

Contest Entry Recipes Showcase Dairy Goodness

(Continued from Page B6)

I can still remember the fun and taste of hand cranked ice cream we sometimes ate by candle light. We liked to make shadow pictures with our fingers. In the winter we sometimes used snow for ice. Mmmm. I just remembered that delicious treat of hot chocolate after sledding or skating.

Have a happy summer and enjoy your milk everyone.

Mary Garman
Elliottsburg

JIMMY CARTER DESSERT

Crust:
2 cups flour
½ cup butter
¼ cup chopped nuts

Second layer:
1 cup confectioners' sugar
¼ cup peanut butter
1 package (8-ounce) cream cheese, softened
1 container (8-ounce) cool whip

Third layer:
1 large package instant chocolate pudding
1 large package instant vanilla pudding
3 cups milk

CRUST: Mix crust ingredients together and put into 9x13-inch pan. Bake at 350 degrees for 15 minutes. Cool.

SECOND LAYER: Cream together ingredients and put on crust.

THIRD LAYER: Beat ingredients together and place on top of second layer. Chill.

Garnish with desired whipped topping, if desired.

My husband's name is Isaac and we have a 10-month-old son named Moses. This is a delicious dessert for anybody to enjoy. We had lived on a farm for 2 years. Now we moved to a smaller house. My husband does carpenter and concrete work. We enjoy this kind of lifestyle. It's so nice to live in the country.

Sarah Ann Esh
Myerstown

LEMON SPONGE PIE

1 cup sugar
3 tablespoons flour
3 tablespoons butter, melted
3 eggs
grated rind and juice of one lemon
1 cup milk

Separate eggs and beat egg whites until thick. Set aside.

In mixing bowl, mix sugar, flour, butter, egg yolks well blended. Add grated rind and juice of lemon, mix well. Add milk, mix. Fold in beaten egg whites.

Pour into unbaked 9-inch pie shell. Bake at 350 degrees for 35 minutes or until set and nice and brown.

This is one of our favorite pies. Hope you enjoy it as much as we do. I grew up on a farm and still like living in the country.

Doris Brenize
Shippensburg

CHOCOLATE PEANUT ICE CREAM DESSERT

1 cup vanilla wafer crumbs
½ cup finely chopped peanuts
¼ cup butter
2 tablespoons confectioners' sugar
6 cups any flavor ice cream

Filling:
1 package (3-ounce) cream cheese
¼ cup chunky peanut butter
¼ cup sugar
¼ cup milk
½ cup whipped cream

Line the bottom and sides of a 9x5x3-inch loaf pan with aluminum foil.

Combine first four ingredients. Press half of it into the bottom of the pan. Freeze 15 minutes.

Spread half of ice cream over the crust. Freeze one hour or until firm.

Meanwhile beat cream cheese and peanut butter in a mixing bowl. Add sugar and milk. Fold in whipped cream. Spread over ice cream. Freeze one hour or until firm. Spread with remaining ice cream. Pan will be full.

Press remaining cream mixture on top and freeze overnight. Remove from freezer 10 minutes before serving. Using foil remove loaf from pan and use serrated knife to cut into slices and serve.

Rebecca Beiler
Quarryville

MANICOTTI

1 package large shells
1 pound ricotta cheese
½ cup cottage cheese
¼ cup grated parmesan cheese
½ teaspoon salt
½ teaspoon garlic powder (optional)

2 eggs
chopped onion or some onion flakes (optional)
1 package (10-ounce) chopped spinach, thawed and squeezed to drain
jar of spaghetti sauce
8-ounce bag mozzarella cheese

Heat oven to 350 degrees.

Cook pasta shells as directed and drain (try undercooking shells by a few minutes. It will help prevent splitting when you fill them). Mix ingredients except spaghetti sauce and fill shells. Place in pan and pour spaghetti sauce over top and sprinkle with mozzarella cheese. Cover and bake about 25 minutes or until hot and bubbly. Makes about 7 servings.

