

# Udderly Wonderful 'Yumminess' Continues With Dairy Recipe Entries

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degrees. For topping, beat cream cheese, sugar, and vanilla until smooth. Fold in whipped cream, then spread over top. Cover and chill. Store in refrigerator. Yield: three dozen bars.

*This is our favorite rhubarb recipe. Always a special treat in the spring. We live on a dairy farm, so we use lots of milk!*

*We have four children, Tim, 9; Michael, 8; Diane, 6; and Crystal, 3. The boys are a big help in the barn, feeding calves and helping Dad with the milking. The girls like to help too, especially with taking care of the cats.*

*My husband Dan and I thank the Lord for our healthy children. I always look forward to June Dairy Month!*

Linda Martin  
Lewisburg

## BLACK WALNUT CAKE

1 stick butter  
½ cup shortening  
2 cups sugar  
5 eggs (separated)  
1 cup buttermilk  
2 cups flour  
1 teaspoon vanilla  
½ teaspoon cream of tartar  
1 teaspoon baking soda  
1½ cups crushed black walnuts  
ream butter and shortening; gradually add sugar and beat until light and fluffy and sugar is dissolved. Add egg yolks and beat well. Combine buttermilk and soda (will fizz until soda is dissolved).

Add flour alternately with buttermilk — begin and end with flour. Add vanilla and crushed walnuts. Stir.

Beat egg whites and cream of tartar until stiff peaks form, fold into batter. Pour into prepared 9x12-inch pan. Bake at 350 for approximately 35-40 minutes until toothpick inserted in center comes out clean. Cool and frost. I use the canned cream cheese vanilla and sprinkle top with additional black walnuts.

*This does take some extra time but it is worth it. It is one of Ken's favorites. I do the cooking and bookkeeping for Rexroth Farms, owned by Ken Rexroth and his son Jim. They milk Holsteins, raise beef cattle, and grow corn, soybeans, alfalfa, wheat and barley. It sure is busy around here now. Hoping prices get better. I sure enjoy reading all the recipes and saving the ones I think will be liked on this farm. I also like reading all the personal info that the cooks share with you, that's why I like the June issues best.*

Sue McKinsey  
Windsor

## CHOCOLATE REVEL BARS

2 sticks butter, softened  
2 cups brown sugar  
2 eggs  
2 teaspoons vanilla  
2½ cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
3 cups quick cooking oats  
6 ounces chocolate chips  
14 ounce can sweetened condensed milk  
2 tablespoons butter  
½ teaspoon salt  
2 teaspoons vanilla  
1 cup nuts, chopped (optional)  
Cream together softened butter and brown sugar in a large mixing bowl. Add eggs, vanilla, flour, salt, and baking soda. Stir in oats, mix well.

Spread ¾ of the mixture onto a 15x10x1-inch lightly-greased jelly roll pan. Melt together chocolate chips, milk, butter, and salt, stirring constantly over low heat. Blend in vanilla. Add nuts.

Spread over mixture in pan. Dot with remaining dough. bake

at 350 degrees for 30 minutes.

Miriam Rose Smucker  
Millersburg

## BAKED POTATOES WITH CREAM

7 medium potatoes, about seven cups  
2 cups heavy cream  
salt and pepper to taste  
4 tablespoons freshly-grated Parmesan cheese  
Preheat oven to 450 degrees or 425 degrees if you are using a glass baking dish. Peel and cut potatoes into slices less than ½-inch thick.

Place half of the potatoes in a greased 13x9-inch baking dish. Pour half of the cream over top. Sprinkle with salt, pepper, and half the Parmesan cheese. Layer with remaining potatoes and repeat with remaining cream, salt, pepper, and Parmesan cheese.

Bake for about 45 minutes or until golden and potatoes are tender. Watch closely the last 15 minutes — if the top is getting too brown, cover with foil. Baking time can vary somewhat according to how thick you slice the potatoes. Cooking time will take longer if you use a smaller but deeper baking dish.

*I am 18 years old and work on a 70-cow dairy farm. In the summer we have a fresh fruit and vegetable stand. This dish is our favorite for those busy summer days.*

Melissa Lapp  
Cassadaga, N.Y.

## BUTTERMILK COOKIES

6¾ cups brown sugar  
4 sticks butter  
2 teaspoons vanilla  
2 tablespoons baking soda  
1 quart buttermilk  
10 cups flour  
1 tablespoon cream of tartar  
1 teaspoon cinnamon or cloves  
1 teaspoon salt

Cream together sugar, butter, and vanilla. Add dry ingredients alternately with buttermilk. Blend well. Drop by teaspoon on cookie sheet and bake at 350 degrees for approximately 15 minutes.

When cool dust with powdered sugar or frost with vanilla icing. *This is a big recipe and gives a lot of cookies. But with a growing family of three girls and two boys they sure don't last too long. They also freeze well.*

*We don't live on a farm but I always enjoy looking over the recipes and trying new ones. Also interesting to read about other families in the June dairy month issues.*

Mrs. Leroy Burkholder  
Ephrata

## DAIRY CASSEROLE

2 quarts raw grated potatoes  
2 cups uncooked macaroni  
1 pint uncooked peas  
2 cups meat of your choice (ham, ground beef, hot dogs)  
3 teaspoons salt  
½ cup onion  
1 pound grated cheese  
2 quarts milk  
Mix ingredients and bake at 250-300 degrees for 2½ hours. Serves 15 people.

