

Add Dairy To Your Diet With These Contest Recipes

(Continued from Page B6)

pepper, if desired.

Bake uncovered at 350 degrees for 30-40 minutes. Makes 6-8 servings. It can be prepared up to a day in advance and refrigerated until ready to bake.

I look forward each week to the Lancaster Farming. I like the B-section of the paper for the recipes and the antique page. My husband, being an auctioneer, likes to read all the auction sales. My son, Mark and his wife, Helen do the farming and get the paper, so we always read it.

My husband, Merle, did dairy testing 50 years ago in Lancaster. We always got the paper and enjoyed living in the Lancaster area. Our children, Mark, Dale, and Diane are all married and live in the area and we have five grandchildren.

One of my hobbies is collecting recipes and entering recipe contests, entering county fairs with baked goods, canned goods, jellies, and fresh garden produce. I also enjoy gardening, doing different kinds of needlework, and knotting quilts at my church.

Esther Mishler
Hollsopple

TWICE BAKED POTATO CASSEROLE

6 medium potatoes, baked
¼ teaspoon salt
¼ teaspoon pepper
1 pound sliced bacon, fried and crumbled
3 cups sour cream
2 cups (8-ounce) shredded mozzarella cheese
2 cups (8-ounce) shredded cheddar cheese
2 green onions chopped finely
Cube baked potatoes (do not peel). Place ½ of cubed potatoes in a lightly greased 9x13-inch baking dish. Sprinkle with ½ the salt, pepper, bacon and onion. Top with ½ of the sour cream and cheese. Repeat layers. Bake uncovered at 350 degrees for 20 minutes or until done.

A sister-in-law shared this recipe with us, we think it's delicious! We have 2 boys, Joshua, (4 years) and Durrell, (22

months). I enjoy trying out new recipes, hope you like ours.

Janet Burkholder
East Earl

DELICIOUS MOO PUDDING

6 tablespoons cornstarch
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
4 cups milk
2 cups whipping cream
10-12 double stuff oreo cookies
Combine cornstarch, sugar, and salt in saucepan. Stir in vanilla and milk. Heat to boiling stirring constantly. Let boil softly for 2 minutes. Pour in bowl and cover with waxpaper. Chill completely.

Whip cream and sweeten to taste. Add chilled pudding and beat till smooth. Crush cookies coarsely and either fold in pudding or use as garnish.

Nice variation is stir in 1 cup milk chocolate chips after the 2 minutes of boiling. Leave sit till they melt and stir briskly; then chill.

We are dairy farmers and love everything except the milk price. Lancaster Farming is Saturday night "supper" at our house. Of course the B-section is my favorite and June is much looked forward to. Thanks in advance to all the good cooks out there.

Ellen Martin
Hagerstown, Md.

RAISIN MUMBLES

Filling:
2½ cups raisins
½ cup sugar
2 tablespoons cornstarch
1 cup water
3 tablespoons lemon juice
Cook together stirring constantly over low heat until thick. About 5 minutes. Set aside to cool while making crumb mixture.

Crumb Mixture:
¾ cup butter
1 cup brown sugar
½ teaspoon soda
1½ cups quick oats
1¼ cups flour (scant)
Mix butter and sugar. Add dry ingredients. Press half of mixture into 13x9x2-inch pan. Spread filling on top then remaining crumbs. Bake at 350 degrees for 25-30 minutes.

This recipe my mon had and

it's easy to make. We live on a farm and have 2 girls, Shirlene, (4½ years) and Leann (almost 2 years).

Lucy Martin
Ephrata

BALTIMORE CHEESECAKE

Crust:
10 tablespoons sifted flour
1 egg
3 tablespoons sugar
6 tablespoons sweet butter

Filling:
1¼ pounds ricotta cheese
¼ pound (4-ounce) cream cheese
¼ cup flour
½ teaspoon salt
1 teaspoon vanilla
grated rind of half a lemon
5 eggs, well beaten
¾ cup sugar
½ cup currants (lightly floured)

powdered sugar for dusting
Preheat oven to 300 degrees. Lightly oil bottom of 10-inch spring form pan that is 3 inches tall.

Mix flour, egg, sugar, and butter to make a dough. Roll out on floured board to ¼ inch thickness. Place in pan and bake for 15 minutes. Cool.

Drain ricotta for 15 minutes in metal strainer; discard liquids. Place all ingredients except currants and powdered sugar in a large bowl and mix well. Add currants. Pour onto the cooled crust in spring form pan and bake for 45 minutes to 1 hour at 325 degrees.

Turn off oven and let cheesecake sit in oven for ½ hour til set. Remove from oven. When entirely cooled remove from pan and dust with powdered sugar. Serves 12-16.

We are still living on the farm but no longer farm, ourselves. We rent out fields to a neighbor. We enjoy living in a rural area. Still enjoy reading the B-section of your paper and try many of the recipes printed in it. Our grandchildren are growing. There are 24 of them and all but 3 live close to us. It's a pleasure and a blessing to watch them grow.

Olivia Merryman
Whiteford, Md.

CROCKPOT MACARONI AND CHEESE

8-ounce cooked macaroni
1 can evaporated milk
1 cup milk
2 cups sharp cheddar cheese

1 cup medium cheddar cheese
¼ cup butter
1 teaspoon salt
dash of pepper
2 eggs

Grease crockpot, mix all ingredients. Put thin slices of cheese on top. Cook on low for 3-4 hours (do not cover). Serves 10.

