

Finish June Dairy Month With Flair

(Continued from Page B11)

cook.

Meg Bush
Elmira, N.Y.

CINNAMON CHOCOLATE CHIP COFFEE CAKE

¼ pound butter
1 cup sugar
1 cup sour cream
2 eggs
1 teaspoon vanilla
1½ teaspoon baking powder
1 teaspoon baking soda
2 cups flour
chocolate chips
sugar
cinnamon

Cream butter and sugar together. Add eggs, sour cream, and vanilla. Mix together baking powder, soda, and flour. Stir into creamed mixture. Batter is thick. Spread ½ of the batter in a 9x13-inch greased pan. Sprinkle with chocolate chips and cinnamon. Spread remaining batter on top. Carefully sprinkle more chocolate chips, cinnamon, and sugar. Bake at 350 degrees for 25-30 minutes.

My husband, John, and I have two sons; Luke, 24, a cabinetmaker and Mark, 19, training to be an automotive technician. John grew up on a dairy farm in Limerick. We grow produce on my mom's farm to sell at our roadside stand. Even though we all work off the farm, we enjoy our time spent together on the farm. My mom and I spend a lot of time baking for the produce stand. I thank the Lord everyday for my wonderful family and the life we have together.

Sandy Alderfer
Schwenksville

BAKED EGGS

10 slices bread, cubed
½ pound sharp cheese, grated
6-8 slices cooked bacon, crumbled

6 eggs
2½ cups milk
In a 9x13-inch baking pan layer bread, cheese, and bacon.

In a bowl, mix together eggs and milk. Pour over mixture and refrigerate overnight. Bake at 350 degrees for 45 minutes.

Anna Freed
Souderton

RICH AND CHEESY MACARONI

2½ cups uncooked elbow macaroni
6 tablespoons butter, divided
¼ cup flour
1 teaspoon salt
1 teaspoon sugar
2 cups milk
16 ounces American cheese, cubed
1½ cups small-curd cottage cheese
¾ cup sour cream
2 cups (8-ounce) shredded sharp cheddar cheese
1½ cups soft bread crumbs

Cook macaroni according to package directions; drain. Place in a greased 2½-quart baking dish. In a saucepan, melt 4 table-

spoons butter. Stir in the flour, salt, and sugar until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; stir in processed American cheese until melted. Stir in cottage cheese and sour cream. Pour over macaroni. Sprinkle with cheddar cheese. Melt remaining butter and toss with bread crumbs; sprinkle over top. Bake uncovered at 350 degrees for 30 minutes or until golden brown.

My husband works at Roadway Trucking and I am employed on a part-time basis by Dairyone. Two of my three children are also working in the dairy industry, while the oldest is a meat manager at Giant Foods. Besides the two sons and one daughter, we have six grandchildren.

Jean Myers
Thomasville

ZUCCHINI BARS WITH CARAMEL FROSTING

3 cups flour
1½ teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
½ teaspoon cloves
½ teaspoon nutmeg

Cream together:
¾ cup butter
1 cup brown sugar
½ cup sugar
1 teaspoon vanilla
2 eggs
Combine both mixtures and gradually add:
2 cups peeled and grated zucchini
½ cup nuts, chopped
½ cup peanut butter chips or butterscotch chips
½ cup raisins

Pour into a greased and floured 10x15-inch cake pan or jelly roll pan. Bake at 375 degrees for 20-25 minutes. Frost with caramel frosting.

Frosting:
½ cup butter
1 cup brown sugar
¼ cup milk
1½ cup confectioners' sugar
Melt butter; add sugar and bring to a boil for 2 minutes. Add milk and bring to a second boil. Remove from heat. Add enough confectioners' sugar to spread.

These bars are delicious. I can't wait until I'll have some fresh zucchini out of my garden. My husband, Sheldon, and I are kept busy on our 60-cow dairy farm. We wish you all a happy and healthy summer.

Alverta Fay Zeiset
Mifflinburg

CAULIFLOWER SALAD

¾ cup mayonnaise
½ cup ranch dressing
¼ cup parmesan cheese
¼ cup sugar
¼ cup red onion, diced
8 ounces bacon, crisp and crumbled
1 small head cauliflower in bitesize pieces
Romaine lettuce
Mix mayonnaise, ranch dress-



Bill and Anna Freed with daughters, Sheryl and Sharlene.

ing, and sugar in a large bowl. Mix in rest of ingredients, except lettuce. Serve in a bowl of Romaine lettuce.

