

Contest Entry Recipes Showcase Dairy Goodness

(Continued from Page B12)

FRENCH RHUBARB

2 eggs
2 cups sugar
2 teaspoons vanilla
4 tablespoons flour
4 cups rhubarb

Topping:
1½ cup flour
¾ cup butter
1 cup brown sugar

Clean and dice rhubarb. Mix by hand all the other ingredients. Pour over rhubarb and mix well. Grease 9x13-inch cake pan. Put into bottom of pan and pat evenly.

Mix topping ingredients until crumbly and toss over rhubarb mixture. Bake at 350 degrees for 30-40 minutes or until golden brown. Serve warm with milk.

This is one of our favorite rhubarb recipes. We live on a dairy farm so we have plenty of milk and often have cobbler for a quick and refreshing dessert. We enjoy all the recipes and look forward to trying the new ones.

Marion Martin
Dry Run

CHEDDAR CHOWDER

2 cups water
2 cups diced potatoes
1 cup diced carrots
½ cup diced celery
¼ cup chopped onion
1 teaspoon salt
¼ teaspoon pepper

White Sauce:
¼ cup butter
¼ cup flour
2 cups milk
2 cups grated cheese or cheddar powder
1 cup cubed ham

Cook vegetables in salt water for 10 to 12 minutes. Make white sauce; add cheese and meat. Add to vegetables that have not been drained. Heat through.

This soup is easy to make and we love it. Good luck and hope you have a good summer.

Esther Mae Burkholder
Shippensburg

HOMEMADE ICE CREAM

4 cups milk, scalded
2 tablespoons gelatin dissolved in 1 cup cold water
1 cup sugar
½ teaspoon salt
½ teaspoon vanilla

Mix together and freeze in serving pan. When ready to serve add 1 to 2 cups milk and beat till fluffy.

This is an easy and fast recipe. Have a safe and happy summer!

Charlene Snyder
Reinholds

CHICKEN CORDON BLUE

½ cup milk
1 can (10¾-ounce) cream of chicken soup
3 stalks celery
onion to taste
½ cup butter
2 eggs
2 cups milk
1 (12-ounce) bag bread cubes
2-3 cups cooked cubed chicken
½ to 1 pound chipped ham
slices of American or Swiss cheese

Mix together ½ cup milk and soup and set aside. Sauté celery, onion, and butter until soft. Beat together eggs, milk, and bread cubes. Add celery mixture to this mixture.

Layer in 9x13-inch pan: cover bottom of pan with ½ the soup mixture, cooked chicken, ham, and cheese, then the filling mixture. Spread rest of soup mixture on top. Bake at 350 degrees for 1 to 1½ hours.

This is a recipe we all enjoy and it doesn't take long to throw together. We live on a dairy farm in Lititz and have four youngsters aged 10 months to six years. We all enjoy life on the farm!

Carolyn Hurst
Lititz



The children of Lonnie "Will" and Norma Swanger, Lebanon, back row from left are Drew Bausher, 12; and Danielle Bausher, 11; front row from left are Emily Swanger, 2; and Doris Swanger, 14 months.

HOT MILK CAKE

4 eggs
1 cup sugar
1 cup brown sugar
2½ cups flour
1 teaspoon vanilla
¼ cup milk
10 tablespoons butter
2¼ teaspoons baking powder

In a mixing bowl, beat eggs at high speed until thick, about 5 minutes. Gradually add sugar, beating until mixture is light and fluffy. Combine flour and baking powder; add to batter with vanilla and beat at low speed until smooth.

In a saucepan, heat milk and butter just until butter melts, stirring occasionally. Add to batter, beating until combined. Pour into greased 13x9x2-inch baking pan. Bake at 350 degrees for 30 to 35 minutes or until cake tests done. Cool on a wire rack. Makes 12 to 16 servings.

