

Try These 'Udderly' Fantastic Contest Entry Recipes

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fruit. Glaze optional.

We live on a dairy farm and milk about 80 cows. We have four daughters from ages 16-21 and four sons from ages 5-13. Our oldest daughter is married, and we just had a granddaughter in January! There is never a dull moment around here. The Lord has blessed us richly!

Hannah King
Ronks

CHICKEN CHEESE SOUP

- 1/2 cup shredded carrot
- 2 tablespoons chopped onion
- 2 tablespoons butter
- 1 10 3/4-ounce can condensed cream of chicken soup
- 1 cup chopped chicken
- 2 ounces sharp American cheese, shredded
- 1/2 teaspoon Worcestershire sauce

Cook in saucepan carrot and onion in butter until almost tender. Stir in soup. Gradually add 1 cup water, chicken, and the Worcestershire sauce; mixing until smooth. Heat to boiling; add cheese; stir until melted. Garnish with croutons. Makes 2 servings.

We don't live on a dairy farm, but we work on wood. My husband, Charles and I work together in his shop. He makes furniture, toys, and bird houses. We enjoy planting a garden with lots of vegetables. I love to freeze them. We don't forget to read Lancaster Farming's every page, especially the June Dairy month issue. I like new recipes. When I read Joyce Bupp, I think I'm right on the farm the way she tells her stories. I like "Consuming Thoughts" by Fay Strickler and Ida Risser's column. Lawrence W. Althouse's "Bible Speaks" is good too. I got my first paper in 1974. I also like to cook, bake, and sew.

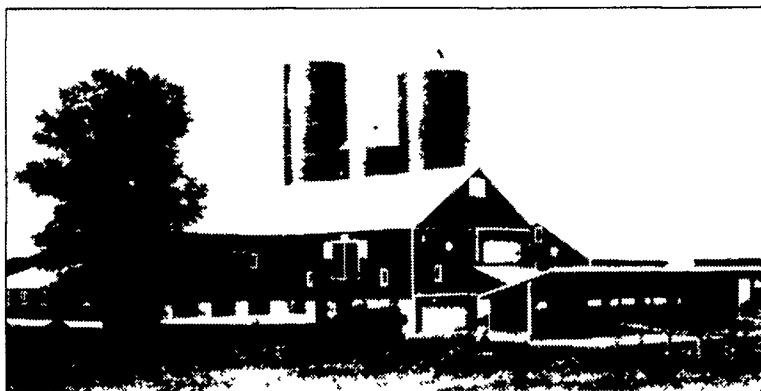
Betty Biehl
Mertztown

CREAM OF TOMATO SOUP

- 1 can (14.5-ounce) chicken broth
- 2 cans (29-ounce) crushed tomatoes
- 1 tablespoon sugar
- chopped fresh basil
- 1 cup heavy cream
- 1/2 cup butter

In a large saucepan, bring the broth and tomatoes to a simmer and cook for 15 minutes. Stir in the sugar and as much basil as you like. Cook 5 minutes longer. Stir in the cream and butter, heating mixture through, but do not allow to boil. Add seasonings as desired and serve with more chopped basil for garnish — or omit basil altogether if your family prefers. Makes 6-8 servings.

My husband, John and I are hay farmers who live in the beautiful Finger Lakes region south of Rochester, N.Y. with our daughters, Linnell and Serita who recently turned 16 years and 13 years. We are getting some cool, steady rain



This Perkasio farm is Ray and Debra Detweiler's picture-perfect spot.

which we welcome, both for the hay crop and the vegetables I planted the day before Easter. At this time of year our lawns need mowing every three or four days, and the men are getting barns and machinery ready for the hay season.

I do a lot of cooking, especially during the hectic summers when many hungry people are working long hours. Some of our favorite recipes have come from Lancaster Farming readers, including the all-time best chocolate chip cookies. I look forward to reading the B-section every week.

Barbara Randall
Bloomfield, N.Y.

OVERNIGHT EGGS

- 16 pieces bread
- 2 cups chopped ham
- 1 cup grated or sliced cheese
- 6 eggs (beaten)
- 3 cups milk
- 1/2 teaspoon dry mustard
- 2 cups crushed cornflakes
- 1/2 cup butter, melted

Butter the bottom and sides of a 9x13-inch pan. Lay 8 slices of bread in pan, sprinkle ham and cheese on top and lay eight more pieces of bread on top. Add milk to beaten eggs and mustard and pour over bread. Combine crushed cornflakes and melted butter. Sprinkle over top of bread. Refrigerate overnight. Bake uncovered at 350 degrees for 1 hour.

My husband, Raymond, our three children, Cheryl (8 years), Krystal (3 years), Lyndel (9 months), and I live on a 70 cow dairy farm. I always look forward to seeing new recipes in the B-section. We usually make this casserole if we have overnight guests, but my girls often ask for it for Sunday lunch. Have a great summer and keep on drinking milk.

Esther Mae Zimmerman
Richland

CAPPUCINO PUNCH

- 1/2 cup sugar
- 1/4 cup instant coffee granules
- 1 cup boiling water
- 2 quarts milk
- 1 quart vanilla ice cream, softened
- 1 quart chocolate ice cream, softened

In a small bowl, combine the sugar and coffee; stir in boiling water until dissolved. Cover and refrigerate until chilled. Just before serving, pour coffee mixture into a one gallon punch bowl. Stir in milk. Add scoops of ice cream. Stir until melted. Makes about one gallon.

My husband, George, our daughters, Mikayla and Savanna, and I all enjoy this delicious punch. We live in Perry County. My parents live on a dairy farm nearby. The girls love to help their pappy feed calves.

