

Ida's Notebook

by
Ida Risser



Summer is a busy time in the country. If nothing else, there is always lots of grass growing and not always where you want it. My husband and son bought a brand new riding lawn mower and now my husband cannot use it as he fell again. So, our grandson has been mowing our large lawn. I'm amazed at his ability to drive it up and down hills.

So far the electric fence around the garden has kept the deer from eating the vegetables. I've been picking sugar peas for a few weeks. And I've been spraying red beets and lettuce with a repellent as there are rabbits here too. The groundhogs ate the Sugar Snap peas and instead of their being three feet high they are only six inches high.

My daughter-in-law took me along to a program in an elementary school in our township. It was a very nice recital by a sec-

ond grade class. Someone spent a lot of time making costumes as there were fireflies, honeybees, ants, beetles, ladybugs, and crickets. One child unzipped her cocoon and became a butterfly. The teacher was the pianist and those children certainly could sing.

Our youngest daughter, who lives in Maine, is planning to fly with her two young boys to Texas as a friend is being installed as president of a Business and Professional Women's organization. She expects her youngsters to sit quietly through the meetings. Meanwhile her husband will visit his mother with the two-year-old boy.

Life has changed for many families in the last fifty years. Now it is not too unusual for the man to stay home and tend the children. Women have become quite educated and can earn enough to support the family.

Finish June Dairy Month With Flair

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boys and five girls, ages 23 months to 16 years. So it always takes food around here and I enjoy making food for the family and I enjoy new recipes. I always look forward to the month of June recipes. Thanks to Annie King for this yummy Rhubarb Bar recipe. Very Delicious!

Alma Martin
Ephrata

CRACKER PUDDING WITH STRAWBERRY TOPPING

2 quarts milk
1 cup sugar
2 teaspoons vanilla
1 cup cracker crumbs
4 eggs

Strawberry Topping:

2 egg whites
¼ cup sugar
1 cup mashed strawberries
Heat milk to boiling. Mix finely rolled cracker crumbs and sugar. Stir into hot milk, stirring until it thickens. Beat eggs and add a little hot pudding to eggs, then stir into pudding. Bring to a boil. Remove from heat and add vanilla. Cool.

For the topping beat egg whites until stiff. Gradually beat in sugar and strawberries. Put on top of pudding just before serving.

This dessert is very easy to make and is very tasty. I always enjoy reading the Lancaster Farming to see what new ideas I can get for my cooking. I have three brothers and four sisters who are always eager to sample anything new I try.

We live on a 45-acre farm out of which I have a few acres of pumpkins and ornamental gourds as my project, so I know that I'll have plenty of work to keep me busy this summer. I always enjoy working outside

helping with things around the farm.

Elaine Nolt
Ephrata

PIZZA

2 cups warm water
2 tablespoons yeast
1 tablespoon brown sugar
1 teaspoon salt

Mix together and let set. Then add 3 cups high gluten occident flour and 1 cup all purpose flour. Knead or use mixer with dough hooks. Let rise for 10 minutes. Punch down. Put oil in pans, just enough to cover the bottom. Oil hands and divide dough in half. Spread dough in the pans with your fingers. Pre-bake crusts for 10 minutes at 350 degrees. Remove from oven and spread with sauce, cheese, and toppings. Return to oven till cheese melts. Makes 2 14-inch round crusts.

I got this recipe from a friend. Since I use it our children don't ask for bought pizza very often anymore. Sometimes I freeze the pre-baked crusts or bake the complete pizza and cut it in slices and freeze them. Then use the microwave to heat them up. Both ways are handy, but the pizza never lasts very long in the freezer. Thanks for all the good recipes.

Mary Jane Nolt
Peach Bottom

CHICKEN CASSEROLE

4 chicken breasts, cooked and diced
1 can cream of chicken soup or mushroom soup
1 cup milk
1 to 1½ cups cheddar cheese, grated
1 box stuffing mix, chicken flavor

½ cup chicken broth
Cook chicken and dice; save chicken broth. Place chicken in 9x13-inch greased baking dish.

In a bowl place soup and milk. Mix together and pour over chicken; then top with cheese.

In another bowl mix stuffing with seasoning packet together and moisten with ½ cup chicken broth. Place on top of cheese. Cover with aluminum foil and bake at 325 degrees for 1½ to 2 hours.

This recipe can also be done in a crockpot on low for about six hours. It's very moist this way. Serve this casserole with a side of corn or carrots and a dish of applesauce. What a delicious meal.

Hello from Armstrong County. My husband's name is Alfred and he used to milk cows but sold them in April and bought a herd of beef. I was raised on a dairy farm and will always love cows. The recipe I submitted is easy to make and I make it before I go to work. I work as an office manager for a local surgeon. When I get home, the casserole is ready and always tastes delicious. Remember to support your dairy farmers.

Marlene Freehling-Kammerdiener
Templeton



Alfred and Marlene Kammerdiener promote the dairy industry in Armstrong County.

SALMON SOUP

¼ cup butter
2 medium onions, diced
1 can salmon, drained, boned, and flaked
12 square crackers, crumbled
2 cups milk
salt and pepper to taste
Melt butter in small frying pan. Add onions and fry until light brown.

Put salmon, crackers, and milk in 2-quart saucepan; add onions and heat; do not boil. Serve hot. Makes 3-4 servings. Good with a crisp salad.

Although this recipe was in an early 1900's cookbook, it still tastes good on a chilly day.

Phyllis Farnsworth
Muncy

RASPBERRY PUDDING PIE

1 package (8-ounce) cream cheese, softened
1 can (14-ounce) sweetened condensed milk
¾ cup cold water
1 box (3.4-ounce) French vanilla instant pudding mix
½ pint whipping cream, whipped

1 can (21-ounce) raspberry pie filling, chilled (or use fresh berries of any kind)
1 pre-made Oreo pie crust (or make your own)

In a large mixing bowl beat cream cheese till fluffy, gradually beat in condensed milk and beat until smooth. On low speed add water and pudding mix; mix until smooth. Fold in whipped cream.

Spread half of cream cheese mix into pie shell, top with half the berries, repeat. Chill 2 hours.

This works well with any pie filling flavor.

The fat can be reduced in calories by using Neufatchel cheese and fat free condensed milk.

We live in upstate N.Y. about 25 minutes from the Pa. border. We own a small dairy farm with about 100-head total of registered Holsteins. Together we have five children, 6 to 23 years old. I work off the farm part-time as a hairdresser in a retirement community called Applridge in Horseheads, N.Y. I am a 4-H leader and I use my spare time to sew, do machine embroidery, and

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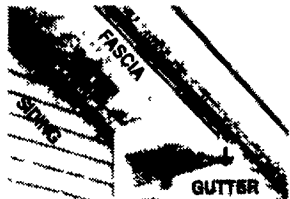
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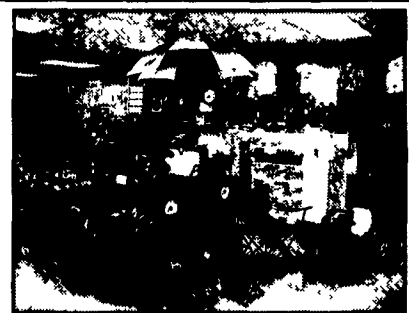
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