

Dairy Recipe Entries Wrap Up June Dairy Month

(Continued from Page B14)

cake mix, mixed according to directions. It makes two 9x13-inch pans of high and fluffy yellow cake.

With busy summer days coming up, cake served with fruit is most often our dessert.

My husband and I rent my parents' farm. We have heifers, pigs, and chickens. My husband, Amos, also works at a farm supply store.

Our two sons, Wilson, age 5, and Marlin, age 1, enjoy the outdoors and so do we.

Velma Nolt
Leola

LASAGNA

- 1 small chopped onion
- 2 small sprigs parsley, snipped and chopped
- 1 pound ground beef
- 2 cups canned tomatoes
- 15-ounce can tomato sauce
- 1/4 teaspoon instant minced garlic
- 1 teaspoon oregano
- 1 teaspoon salt
- 1/2 pound lasagna noodles
- 1/4 pound mozzarella cheese
- 6 ounces cheddar cheese
- 4 ounces grated Parmesan cheese

Brown ground beef. Add onion, parsley, tomatoes, tomato sauce, garlic, oregano, and salt. Cover and simmer one hour.

Cook noodles in four-quart saucepan according to package. Drain and cover bottom of 9x13-inch baking pan with sauce; add a layer of noodles. Sprinkle with 1/2 the mozzarella cheese, then more sauce; repeat layers. Top with cheddar, Parmesan cheese. Bake 30 minutes at 350 degrees. Let stand five minutes for easier cutting. Makes 12 servings.

My family really enjoys it when I serve this lasagna. We live on a 100-plus acre farm with 42 cows and heifers, chickens, and a horse. We also have a large garden and lots of flowers. I am a homemaker. My husband, Kenneth, and I have two boys 9 and 8 years old and three girls 6, 3, and 16 months old, so I'm a busy mom. I help in the barn or wherever I'm needed besides doing "Mother's work." I always enjoy the B section in Lancaster Farming

Anna Mae Martin
Millmont

FROZEN

PISTACHIO DELIGHT

- 1 1/2 cups graham cracker crumbs
 - 6 tablespoons melted butter
 - 1 1/4 cups milk
 - 7 1/2 ounces pistachio instant pudding
 - 1/2 gallon vanilla ice cream
 - 8 ounces frozen whipped topping
 - 2 tablespoons grated semi-sweet chocolate morsels
- Melt butter, mix with crumbs and press in 9x13-inch pan. Mix pudding with milk. Fold pudding



Deidre Wellswitz, Flemington, N.J., holds pet goat "Speedy." She grows and sells hay with her father and brother.

into softened ice cream and spread over crust. This can be done with an electric mixer. Cover with frozen whipped topping and top with grated chocolate chips. Freeze. Remove from freezer a few minutes before serving.

My husband Earl and I live on a 50-acre farm and feed around 400 veal calves. We have eight children: Darren, 13; Amy, 11; Darla, 10; Mary Ann, 8; Jerome, 6; Troy, 4; and twins Jesse and Joel, 2.

We enjoy this dessert on warm summer days and use a lot of dairy products. I'm looking forward to reading and trying new recipes in the June dairy month.

Donna Martin
Ephrata

MOM'S BUTTERMILK COOKIES

- 1/2 cup softened butter (no substitutes)
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup buttermilk

In a mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda, and salt; add to the creamed mixture alternately with buttermilk and mix well. Drop by rounded tablespoon two inches apart onto greased cookie sheet. Bake at 350 degrees for 10-12 minutes.

This is a recipe I got out of a magazine and make a lot. I often triple the recipe and often use my own buttermilk. My husband Glenn and I live on a dairy farm with our four boys Darryl, 14; Brian, almost 11; Anthony, 7; and Clyde, 3. We use a lot of milk products. I enjoy gardening, hand sewing and cooking.

