

Add Dairy To Your Diet With These Contest Recipes

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BUTTER CREAM TORTE

2 cups vanilla wafer crumbs
 1/2 pound butter
 2 cups powder sugar
 4 eggs
 1/2 cup chopped pecans
 1 cup cream
 1/2 cup maraschino cherries
 Spread 1 cup wafer crumbs on bottom of 9-inch square pan.

Combine butter with powder sugar and cream well. Add eggs, one at a time, beating at high speed until well blended. Stir in chopped pecans and spoon over crushed wafers. Sprinkle over additional 1/4 cup wafers.

Beat cream until thick. Fold in maraschino cherries chopped. Spread over wafers and sprinkle additional 1/4 cup wafers over top and garnish with whole cherries. Refrigerate 12 hours (or freeze for future use). Makes 9-12 servings. Cut with knife dipped in water to serve.

This is our family's favorite dessert at Christmas and my daughters birthday. My husband and I have been married 60 years plus. We have four children, nine grandchildren, and one great granddaughter. We have a dairy farm. Our youngest son farms with us. He has a family of four children.

Ruth Klein
 Easton

GERMAN PIZZA

1 pound ground beef
 1/2 medium onion chopped
 1/2 green pepper chopped (optional)
 1 1/2 teaspoons salt
 1/4 teaspoon pepper
 2 tablespoons butter
 6 medium potatoes (about 2 1/4 pounds) peeled and finely shredded
 3 eggs, beaten
 1/2 cup milk
 2 cups shredded mozzarella or cheddar cheese

Brown ground beef, onion, and green pepper. Drain off grease. In 12-inch stove top or electric skillet on low heat, melt butter. Spread potatoes over melted butter and season with salt and pepper. Top with meat mixture. Combine eggs and milk and pour over all. Cook covered about 30 minutes or until potatoes are tender. Top with cheese and heat until cheese is melted. Cut and serve.

This is a recipe my family enjoys. You can be creative and add more ingredients such as mushrooms, pepperoni, etc. It doesn't need to be beef either. Ham, sausage, bacon can be substituted.

My husband, Nelson, and I and our four children live on a dairy farm. We enjoy farm life but do hope milk prices get better so we can continue to enjoy it in the future.

Glenda Weaver
 Manheim

HERB AND MUSHROOM INDIVIDUAL SOUFFLES

2 tablespoons butter
 1/4 cup flour
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/4 teaspoon dry mustard
 1/2 teaspoon rosemary leaves
 1/2 teaspoon thyme leaves
 1/4 teaspoon chervil leaves
 1 cup milk
 1 1/2 cup shredded cheddar cheese
 6 eggs, separated
 1/4 cup finely chopped mushrooms

Butter six 1-cup souffle dishes. Melt butter in large saucepan. Add flour, salt, pepper, dry mustard, rosemary, thyme, and chervil, stir together for 1 minute. Gradually add milk, cook over medium heat, stirring constantly until thickened. Add cheese, stir



Ruth and Ray Klein farm in Easton.

until melted. Remove from heat and cool slightly.

Beat eggs yolks till thick and lemon colored. Add a small amount of cheese sauce to the yolks and mix well. Stir yolk mixture into remaining cheese mixture. Beat egg whites till stiff but not dry. Fold into cheese mixture. Pour in buttered souffle dishes and cover with plastic wrap and freeze.

To bake, place frozen souffles on baking sheet. Bake at 350 degrees for 50 minutes. Keeps in freezer up to two weeks.

Charlene Sweeney
 Denver

H.B. POUNDCAKE

1 cup butter, room temperature
 3 cups sugar
 6 eggs
 2 teaspoons vanilla
 1 cup whipping cream
 3 cups flour
 In a large mixing bowl, cream butter and sugar together on medium speed. Add eggs, one at a time, and beat thoroughly after each addition. Add vanilla and continue mixing. Reduce speed to low and alternately add cream and flour. Pour batter into greased and floured 10-inch tube pan or use non-stick spray on your pan. Bake at 325 degrees for 1 hour and 20 minutes or until cake tests done. This cake has a very dense consistency and a nice crust ... thanks to the whipping cream.

