

Try These 'Udderly' Fantastic Contest Entry Recipes

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NO-BAKE CHERRY PIE

1 ready to use pie crust
1 can cherry pie filling
1 1/2 pint of dairy whipping cream

Whip the cream till it is stiff. Add pie filling. Fold it in till well mixed and pink. Then chill 1 hour and serve.

My family loves this dessert. We live on a dairy farm in Bedford County. Both our sons are grown and dairy farming on their own. Eric (26 years) and Randy (23 years) is married and has one son, Aden (10 months). As a family we use a lot of dairy foods every day. I hope you enjoy the pie.

Cindy Scott Saxton

POPOVER PIZZA

1 pound ground beef
1 medium onion, chopped
1/4 cup green pepper, chopped
1 1/2 cup pizza sauce
1 cup shredded mozzarella cheese

2 eggs
1 cup milk
1 cup flour
1 tablespoon oil
1 teaspoon salt
1/4 cup grated parmesan cheese
2 ounces pepperoni

Brown beef with onion and pepper. Stir in pizza sauce. Place in buttered 9x13-inch baking pan. Sprinkle with mozzarella cheese. Beat together eggs, milk, flour, oil, and salt. Pour evenly over meat and cheese. Top with pepperoni and sprinkle with parmesan cheese. Bake at 375 degrees for 30 minutes.

We look forward to all these delicious dairy recipes! We enjoy farming in Perry County and all the wonders of nature God created.

Esther Burkholder Millerstown

EVERYBODY'S GOT ROOM FOR SECONDS CASSEROLE

1 (10-ounce) can chunk white chicken
4 cups broccoli cuts, frozen
1 can condensed cream of chicken soup
1/4 cup mayonnaise
1 teaspoon lemon juice
1 teaspoon curry powder
1/2 cup shredded cheddar cheese
bread crumbs

Layer broccoli in a 7x11-inch baking dish. Top with chicken.

In a separate bowl, combine soup, mayonnaise, lemon juice, and curry powder.

Spread soup mixture evenly over chicken layer. Finish by sprinkling cheese on top and adding a light layer of bread crumbs. Cover and bake at 350 degrees for 1 hour. If desired, place under broiler unit until lightly browned. Makes 6 servings.

I grew up on a dairy farm and love it. I love milking cows and work for our neighborman. Hope you love this recipe as much as I do.

Jennifer Carodine Chambersburg

ANNA BARS

2 cups graham cracker crumbs
1/2 cup nuts chopped
1/2 cup coconut
2 1/2 cups mini-marshmallows
2 eggs
1 cup sugar
1/2 cup butter
1/2 teaspoon vanilla

Cook eggs, sugar, butter. Cook over low heat till it starts to thicken. Stir often. Remove from heat and cool. Add rest of ingredients. Mix and press in 8x8-inch pan. Cut into squares when cool.

This is a snack for the lover of sweets. I got it from a friend before I was married and now I make it for my children. They are six, five, three, and one. We all enjoy life on the dairy farm.

Vera Zimmerman Ephrata

CREAMED CHICKEN

2 cups cold diced chicken
2 cups milk
1 teaspoon salt
2 tablespoons flour
3 tablespoons butter
1 egg
1/8 teaspoon pepper
1 tablespoon minced parsley

Make a white sauce of the butter, flour, milk, and seasoning by melting the butter in a heavy saucepan; add flour and seasoning and stir until blended. Slowly add milk stirring constantly until smooth. Add chopped chicken to white sauce and heat thoroughly. Add beaten egg and parsley and blend together. Remove from heat and serve on toast. This is also good if you use turkey instead of chicken.

V. Ringler Denver

CHOCOLATE WHOOPIE PIES

2 cups occident flour
1 cup packed brown sugar
1/2 cup cocoa
1 teaspoon baking soda
2 teaspoons baking powder
1/2 cup vegetable oil
1/2 teaspoon salt
1/2 cup water
1 egg, beaten
1/3 cup milk
1/2 teaspoon vinegar

Filling:

1 cup shortening
2 teaspoons butter
1/4 teaspoon real-lemon
2 tablespoons salad oil
2 tablespoons whipped topping mix

Mix dry ingredients to remove all lumps. Add wet ingredients and stir with spoon till mixed. Chill dough. Bake on ungreased cookie sheets in a heated oven at 475 degrees for 7 to 10 minutes or till done. Cool. Fill and wrap soon to keep moist.

