

# Finish June Dairy Month With Flair

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- size pieces
- 2 cans cream of mushroom soup
- 2 cups sour cream
- 1 stick melted butter
- ¼ sleeve Ritz crackers, crushed
- 1 teaspoon poppy seeds

Place rice in 9x13-inch baking dish. Place chicken on top. Blend soup and sour cream. Pour over chicken. Combine butter, crackers, and poppy seeds. Sprinkle over soup. Bake at 350 degrees for 30 minutes. Makes 4-6 servings.

*I am the mother of four teenage sons. My husband is technology coordinator at our local Christian school. I work part-time in a Christian bookstore. One of our sons milks for a local dairy farmer about four times a month. I've been receiving the B-section of your paper for several years from a friend of mine. This recipe is a favorite with our family.*

Carolyn Raber  
Chambersburg

## HAM AND BROCCOLI CASSEROLE

- 2 packages of frozen broccoli, chopped
- 2 cups of fully cooked ham (smoked), cut up
- 1½ cups shredded cheddar cheese
- 1 cup Bisquick
- 3 cups milk
- 4 eggs

Heat oven to 350 degrees. Cook broccoli; drain. Spread in ungreased 13x9x2-inch baking pan. Layer ham and cheese over broccoli. Beat remaining ingredients with hand beater until smooth. Slowly pour over cheese. Bake uncovered for 1 hour. Makes 6-8 servings.

*I am a single lady living on a 120-acre farm with my brother and sister. After living here for 73 years, we really think of this as our home. We have a huge garden and we try to sell some vegetables at auction in the summer. We also have about 200 layers and sell eggs all year round — some at auction and here at home. A neighbor man and his son do our haying on the half.*

*I enjoy the B-section of Lancaster Farming, Grange, Church and Sunday school, pen pals, and writing poetry.*

Melva Wright  
Newville

## SWEETENED CONDENSED MILK

- 1 cup sugar
- 2 cups milk

Boil in heavy saucepan until it reaches 225 degrees on a candy thermometer. Makes about 1 cup. Store in refrigerator. May be used in any recipe calling for sweetened condensed milk. Sometimes I make a large amount and pour it into sterilized pint jars and seal like for jelly. Stores in the refrigerator for a year, unopened. When opened use it within two weeks. A 14-ounce can of purchased sweetened condensed milk is equal to 1 cup plus 2 tablespoons.

*This is handy to have on hand for all sorts of quick recipes — bars, ice cream, and sauces. Our family of six children drink lots of milk. We serve it nearly every meal and use over a gallon each time!*

Susan Fisher  
Mifflin

## BELGIAN WAFFLES

- 2 cups flour
- ¾ cup sugar
- 3½ teaspoons baking powder
- 2 eggs, separated
- 1½ cups milk
- 1 cup butter (no substitutes), melted
- 1 teaspoon vanilla
- sliced fresh strawberries or syrup

In a bowl, combine flour, sugar, and baking powder. In another bowl, lightly beat egg yolks. Add milk, butter, and vanilla; mix well. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Serve with strawberries or syrup. Makes 10 waffles.

*These waffles are a wonderful treat I make on special occasions. Our youngsters, Jerry, 13; David, 11; and Mary Jane, 9, love them, especially with yummy strawberries which are ripening now. June is my favorite month, with fresh strawberries, peas, cherries, the dairy contest recipes, and my birthday to look forward to. I thank all of you who send in delicious recipes. I'm organizing my bulging file of recipes clipped from the B-section into a binder. I paste the recipes, by category, along with food pictures clipped from supermarket flyers, onto heavy paper and encase them in sleeve protectors. The result is a big colorful book with my favorite recipes easy to find.*

Vera Jane Newswanger  
Morgantown

## FAVORITE WHITE BREAD

- 3 tablespoons yeast
- 1½ cups warm water
- 3 cups milk
- ½ cup sugar
- 2½ tablespoons salt
- 1½ cups cold water
- 1 cup plus 1 tablespoon vegetable oil
- 1 rounded tablespoon applesauce
- 14-15 cups bread flour

Dissolve yeast in warm water. In medium saucepan scald milk; stir in sugar, salt, cold water, oil, and applesauce. Add to yeast mixture. Add 5 cups flour, beat well, add 4 more cups, mix well, stir in 5-6 more cups to make a medium stiff dough; knead well. Let rise in greased bowl, punch down, and let rise again. Shape into 5-6 large loaves. Let rise and bake at 325-350 degrees for 25-30 minutes.