I live in Caroline County, Md. and I grew up in Anne Arundel County, Md. when they still had a bunch of dairy farms, but they have all since faded into the past. But Caroline County has quite a number of dairy farms that seem to be flourishing. My husband, Jeff, and I and my daughter, Navonne, live on a small farm and are raising a small flock of mostly hair sheep and a growing herd of Boer goats.

Cathy Hansen
 Henderson, Md.

ICE CREAM CAKE

1 box chocolate cake mix
 1 box (3-ounce) vanilla pudding
 4 eggs
 1/2 cup oil
 2 teaspoons vanilla
 1 cup water
 Mix all ingredients together and pour in a 15x10-inch jelly roll pan. Bake at 325 degrees for 20 minutes or until cake tests done. Cool completely. Top with 2 quarts vanilla ice cream. (Use a table knife to cut the ice cream into slabs while it is still in the box. Place the slabs on top of the cake. Let the ice cream soften slightly on the cake and spread it.) Freeze. Top with whipping topping. Garnish with chocolate sandwich cookie crumbs and drizzle with chocolate and caramel syrup.

We have just started farming in March on a 68-acre dairy

farm. We are milking 50 cows. It was always our dream to be able to farm and raise our children in a family farm business. So when we discovered the opportunity to rent a farm we were happy for the chance to try to live our dream. Our boys are 2 years and 6 months old. Between the boys, the cows, the farming, and everything else we are more than busy, but so far we really enjoy this farming experience. There is nothing like family togetherness!

Rose Sensenig
 Leola

PARTY CHEESE BALL

2 packages (8-ounce) cream cheese
 2 cups (8-ounce) shredded sharp cheddar cheese
 1 tablespoon chopped pimiento
 1 tablespoon chopped green pepper
 1 tablespoon finely chopped onion
 2 teaspoons worcestershire sauce
 1 teaspoon lemon juice
 dash of salt
 finely chopped pecans
 Combine softened cream cheese and cheddar cheese, mixing until well blended. Add pimiento, green pepper, onion, worcestershire sauce, lemon juice, and salt and mix well. Chill. Shape into ball and roll in nuts. Serve with crackers. (During the party season, left over cheese ball can be reshaped and refrigerated until the next event.)

This is a favorite recipe in our house and is always used around the holidays. It makes a nice addition to any party and someone always asks for the recipe.

Helen Youndt
 Denver

PEACHES AND CREAM CAKE

Batter:
 1/4 cup flour
 1 teaspoon baking powder
 1 small box regular pudding (must be cook, not instant)
 1 egg
 3 tablespoons butter
 1/2 cup milk
 Topping:
 4 tablespoons reserved peach juice
 1 can (29-ounce) peaches (about 4 fresh peaches)
 1 package (18-ounce) cream cheese
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1 tablespoon sugar
 Combine batter ingredients on medium speed for 2 minutes; pour into a 10-inch pie pan. Arrange peaches on batter, combine juice, cream cheese, and 1/2 cup sugar; mix for 2 minutes on medium speed. Pour over the peaches. Sprinkle cinnamon and 1 tablespoon of sugar mixture over top. Bake at 350 degrees for 30-35 minutes.

Everyone loves this recipe. It's especially good with fresh

peaches. Although canned is fine too. The cream cheese is really what makes this recipe excellent.

Our family farms about 200 acres in Kempton, in addition to milking 45 Jersey cows. My brother and sister also show market hogs and dairy for 4-H. I hope your family can enjoy this dessert as much as mine!

