

Finish June Dairy Month With Flair

(Continued from Page B12)

PEANUT BUTTER CUP PIE

½ cup sugar
1 tablespoon flour
1 tablespoon cocoa
¼ cup milk
1 egg, beaten
1 teaspoon vanilla
4 ounces cream cheese
¼ cup peanut butter
½ cup confectioners' sugar
4 ounces whipped topping
½ teaspoon vanilla

Mix first 6 ingredients together and pour in a partly baked pie shell and bake in oven at 350 degrees for 10 minutes or until set. Cool. Mix rest of ingredients together and put on top. Top with whipped topping and sprinkle with grated chocolate.

Hope you enjoy this pie like our family does. We live on a dairy farm. We are the parents of eight sons. Our oldest is married. We also have a fabric store so there's never a dull moment. Have a safe and happy summer!

Ana Mae Martin
Kutztown

SPANISH BAR CAKE

1 cup sugar
¼ cup shortening
2 eggs
½ cup molasses
1 teaspoon vanilla
1 cup sour milk (2 teaspoon white vinegar added to equal 1 cup)
2½ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon allspice
1 cup raisins

Spray 9x12-inch cake pan with no-stick spray. Set aside.

Cream together sugar, shortening, and eggs. Add molasses and vanilla. Sift together flour, baking powder, baking soda, cinnamon, and allspice. Mix together with cream mixture alternating with sour milk. Reserve ½ cup of flour to coat raisins and mix in. Bake at 350 degrees for 30-35 minutes.

Cool cake, then remove from pan. Cut cake short way to make in half. Frost one layer, add second layer on top. Then cut cake again in half to make 2 cakes. Frost top layer with favorite white frosting.

I was raised on a farm with one brother and four sisters. I learned to cook at a young age. I married Roger, who owned his own farm, celebrating 32 years of marriage. Our son is taking over the farm that consists of 450 acres with heifers and milking cows next to Allegheny Reservation (Indian) and the Allegheny State Park. I make this cake recipe often because it is our favorite.

Doris Horton
Randolph, N.Y.

NAN'S CHEESE CAKE

Crust:
1 cup flour
4 tablespoons sugar
½ teaspoon baking powder
1 egg, beaten
4 tablespoons butter

Filling:
½ pound cream cheese
8 heaping tablespoons sugar
4 eggs
2 cups milk
2 tablespoons flour
1 teaspoon vanilla

For the crust mix together ingredients using a fork or pastry blender. Put into a 8x8-inch pan; smooth out on bottom and sides with floured glass or fingers. Do not grease pan.

For the filling put ingredients into a blender and use blend speed. Mix well and pour into crust. Sprinkle top with nutmeg or cinnamon. Bake at 350 degrees for 1 hour. You can test doneness with toothpick around edges. Possibly leave in 5-10 minutes longer.

Filling will appear soft but will set up when cooled thoroughly on rack. Chill after cutting. You may top with cut up berries, blueberries, etc., preserves, canned fruit pie fillings, or a big blob of whipped cream just before serving. Makes 16 2x2-inch servings.

Hello friends at Lancaster Farming! We've been subscribers to your paper for many years. It is enjoyable, interesting, informative, and uplifting, with something for everyone.

When Lancaster Farming arrives, my husband, Ken, enjoys reading "his stuff" but he tells me what's featured in B-section and saves articles and recipes for me. Unfortunately, I don't have the time to try all of them

but I do appreciate his thoughtfulness.

My husband is not a cheese cake eater but he likes this recipe. The texture is more like a custard not dry like most cheese cakes. Our granddaughters love Nan's cheese cake. Hope that you'll like it too!

Nancy Reiff
Warrington

VANILLA CREAM WITH STRAWBERRIES

1½ tablespoons unflavored gelatin

1½ cups cold water
½ cup plus 1 tablespoon sugar
3 cups half-and-half
4 teaspoons vanilla
Fresh, sliced strawberries

Sprinkle gelatin over water in a saucepan. Allow gelatin to soften for 5 minutes. Heat over medium heat until gelatin dissolves. Add sugar and stir until it too dissolves; remove from heat. Stir in half-and-half and vanilla. Divide into six dessert bowls or goblets; refrigerate until set, about two hours. Top with fresh sliced strawberries and serve. Different flavorings and fruits may be substituted to easily create variations of this recipe.

We recently moved to a "farmette" outside of Elizabethtown and live in a 150-year-old house that had its beginnings as a log cabin. Our current crop consists of thistle, poison ivy, and sumac — we're hoping to improve on that in the coming years.