The only thing that takes a back seat to cooking in the summer is gardening.

Kitty Wagner
Mount Joy

CREAMED SALMON AND PEAS

4 tablespoons butter
4 tablespoons flour
2 tablespoons minced onion
½ teaspoon salt
pinch of mace, if desired
2 cups milk
1 teaspoon lemon juice
1 can salmon
1 cup frozen peas

Prepare a sauce using first six ingredients. Taste and re-season if necessary.

Flake fish in large pieces and sprinkle lemon juice over the salmon. Add salmon and peas to sauce and reheat. Serve on toast or over rice. Makes 3-4 servings.

Note: Do not overstir as fish should be in large pieces.

My husband, Jim, and I will celebrate our 25th wedding anniversary in January 2004. I have four children by a previous marriage and now I also have eight grandchildren and one great grandchild. I retired two years ago from NAVICP in Mechanicsburg. Jim will retire this coming July from the same organization.

We both enjoy traveling to see relatives, people, and places. Jim collects models of farm equipment and is also an avid reader/subscriber to Lancaster Farming. He asked me to submit a recipe for this contest.

Daphne Kline
Mechanicsburg

OHIO PUDDING

60 Ritz crackers, crushed
½ cup butter, melted
1½ cups milk
2 boxes instant vanilla pudding
½ gallon vanilla ice cream
Mix crackers and butter. Reserve ⅓ of the crumbs. Press crumbs in a 9x13-inch pan.

Mix milk and instant pudding together. Add softened ice cream and whip until smooth. Pour into crumb lined pan. Sprinkle reserved crumbs over the top. Refrigerate.

We live on a farm and have it leased. My husband does tractor repairs in his shop. We like to travel and have been in 49 states.

Our children are married and live close to us. We think spring is the most beautiful of the seasons. I love to cook and try new recipes.

Mrs. Clifford Holloway Jr.
Peach Bottom

CREAMY VANILLA PUDDING

2½ cups milk, divided
pinch of salt
½ cup sugar
3 tablespoons cornstarch
1 egg, beaten

1 teaspoon vanilla
1 tablespoon butter
Place sugar and salt in a saucepan. Slowly add 2 cups milk. Do not stir (this prevents scorching). Bring to a boil on low heat.

Combine cornstarch with ½ cup milk and egg. When milk comes to a full boil, stir in cornstarch mixture. Cook until thickened, stirring constantly. Remove from heat and stir in vanilla and butter. Serve warm or cold. Can add whipped topping.

Our children love this pudding! I usually make six batches in my 12-quart kettle and with four boys and two girls it doesn't last long. I am looking forward to reading all the recipes in June.

Loretta Zimmerman
Manheim

CREAM CHEESE BARS

2 packages (16-ounce) cream cheese
1 egg
¼ cup sugar
½ teaspoon vanilla
1 recipe chocolate chip cookie dough

Mix chocolate chip cookies according to the recipe. Put ½ cookie dough in a greased and floured 9x13-inch pan. Bake 10 minutes. Then add cream cheese mixture on top and put the rest of cookie dough on top. Bake another 20 minutes or until done.

Cookie Dough:
2¼ cup flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter
¾ cup sugar
¾ cup brown sugar
1 teaspoon vanilla
2 eggs
2 cups chocolate chips

Beat butter, sugar, brown sugar, and vanilla. Add eggs, one at a time, beating well after each addition. Beat in flour, baking soda, and salt. Stir in chocolate chips.

Louella Martin
Lititz

POTATO SUPREME

2 pounds grated potatoes, raw
½ cup melted butter, divided
1 teaspoon salt
¼ teaspoon pepper
½ cup chopped onion
2 cups white sauce
1 package (8-ounce) cream cheese

For white sauce melt 4 tablespoons butter; add 4 tablespoons flour. Stir until mixed. Add 2 cups milk. Stir constantly until thickened. Blend in the cream cheese. Pour over the remaining ingredients in 2½-quart casserole dish.