Linda Miller
New Smithville

DARVIN'S CHEESY CHICKEN CHOWDER

3 cups chicken broth
2 cups diced, peeled potatoes
1 cup diced carrots
1 cup diced celery
½ cup diced onion
½ teaspoon salt
¼ teaspoon pepper
¼ cup butter
½ cup flour
2 cups milk
2 cups shredded cheese
2 cups diced cooked chicken

In a 4-quart saucepan bring chicken broth to a boil. Reduce heat and add potatoes, carrots, celery, onions, salt, and pepper. Cover and cook 15 minutes or until vegetables are tender.

Meanwhile melt butter, add flour and mix well. Gradually stir in milk. Cook over low heat until slightly thickened. Stir often. Stir in cheese. Cook until melted. Add to broth along with chicken. Cook and stir over low heat until heated through.

My son-in-law, Darwin Martin from Lancaster shared this recipe with us. It is one of his favorites and now I would like to share it with you. Hope you enjoy it also.

Linda Christman
Greencastle

HAMBURG FILLING CASSEROLE

¼ pound butter
3 pieces celery
1 small onion
1½ quart bread cubes
2 eggs
½ cup milk
1 pound hamburger or ground veal
1 can cream of mushroom soup

Melt butter and add diced celery and onion. Mix together bread cubes, beaten eggs, and

milk. Brown meat, add salt and pepper to taste. Put 3 layers filling and 2 layers of meat in a casserole dish. Pour mushroom soup on top. Bake at 350 degrees for 1 hour.

We are a farming family from Snyder County. We moved here from Lancaster County three years ago and we love the ruralness of the area. The Lord has blessed us with five sons and one daughter, Jordan (17 years), Russell (15 years), Alissa (13 years), Evan (11 years), Joseph (9 years), and Thomas (7 years). My husband, Eugene, and sons feed veal calves. Our family uses lots of dairy products year round.

Janice Burkholder
Richfield

FROSTED CRANBERRY RELISH

1 package unflavored gelatin
2 3-ounce packages raspberry jello gelatin
2 cups boiling water
12-ounces fresh or frozen cranberries
2 cups sugar
½ cup orange juice
1 20-ounce can crushed pineapple in juice
1 teaspoon grated orange peel (optional)

Topping:
1 3-ounce package cream cheese, softened
2 cups cool whip
1 cup mini-marshmallows

In large pan, dissolve jello in boiling water, set aside. Ground or chop (food processor) cranberries. Stir cranberries and remaining gelatin ingredients into dissolved jello mixture. Pour into dish and refrigerate until firm (6 hours or overnight). Beat cream cheese until light and fluffy. Add cool whip and beat to combine.



Bob and Naomi Gochenaur live in Willow Street.

Fold in marshmallows. Spread over jello mixture. Refrigerate until ready to serve.

This recipe came from my mother. Our families enjoy this at Thanksgiving and Christmas, but it can be made anytime of the year.

I am employed as a secretary by the Lebanon County/Penn State Cooperative Office in Lebanon. My husband, Lonnie "Will", is a milk tester for Dairy One and tests in Lebanon, Berks, and Schuylkill County. My children, Drew (12 years), Danielle (11 years), Emily (2 years), and Doris (14 months) keep me very busy as a working mother. I'm always looking for quick and easy recipes for my family. I like to try new recipes and enjoy the Lancaster Farming B-section.

Norma Swanger
Lebanon

CREAMY CAPPUCCINO

1 cup dry milk
1½ cups sugar
2 cups flavored powdered coffee cream

1 cup instant flavored coffee
Use the amount that suits you best in your favorite mug of hot water. Make sure you share some with a friend to make it taste even better.

I enjoyed this at a friends New Years Eve party and have been using it ever since. My husband, Bob, and I are no longer farming which we do miss. Bob works at Hooper Inc. and I work parttime as a bookkeeper. Lawn and garden work have kept us busy this spring. We are enjoying the rain that keeps things green and growing. Our family includes four children and their spouses and 11 grandchildren.

