

# Dairy Goodness Keeps Moovin' On

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one child and stayed home from work until she was in kindergarten.

Then I got a job in a printing factory. I started on the manufacturing floor and 1½ years later moved into the billing department. After 19 years with the same company, I moved to the estimating department.

Thirteen years ago, my husband, daughter, and I purchased 15 acres from my mother and built a small ranch home. My husband and I now own a miniature pony, Cocoa, miniature donkey, Booker, and a pygmy goat, Casey.

It is not the same farm life that I had as a child, but I guess you always go back to your roots.

Joan Hess  
Barto

## MOM'S BLUEBERRY CAKE

1 cup sugar  
1 egg  
2½ cups sifted flour  
¼ teaspoon nutmeg  
¼ cup butter, softened  
1 cup milk  
3 teaspoons baking powder  
3 cups fresh or frozen blueberries

Cream together sugar and butter, add egg and beat. Mix together dry ingredients and milk alternately to creamed mixture. Stir in blueberries.

Pour into buttered bundt pan. Bake at 350 degrees for 45 minutes. Turn onto serving plate when cool.

Top with cream cheese frosting:

8 ounces cream cheese, softened  
½ cup sugar  
¼ cup milk  
¼ teaspoon vanilla

Mix together frosting ingredients until smooth. Frost cooled cake.

I always look forward to your June recipes. It gives me a chance to add some new and delicious ideas for family meals. The pastor's wife at our church loves this cake. It is one that I get quite a few requests for.

Our family milks Holsteins and two of the kids have Jerseys. Our oldest daughter, Barbara, is finishing her reign as Franklin County Dairy Princess. The middle child, Melinda, graduates this year, and our son Matthew is going to be a junior next year. We really love living and working on the family farm, what a great life for kids. Hope everyone enjoys this recipe. Let's all celebrate June is Dairy Month!

Tonya Reichard  
Waynesboro

## INSTANT CREAM CHEESE POTATOES

1 quart hot water  
1 quart hot milk  
1½-2 cups Trio instant potatoes  
2 tablespoons butter  
3 ounces cream cheese  
1 cup sour cream  
1 teaspoon salt  
½ teaspoon onion salt  
¼ teaspoon pepper

Mix hot water and butter in serving bowl. Add instant potatoes. Mix until moistened, add hot milk. Add the remaining ingredients. This may be made a few days before serving and refrigerated. Five batches will fill an 18-quart roaster.

These potatoes are very good and also handy for company. I like to use plain yogurt instead of sour cream.

We live on a 6½-acre farm-



The family of Tonya Reichard is busy with dairy farming and promotion in Franklin County.

ette and have six children, four boys and two girls.

Just now my husband and the boys are busy building a two-car garage. We have a big garden, which can keep everyone busy.

Loretta Zimmerman  
Manheim

## BREAD PUDDING

12 slices bread, cubed or whole  
2 cups milk  
6 eggs  
¼ cup sugar  
¼ teaspoon salt  
½ teaspoon vanilla extract  
Butter  
Cinnamon  
Raisins, if desired

Place bread in buttered baking dish. Beat together eggs, milk, sugar, salt, and vanilla. Pour mixture over bread, stir in raisins if desired. Sprinkle cinnamon over top. Dot top of mixture with pats of butter. Bake at 350 degrees for 40 minutes or until firm in the middle and knife comes out clean.

My mom Dorothy Beltz, Hazleton, has made this wonderful bread pudding for more than 52 years. She obtained the recipe from my dad's mom. During the summer, the bread pudding is good when it's refrigerated and served cold. In the winter it is great when hot. My dad, John Beltz and my husband Jerry Carper like the pudding served in a bowl with milk.

