

Dairy Recipe Entries Wrap Up June Dairy Month

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- 1/2 teaspoon salt
- 1 cup grated cheddar cheese
- 1 cup milk

Mix cheese into the milk. Add the dry ingredients. Melt 1/2 cup butter into a jelly-roll pan or a cookie sheet with sides. Roll out dough into a large rectangle shape, 1/2-inch thick and cut into strips 1x3 inches. Roll strips into butter and place on the same pan until full.

You can sprinkle seasonings (oregano, garlic, onion, salt or dry ranch dressing mix) on top if desired.

Bake at 450 degrees until lightly browned, about 10 minutes. Dip in pizza sauce or eat warm with soup.

These are very easy to make and very delicious to eat. We really like them with soup.

Regina Mack
New Bethlehem

CINNAMON BREAD

- 1 cup salad oil
- 2 teaspoons salt
- 4 eggs
- 4 cups sugar
- 1 quart buttermilk
- 4 teaspoons baking soda
- 8 cups flour

Mix until smooth. Grease 4-5 loaf pans. Divide half of the batter into the loaf pans. Mix topping and divide into each loaf pan.

Topping:

- 5 tablespoons cinnamon
- 1 1/2 cups sugar

Add remaining batter on top. Swirl with knife. Bake at 350 degrees for one hour.

Thanks to all the women who have sent in some great recipes over the years, from them I have some wonderful, new recipes. It is a lot of fun when June comes. I hope you enjoy this cinnamon bread. You can cut the recipe in half. The loaves also freeze well. Happy Baking.

Rosemary Van De Weert
Geneseo, NY

CARAMEL PUDDING

- 2 1/2 cups brown sugar
- 4 tablespoons butter
- 1 cup water
- 6 cups milk
- 8 tablespoons flour
- 1/2 teaspoon salt
- 2 teaspoons vanilla

Melt butter and sugar in a skillet. Do not get too brown, as it burns easily. Add water. When all is dissolved, add milk and salt. Mix flour with water or milk and add to boiling milk. Add vanilla.

For microwave, put butter, sugar, and water in microwave dish. Add 4 cups milk and heat. (Stir flour into remaining milk. I put the flour and 2 cups milk in blender to make a smooth paste). Add salt and vanilla. Add to hot mixture and stir. Microwave until thickened. Stir often.

I am a mother of eight children. Six of them are married and two are at home. This is our favorite and real easy dessert to make.

We live on a dairy farm and I often make this dessert in a microwave while eating breakfast.

Joann Martin
Myerstown

YUMMY CUPCAKES

- 1 box chocolate cake mix
 - 8-ounces cream cheese
 - 1 egg
 - 1/2 cup granulated sugar
 - Dash salt
 - 12-ounces chocolate chips
- Mix cake mix according to

package directions. In another bowl, mix remaining five ingredients. (I use a cookie scoop, which is like a small ice cream scoop) and put 2 scoops of the cake mix in paper-lined cupcake tins and 1 scoop cream cheese. Bake at 350 degrees for 20-25 minutes. Makes about 30 cupcakes. Cream cheese mixture will be at the bottom. There is no need for icing.

This is an old family favorite. Very seldom do I make cupcakes using any other recipe. I don't make this one so often either so they are always a treat and never last long.

Lydia Allgyer
Platteville, WI



Ryan, 5, and Jessica, 3, are "little farmers at heart," writes their mother, Ruth Ann Weaver, Myerstown.

CREAM OF ASPARAGUS SOUP

- 2 bundles asparagus, chopped in one-inch pieces
- 1 small onion, chopped
- 3 tablespoons butter
- 3 tablespoons flour
- 1 quart milk
- Salt
- Pepper

In a small saucepan cook asparagus and onion in salt water until tender.

Meanwhile in a medium saucepan melt butter and add flour and seasonings. Stir until well blended.

Add milk gradually, stirring constantly. Bring to a boil and boil two minutes. Add cooked asparagus and serve. Serves six.

This soup is one of our favorite ways to enjoy asparagus each spring. Even the children eat it even though they don't eat asparagus otherwise.

My husband Dale and I live on a dairy farm with our children Jessica, almost six; Colleen, 3 and Brendle, seven months. We milk 65 cows and farm around 200 acres with the help of a hired man.

I enjoy using dairy products to make healthy dishes for my family.

Janet Lehman
Milton

FRIZZLED BEEF IN BROWN MILK GRAVY

- 4 tablespoons butter
- 6 tablespoons flour
- Dash pepper
- 1/4 pound shredded dry beef
- 4 cups milk

Melt the butter in a frying pan. Add the dried beef and frizzle lightly. Sprinkle flour over the dried beef. Stirring constantly, brown dried beef and flour until almost burnt.

Slowly add milk and stir until mixture boils. Add pepper. If thicker than desired, stir in an additional 1/2 cup milk. Serve on toast or mashed potatoes. This recipe makes a quick and easy meal or a great breakfast. Enjoy!

My husband, Todd, and I recently purchased his great-grandfather's farm. We have dairy cows and raise all our own replacement heifers.

We have two sons, Brandon, who does all the day-to-day farm work, and Marc, a sophomore at Hamburg Area High School, who helps whenever he is needed. Our daughter, Tracie, is a registered nurse at Leigh Valley Hospital in Allentown.

Elaine Schroeder
Hamburg

BAKED CORN

- 1 can cream style corn
 - 1 can whole kernel corn
 - 1 cup butter, melted
 - 2 eggs, slightly beaten
 - 8 ounce container sour cream
 - 1 box corn muffin mix
- Mix all ingredients together. Pour into a 9x13-inch glass pan.