Jodie Martin
Newport



This picture was taken a year ago of George and Jodie Martin's daughters, Mikayla, 4, and Savanna, 2.

CHICKEN IMPERIAL

- 2 cups bread or corn flakes crumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped parsley
- 1 clove garlic, crushed
- 2 teaspoons salt
- 1/8 teaspoon pepper
- 1 fryer chicken, disjointed
- 1/2 cup melted butter

Preheat oven to 350 degrees. Combine crumbs, cheese, parsley, garlic, salt, and pepper. Dip chicken into butter; roll in crumb mixture, coating well.

Arrange chicken in single layer in shallow baking dish; pour any remaining butter over chicken. Bake for 1 hour or until tender. Makes 4 servings.

Elaine Schroeder
Hamburg

SPINACH FETA STRATA

- 10 slices French bread (1-inch thick) or 6 croissants, split
- 6 eggs
- 1 1/2 cups milk
- 1 package (10-ounce) frozen chopped spinach, thawed and squeezed dry
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper
- 1 1/2 cups (6-ounce) shredded Monterey Jack cheese
- 1 cup crumbled feta cheese or shredded mozzarella cheese

In a greased 13x9x2-inch baking dish, arrange French bread or croissant halves with sides overlapping.

In a bowl, combine the eggs, milk, spinach, salt, nutmeg, and pepper; pour over bread. Sprinkle with cheeses. Cover and refrigerate for eight hours or overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350 degrees for 40-45 minutes or until lightly brown. Serve warm. Makes 12 servings.

We have been getting the Lancaster Farming for a long time. We have a small farm. My husband raises some beef cattle. I enjoy the recipe section of the paper. I have gotten a lot of recipes from your paper. We have two grown children and two granddaughters that we enjoy. This recipe is good. I don't like spinach and my husband does, so I try different recipes with it in. I like this one.

Ressa Owens
Beech Creek

CARAMEL PUDDING

- 4 cups brown sugar
- 1/2 pound butter
- 1 gallon milk
- 12 eggs
- 8 tablespoons cornstarch
- 8 tablespoons flour
- 1/2 teaspoon salt

Brown in a skillet brown sugar and butter; set aside. Heat milk slowly. In blender, blend eggs, flour, cornstarch, and one cup of the milk; add to hot milk and boil until thick. Remove from heat, stir in sugar mixture. Gives four large dishes.

We make this pudding quite frequently since we have our own supply of milk and eggs. Each time it tastes a bit different depending how much I brown the butter and sugar.

We have a bakery and a tomato greenhouse. Also a few goats and chickens. This helps keep us and our six children busy. Our children range in ages from 1 1/2 to 10 years old.

Esther Mae Sadler
Pine Grove

MINI COFFEE CAKES

- 1/2 cup butter, softened
- 1/4 cup sugar
- 1 egg
- 1 1/2 cups flour
- 1 package (3.4-ounce) instant vanilla pudding mix
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 1/4 cups milk
- 1/2 cup chopped walnuts

Topping:
1/2 cup chopped walnuts
1/3 cup brown sugar
2 tablespoons melted butter
1/4 teaspoon cinnamon

In a mixing bowl, cream the butter and sugar; beat in egg. Combine flour, pudding mix, salt, and baking powder; add to creamed mixture alternately with milk. Blend. Stir in walnuts. Fill paper-lined muffin pans two-thirds full.

Combine topping ingredients; sprinkle over batter. Bake at 375 degrees for 20 minutes until toothpick inserted near the center comes out clean. Cool and remove from pan to wire rack.

So glad you publish extra recipes for June Dairy Month for all who enjoy baking and cooking. You have some very tasty recipes. It's always a joy to try these good country recipes.

These moist, buttery muffins are easy to make and go well with a meal or as a snack. Especially nice when guests drop by served with hot coffee or tea.

Our family enjoys Lancaster Farming every week and wish to say thanks for publishing this excellent paper. Happy Cooking!

Norma VanHorn
Middleburg

TACO DIP

- 2 8-ounce packages cream cheese, softened
- small bottle of taco sauce
- 1 or 2 cups chopped lettuce
- 1 medium chopped onion
- 1 or 2 cups chopped tomatoes
- 2 cups shredded velveta cheese

Spread cream cheese on cookie sheet. Add taco sauce. Place lettuce, onion, and tomatoes on top of that. Sprinkle velveta over top. Serve with nacho chips.

Nothing like a tall cold glass of milk! We have been dairy farmers for 40 years. We have two married sons, a daughter, and a granddaughter. A farm is a busy place but a good place to work and live.

Judith Kann
Spring Grove

BANANA SPLIT DESSERT

- 2 or 3 bananas
- 1/2 gallon neapolitan ice cream
- 1 cup chopped walnuts
- 1 cup chocolate chips
- 1/2 cup butter
- 2 cups powdered sugar
- 1 1/2 cups evaporated milk
- 1 teaspoon vanilla
- 1 pint whipping cream
- graham cracker crumbs

Cover bottom of 11x15-inch pan with graham cracker crust. Reserve 1 cup crumbs. Slice bananas crosswise and layer over crust. Slice ice cream in 1/2-inch thick slices and place over bananas. Sprinkle ice cream with chopped walnuts. Freeze until firm.

Melt chocolate chips and butter. Add powdered sugar and evaporated milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat and add vanilla. Coat chocolate mixture then pour over ice cream. Freeze until firm.

Whip cream until stiff and spread over chocolate layer. Top

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Marlin and Susan Nolt enjoy raising a family on their Berks County farm.