Barbara Beltz Carper  
Milford, VA

## ONE-DISH CHICKEN BAKE

6-ounce package stuffing mix or 3 cups stuffing mix  
1½ cups water  
4 boneless, skinless chicken breast halves  
1 can condensed cream of mushroom soup  
¼ cup sour cream

In medium bowl, mix together stuffing mix and water; set aside. Mix soup and sour cream together in a small bowl; set aside. Place chicken in a greased 9x13-inch baking dish or 2-quart casserole. Pour soup mixture over chicken. Top with stuffing. Bake at 375 degrees for 35 minutes or until chicken is cooked through. Servings 4.

Just add a salad or a vegetable and you've got a tasty meal for those really hectic nights.

Our family lives in a rural setting in western Berks County. My husband, Steve, is a broiler farmer, who also helps his father with raising crops and steers on the family farm. When time permits, he enjoys hunting. Our daughter Shellbi, finished first grade this year and is definitely looking forward to summer and all that it

has to offer, swimming, staying up later, vacations, Knoebels, and most importantly, her birthday. She enjoys reading, painting, soccer, dinosaurs, and her Newfoundland dog, Winnie.

I'm a stay-at-home mom that is lucky if I get to stay home between running errands, running my daughter somewhere or volunteering for something. I never have a boring moment. I look forward to summer because I get to practice my favorite hobby, gardening both flowers and vegetables. I just like the warm weather also.

I look forward to reading all the entries in the dairy recipe contest and picking ones that my family might like to try. We hope that everyone is blessed with a happy and rewarding summer!

Valerie Olesh  
Bethel

## MY BEST POTATO SOUP

2 cups smoked sausage  
2 cups fresh sausage  
2 cups chopped onions  
2 cups chopped celery  
4 cups diced potatoes  
1 cup sliced carrots  
2 cups chicken broth  
2 cups water or broth  
Salt and pepper to taste

Slice and cut smoked sausage in half, reserve. Remove fresh sausage from casing and form about 1-teaspoon sized balls. Saute sausage balls with chopped onions until sausage is nicely browned. Add chopped celery, diced potatoes, and sliced carrots. Add sliced smoked sausage, 2 cups chicken broth and 2 cups additional liquid (water or more broth).

Cook until potatoes are tender. Don't overcook. Add salt and pepper to taste. Be careful not to over salt. There may be enough salt in the smoked sausage.

Make a rue:

3 tablespoons butter  
3 tablespoons flour  
3 cups whole milk  
1-inch block off 2-pound Velveeta cheese block

Melt butter, stir in flour. Heat milk, stir in cheese until melted.

The microwave works well for this step. Add about 1 cup warm milk to the rue. When potatoes are cooked, add the milk and rue mixture and serve (do not drain liquid from vegetables). If too thick for your taste, add more warm milk. Garnish with fresh parsley.

My family has a reunion every year in September. This is a favorite. It takes time to prepare but my family and friends say it is the best!

Gertrude Haas  
Lenhartsville

## FRUIT SUNDAE PIE

Crumb shell:

1½ cups finely rolled graham cracker crumbs  
2 tablespoons granulated sugar  
¼ cup softened butter

Blend graham cracker crumbs, sugar, and softened butter. Pat into 9-inch pie pan, pressing firmly against bottom and sides. Bake in 375 degree oven for 8 minutes. Chill thoroughly.

Fruit Cocktail Sauce:

1½ cups canned fruit cocktail  
½ cup fruit cocktail syrup  
1 teaspoon cornstarch  
1 quart vanilla ice cream

Drain fruit cocktail. Mix syrup and cornstarch, heat to boiling, stirring constantly. Remove from heat. Add fruit cocktail and chill thoroughly.

Just before serving, fill shell with ice cream and top with fruit cocktail sauce. Serves 6-8.

After dairy farming for 40 years and Tom working as an artificial inseminator for 12 years, we have rented our dairy set-up and are moving to a new house, which is being built on our other farm about four miles down the road. Breeding and showing cows is and always will be in Tom and our son Robbie's blood, so we still have several Holsteins and approximately 30 Jerseys.

We were blessed with three wonderful children, Robert (Robbie) works for Monsanto, Kelly (Shaw) Fisher works for Dairy One at the Mid-East Milk Lab in Hagerstown, and Brian works as a mechanic for a local construction company.

