

# Celebrate June Dairy Month With These 'Mooney' Delicious Recipes

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*My husband feeds 180-200 cattle and farms 110 acres of corn, barley, and soybeans. We have a flock of 7,000 breeder chickens. Marlin also hauls produce over the growing season for a neighbor.*

*The farm is a nice place for children to grow up on. Laura, 12; Charlotte, 10; Benjamin, 6; and Jacob, 2 can walk after Dad. They also take care of guinea pigs and goats or go horseback riding and gather eggs to eat.*

*It reminds me of a song my mother use to sing to me when I was a child.*

*"The country boy, the country girl; They are the best to stand a test; In any public world. They live a life of usefulness. Their labor's full of joy. All hail the country boy and girl!"*

*May the Lord be thanked; for He has given us all things richly to enjoy.*

Eva Mae Oberholtzer  
Ephrata

## MOM'S CHEESE POTATOES

2 quarter cooked, peeled, and shredded potatoes  
1 stick butter  
2½ cups milk, divided  
½ pound velveeta cheese  
1 medium onion, quartered  
¼ teaspoon salt  
dash pepper

Note: When you cook potatoes, cook them to shred — not too soft.

In a large saucepan over low heat combine butter and one cup milk. Add cheese slowly, several slices at a time, stirring constantly until melted. Put remaining 1½ cups milk in the blender with an onion and blend until fine. Add to cheese mixture. Add salt and pepper. Pour warm cheese sauce over potatoes and stir just until mixed. Put into a greased three-quart casserole dish and bake, covered, slowly at 325 degrees for 1½ hours.

*This is a simple but delicious recipe my mom made often for company. Since I'm married I have relied on this recipe for company quite often myself. We have two little boys ages three years and nine months. I love trying new recipes and have clipped many from the B section of Lancaster Farming.*

Janet Burkholder  
East Earl

## VEGETABLE PIE

2 cups chopped fresh or frozen broccoli or sliced fresh or frozen cauliflower  
½ cup chopped onion  
½ cup chopped green pepper  
1 cup shredded cheddar cheese  
1½ cups milk  
¼ cup bisquick  
3 eggs  
1 teaspoon salt  
¼ teaspoon pepper

Note: Frozen broccoli or cauliflower must be thawed and drained, but not cooked.

Heat oven to 400 degrees. Lightly grease a glass pie plate, approximately 10 inches. Heat one inch salt water to boiling. Add broccoli or cauliflower. Cover and heat to boiling. Cook until almost tender, about five



The Brenze family includes parents Jim and Angie along with children Nathan, 15; Jamie, 13; Ben, 12; Harriet, 11; Tiffany, 9; Erin, 8; Lorinda, 6; Trevor, 3; and Kellie, 9 months.

minutes. Drain thoroughly. Mix broccoli, onion, green pepper, and cheese in pie plate. Beat remaining ingredients until smooth. Pour into pie plate. Bake until golden brown, 35 to 40 minutes. Let stand five minutes before cutting. Makes six servings.

*I usually make two of these pies to take along to reunions or family picnics.*

*My husband Fred and I are in partnership with my brother Bob in the dairy. We own three farms, have 80 milk cows, raise our own replacement heifers, and also raise our bull calves for steers, plus rent 25 acres. We have three children: Kimberly, 26; Kevin, 21; and Kadie, 17. Kevin works on the farm full-time and our daughters help when time permits.*

Mary Orris  
Carlisle

## STRAWBERRY DESSERT

2 cups crushed strawberries  
2 packs instant vanilla pudding  
2 cups milk  
2 packs strawberry jello  
1 container whipped topping

Dissolve jello in two cups boiling water. Cool. Mix milk with the pudding. Combine all the ingredients with the jello. Beat with mixer or by hand. Pour into two serving dishes. Refrigerate until ready to serve.

Marlene Nolt  
Williamsburg

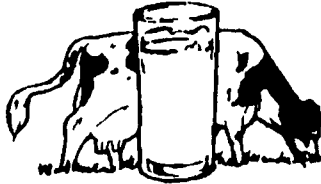
## COCONUT FRUIT DIP

8 ounces crushed unsweetened pineapple, undrained  
¼ cup milk  
½ cup sour cream  
3.4 ounces instant coconut cream pudding mix  
fresh pineapple, grapes, strawberries, or other fruit

Mix the first four ingredients about one minute or until smooth. Serve in refrigerator.

*My family and I live on a farm in Middleburg. My husband and I custom raise replacement dairy heifers and our two boys, Aaron, 11, and Jared, 9, enjoy showing the dairy heifers they have as 4-H projects.*

Irene C. Harris  
Middleburg



Milk IS the real thing!

