

Home on the Range

Momma's Cooking Stirs Memories

Mother's are cherished for many reasons and Mother's Day on Sunday will remind many people to express that appreciation to their moms, grandmoms, and other special females in their lives.

One of the most-often mentioned attribute that many children and grownups express is "Mamma's cooking" — considered the best.

Here are some recipes from our readers who associate fond memories with the cooking of their mothers, grandmothers, and mother-in-laws. Many readers can probably identify with Sandy Alderfer who writes of the recipe that she contributed: "There is nothing special about this recipe, but it makes me feel connected to all my family bakers who have taught me so much."

GRAPE JUICE PUDDING

1 quart grape juice, sweetened
2 tablespoons unflavored gelatin
8 ounces cream cheese, softened
2 cups whipped cream
Soften gelatin in 1/2 cup grape juice, heat remaining juice to

boiling then add softened gelatin. Cool until slightly jelled. Whip cream cheese into whipped cream and add to grape juice.

This is a recipe that my husband asked me to get from his mother, Mary Wenger. We live on the next farm to my in-laws and I feel fortunate to have such good neighbors.

Happy Mother's Day!

Cheryl Wenger
Womelsdorf

BAKED CASSEROLE

2 cups cooked diced potatoes
1 cup cooked peas
2 cups spam
Place vegetables and meat in 2 quart casserole dish. Mix white sauce and pour over all.

White Sauce:

1/4 cup butter
1/4 cup flour
2 cups milk
Melt butter and stir in flour. Slowly add milk cooking until thickened.

Mix 1 1/2 cup cracker crumbs and 2 tablespoons melted butter. Sprinkle on top of casserole and bake at 350° for 45 minutes.

My mom, Anna Fox, made this casserole often while I was

growing up. We thought it was really good. When I was learning to cook, around age 12, this was a recipe I could handle. Mom would cook the potatoes in their jackets before she went to work in the morning. After school I would peel and dice the cooled potatoes and mix up the rest of it, then I'd have supper ready for mom.

Cheryl Wenger
Womelsdorf

GRANNY'S COOKIES

1 1/2 cups flour
1 teaspoon soda
1 teaspoon salt
1 cup shortening
3/4 cup brown sugar
3/4 cup white sugar
2 eggs unbeaten
1 teaspoon hot water
1 teaspoon vanilla
1 cup chopped walnuts
1 12-ounce package chocolate chips
2 cups oatmeal

Combine flour, soda, and salt. Cream shortening. Add sugars gradually. Add eggs, beating after addition. Add hot water. Then dry ingredients. Add nuts and chips, and then oatmeal. Mix thoroughly.

Bake 375° for 8 minutes.

This is long time favorite with my 84-year-old mother, Anne Ahlborn. It was given to her by my dad's mother many years ago. My daughter's return to college always included a container of Granny's Cookies.

Grace Beck
Belle Vernon

HOT MILK SPONGE CAKE

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
4 tablespoons butter
4 eggs
2 cups sugar
2 teaspoons vanilla
Sift together flour, baking powder, and salt. Heat milk and



Sandy Alderfer and her mom Suzanne Banyacsky share recipes and friendship.

butter until butter melts, keep hot. Beat eggs until thick and lemon colored, about 3 minutes on high speed. Gradually add sugar, beating constantly at medium speed for 4-5 minutes. Add sifted dry ingredients to egg mixture, stir just until blended. Stir in hot milk mixture and vanilla, blend well.

Turn batter into greased and floured 10x13-inch pan. Bake at 350° for 25-30 minutes. Don't invert, cool in pan.

This was my great-grandmother's recipe, Alice (Billman) Brobst, who was born in 1878. She baked it for her 9 children to enjoy. At a family reunion, I was surprised to find that many family members still bake it for their families to enjoy. There is nothing special about this recipe but it makes me feel connected to all of my family bakers who have taught me so much. My family likes this cake plain with sliced strawberries or sprinkled with confectioners' sugar. You can also frost it with your favorite icing.

Sandy Alderfer
Schwenksville

COCONUT OATMEAL COOKIES

1 cup shortening
1 cup brown sugar
1 cup + 2 tablespoons flour
1 teaspoon soda
1/4 teaspoon salt
1-2 cups flaked coconut
1 cup sugar
2 eggs
1 teaspoon baking powder
1 teaspoon vanilla
2 cups quick cooking oatmeal
Cream shortening and sugars; add eggs and vanilla. Cream well. Add dry ingredients together with oatmeal and coconut.

Drop on greased cookie sheet and bake at 350° for about 10 minutes.

Shirley M. Jackson writes that she wants to honor her mother-in-law Eva Jackson. "Eva is a good cook, a lovely homemaker, and a very nice lady. She is on the go all the time doing something."

Shirley Jackson
Peach Bottom

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Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

May

17 — Asparagus, Rhubarb, Springtime Recipes
24 — Memorial Day Cookout
31 — Strawberry Recipe Favorites

June

7 — Dairy Recipe Entries

Mother's Day Tribute Showcases Mother-Son Dairy Partnership



Bonnie Kiser hugs her son John, 26, and daughter Amber, 14. The trio works hard to achieve success with a 40-head herd. "Everyone thinks you got to be big, but you don't — you just need to be efficient," Bonnie said of dairy farming successfully.

LOU ANN GOOD Food And Family Features Editor

LITITZ (Lancaster Co.) — On Mother's Day, most children take time to thank their mothers for things that they appreciate. But John and Amber Kiser don't wait for one day a year to express their gratitude to their mom, Bonnie Kiser.

"Almost every day I think of how my mom makes it possible for me to farm," said John. "I couldn't do it without her."

He's referring to his dream of dairy farming. While many sons and fathers form partnerships, the Kisers have a more unique position — a mother and son partnership.

"My mom is the best partner I could have," John said. "It probably wouldn't work well if I had employees — I'm too picky."

They own 40 head of milking herd (Mega Star Holsteins), which they raise on a rented farm in the Lititz area.

"Everyone thinks you got to be big, but you don't — you just need to be efficient," Bonnie said of dairy farming.

She grew up the youngest of

seven children on a dairy farm in York County.

"My parents did not encourage any of us (siblings) to farm. They thought it was too hard of a life."

None of her siblings pursued a farming career, but over the years Bonnie often milked cows at large dairy complexes.

"I learned a lot about what to do and what not to do for a successful operation through those experiences," Bonnie said.

"I believe it is important to pay attention to small details. If you do, it definitely pays off," she said. "If the milker needs repair — do it immediately. If a cow is sick, treat it. You won't have income unless you have production, and you can't get production if you don't take care of your cows and equipment."

John's dream to farm was birthed from accompanying his grandfather to auctions and helping him feed steers.

During his five years in York County 4-H, John showed raised heifer and beef projects. In 1991, the Kisers moved to Lancaster County. John joined FFA at Solanco High School. He raised steers, hogs, and cows for animal

projects and was a member of the land judging team, which placed first in the state and went on to national competition in Oklahoma City. While still in high school, John got a job helping with the evening and weekend milking on a Lancaster County dairy farm.

By the time John was graduated from Solanco High School in 1995, he had accumulated 12 Holsteins. One year later, he and his mom, who is divorced, purchased a 50-head herd from the farm where his mother worked.

"It seemed like a good idea to buy cows we knew. Mom milked the cows and I did the feeding. We split the milk check with the farm owner," John said.

For several years they remained on the farm where the herd had been raised.

Eager to become more independent, the Kisers took advantage of a better deal by renting facilities in Little Britain.

They moved the cows from the freestall facility to a tiestall barn

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