We have a dairy farm in Bradford County and grateful for the opportunity to farm and live in such a beautiful area. Our two children are now grown and married and have given us five wonderful grandchildren who enjoy their farm visits.

Anita Whipple
Towanda

BLUEBERRY SWIRL DELIGHT

Layer One:
½ cup flour
½ cup butter
1 cup chopped pecans

Layer Two:
1 cup whipped cream
1 cup powdered sugar
1 8-ounce package cream cheese

Layer Three:
2 cups milk
¼ cup sugar
2 eggs, separated
1 teaspoon vanilla
2 tablespoons flour
2 tablespoons cornstarch
1 tablespoon butter
½ cup blueberries

Mix ingredients for layer one and press into a 9x13x2-inch pan. Bake at 325 degrees for 15 minutes.

Beat together layer two and spread over cooled crust.

For layer three bring 2 cups milk and sugar to a boil; then add the flour and cornstarch that you have moistened with another ½ cup milk and the 2 egg yolks. Cook until thickened, stirring constantly. Remove from heat, add butter and vanilla. Cool. Stir in blueberries and spread on cream cheese layer. Set in refrigerator for 30 minutes. Top with whipped cream and garnish with blueberries. Makes 10-12 servings.

I come from a family of five girls and three boys, two nieces, and two nephews, plus my parents and two brother-in-laws. I enjoy baking and this is a favorite for our family especially for my brothers!

We live on a farm and my oldest brother also bought a farm about half a mile from

our place. Although he still lives here with the rest of us we've lived on a farm ever since Dad and Mom married in 1972. So all us children did our share of chores and different activities of field work. I'm glad I had the privilege to live on a farm. I'm looking forward to the recipes you'll publish in June!

Arlene Yoder
Munnsville, N.Y.

CAPPUCCINO

8 cups milk
6 tablespoons chocolate syrup
1½ tablespoons instant coffee granules
5 tablespoons brown sugar
2 teaspoons vanilla

Cook all the ingredients together except vanilla until hot; then add vanilla. Pour into mugs. Garnish with whipped cream.

We live on a dairy farm. We have four children, Jolene (9 years), Leonard (7 years), Janelle (3 years), and Randall (8 months). I always look forward to looking at the B-section as my favorite hobby is cooking and baking.

Anna Mae Horning
Mifflinburg

MOTHER'S CHOCOLATE CAKE

2 cups sugar
½ cup butter
2 eggs
½ cup milk
2 cups flour
½ cup cocoa
2 teaspoons soda
1 cup boiling water
1 teaspoon vanilla

Mix sugar and softened butter. Add eggs. Mix in milk. Combine flour and cocoa. Add a little at a time. Add soda to boiling water. My Mom and I like to use coffee instead of boiling water. Mix into batter. Add the vanilla.

Bake at 350 degrees for about 35-40 minutes in two round cake pans. Grease and coat with flour before adding cake mix.

I usually use a white icing. I prefer baking over cooking.

Cindy Eshleman
Jonestown

FROZEN BERRY FLUFF

2 cups (1 package) crisp graham crackers
5 tablespoons butter
2 egg whites
1 tablespoon vanilla
1 cup heavy cream, whipped
1 cup sugar
2 cups fresh berries (raspberries, blueberries, or strawberries)

Mix cracker crumbs and butter. Press into bottom of buttered 9x13-inch pan. Bake at 350 degrees for 8 minutes.

Beat egg whites and vanilla slightly in a large bowl. Gradually beat in sugar and berries. Beat at high speed 12-15 minutes. Mixture is fluffy and has large volume. Fold in whipped cream, spread over crumb crust. Freeze overnight.

We enjoy all the recipes featured in Lancaster Farming. We farm 50 acres of mixed crops, raise heifers, and milk a family cow plus have some chickens for our own eggs. We have eight children, Anita who does house framing, Anita who teaches fourth to eighth grade, Paul III who helps his oldest brother, Lucirose who helps around home, Dana, Doris, and Andrew who are in school and Emily age 2½ years who keeps everything exciting around here.