Jessica Steppe
Lycoming County Dairy
Princess

BLUEBERRY SALAD

2 small boxes (4 servings) of grape jello
2 cups boiling water
1 large can (15-ounce) crushed pineapple
1 can (21-ounce) blueberry pie filling
8-ounce cream cheese, softened
1 cup sour cream
½ cup sugar
½ teaspoon vanilla

Mix jello and water in 9x13-inch pan (glass, plastic, or metal). Add pineapples including juice and pie filling to jello. Chill in refrigerator until firm.

In a medium bowl mix together cream cheese, sour cream, sugar, and vanilla. Spread on top of firm jello. Refrigerate until ready to eat.

Ruth LaFollette
Bernville

MEGA GRILLED CHEESE

1 package (32-ounce) cream cheese, softened
¼ cup mayonnaise
1 cup (4-ounce) shredded cheddar cheese
1 cup (4-ounce) shredded mozzarella cheese
½ teaspoon garlic powder
10 slices of bread
2 tablespoons butter

In a mixing bowl, beat cream cheese and mayonnaise until smooth. Stir in cheeses and garlic powder. Spread five slices of bread with cheese mixture, about ½ cup on each. Top with remaining bread. Butter the outsides of sandwiches; cook in large skillet over medium heat until golden brown on both sides.

Dana Strohmeier
Albrightsville

OLD FASHIONED BAKED MACARONI

2 cups macaroni, uncooked
1 can tomato soup
several velveeta slices
1 cup velveeta cheese, cubed
¾ cup milk

In small saucepan heat soup and milk. Stir till smooth. Add cheese and stir till melted. Cook macaroni till soft and drain. But-

ter 2-quart casserole dish. Put macaroni in dish, pour soup mixture over it and mix well. Lay cheese slices on top. Bake 30 minutes in 350 degree oven.

I think this is one of the best comfort foods. This is how my Mom fixed it when I was growing up. She is 81 years old now. She got this recipe from her sister-in-law when they all were first married in the mid-1940s.

Hope this rain continues over the summer and the drought is really over. The corn is all planted and now they'll mow hay. Always busy on the farm. I am the secretary/bookkeeper for Rexroth Farms, owned by Ken Rexroth and his son Jim. I am Ken's companion and also the cook for all the employees.

I just love the June issues with all the recipes. I'll probably never use all of them that I save but I can certainly try! Some of them I have saved over the years have become favorites that I make frequently. Thanks for giving us this opportunity to share our recipes with other farm families.

Sue McKinsey
Windsor

PHILLY CHEESE STEAK CRESCENT PIZZA

1 (8-ounce) can refrigerated crescent dinner rolls
½ pound thinly sliced cooked roast beef (from deli)
1 tablespoon Italian salad dressing
4 to 6 ounces (1 to 1½ cups) shredded mozzarella cheese
2 tablespoons olive or vegetable oil
1 cup coarsely chopped green bell pepper
1 cup coarsely chopped onions
½ teaspoon beef-flavor instant bouillon

Heat oven to 375 degrees. Unroll dough into 2 long rectangles. Place in ungreased 13x9-inch pan; press over bottom and ½-inch up sides to form crust. Wrap beef tightly in foil. Place crescent dough and beef in oven. Bake at 375 degrees for 10 minutes or until crust is light golden brown.

Remove partially baked crust and beef from oven. Arrange warm beef over crust. Brush with salad dressing. Sprinkle with cheese. Return to oven; bake an additional 8 to 10 minutes or until edges of crust are golden brown and cheese is melted.

Meanwhile, heat oil in medium skillet over medium heat until hot. Add bell pepper, onions, and bouillon; cook 3 to 5 minutes or until vegetables are tender, stirring frequently.

To serve, spoon cooked vegetables over melted cheese. Cut into squares. Makes 8 servings.

The first thing I read when the Lancaster Farming comes is Home on The Range.

Rachel Beachel
Danville

(Turn to Page B12)

TOYS, T-SHIRTS & COLLECTIBLES

NEW ITEMS ARRIVING WEEKLY

CHECK OUR WEB SITE
www.abcgroff.com
OR VISIT OUR STORE

ABC GROFF
110 South Railroad Ave., New Holland, PA 17057
Monday Thru Friday 7:30-6:00; Saturday 7:30-Noon
Visit our Web Site: www.abcgroff.com

Mahoning Outdoor Furnaces
Cut Heating Cost With An Outdoor Furnace

An Efficient Solution To All Your Heating Needs!

Standard Models Burn Wood, Coal
Multi-Fuel Models Burn Wood, Coal, Oil, Propane, Gas or Waste Oil
"Adapts To All Existing Systems"

www.mahoningoutdoorfurnace.com

800-692-5200

The Natural Way To Heat!
Dealerships Available in Some Areas

SUSQUEHANNA PRINTING

- Wedding Invitations
- Brochures
- Business Cards
- Sale Cards
- Catalogs
- Newsletters
- Newspapers

Arl Haas
One East Main Street
P.O. Box 527, Ephrata, PA17522
717-733-6397 • Fax 717-733-6058

Does the man in your life pay premium prices for oil cans and other useless junk sold at auctions? Find out why. Read "Guy Stuff," an article appearing in the Auctioneer Guide, a pullout manual in today's issue of Lancaster Farming