano leaves  
 ½ teaspoon salt  
 ¼ teaspoon pepper  
 1½ cups cheddar cheese, shredded  
 1½ cups cooked turkey, chopped finely

1½ cups drained spinach  
 5 pitas, cut in half lengthwise to make 10 circles of pitas  
 1-2 cups sour cream, to taste  
 Heat two tablespoons vegetable oil in Dutch oven over medium heat. In it, cook onion, garlic, and chili powder for about 5 minutes, stirring occasionally, until onions are tender.

Stir in tomatoes, cumin, oregano, salt and pepper. Heat to boiling. Reduce heat to low and simmer until thickened, about 20 minutes. Remove from heat.

Mix 1 cup of shredded cheddar cheese, ½ cups chopped cooked turkey, and 1½ cups drained spinach together in separate bowl.

Dip pita half into tomato sauce to coat both sides (optional method: set pita half on a small dish; spoon on two tablespoons sauce, spreading over pita with spoon. Then flip and coat other side). Dollop 2 pounds turkey, cheese, and spinach mixture into center of sauced pita, roll pita around the

mixture. Lay rolled pita, seam side down, into a microwavable 7x7x3-inch casserole dish (or slightly larger). Continue this process with the remaining pita halves.

Pour remaining sauce over rolled pitas.

Bake in microwavable on high 10-15 minutes (until heated through). Sprinkle half cup shredded cheese over top of baked pitas and cook 1-2 minutes longer until cheese has melted.

Serve with sour cream.

*Having grown up at a Christian camp in Pennsylvania, I had the opportunity to work in the kitchen during my teen years. Camp cooking does not always compare to home cooking, but I was grateful for the experience.*

*I recently married a farmer from Maryland. During our 1½ years of marriage, I credit my husband with teaching me to cook country style.*

*Although my husband, Shawn, works on an organic farm, we hope to purchase our own farm someday. We own four acres and two barns. We raise three beef steers, eight hens, and a rooster, and we are looking into getting some meat goats.*

*I prefer to stay at home to manage things. I paint and sell furniture that I pick up at auctions and yard sales. I'm looking into growing trees and shrubs on part of the land for added income. I really hope to expand my artistic abilities in the future.*

Tonya Ward  
 Frederick, MD



Clinton, Russell, and Jack are the sons of Colleen and Lew Hart, Cinnaminson, N.J.

### TACO SALAD DIP

8-ounces block cream cheese  
 16-ounces sour cream  
 8-ounces shredded cheddar cheese or any variety  
 5½-ounces green olives, sliced, optional  
 16-ounces salsa (medium)  
 1 small tomato, diced  
 ¼ head lettuce, shredded  
 1 large bag tortilla chips  
 Soften cream cheese and mix with the sour cream. Spread evenly on large tray with edge. Spread salsa evenly over cream cheese and sour cream mix. Layer tomato, olives, lettuce, and cheese on top.

Grab a handful of chips and start dipping!

*I am sending a recipe for taco salad dip, which is a favorite in our family for parties and picnics.*

*My husband Mike and I will be married 34 years on Sept. 2. We have two sons, Michael, who is married, and Kirk, who has Down Syndrome and lives with us.*

*We live in an old stone and frame bank barn that Mike converted into a home for us. We enjoy auctions, antiques, clocks, Fry glass, and other collectibles. Kirk likes collecting Ertle banks, cars, trucks, and tractors.*

*We also enjoy Lancaster Farming for recipes, articles, and auction listings.*

*Cows are always a great decorative accent for a barn, so here's hoping.*

Jennifer L. Douglas  
 Marietta

### BLUEBERRY PUDDING CAKE

2 cups fresh or frozen blueberries

1 teaspoon ground cinnamon  
 1 teaspoon lemon juice  
 1 cup all-purpose flour  
 ¾ cup sugar  
 1 teaspoon baking powder  
 ½ cup milk  
 3 tablespoons butter

Toss blueberries with cinnamon and lemon juice; place in a greased 8-inch square baking pan. In a bowl, combine flour, sugar, and baking powder; stir in milk and butter. Spoon over berries.

Topping:

¾ cup sugar  
 1 tablespoon corn starch  
 1 cup boiling water

Combine sugar and cornstarch; sprinkle over batter. Slowly pour boiling water over all. Bake at 350 degrees for 45-50 minutes or until cake tests done. Yields 9 servings.

*This is a blue ribbon winner. You can substitute cherries or raspberries for the blueberries.*

*I grew up on a farm. I had three brothers and one sister. I now have 12 grandchildren and love them very much. I enjoy having them and hearing about their school days, work days, and other activities they involved with. The grandchildren range from two to 22 years. It makes a fun-full house at Christmas.*

Doris Brenize  
 Shippensburg

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