Katie Harwick
 Kempton

ANN'S COCONUT ICE CREAM CAKE

60 Ritz or Townhouse crackers
 1 stick of butter
 1/4 cup sugar
 1/2 gallon vanilla ice cream, softened
 1 cup milk
 3 boxes instant coconut cream pudding
 2 cups fresh or packaged coconut
 Crush crackers in a food processor. If one is not available, place crackers in a ziplock plastic bag and crush crackers by rolling with a rolling pin. Add sugar and melted butter. Mix together and press into the bottom of a greased 13x9-inch pan. You can grease with butter or you may use a non-stick spray. Do not Bake!!

Mix ice cream, milk, and pudding together well. Spread onto crust. Top with whipped cream and sprinkle with coconut. Refrigerate for 24 hours before serving. Do not freeze!

Note: If you are on a reduced fat diet, all items may be substituted with low fat products. Also, you can substitute the coconut pudding and ice cream with any flavor that you wish. For instance, substitute the coconut for banana cream and top with bananas prior to serving instead of the coconut.

I have a true love for farming and the dairy industry. You see, I am part of the fifth generation of farmers in my family. My father, Elmer A. Stone Jr., taught us at a very early age what it means to be part of a farm family, the hard work it entails and the sense of pride you gain as you continue on with what your ancestors started so many years ago, while watching your crops grow and the calves grow into cows. I learned it wasn't always an easy life, but certainly one well worth the effort. At an early age, I learned to sew, cook, and can much of the produce that we grew in the summer. Growing up, my brothers and I were members of the local 4-H dairy clubs and I was also a member of the girls 4-H where I participated in sewing and baking contests at our local fair. As a teenager, I represented Washington County as both the Farm Queen and Dairy Princess.

Today, I am a nurse, a wife, a mother, and the very proud grandmother of a four-month-old granddaughter, Emily. My husband, Doug, and I live in



Leroy and Edna Zimmerman family farm in Bradford County.

Boonsboro, Md. where my father and my younger brother, Andy, continue in the family farming business. My daughter and son-in-law, Stephanie and Jason Stamper, reside close by in Hagerstown with baby Emily.

I enjoy cooking and baking dishes that allow me to use products that promote the dairy industry as well as the crops that we grow. Many memorable family times have been spent enjoying a delicious meal together. I hope that you will enjoy one of our favorite desserts!

Ann Roney

INDIVIDUAL CHEESECAKES

3 packages (8-ounce) cream cheese
 1 cup sugar
 5 eggs
 1 1/2 teaspoon vanilla
 Topping:
 1/8 cup sour cream
 1/4 cup sugar
 1 teaspoon vanilla
 Combine first four ingredients. Fill lined cupcake pans 3/4 full. Bake at 300 degrees for 40 minutes. Remove from oven and let cool 5 minutes.

Combine topping ingredients and spoon mixture over top of cakes and dot with jam or jelly. Return to oven and bake 5 minutes. Makes 24 servings.

We have a small dairy, so we enjoy using recipes that use dairy products.

Elaine Martin
 Ephrata

STRAWBERRY TAPIOCA

1 quart water
 1/2 cup tapioca
 1/2 cup sugar
 1 quart crushed frozen strawberries (thawed)
 1 pint whipping cream
 Boil water and tapioca until clear. Add sugar and let cool. Add whipped cream and berries. Beat together with mixer.

Hi, from Bradford County. This is a favorite at our house and so simple to make. I usually make a double batch and even that doesn't last long. Goes to show, a healthy family of growing boys, a blessing from God!

Also I don't always have whipped cream on hand so often I may use vanilla ice cream or cool whip instead or half whip cream with either ice cream or cool whip. Mix and match, anything works great!

We moved from Union County a year ago to this larger farm (80 cows and 100+ acres) to make work for our boys. Justin, 14; Ryan, 12; Landis, 9; Stanley, 7; and daughter, Dawn, 3.

We also homeschool our three oldest so my work is cut out for me. We enjoy a large garden in the summertime with a lot of strawberries to freeze.

Edna Zimmerman
 Troy