Kathy Wolf
Elizabethtown

WHITE CHOCOLATE BREAD PUDDING

16 slices firm white bread
1 quart heavy cream
1½ cups whole milk
½ cup sugar
12 ounces white chocolate, chopped
3 large eggs
8 large egg yolks

Preheat oven to 350 degrees. Cut bread into ¼-inch squares; place in 15½x10½-inch jelly-roll pan and bake 15 minutes or until toasted, stirring once.

Grease shallow 3¼-quart casserole. In 4-quart saucepan, heat cream, milk, and sugar to boiling over medium-high heat. Remove from heat; stir in chocolate.

In large bowl, whisk eggs and egg yolks until blended; gradually whisk in hot cream mixture.

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Place bread in casserole; top with custard. Pressing bread into custard, cover and refrigerate 1 hour.

Preheat oven to 300 degrees and bake for 1 hour or until knife inserted into center comes out clean. Cool 15 minutes. Makes 15 servings.

Our family consists of myself and my husband, Bill, and our five children, Luke, 13; Mitchell, 11; Samantha, 7; Wyatt, 3; and William, 1. Speaking as a proud parent, they are great kids and make their dad and me very proud.

We live on a 55-acre farm in southern York County where we raise purebred Black Angus cattle. Some of these cattle are show animals for Luke and Mitchell's York County 4-H Beef Club projects. We also grow hay and Christmas trees and have a few chickens just for the health benefit of eating free-range eggs.

Farm life has brought our family joy and pleasure along with tears and pain. Still it prevails as the life we choose for our family. Bill and I hope we are contributing something of importance to this world by raising children who actually know where food comes from and who value a connection to the land.

Bill dreams of farming full-time one day and perhaps with the right opportunity we will, but for now, we are happy with all that we have.

This recipe is great for those who love a good bread pudding. Take small portions. It's very rich and filling.

Kim Cuculis
Seven Valleys

HOT PIZZA DIP

1 cup of diced pepperoni
1 can (8-ounce) pizza sauce
1 package (8-ounce) cream cheese
1 (8-ounce) sour cream
2 cups shredded cheese, any variety

Italian seasoning for taste
Dice pepperoni and place on bottom of pie plate. Top with pizza sauce. Combine cream cheese and sour cream. Add seasoning to mixture and then place on top of pizza sauce. Top with cheese. Microwave around 3 to 4 minutes or until hot. Serve with scoop corn chips or tortilla chips.

My husband, Bill, and I, have a 4-year-old son named Seth. He likes to help in our garden and loves to ride on our tractors. Our family farms a two-acre truck patch in which we grow vegetables. We sell to local customers, neighbors, and friends. What is not sold, is canned mostly by my mother. These vegetables that are canned usually last us through the winter into the next growing season. We hope we have better luck with the weather this year and are hoping for a prosperous yield.

Michelle Laky
Walnutport

CHICKEN RICE CASSEROLE

1 cup rice
2 cups chicken broth
2 cups milk
1 teaspoon salt
3 tablespoons butter
3 tablespoons flour
¼ teaspoon marjoram
pepper to taste
10 slices bread, cubed
4 tablespoons butter

Cook rice in broth. Cook to thicken. Add 1 cup Velveeta cheese and 2 cups chicken.

Toss bread and butter to coat, then spread in greased 9x13-inch pan. Pour chicken and rice mixture on top. Top with ½ cup shredded cheddar cheese. Bake at 375 degrees for 20 minutes.

We live on a dairy farm with our eight children. Most of the family is out in the barn every evening for chores. All of us like milk, ice cream, cheese ... almost any dairy product.

Lois Good
Bethel

POPPY SEED CHICKEN

4 cups cooked rice (1½ cup raw)
3 cups cooked chicken, bite-

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Bill and Kim Cuculis (right) are proud of their five children and grateful for the opportunity to raise them on their York County farm.

MACARONI AND CHEESE

1 stick butter, melted
2½ cups uncooked macaroni
10 ounces shredded cheddar cheese
4 cups milk

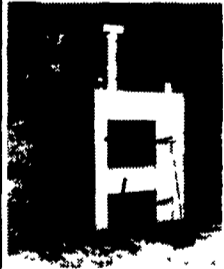
Spread the melted butter in a casserole dish. Add the uncooked macaroni. Sprinkle the cheese over the macaroni. Pour the milk over the cheese. Bake in a 350 degree oven for one hour.

This is a great recipe with a prep time of under five minutes. Our son, Caleb, is 4 and daughter Jennifer is 15 months. My husband works fulltime with Genex Cooperative and we farm 14 acres of vegetables. The main crops that we raise are strawberries, raspberries, pumpkins, and fall ornamentals.

Chris Swartz
Biglerville

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Bill and Michelle Laky Jr. (above) with son, Seth, grow two acres of vegetables in the Lehigh Valley.