*This is good to put in the oven for Sunday dinner. I enjoy the June dairy recipes.*

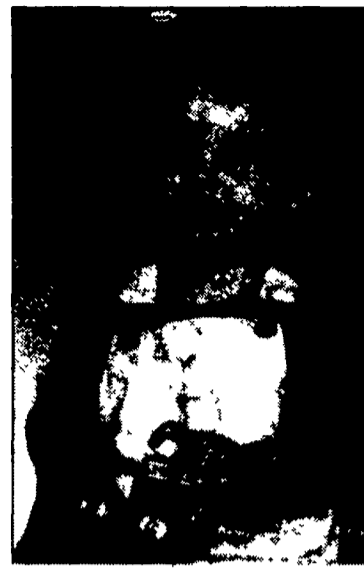
Lena Burkholder  
Mifflinburg

## ORANGE DREAM SHAKE

1 cup vanilla ice cream  
6 ounce can frozen orange (thawed)  
3 cups cold milk  
Place ice cream and frozen orange in bowl and cover. Beat until smooth and frothy. Pour into tall chilled glasses. Top with scoops of ice cream and serve immediately.

*A delicious beverage!*

Sarah Ann Esh  
Myerstown



Royell, 8; Ry, 2; and Millena, 8 months, are the children of Sherry and Robert Bashore, Annville.

## BLUE CHEESE DIP

8-ounce package cream cheese  
4 ounces blue cheese, crumbled  
¼ cup evaporated milk  
3 tablespoons chopped pimento

to  
½ cup chopped green pepper  
¼ teaspoon garlic salt

Soften cream cheese; add blue cheese and beat until creamy. Stir in remaining ingredients. Chill the dip until ½ hour before serving. Serve with melon balls. Makes two cups.

Betty Biehl  
Mertztown

## CORN CHOWDER

5 slices bacon  
1-pound can whole kernel corn  
1 medium onion, thinly sliced  
1 cup diced raw pared potatoes  
salt to taste  
1 can condensed cream of celery soups  
1½ cups milk

In large saucepan, cook bacon until crisp. Remove bacon, reserve drippings. Drain corn, reserving liquid. Add reserved liquid to bacon drippings in saucepan, along with onion, potatoes, and salt. Cover and simmer 15 minutes or until vegetables are tender. Add soup, milk, and corn. Heat through. Season to taste with salt and pepper. Crumble bacon over top. Serves 5-6 people.

*Charles and I are still making indoor and outdoor furniture. This is my favorite dairy recipe and we love it. I enjoy recipes from Lancaster Farming and try new dishes. Cooking always makes me feel happy when I can give people my baked goods, like my homemade candy, cakes, and cookies. I like to send recipes in, also.*

*We are going to be married 32 years in August. We have no children, but we have one cat in the workshop and two outside.*

Betty Biehl  
Mertztown

## M & M DREAM BARS

2 cups oatmeal  
1 cup brown sugar  
1½ cup flour  
1 teaspoon baking soda  
¼ teaspoon salt  
½ cup coconut (optional)  
1 cup melted butter  
½ cup peanut butter  
1 cup sweetened condensed milk  
1 cup M & Ms or milk chocolate chips

Mix first seven ingredients until crumbly. Reserve 1½ cup crumbs. Press remaining crumbs in a 9x13-inch pan.

Bake 12 minutes at 350 degrees. Mix peanut butter and milk and pour over baked crust. If this mixture seems too thick to pour nicely, I just microwave it a little to make it easier to pour. Sprinkle M & Ms or milk chocolate chips on top and the reserved crumbs. Press down lightly. Bake



William and Linda Fletcher, Walnutport, are surrounded by their family. From left is Mary Jo, John, Michael, Alethea, Crystal, Zachary and Steven.

20 minutes at 350 degrees. Cool before cutting.

*I received this recipe from a friend and have since given it to others. It doesn't take long to make and of course those recipes are what I like.*

*My husband Nelson and I and our three children, Travis, 7; Janita, 4; and Brian, almost 3, live on a dairy farm near Mount Joy. It's very rewarding especially to Nelson, who didn't grow up on a farm, to see our children living the farm life. Of course, like any occupation it has its ups and downs.*

Glenda Weaver  
Manheim

## CHEDDAR HERB BREAD

1 cup finely shredded cheddar cheese  
½ cup softened butter  
¼ cup minced fresh or dried parsley  
1 minced garlic clove  
½ teaspoon garlic powder  
½ teaspoon paprika  
1-pound loaf French bread, sliced

In a mixing bowl combine the first six ingredients; beat until smooth. Spread on both sides of each slice of bread; reassemble loaf. Wrap in a large piece of heavy duty foil; seal tightly.

Grilling instructions: Covered over medium heat for 14-20 minutes or until heated through.

Baking instructions: Bake at 375 degrees for 15-20 minutes.

*This crunchy, delicious bread is a hit with my family and whoever we serve it to! Since we make our own whole wheat bread, we often shape our bread dough into French bread to use with this recipe.*

Marian Stoltzfus  
Parkesburg



Tim, 9; Michael, 8; Diane, 6; and Crystal, 3, enjoy helping their parents, Dave and Linda Martin, on their parent's dairy farm in Lewisburg.

## CREAMY CHICKEN WITH HERBS

3 cups cooked rice  
1 sliced onion  
½ cup sliced mushrooms  
2 tablespoons butter  
2 tablespoons flour  
1 cup cream or half and half  
1 cup chicken broth  
3 tablespoons fresh chopped parsley  
1½ teaspoon fresh thyme, chopped  
2 cups cooked, cubed chicken  
salt and pepper to taste  
¼ cup freshly-grated Parmesan cheese

Put rice into bottom of 9x9-inch baking dish. Saute onion and mushrooms in butter for three minutes. Add flour and stir. Gradually add cream and chicken broth. Cook over low heat, stirring constantly for five minutes. Add parsley, thyme, chicken, salt, and pepper. Pour over rice. Sprinkle with cheese. Bake at 350 degrees for 40 minutes or until hot and bubbly.

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