Linda Zimmerman
Lititz

FRUIT DIP

- 7 ounces marshmallow cream
 - 8 ounces cream cheese
 - 1 cup powdered sugar
 - 1 cup sour cream
 - 8 ounces whipped cream topping
 - several tablespoons strawberry jam to taste (optional)
- Mix the marshmallow cream, cream cheese, powdered sugar, and sour cream until smooth. Add whipped topping and chill. Serve with bananas, pineapples, kiwis, grapes, apples and strawberries, etc. and enjoy.

Marlene Nolt
Williamsburg

MISSISSIPPI MUD

- 15 ounces Oreo cookies
 - 1/2 cup butter
- Keep separate one cup for topping. Press the rest in the bottom of a 9x13-inch pan. Mix together:
- 8 ounces cream cheese
 - 1 cup powdered sugar
 - 1 cup whipped cream topping
- Spread on top of cookie crumbs.

Mix together:

- 3-ounce package chocolate instant pudding
- 3-ounce pack vanilla instant pudding
- 3 cups milk
- 2 cups whippe cream topping

Pour on top of cream cheese mixture. Good luck!

We live on a dairy farm and my husband and I milk 50 cows. We have two children, Caleb, 2, and Kaitlyn, 6 months. They enjoy being out in the barn.

Rosella Oberholtzer
Mifflinburg

MOCHA ANGEL FOOD CAKE

- 1 angel food cake, baked and cubed
 - 1/2 cup instant cappuccino, divided
 - 2 cups cold milk
 - 8 ounces cream cheese
 - 1 ounce instant vanilla pudding
 - 2 cups cool whip
 - 1/2 teaspoon baking cocoa
- Put cake in 9x13-inch cake pan. In a small bowl mix 1/4 cup cappuccino and 1/2 cup milk. Pour over cake. Mix cream cheese, pudding, 1/4 cup cappuccino and 1 1/2 cups milk. Fold in cool whip. Spoon over cake and sprinkle with cocoa.

I live on a dairy farm with my husband Paul and our four children. It's a family farm and we all work together.

Shirley Horning
Stevens

LASAGNA DINNER

- 2 pounds ground beef
 - 1 1/2 teaspoon garlic powder
 - 80 ounces tomato sauce
 - 2 teaspoons basil leaves
 - 1 teaspoon oregano leaves
 - 1 1/2 cups chopped onion
 - 2 tablespoons parsley flakes
 - 2 teaspoons sugar
 - 2 teaspoons salt
 - 1/4 teaspoon pepper
 - 16 ounces lasagna noodles
- Cheese mixture:
- 2 eggs
 - 16 ounces cottage cheese
 - 15 ounces ricotta cheese
 - 1/2 cup Parmesan cheese
- Brown beef, drain. Add remaining ingredients, stir. Bring to a boil and simmer about 45 minutes, stirring occasionally. Prepare cheese mixture and cook lasagna noodles while meat sauce is simmering.

In a separate bowl grate: 2 pounds mozzarella cheese

In bottom of pans spread one cup meat sauce, one layer of noodles, 1/4 cups sauce, one layer of noodles, 1/4 cheese mixture, 1/4 mozzarella. Repeat once topping with mozzarella and sprinkling with Parmesan. Bake at 350 degrees for 50 minutes, until bubbly.

(Makes 2 9x13x2-inch pans)
Greetings from Emmitsburg, Frederick County, Maryland. My husband, David, just loves my lasagna and wants to know why people are so skimpy with the cheese.

Blessed with a beautiful spring, we are looking forward to a great year grazing. Our dairy herd consists of Jerseys and Holsteins.

We homeschool our two sons, Ben, 14, and Jacob, 11 1/2. They are very busy on the farm and in 4-H. Besides the dairy cows we have a goat, a sheep, some rabbits, an orphaned Limousin calf, a Percheron stallion, and Border Collie dogs.

I like to make two pans of lasagna (less dishwashing) and keep one to bake another day.

Angie Leach
Emmitsburg, Md.