Naomi Gochenaur
Willow Street

GRANOLA BARS

3½ cups toasted oatmeal
6 cups rice krispies
1 cup crushed graham crackers
½ cup milk chocolate chips
½ cup raisins
1½ pound marshmallows
¼ cup butter
¼ cup oil
½ cup light corn syrup or honey
¼ cup peanut butter
M&M's if desired

Melt marshmallows and butter in heavy kettle, add oil, corn syrup, and peanut butter. Mix over low heat until smooth. Pour mixture over dry ingredients and stir well. Press into greased 9x13-inch pan. Cut into bite sized bars when cool. Delicious served with a glass of milk!

We enjoy life on a dairy farm! Over the winter months I'm especially glad to take the children out in the barn for some fresh air and to get rid of their excess energy. My husband and I also enjoy the time spent working together during choretime.

I always look forward to the June issues of Lancaster Farming as I enjoy cooking and baking.

Lorraine Zimmerman
Lititz

DANDELION SALAD

4 cups dandelion
2 tablespoons oil
1½ tablespoons flour
½ teaspoon salt
2 tablespoons sugar
1 egg
¼ cup vinegar
2 cups milk
3 hard boiled eggs
5 slices fried bacon

Wash dandelion thoroughly several times. Chop into small pieces.

Heat the oil in saucepan. Mix flour, salt, sugar, 1 egg, vinegar, and milk. Stir until blended. Then cook in oil till it thickens. Cool slightly before mixing light-

ly with the dandelions. Garnish with chopped hardboiled eggs and bacon.

We live on a small dairy farm close to Morgantown. I enjoy reading the B-section in Lancaster Farming.

Ruth Ringler
Narvon

CHICKEN CASSEROLE

4 hard boiled eggs, chopped
½ pound cooked white American cheese
½ green onion, chopped
2 cups macaroni, uncooked
2 cups milk
2 cups cooked turkey, chicken, or tuna, chopped
2 cans cream of mushroom soup

Combine ingredients in large casserole. Refrigerate overnight. Bake at 325 degrees for 1½ hours.

Hello to all Lancaster Farming readers. We live on a dairy farm just outside Kutztown. We have four children Elva Jane (6½ years), Curvin (5 years), Jonathan (3½ years), and Ruth Ann (1 year). I appreciate the privilege of being able to cook for our family with our own dairy products. This casserole is our favorite for Sunday noons. During the winter I like to put it in the oven of our kitchen range. Usually it's just right til we come home from church. May you all have a healthy and happy summer.

Arlene Zimmerman
Kutztown

BROCCOLI AND CAULIFLOWER SUPREME

1 can cream of mushroom soup
1 (8-ounce) package cream cheese
½ cup butter
1 (10-ounce) package of broccoli
1 (10-ounce) package of cauliflower

1 cup shredded cheddar cheese
Melt cream cheese, butter, and soup in small saucepan. Cook together broccoli and cauliflower until just tender, follow package directions. Put drained broccoli and cauliflower in a 2-quart dish. Pour the soup, cream cheese, and butter over the vegetables. Top all with cheddar cheese and stir gently. Cook at 350 degrees for 30-45 minutes. I have also cooked this recipe over the stove when in a hurry.

This is a favorite recipe of my family. We love to find new recipes and try them out. My son Colby (12 years) is an avid fisherman and hunter along with my husband, Steve. My daughters Lindsay (10 years) and Kelsey (8 years) also like to fish and spend time outdoors. We are very busy with sports, school, work, and church. Since I grew up on a farm I like to cook homemade dishes and use foods that I canned for recipes. We have an excavation business but I think our children keep us the busiest. Thanks for all the good recipes that have been sent in over the years.

Sue Hurley
Newville

CHICKEN BREASTS WITH CRUMB TOPPING

3 boneless skinless chicken breasts cut in 4 pieces
1 pint sour cream
1 tablespoon worcestershire sauce or taste preference
1½-2 cups crushed cheese nip crackers
½ cup butter, melted

Pound each piece of chicken until flat. Dip in sour cream making sure each piece is well coated. Refrigerate over night or 8 hours.

Place chicken in 9x13-inch baking dish and cover with

(Turn to Page B15)