We also have four beautiful grandchildren, Justin, 10, Courtney, 10, and Carly, 5, Shaw, and Alexis Fisher, 10, who keep us mighty busy.

While going through 41 years accumulation of recipes (mostly Lancaster Farming), I found this one my grandmother served on special occasions. It is very refreshing on a hot day! Hope you enjoy it.

We love receiving Lancaster Farming. I always pull out Section B first!

Judy Shaw  
Fairplay, MD

## POTATOES ST. LOUIS

32-ounce package Tater Tots, thawed  
½ cup butter  
¼ teaspoon pepper  
1 teaspoon salt  
10½-ounce can cream of chicken soup  
1 pint sour cream  
2 cups grated sharp cheddar cheese  
2 cups cornflakes, crushed, mixed with  
½ cup butter.

Spread Tater Tots in a greased casserole. Combine ½ cup melted butter, pepper, salt, soup, sour cream, cheese. Cover Tater Tots with mixture. Sprinkle cornflake mixture over all. Bake at 350 degrees for 45 minutes.

It's been quite a year and we are still here, safe and healthy. This recipe is quick and easy and serves well with company.

We are located in Northampton County close to Easton. Despite the tremendous growth in the area, we can look out our windows and see fields of corn and hay.

I am a supervisor at a school in New Jersey. My husband continues his hobby of

buying and selling antique tractors. Our son is completing fifth grade and is an honor roll student.

Gail DeWitt  
Bangor

## THREE CHEESE CHICKEN BAKE

½ pound lasagna noodles, cooked

1 cup cottage or ricotta cheese  
3 cups cooked, diced chicken  
2 cups shredded cheddar cheese

1 cup parmesan cheese  
3 cups mushroom sauce made as follows:

1 can cream of chicken soup  
¾ cup milk  
½ cup onion, diced  
1 cup sliced mushrooms  
3 tablespoons butter

Saute mushrooms and onions in butter. Add soup and milk. Simmer 5 minutes.

Preheat oven 350 degrees, lightly grease 13x9-inch pan layer half of the noodles, cottage or ricotta cheese, chicken, cheddar cheese, mushroom sauce, and parmesan. Repeat second layer.

Bake 45 minutes. Let stand 10 minutes before serving.

My husband Joel, was raised on a dairy farm. He works for Fisher and Thompson Dairy Sales in Central Pennsylvania. I work as a staff assistant at the Pennsylvania Office of Rural Health. Our son Wade is 13. He is active in school programs and loves basketball.

We are celebrating our 25th wedding anniversary this year. With our busy schedules I like to find recipes that are easy to make and quick on the table.

Kathy Branstetter  
Tyrone

## POUND CAKE

1 cup butter  
3 cups sugar  
½ cup shortening  
5 eggs  
3 cups cake flour  
1 teaspoon baking powder  
1 cup half and half  
1 teaspoon vanilla

Preheat oven to 325 degrees. Cream together butter, sugar, and shortening. Add eggs, one at a time. Sift flour and baking powder together. Add to the creamed mixture, alternating with half and half. Add vanilla. Bake 80 minutes in bundt pan (greased and floured).

My husband and I love reading Lancaster Farming each week. He reads the classifieds and I greatly enjoy the recipes submitted by readers. I am always looking for new recipes that are tried and true. My husband makes this cake whenever we want a special treat for family and friends.

Debbie Button  
Jarrettsville, MD

## CHICKEN CASSEROLE

4 cups crackers, crushed, (save 1 cup crumbs for topping)

4 cups diced chicken  
4 cups chicken broth  
2 eggs

1 cup chopped onions  
1½ cups chopped celery  
1 teaspoon pepper  
1 teaspoon salt

1½ cups diced cheese  
Grease 9x11-inch pan with butter. Mix together ingredients. Pour into pan and sprinkle one cup crumbs on top. Bake at 350 degrees for 45-50 minutes. You

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