

Home on the Range

More 'Moo-ey' Dairy Delicious Recipe Entries

This week's edition brings more "moo'ey" dairy delicious recipes featuring contest entries celebrating June Dairy Month.

This is the fourth week entries have been printed. More contest recipes will appear in the next issue of *Lancaster Farming*.

Remember, the entries are printed in no particular order. Recently the Pennsylvania Dairy Princess and Alternate selected winning entries, but we're not telling whose names are on that list until it is printed in the June 29 edition of *Lancaster Farming*.

Until then, enjoy these udderly wonderful recipes celebrating dairy's goodness.

LAZY PIEROGI CASSEROLE

- 15 lasagna noodles
- 2 cups cottage cheese
- 1 egg
- ¼ teaspoon onion salt
- 1 cup shredded cheddar cheese
- 2 cups mashed potatoes
- ¼ teaspoon salt
- ¼ teaspoon onion salt
- ⅛ teaspoon pepper
- 1 cup butter
- 1 cup chopped onions
- sour cream

Cook noodles as directed on package. Drain. Line bottom of 9x13-inch pan with noodles. In medium bowl, mix cottage cheese, egg, and onion salt together. Spread over noodles. Cover with a layer of noodles.

In same bowl, mix cheddar cheese with potatoes, salt, onion salt and pepper. Spread over noodles. Cover with another layer of noodles.

Melt butter in pan. Saute onion until transparent and soft. Pour over noodles. Cover.

Bake 35 minutes in 350-degree oven. Let stand for 10 minutes before cutting. Serve with sour cream.

My husband Daniel, our son Zachary and I live on a farm in Mount Wolf. We really enjoy reading the Lancaster Farming. I love cooking and baking for my family, and also trying new recipes for them. I'm thankful that Lancaster Farming has a recipe column.

Jackie Hoover
Mount Wolf



Kristie, 5; Eric, 3; and Kenneth, 14 months, are children of Ken and Darlene Burkholder, Stevens.

WHOOPIE PIE CAKE

- Cake:**
- 18-ounce package chocolate or red velvet cake mix
 - ¼ cup oil
 - 4 eggs
 - 3.4-ounce package instant chocolate pudding
 - ¼ cup milk

Divide cake batter into two 9x13-inch pans lined with wax paper. Bake at 350 degrees for 15 minutes. Cool. Cake layers can also be frozen for easier handling.

- Filling:**
- 1 cup sugar
 - 3.4-ounce package instant vanilla pudding
 - 1 cup milk
 - 1 cup crisco shortening (generic brands sometimes don't work as well)

Beat approximately 10 minutes, or until sugar is dissolved and filling is fluffy. Spread between cake layers.

This recipe is a family favorite. It's hard to stop at just one piece! The filling isn't as sweet as frosting usually is. My sister-in-law likes this cake so much, she made it for her wedding last summer.

Darlene Burkholder
Stevens

PARTY MASHED POTATOES

- 5 pounds or nine large potatoes
- 8-ounce package cream cheese
- 1 cup dairy sour cream
- 2 teaspoons onion salt
- ¼ teaspoon pepper
- 2 tablespoons butter

Peel potatoes, cut in pieces, and boil in salted water. When tender, mash. Add remaining ingredients; beat until light and fluffy. Cool. Spread in buttered 9x13-inch baking dish. Cover and refrigerate. To bake, dot with butter. Bake at 350 degrees for 45-60 minutes or until potatoes are heated through. Garnish with paprika and chopped parsley.

We are a dairy family who live in Wales, Maine. We have been farming for 17 years and now all our children are grown up and live on their own. I am a registered nurse and work away from the farm but help with the paperwork. My hus-



Marlin and Carol Fahnstock, Wales, Maine, have been farming for 17 years. Their children are now grown and live on their own.

band still farms, although since he is farming alone he has cut back recently. We love the country and enjoy reading Lancaster Farming, as we both were originally from that area.

Carol Fahnstock
Wales, Maine

CHERRY-TOPPED CHEESECAKE

- 1 package yellow cake mix
- 2 tablespoons oil
- 16 ounces cream cheese, softened
- ½ cup sugar
- 4 eggs
- 1½ cups milk
- 3 tablespoons lemon juice
- 3 teaspoons vanilla
- 1-pound 5-ounce can cherry pie filling

Preheat oven to 300 degrees. Reserve 1 cup dry cake mix. In large bowl, combine remaining cake mix, 1 egg, and oil (mixture will be crumbly). Press crust mixture evenly into bottom and ¼ way up the sides of a greased 9x13-inch pan. In same bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix; beat one minute at medium speed. At low speed, slowly, add milk and flavorings. Mix until smooth. Pour into crust. Bake at 300 degrees for 45-55 minutes until center is firm.

Top with filling. Store in refrigerator.

I am a farm wife from Franklin County with four children ages 26, 23, 20, and 17. We were a dairy operation, milking approximately 60 cows until five years ago. We sold the cows and took jobs off the farm.

I am the baker and assistant cook at our local school. My husband works for a local contractor installing swimming pools. We continue to farm 140 acres, making hay and growing corn, and also raising some steers and heifers.

Farming is a great way of life, and a wonderful life for children.

Vickie Wenger
Chambersburg



The Hoovers — Jackie, Daniel, and son Zachary — live on a farm in Mount Wolf.

OVERNIGHT FRUIT SALAD

- 3 eggs, beaten
- ¼ cup sugar
- ¼ cup lemon juice
- 2 tablespoons butter
- 2 cups green grapes
- 20-ounce can pineapple chunks, drained
- 15-ounce can mandarin oranges, drained
- 2 medium firm bananas, sliced
- 2 cups miniature marshmallows
- 2 cups whipping cream, whipped
- ½ cup chopped pecans

In double boiler over medium heat, cook and stir eggs, sugar, and lemon juice until mixture is thickened. Remove from heat; stir in butter. Cool. In large serving bowl, combine grapes, pineapple, oranges, bananas, and marshmallows; add cooled dressing and stir to coat. Refrigerate for four hours or overnight. Just before serving, fold in whipped cream and pecans. Eat and enjoy. Yields 12-16 servings.

Doris Brenize
Shippensburg

CREAM OF BROCCOLI SOUP

- 1½ cup chicken broth
 - 1 bay leaf
 - 1 small onion, chopped
 - 2½ cups broccoli, chopped
 - ¾ cup mushrooms
 - 1 teaspoon salt
- Combine first six ingredients in medium saucepan. Cook until tender 10-15 minutes. Place half of vegetable mixture in blender or processor (remove bay leaf and discard) and puree. Return to saucepan.
- 1½ cups plus 2 tablespoons milk
 - 2½ tablespoons flour
 - 1 can Cheddar cheese soup
 - Pinch pepper
- Put milk and flour in blender, blend. To soup, add Cheddar cheese soup and 2 tablespoons butter. When combined, slowly add milk, flour, and pepper.

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