For crumbs on top mix 2 cups crushed cornflakes with ¼ cup melted butter or use 2 cups crushed potato chips. Bake at 350 degrees for 1½ hours.

We enjoy life on a dairy farm. I enjoy seeing all the recipes in the June issues of Lancaster Farming.

Marlene Zimmerman
Richland

CHEESE CRACKERS

1½ cup sifted flour
½ teaspoon salt
1 tablespoon chopped chives
½ cup butter
2 cups grated cheddar cheese
Cream together butter and cheese. Add flour, salt, and chives. Mix well.

Roll into 1-inch balls, place on baking sheet lined with parchment paper. Flatten with bottom of glass. Prick top with fork. Bake at 350 degrees for 12-15 minutes. Makes 5 dozen crispy crackers.

My son, Devin, loves to help roll these little balls and then enjoys eating them. He is 2½ years old and loves helping in the kitchen, stirring and tasting.

Lisa Marie Wagner
Elizabethtown

NEVER FAIL CARAMEL PUDDING

1½ cup brown sugar
¼ cup water
4 tablespoons butter
½ teaspoon salt
½ teaspoon soda
6 cups milk
3 eggs, beaten
¾ cup flour
1 tablespoon vanilla

Combine first four ingredients and boil for 2 minutes; remove from heat and add soda. Mix together the rest of ingredients and add to the first mixture. Cook until thick. Mmmmm!

Greetings from the Nelson Nolt Farm in Bedford County. This is our favorite pudding recipe and it is easy to make. It disappears quickly at our house.

Annie, 11; Joyce, 9; Rebekah, 8; Adam, 6; Daniel, 5; Elvin, 3; and LaVerne, 10 months. May God bless you.

Mabel Nolt
Woodbury

RHUBARB CREAM DELIGHT

Crust:
1 cup flour
¼ cup sugar
½ cup butter

Rhubarb Layer:
3 cup diced rhubarb
½ cup sugar
1 tablespoon flour

Cream Layer:
1 package (8-ounce) softened cream cheese
½ cup sugar
2 eggs

Topping:
1 8-ounce sour cream
2 tablespoons sugar
1 teaspoon vanilla
For the crust combine the flour, sugar, and butter; pat into a 10-inch pie plate; set aside. For the rhubarb layer combine the rhubarb, sugar, and flour; toss lightly; pour on top of crust. Bake at 375 degrees for 15 minutes.

For the cream layer beat the cream cheese and sugar until fluffy. Beat in eggs, one at a time, pour over hot rhubarb layer. Bake at 350 degrees for 30 minutes or until almost set.

For the topping combine the sour cream, sugar, and vanilla; spread over hot pie. Chill and enjoy.

Since we have a few stalks of rhubarb, I have been trying quite a few recipes. This happens to be one of our favorites. I look forward to looking through the Lancaster Farming recipes, especially in June. I wish you all a prosperous summer.

Barbara Stoltzfoos
Oxford

POLISH REUBEN BAKE

2 (10¼-ounce) cans condensed cream of mushroom soup
1½ cups milk
1 small onion, chopped
1 tablespoon prepared yellow mustard

2 (16-ounce) cans sauerkraut
1 package (8-ounce) medium wide noodles
1½ pounds Polish sausage, cut into ½-inch pieces

2 cups (8-ounce) shredded swiss cheese
¾ cup whole wheat bread crumbs

2 tablespoons butter, melted
Preheat oven to 350 degrees. Lightly grease a 13x9-inch baking dish.

Combine mushroom soup, milk, chopped onion, and mustard in a medium bowl until well blended.

Rinse sauerkraut and drain well. Spread sauerkraut in prepared baking dish. Top with raw noodles. Spoon soup mixture evenly over noodles; cover with sausage. Top with shredded swiss cheese. Combine bread crumbs and butter in small bowl; sprinkle crumbs over swiss cheese. Cover dish tightly with foil. Bake until noodles are tender, about one hour. Makes 8 servings.

Priscilla Grube
Mohrsville

(Turn to Page B13)



John and Sandy Alderfer and sons, Luke and Mark, have off-farm jobs but grow produce to sell at a roadside stand.