CHOCOLATE POUND CAKE

- 2 1/2 cups sifted flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 1 teaspoon salt
 - 1 cup butter
 - 1 1/4 cups sugar
 - 3 eggs
 - 2 teaspoons vanilla
 - 3 squares melted chocolate
 - 1 cup milk
- Sift flour with baking powder, soda and salt, set aside. In a large bowl on medium speed, beat butter and sugar until light and fluffy.

Add eggs and vanilla. Beat at low speed, adding chocolate until melted. Beat in flour mixture-al-



Mark and Lisa Hassler's family work on their own 132 acre beef and crop farm in Bethel.

ternately with milk. Beat until well blended. Put in greased tube pan. Bake at 350 degrees for 60-65 minutes. Cool in pan five minutes, then turn out on rack.

I farm in central New Jersey with my dad and brother.

We grow all hay on our farm and we sell hay all over, so I get to meet many people with a variety of animals and see many farms close and far away. I also raise a large variety of poultry and a lot of goats. There is always something to do on our farm. Longer daylight means longer hours.

Enjoy your summer and God bless you all!

Deidre Welisewitz
Flemington, N.J.

LEMON THYME CAKE

- 2 cups unbleached flour
- 2 teaspoons baking powder
- sprinkle salt
- 6 tablespoons softened butter
- 1 cup sugar
- 2 eggs
- 1 tablespoon grated lemon zest
- 2 tablespoons fresh lemon juice
- 2 tablespoons chopped lemon thyme
- 3/4 cup milk

Glaze
1/2 cup icing sugar
2 tablespoons fresh lemon juice

Preheat oven to 325 degrees. Grease and flour loaf pan. Sift together flour, baking powder and salt. In another bowl, cream butter and beat in the sugar until fluffy. Add eggs and beat well. Stir in lemon zest, two tablespoons lemon juice, lemon thyme and milk. Slowly whisk in the flour mixture and mix well. Pour into loaf pan. Bake one hour or until knife inserted comes out clean.

My husband Mark, and I have 132 acres that we farm. We have been married for 15 years and have five children: Samantha, 14; Tommy, 12; Katie, 10; Tommy, 8; and last but not least Matthew, 15 months. We had dairy cattle for most of our married life but are currently doing beef and crops. One of my favorite flavors is lemon! When I came upon this recipe I couldn't get enough with all the added lemon flavors. I hope you enjoy this as much as we do.

Lisa Hassler
Bethel

DIP TO DIE FOR

- 2 minced spring onions
- 1 cup mayonnaise
- 8 ounces cream cheese
- 12-ounces-grated Swiss cheese

bacon bits
Ritz crackers
Mix together and sprinkle bacon bits on top. Serve with Ritz crackers. Serves 12.

This recipe is an appetizer that I serve at home parties that I host. People really enjoy the creamy texture, yet surprising cheese flavor.

My husband and I live on a working dairy farm. We have 100 dairy animals, but milk 50 of them. We have four children: Katy, 10; Lyndsay, 7; Aimee, 4; and Kyle, 2.

Pam Funk
Lancaster

JELL-O CHEESECAKE

- 5-ounce package lemon Jell-O
 - 16 ounces cream cheese
 - 2 cups boiled water
 - 2 cans evaporated milk
- Crust:
- 1 whole stack pack of graham crackers, crushed
 - 1/4 cup butter
 - 2 tablespoons sugar
- Mix and form crust in 9x13-inch glass pan. Save two tablespoons mixture to sprinkle on top.

Beat cream cheese, then add milk slowly. Add Jello which was dissolved in boiled water. Mix until smooth. Pour into pan lined with graham crust mixture. Sprinkle two tablespoons of crumbs on top. Refrigerate until firm. Excellent summer treat!

My husband Jim and I live in Thomasville. We have a 10-acre farmette, have horses, and make our own hay. I enjoy reading the recipes in Lancaster Farming and trying different ones all the time.

Gloria Spangler
Thomasville



Ben, 14, and Jacob, 11, the sons of David and Angie Leach, Emmitsburg, Md., are busy on the farm and in 4-H.