Bake at 350 degrees for approximately 35 minutes. If middle moves bake 5-10 minutes longer.

My name is Jessica Royer-Skinner. I live in Franklin County with my husband and son. I am a farm wife, mother, and past alternate dairy princess as well as a past dairy princess.

My husband farms with his father and brother. We milk red and white and black and white Holsteins and raise corn, hay, and barley. I do the afternoon milking in addition to other chores.

Jessica Royer-Skinner
Mercersburg

GROUND BEEF STROGANOFF

- 1 pound ground beef
- 1/2 cup onion, chopped
- 4-ounce can mushrooms sliced, undrained
- 1 cup sour cream
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon salt
- Dash pepper
- 2 tablespoons flour
- 1/2 teaspoon garlic salt
- 10 1/4 ounce can cream of mushroom soup

Brown ground beef with onions and salt until done.

Stir in flour, then add soup, mushrooms, and Worcestershire sauce.

Add sour cream and heat to serving temperature. Serve over noodles. Happy eating!

I usually double this recipe.

We live on a dairy farm with our eight sons, ages 22 to almost six. We also have a fabric store so there's always something to do. I love trying out new recipes so I always look forward to looking at your recipe section. Have a safe and happy summer.

Anna Mae Martin
Kutztown

ORANGE TAPIOCA

- 2 eggs, separated
 - 6 tablespoons sugar, divided
 - 2 cups milk
 - 3 tablespoons quick cooking tapioca
 - 1/4 teaspoons salt
 - 1 tablespoon grated orange rind
 - 1 tablespoon lemon juice
- Beat egg whites until foamy. Add three tablespoons sugar gradually. Beat to soft peaks. Beat yolks slightly.

Add milk, three tablespoons sugar, tapioca, salt, and rind. Bring to a boil over low heat, stirring constantly.

Remove from heat. Add juice. Slowly add a little hot mixture to egg whites and mix well. Quickly stir in remaining mixture. Chill. To serve, decorate top with orange sections and coconut flakes and for that special occasion top with orange sherbet.



Jessica, almost 6; Colleen, 3 and Brendle, 7 months, live on a dairy farm in Milton. They are the children of Dale and Janet Lehman.

I love to bake and cook and have many theme parties, but no matter what I make, all kinds of tapioca puddings are still our family's favorite dessert.

Katherine Wagner
Mount Joy



Pictured is Ella Kile, mother of Katherine Wagner, who sent in an Orange Tapioca recipe. Wagner hosts many theme parties such as this one, where each guest made her own hat.

GERMAN PANCAKE

- 6 eggs
 - 1 cup milk
 - 1 cup flour
 - 1/2 cup sugar
 - 1/2 teaspoon salt
 - 1 teaspoon vanilla
 - 2 tablespoons butter
- Heat oven to 400 degrees. Whisk together eggs, milk, flour, sugar, salt, and vanilla in large bowl. Melt butter in oven-proof skillet (preferably a 10-inch cast iron pan) over medium heat. Thoroughly coat sides and bottom of pan.

Remove from heat and pour egg mixture into the skillet. Bake in a 400-degree oven for 20 minutes or until pancake is golden and puffed.

Serve immediately with pancake syrup.

Debra Reinert
Alburtis

CAPPUCCINO

- 2 quarts milk
 - 6 tablespoons chocolate syrup
 - 1 1/2 tablespoons instant coffee
 - 5 tablespoons brown sugar
 - 2 teaspoons vanilla
- Mix all ingredients together and heat until almost scalding. Yield: 8 cups.

My family enjoys this hot drink, especially after working in the cold outdoors. We live

on a 50-acre farm raising steers which my husband farms alongside a job working for a farm implement dealer. We have three children ranging from ages 4-16.

Doris Weaver
Ephrata

EGG CASSEROLE

- 8 eggs
- 8 slices of bread, buttered on both sides
- 8 slices of bacon, fried
- 2 cups cheddar cheese, shredded
- 3 cups milk
- Salt
- Pepper

Grease a 9x13-inch pan. Break or cut up bread and put on bottom of pan. Add cheese.

Whip eggs, milk, salt and pepper to taste, and pour over cheese.

Crumble fried bacon on top of egg and milk mixture. Refrigerate for several hours. Bake at 325 degrees, covered, for 25 minutes. Remove covering and bake 20 more minutes or until browned. Enjoy

Anna M. Nolt
Shippensburg

CREAMY RICE PUDDING

- 1/2 cup raw white rice
- 1/2 cup white sugar
- 5 cups milk
- 1/4 cup raisins

In a heavy saucepan bring rice, sugar, and four cups of milk to a boil. Stir, turn heat to low, cover and let simmer until milk is nearly completely absorbed.

Remove from heat, add raisins and remaining cup of milk. Let sit until additional milk is well absorbed. Use the heaviest saucepan you have. Recipe doubles well.

This is our all-time favorite rice pudding recipe. It wins hands-down over all crockpot, baked and fancy, multiple-ingredient recipes that we've tried.

We live on 55 acres in apple orchard country along Lake Ontario in western New York, transplants from the Delmarva area. We're a good two weeks behind your region in getting on the ground, but we have the benefit of clear, breezy, low-humidity summer days — we don't miss the mugginess!

I do miss seeing Betty Light's contributions to the B section — does anyone know what happened to her?

Deidre Bonnell
Barker, N.Y.

Editor's note: According to Betty's sister, Betty has severe health problems. She can no

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