For filling: Mix all ingredients until fluffy. Chill. Add 1 cup (sifted) sugar or donut sugar. Mix again until fluffy. Add 1 teaspoon flour and mix. Chill. If filling is too stiff add 1 tablespoon more of oil.

This is a delicious and very moist whoopie pie and they never last long around our place. Thank you Lancaster Farming for a great paper!

Sarah Zook Lititz

MICROWAVE PIZZA HOT DISH

1 pound ground beef
1 small onion, minced
1 can (6-ounce) tomato paste
1 can (4-ounce) mushroom pieces, drained
1/2 to 1 cup (2- to 4-ounce) pepperoni
1/4 cup green pepper, diced
1 teaspoon salt
1/4 teaspoon oregano
1/8 teaspoon pepper
1/4 cup parmesan cheese
2 cups water
2 cups uncooked noodles
1 cup mozzarella cheese

Crumble ground beef and onion in microwave dish. Microwave for 5 to 6 minutes. Stir once. Drain grease. Mix remaining ingredients except mozzarella cheese. Microwave until noodles are tender (about 15 to 17 minutes). Put cheese on top, then microwave until cheese is melted (about 1 minute).

Our family loves this casserole and it is very easy to make.

My husband, Richard, and I live in Mount Joy with our four children, Shane (11 years), Alex (9 years), Christine (6 years), and Dallas (14 months). Richard raises hogs and works at M.M. Weavers. I am a homemaker and I enjoy flower gardening, cooking, and reading. As a family, we enjoy camping, going to the mountains, fishing, and just being outdoors.

Jeanette Rutt Mount Joy

POTATO-EGG SUPPER

4 strips of bacon
4 cups diced cooked potatoes
6 hard cooked eggs
1 can cream of chicken soup
1 cup milk
1/2 teaspoon oregano
1/2 teaspoon onion salt
1/2 teaspoon pepper
1 tablespoon onion, diced fine
1 cup shredded cheddar cheese

Fry bacon till crisp; crumble. Brush 2-quart casserole with bacon drippings. Layer potatoes, bacon, and eggs in casserole. Blend soup, milk, oregano, onion, salt, and diced onion and pour over potato mixture. Sprinkle cheese on top. Bake at 375 degrees for 25 minutes.

As our children were growing up I made many casseroles. We live out in the country on five acres, which keeps us busy with our three children not here anymore. We have six grandchildren and enjoy each one, when they come to visit us. I still clip recipes and enjoy this section of Lancaster Farming.

Kay Lehman Mannheim

CHEESE SOUP

1/4 cup butter
1/2 cup each, onion, celery, carrots (finely chopped)
1/4 cup flour
1 1/2 tablespoons cornstarch
4 cups milk (room temperature)
4 cups chicken broth
1 pound Velveeta cheese, cubed
1 teaspoon salt
1/2 teaspoon baking soda
1 tablespoon parsley pepper and paprika
Melt butter in heavy saucepan. Saute vegetables until tender. Stir in flour and cornstarch. Cook until bubbly. Gradually add broth and milk (1 cup at a time), blending into smooth sauce. Add soda and cheese. Stir until thickened. Add salt, parsley and pepper. Garnish with paprika.

My husband, Ron, and I both enjoy reading Lancaster Farming. We recently purchased my grandmother's property and we are busy with lots of lawn work. The house was built by my great-great grandfather and has never been owned by anyone but family. There are some remodeling projects we'd like to do eventually. We often enjoy "soup and salad" meals and here is one of our favorites.

Peggy Thoman Hanover

SOUR CREAM COFFEE CAKE

1/2 cup butter
2 eggs
1 cup sugar
2 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
Topping:
1/2 cup brown sugar
1/2 cup sugar
1/4 cup chopped nuts
1 teaspoon cinnamon
Cream butter and sugar, add

eggs. Sift dry ingredients and add alternately with cream. Add vanilla.

Place half the dough in greased 9x13-inch pan. Add half the topping, next rest of dough and rest of topping. Bake at 375 degrees for 40 minutes.

Food helps keep families together! Cooking for the family is interesting. We have four sons and two daughters.

Martha Oberholtzer Mifflinburg

CANDY

1 cup butter
2 bags of large marshmallows
1 cup peanut butter
Melt butter; add marshmallows and stir until melted. Then add peanut butter.