## MICROWAVE CARAMEL CORN

1 stick melted butter  
1 cup brown sugar  
½ teaspoon salt  
¼ cup light corn syrup  
½ teaspoon baking soda  
4 quarts popped corn (air popped works best)

Add brown sugar, salt, and corn syrup to melted butter in a 2-quart microwave safe bowl. Bring to a boil in microwave on high heat. Boil for two minutes on high setting, stirring after one minute of boiling.

Stir in baking soda until foamy. Stir mixture and pour on popped corn that has been placed in a clean, brown paper grocery bag. Shake. Place closed bag in microwave and cook 1½ minutes at high setting. Shake or stir with long wooden spoon. Close bag and microwave on high for 1½ minutes longer. Shake or stir and place on sheets to cool.

*This is an easy way to make caramel corn. The brown paper grocery bag makes cleanup a breeze. I prefer this recipe to any baked caramel corn I've tried.*

Donna Morrison  
Dalmatia

## POTATO CHEESE SOUP

8 medium diced potatoes  
2 sliced carrots  
2 sliced celery stalks  
1 small chopped onion  
8 ounces softened cream cheese  
¼ cup butter  
10¼ ounce can cream of chicken soup  
2 cups milk  
1 teaspoon salt  
¼ teaspoon pepper  
4 bacon strips, fried and crumbled

Place potatoes, carrots, celery, and onion in a six-quart kettle. Cook until tender.

Mix cream cheese, butter, and chicken soup. Stir well. Add milk, salt, pepper, and bacon. Add to cooked vegetables and heat thoroughly. For thicker soup drain vegetables before adding cream cheese mixture. Enjoy.

*We enjoy farm life very much — all 11 of us! My name is Clara Martin. I'm 20 years old. My four brothers are Marcus, 25; Carl, 22; Andy, 13; and Noah, 11. My four sisters are Mabel, 17; Ruth Ann, 15; Sara Ella, 9; and Alma, 7.*

*We live on a 110-acre dairy farm and have 65 cows, five horses, and one pony. We also raise our own heifers.*

*Summer is a wonderful time of the year for us, but also a very busy time!*

Clara H. Martin  
Honey Brook

## PEACH ICE CREAM

1½ quarts scalded milk  
3 packages unflavored gelatin  
½ cup water  
3 cups sugar  
½ teaspoon salt  
2 pints cream  
2 cans evaporated milk  
3 tablespoons vanilla  
¾ cup crushed fresh peaches

Heat milk, then soften gelatin in water. Add to hot milk. Add sugar and salt. Cool, but do not let it congeal before adding cream and vanilla. Freeze in a six quart freezer. When it is ready, add the peaches and mix for a minute longer.

*We really like this recipe and sometimes will add fresh crushed peaches on top just before serving. I have also used raspberries or strawberries in-*

*stead of peaches, which are also delicious.*

*My husband, Ferlin, and I live on a 129-acre farm and milk 60 cows. We have two children, Glendon, 3, and Kaitlyn, 5 months.*

*I hope you'll enjoy this recipe!*

Mary Ann Garman  
Martinsburg

## PUMPKIN PIE

1 cup pumpkin  
1 cup granulated sugar  
1 cup brown sugar  
3 tablespoons flour  
3 eggs, separated  
1 teaspoon salt  
½ teaspoon cinnamon  
3 cups milk

Mix pumpkin, flour, sugars, spices, and salt. Add egg yolks, mix well and add milk. Fold in beaten egg whites. Put in pie shells and bake at 350 degrees until firm, about 35-50 minutes. Yields two pies.

*This is a recipe my family really likes. I usually make four pies at a time. Glenn and I have four boys: Darryl, 15; Brian, 11; Anthony, 8; and Clyde, 4, and live on a dairy farm. We also have a lime and fertilizer business. We drink and use a lot of milk, about one gallon a day.*

Linda Zimmerman  
Lititz

## ICE CREAM DESSERT

½ gallon ice cream (we use French vanilla)  
2 boxes vanilla instant pudding  
½ cup milk  
Mix together and refrigerate ½

hour.

60 Ritz crackers  
½ cup melted butter  
Mix together and press into 9X13-inch pan. Put ice cream mixture on top of cracker crumb mixture. Top with a small container of whipped topping.

*My family loves this recipe and it is so easy to make. Our children, Colby, 11; Lindsay, 9; and Kelsey, 7, love to try new recipes and this is a favorite. My husband has an excavating business and I have a daycare in our home in Newville, but I grew up on a farm and really miss all the old ways. I am trying to teach our children about cooking, canning, gardening, etc. Thank you for a great paper, we all enjoy it!*

Sue Hurley  
Newville



Colby, 11; Lindsay, 9; and Kelsey, 7, love to try new recipes. The ice cream dessert recipe sent in by their mother, Sue, is one of their favorites.



DAIRY PRODUCTS  
udderly wonderful!