*Thanks to my sister-in-law, Marian, for sharing this recipe, it always turns out light and tasty. We enjoy living on a dairy farm and especially appreciate being able to share the privilege with our three little boys. Javon, 3; Steven, 2; and Cyrus, 3 months. We count our blessings daily and wish a safe summer to all farming families.*

Ruth Eberly  
Newville

## PINEAPPLE CREAM CAKE

- 1 cake mix (yellow or white)
- 1 package (8-ounce) cream cheese
- 1 small box vanilla instant pudding
- 2 cups milk
- 1¾ tablespoons cornstarch
- 1 can (20-ounce) crushed pineapple
- 1 (8-ounce) whipped topping
- ¼ to ½ cup crushed graham crackers
- Chopped nuts, optional

Bake cake in 9x13-inch pan. Cool.

Beat cream cheese; gradually add milk and pudding. Spread on cake.

Mix cornstarch and pineapple, cook till thick. Cool and spread on cake. Top with whipped topping. Sprinkle with graham cracker crumbs and nuts. Store in the refrigerator.

*Last year we moved from Lancaster County to Meyersdale where we operate a 60-cow dairy in the hills of Somerset County. Even with the low milk prices, God is faithful and we have much to be thankful for. We have three healthy and active children, Shane, 5; Dustin, 3; and Ellie, 1. Like most farm families, we love dairy products!*

Kathy Martin  
Myersdale

## YANKEE BREAD

- 7½ cups flour
- 3 tablespoons honey or sugar
- 3 teaspoons salt
- 2 packages yeast
- 3 cups milk, scalded
- 1 cup butter (I use more butter)

Melt butter in 11x16-inch pan. Mix rest of ingredients together and knead for approximately 10 minutes. Roll out dough ½-inch thick. Cut into narrow strips and roll in buttered pan. Bake at 400 degrees for 15-20 minutes. Options: May let rise, but is not necessary (I have found the bread gets nicer if I let it rise for a short time). May sprinkle with parmesan cheese, oregano, onion salt, garlic salt, etc.

*This is a favorite at our home. Our children enjoy helping make this bread, and enjoy even more eating it! We have five boys and one girl. We live on a small dairy farm in Schuylkill County. We enjoy raising our family on the farm, for the daily chores and responsibilities have been very good in helping to teach valuable lessons and character traits.*

Brenda Weidenhammer  
Schuylkill Haven

## GOAT MILK SHERBERT

- ½ cup sugar
  - ½ cup water
  - 1 small package jello (any flavor)
  - 3 cups goat milk
  - ½ cup lemon juice (or to taste)
- In a saucepan bring sugar, water, and jello to a boil. Remove from heat and cool to room temperature. Add lemon juice; stir well. Mix in cold goats milk and freeze until firm. This is very easy and tastes great.

*My husband, Ed, and I, live in Hummelstown with our five children, Clay, 17; Amber, 15; Erinn, 10; Madison and Morgan, 7. We raise Whitetail deer and Nigerian Dwarf goats as well as many chickens, rabbits, and ducks.*

Jodi Winfindale  
Hummelstown

## CINNAMON CRUMB COFFEE CAKE

- ½ cup butter, softened
  - 1 cup sugar
  - 2 eggs
  - 1 cup sour cream
  - 1 teaspoon vanilla
  - 2 cups flour
  - 1 teaspoon baking powder
  - 1 teaspoon baking soda
  - ¼ teaspoon salt
- Crumbs:
- ½ cup butter, softened
  - ½ cup brown sugar
  - ¾ cup oatmeal
  - ½ cup flour
  - 1½ teaspoon cinnamon

Glaze:

- 1 cup confectioners' sugar
- 2 tablespoons milk

Beat butter and sugar till light and fluffy. Beat in eggs and vanilla. Sift flour, baking powder, baking soda, and salt. Add gradually to sugar mixture along with the sour cream. Spread batter into a greased 9x13-inch pan. Sprinkle with crumbs. Bake at 350 degrees for 30-35 minutes or till toothpick comes out clean. Drizzle with glaze while warm out of oven.

*I am 19 years old and I live with my family on a dairy farm in Quarryville. My parents are Robert and Linda Sensenig and*



Chris Swartz family gathers for photo.