Mix together raisins, peanuts, rice krispies, and little marshmallows to make 2 quarts. Add to above mixture. After cooled make into balls and dip in chocolate.

My husband and I live on a dairy farm. We have two children, Caleb (4 years), and Kaitlyn (2 years) and we all drink lots of milk.

Rosella Oberholtzer Mifflinburg

CARROT DIP

1 package (8-ounce) cream cheese, softened
1/2 teaspoon grated onion
1 package George Washington seasoning
1 medium grated carrot

Mix all together and serve with snack crackers or fresh cut-up vegetables.

This is our favorite dip recipe. It is mild enough that even small children like it. We live on a dairy farm and have five children, Andrew (9 years),

Ryan (7 years), twins, Amy and Alice (3 years), and Michael (1 year).

Ellen Oberholtzer Leola

STICKY BUNS

2 tablespoons dry yeast
1/2 cup warm water
1/4 cup buttermilk or 5 tablespoons buttermilk sweet cream powder in 1/4 cup warm water

2 eggs
5 1/2-6 cups bread flour
1/2 cup melted butter
1/2 cup sugar
2 teaspoons baking powder
2 teaspoons salt

Caramel Part:

1/2 pound butter
1 quart sugar
1 cup milk

In a large mixing bowl dissolve yeast in warm water; add buttermilk, eggs, and 2 1/2 cups flour and mix. Then add rest of ingredients, enough flour to make dough easy to handle. Let rise one hour, roll out in rectangle, put cinnamon and brown sugar on top before rolling like jellyroll. Cut in 1-inch pieces, put on top of caramel in two 9x13-inch pans. Let rise again and bake at 375 degrees for 20 minutes or till done.

For the caramel part: melt butter and sugar on low heat and slowly add milk. Do not boil. Done when all melted together.

This is a favorite in our family, so they never last long. They can easily be warmed in the oven the second day, if necessary. We enjoy the June dairy recipes although we never get to try them all. Have a good summer!

Mary Stoltzfoos Bird-In-Hand

New Milk TV Spots Debut

HARRISBURG (Dauphin Co.) — Two new entertaining and educational milk TV commercials have been developed by the dairy promotion checkoff program that will motivate kids to choose milk more often and to make milk a "want to have" beverage among kids.

The first commercial "Tumble" opens on a boy lovingly mixing his chocolate milk. After he carefully fills the glass to the top, he begins to walk down the hallway when his younger brother leaps out suddenly to scare him. The boy jumps back and tumbles comedically down the stairs and over the family room sofa. He appears from behind the sofa, unscathed, still holding the glass of chocolate milk perfectly upright. He has managed not to spill a single drop.

The second commercial "Ant" opens on a young girl having a snack in the yard. As she takes a sip of milk, she notices a message

on the bottle, "The calcium in milk helps you grow." This gives her an idea to test this theory on some ants. Just when she pours a drop of milk onto one of the ants, her Mom calls her from the house. When she enters the kitchen her jaw drops at the sight of a giant ant through the kitchen window. She can't believe that her experiment actually worked. It is then revealed that the enlarged ant is not real at all. It's a giant fiberglass model of an ant on top of a pest control truck.

"These TV spots highlights the fun benefits kids can have as a result of drinking milk," said Scott Higgins, CEO for the Pennsylvania Dairy Promotion Program. "By utilizing commercials such as 'Tumble' and 'Ant,' the dairy checkoff is able to help increase dairy product demand among kids."

Both commercials are airing on Nickelodeon and the Cartoon Network.

Dairy's Role In Heart Health Profiled In Health Journal

HARRISBURG (Dauphin Co.) — The Journal of the National Medical Association, the official publication of the National Medical Association, recently published an article co-authored by nutrition researchers with the National Dairy Council (NDC), the nutrition education arm of the dairy promotion checkoff program, that profiles the role of dairy products in cardiovascular disease prevention.

The article, "Adequate Nutrient Intake Can Reduce Cardiovascular Disease Risk in African Americans," co-authored by

NDC experts and staff, reviewed several risk factors for cardiovascular health, including hypertension, insulin resistance syndrome and diabetes, and obesity. It detailed extensive nutrition research that shows the role of dairy in helping reduce the risk of heart disease, hypertension and other serious health issues. The article concludes, "dairy products are an essential component of a nutritionally complete diet and have shown to be well-tolerated and clinically beneficial to African-Americans."