We look forward to a wonderful busy summer.

Lucy Weaver
Lewisburg



Cliff, Pat, Bobbie, and Becky Black love farming in New Jersey.

CHEESY CHICKEN SOUP

3 cups chicken broth
2 cups diced potatoes
1 cup diced carrots
1 cup diced celery
½ cup onion
¼ cup butter
½ cup flour
2 cups milk
2 cups diced cooked chicken

Cook potatoes, celery, carrots, and onion in chicken broth. Make a white sauce with butter, flour, and milk. Add chicken and cheese to white sauce then combine with first ingredients. Add salt and pepper to taste. Heat until hot (do not boil).

Grace Zimmerman
East Earl

CHICKEN CORN CASSEROLE

¼ cup butter
¼ cup flour
¼ teaspoon salt
¼ teaspoon pepper
2 cups milk
2 cups diced cooked chicken
2 cups frozen corn (thawed)
¼ cup bread or cracker crumbs
1 tablespoon butter

Melt butter; stir in flour, salt, and pepper. Gradually add milk, stirring constantly until thick. Add chicken and corn; stir until well combined. Pour into baking dish. Melt 1 tablespoon butter. Pour over crumbs. Sprinkle over casserole. Bake at 350 degrees for 1 hour.

My husband, James, and I live on Bethany, Children's Home Farm. We have three children, Carolyn (6 years), Rhoda (4 years), and Nelson (21 months). We are milking 47 cows and enjoy farm life.

Edith Horning
Womelsdorf

DIRT PUDDING

3 cups milk
2 (3-ounce) package vanilla instant pudding
1 8-ounce package cream cheese
1 8-ounce whipped topping
1 12-ounce package oreo cookies, crushed

In a large bowl, mix milk and pudding; chill until set. Remove from refrigerator and add cream cheese and whipped topping. Beat well.

In a 13x9-inch pan place ½ of the crushed cookies; place pudding mixture over cookie layer and top with remaining crushed cookies. Chill.

Betsy Derstine
Mansfield

CRUSTLESS SPINACH QUICHE

2 10-ounce packages frozen chopped spinach
6 eggs
1 pound sharp cheddar cheese
1 pound small curd cottage cheese
6 teaspoons flour
½ stick butter
salt and pepper to taste

Thaw the spinach completely and drain very well. I use "clean" hands to press it against the sides of a very small holed colander. After it is drained well, place it in a large mixing bowl and set aside.

In a small bowl whisk the eggs till lightly whipped and add to the spinach. Cut the cheddar cheese into ½-¾-inch cubes and add to the spinach mixture and stir well. Add the remaining ingredients and mix well.

Spray a 9x13-inch baking pan lightly with a baking spray. Spread mixture evenly in the pan and bake at 350 degrees for 40 minutes. The center will be soft and firm. Cut into squares and serve hot. It is one of our favorites. The girls look forward to it when they come home and especially on holidays.

We are Cliff, Pat, Bobbie, and Becky Black. Cliff grew up on a farm in western Pennsylvania. We married and moved to New Jersey. He has managed two farms consecutively for a total of 26 years. He raises Polled Hereford cattle and grows 250 acres in crops.

I'm a kindergarten teacher in a daycare center. I enjoy crafting, flea markets, and antiquing.

Our oldest daughter Bobbie graduated from the University of Delaware last year with a degree in fashion merchandizing. She lives in Delaware and is an assistant manager at a retail store.

Our second daughter, Becky, just finished her third year at Kutztown University and plans to be an art teacher.

I was a 4-H leader for 14 years and both girls were very involved in 4-H. Their project areas were cooking, crafts, sewing, and sheep.

My husband would not be happy doing anything else. The girls and I enjoy the quiet peaceful place we live. Our home is very country. People come to visit and say that when they come down our lane it's like entering another world. We love "our" world and wouldn't want it any other way.

Patricia Black
Somerville, N.J.

(Turn to Page B14)