*I have two brothers, Matt, 17; and Mike, 9. I enjoy cooking for my family especially since they are always hungry after working hard on the farm.*

*I don't have as much time to cook anymore since I have two part-time jobs. I am a secretary at Smoker Door Sales and I also waitress at Bird-In-Hand Restaurant. I enjoy both my jobs and I also love hanging out with my friends and youth group on the weekends. I hope you all enjoy this recipe as much as my family does. We like it warm out of the oven with a cup of coffee or for dessert with vanilla ice cream. Have an awesome summer and drink milk!*

Melissa Sensenig  
Quarryville

## YOGURT (SNACK)

- ½ gallon milk
- ½ cup sugar
- 1¼ tablespoon unflavored gelatin
- ¼ cup cold water
- 1 tablespoon vanilla
- 2 tablespoons plain yogurt
- ½ cup sugar

Heat milk with sugar to 190 degrees. While heating milk, soak gelatin in cold water. Add this to milk when it reaches 190 degrees. Stir well. Cool milk to 120-140 degrees. Then add vanilla, plain yogurt, and sugar. Beat until smooth. Cover milk and put in oven with light on for 9-11 hours. After the 9-11 hours get out of the oven and stir. Add 1 tablespoon per quart of your favorite jello. Put in little containers and put in refrigerator till firm. Note: Our favorites are grape, peach, and lime.

*This yogurt is a favorite of my husband, Galyn, and is very easy to make. I make at least 2-3 portions while I'm at it and since we live on a farm I can always get the milk when I need it!*

Rosie Musser  
Manheim

## CREAMY PEACH DESSERT

- 1 package (3-ounce) apricot gelatin
  - ¾ cup boiling water
  - 1 cup vanilla ice cream
  - 1 carton (8-ounce) whipped topping, thawed
  - 1 cup diced fresh or canned peaches (juice drained)
  - Sliced peaches and/or mint leaves (optional)
- In a large bowl, dissolve gelatin in boiling water; stir in ice cream until melted and smooth. Add whipped topping and mix well. Fold in peaches. Chill. Garnish with peach slices and a sprig of mint.

*This is a fast and easy recipe that even children can make. We always double this recipe as it doesn't stay around long! My husband and I, along with our four children, Melody, 7; Ryan, 5; Rosalyn, 2; and Kendra 3 months enjoy farm life. We milk between 70-80 cows. The children like naming the calves, riding their bikes around in the barn, and playing with the kittens.*

*The B-section of the Lancaster Farming is always a favorite of mine, especially during June.*

Christine Brubaker  
Womelsdorf

## YORKSHIRE PIZZA

- ¼ cup butter
  - 1 cup flour
  - 2 eggs
  - 1 cup milk
  - ¼ teaspoon salt
- Melt butter in an 8x12-inch glass pan in 425 degree oven. Beat flour, eggs, milk, and salt until smooth; pour into hot pan. Put pizza sauce on, then pizza toppings of your choice. Sprinkle with oregano and top with shredded cheese. Bake at 400 degrees for 15-20 minutes.

*Two years ago we moved from Kutztown to Elkton, Ky. on a 379-acre farm. Approximately 130 acres of this is tillable and the rest is woodland. We're milking 40 Holsteins in the tiestall barn we built the summer of 2001. We raise corn, alfalfa, and soybeans, and have pastures for the heifers and dairy cows to graze.*

*Being surrounded by so much woodland offers us the privilege of seeing and hearing creatures like coyotes, bobcats, whip-poor-wills, and many more.*

Mary Hoover  
Elkton, Ky.

## CHOCOLATE CARAMEL CANDY

- 1 cup milk chocolate chips
  - ¼ cup butterscotch chips
  - ¼ cup creamy peanut butter
- Filling:
- ¼ cup butter
  - 1 cup sugar
  - ¼ cup evaporated milk
  - 1½ cups marshmallow creme
  - ¼ cup creamy peanut butter
  - 1 teaspoon vanilla
  - 1½ cups salted peanuts, chopped
- Caramel Layer:
- 1 package (14-ounce) caramels
  - ¼ cup whipping cream

Icing:

- 1 cup milk chocolate chips
- ¼ cup butterscotch chips
- ¼ cup creamy peanut butter

Combine the first three ingredients in a small sauce pan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 9x13-inch pan. Refrigerate until set.

For filling, melt butter in a heavy saucepan over medium-high heat. Add sugar and milk. Bring to a boil; boil and stir for 5 minutes. Remove from the heat; stir in the marshmallow creme, peanut butter, and vanilla. Add peanuts. Spread over first layer. Refrigerate until set.

Combine the caramels and cream in a saucepan; stir over low heat until melted and smooth. Spread over the filling. Refrigerate until set.

In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut in 1-inch squares. Store in the refrigerator.

*My husband and I, along*

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