

# Finish June Dairy Month With Flair

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with our three daughters, live on a dairy farm near Manheim. In addition to our farm work we enjoy church activities and spending time with our family and friends.

This candy recipe takes time to make but is worth the extra effort.

Pearl Hoover  
Manheim

## BIG DROP SUGAR COOKIES

2 cups sugar  
½ cup butter  
1 cup buttermilk  
3 eggs  
4 cups flour  
1 teaspoon baking soda (dissolved in buttermilk)  
1 teaspoon cream of tartar  
½ teaspoon salt  
1 teaspoon vanilla

Cream sugar and softened butter; add eggs. Mix flour and cream of tartar well; add salt. Mix baking soda with buttermilk and add alternately with flour mixture.

Drop by teaspoonfuls on greased cookie sheet and bake 350-375 degrees for 10-12 minutes until brown or spring up when touched. You may add chocolate chips or raisins.

This recipe was in the Lancaster Farming paper a long time ago and my family loves them and they are so easy.

My husband, William, has been a subscriber to Lancaster Farming for many years. We live on a farm in southern Huntingdon County where we raise beef cattle. We are parents of three children, six grandchildren, and three grand dogs. I really enjoy the ladies section of the paper and enjoy trying the recipes they offer.

DeVora Black  
Three Springs

## RHUBARB CREAM DELIGHT PIE

Crust:

1 cup flour  
¼ cup sugar  
½ cup butter

Rhubarb Layer:

3 cups fresh rhubarb, cut into ½-inch slices

½ cup sugar  
1 tablespoon flour

Cream Layer:

12 ounces cream cheese, softened

½ cup sugar  
2 eggs

Topping:

8 ounces sour cream  
2 tablespoons sugar

1 teaspoon vanilla

Mix crust and put into a 10-inch pie plate.

Combine rhubarb layer, toss lightly, and pour into crust. Bake at 375 degrees for 15 minutes.

For cream cheese layer, beat



Logan, 2, loves helping his parents, Vernon and Sharon Horst on their Maryland farm.

cream cheese and sugar until fluffy. Beat in eggs one at a time and pour over hot rhubarb. Bake at 350 degrees for 30 minutes till set.

Combine topping and spread over hot pie. Chill.

We do not live on a dairy farm, but do enjoy dairy products. This recipe was given to me by my cousin who loved rhubarb. Our six children enjoy the farm. We have lots of animals: goats, guinea pigs, rabbits, chickens, etc. Our son raises a few mice. We feed heifers and pigs.

Louise Hoover  
Manheim

## VEGETABLE DIP

2 packages (8-ounce) cream cheese

16 ounces sour cream

½ cup sugar

6 tablespoons sour cream and onion powder

2 tablespoons cheddar cheese powder

Soften cream cheese then add the rest of ingredients. Serve with fresh vegetables, chips, crackers, etc. This is a very delicious dip recipe and simple to make.

My husband, Merv, and I, along with our family of six children live in the beautiful hills of Juniata County. Our oldest son, Jason, will be 16 years old in several weeks. Followed by Ann Merlene, 13; Anthony, 11; Susan, 9; Marilyn, 6; and Michelle, 2.

We operate a 126,000 layer chicken house and farm corn, soybeans, and hay. Merv also deals in used equipment. A farm is a great place to raise a family although at times it gets very busy.

I enjoy cooking and baking for my growing family. Being a homemaker is a very high calling and a rewarding job. Most of us enjoy reading the Lancaster Farming and of course my favorite is the B-section. The homestead notes and Joyce Bupp's articles are my favorites.

Anna Ruth King  
East Waterford

## LOVELY LITTLE LEMON CAKE

1¼ cups flour

1 teaspoon baking powder

½ teaspoon salt

8 tablespoons unsalted butter (one stick), at room temperature

1 cup sugar

2 eggs

½ cup milk

1 tablespoon finely grated lemon zest

½ cup chopped pecans or walnuts (optional)

Lemon Syrup:

¼ cup sugar

3 tablespoons fresh lemon juice

Preheat oven to 350 degrees. Grease and flour an 8-inch tube cake pan or 1 pound loaf pan.

In a medium bowl, stir and toss the flour, baking powder, and salt. Set aside.

With a mixer, mix butter and sugar on medium until nice and fluffy, approximately 2 minutes. Remember to use room temperature butter for best results! Add the eggs one at a time, thoroughly blending after each one. Then slowly add flour mixture, milk, and lemon zest. Beat this all together until smooth. Lastly, stir in the nuts if using.

Spoon your batter into prepared pan and bake until a toothpick inserted in the center comes out clean. Approximately 50-60 minutes.

While cake is in oven, prepare the lemon syrup. Combine lemon juice and sugar. Sugar probably won't dissolve completely — but not to worry. Just keep stirring occasionally.

Remove the cake from oven and put on wire rack to cool. Gently poke holes in top of the cake all over. Spoon syrup over top of cake. Continue to cool the cake for 15 minutes or so, then remove the cake and cool completely.

I live in Reading with my husband and our three beagles. I have a small custom frame shop and my husband, Charlie Miller, is the Pennsylvania sales representative for Dairy Master milking systems. We are both do-it-yourselfers having many projects. Too many aren't finished either! But we love life and thank the Lord for His blessings which are many.

I have grown to enjoy and appreciate making our meals as compared to eating prepared food. We know what we are eating and it costs so much less. Besides it's fun and we could all use much more of that in all our lives. I hope you enjoy this cake as much as I do.

Chris Ziegler  
Reading

## BANANA CREAM PIE

1 cup milk

1 small package instant vanilla pudding

½ teaspoon vanilla

12 ounces whipped topping

1 graham cracker crust

2 ripe bananas

In a mixing bowl, beat pudding and milk on low speed for 2 minutes. Beat in vanilla; fold in 3 cups whipped topping. Pour 1¼ cups pudding in crust. Layer with banana slices and pudding mixture. Top with remaining whipped topping. Garnish with additional slices of banana. Refrigerate until firm. Makes 8 servings.

We live on a dairy farm in Rising Sun, Maryland. We milk 140-145 cows. Our 2-year-old son, Logan, loves it on the farm. I look forward to getting some new recipes. This is a very simple but delicious pie.

Sharon Horst  
Rising Sun, Md.

## MACARONI AND CHEESE

4 cups macaroni (short or long)

2½ cups shredded mild cheddar cheese

½ cup chicken broth

1 cup milk

1 egg, (can be omitted)

½ stick butter

½ cup cracker crumbs, crushed

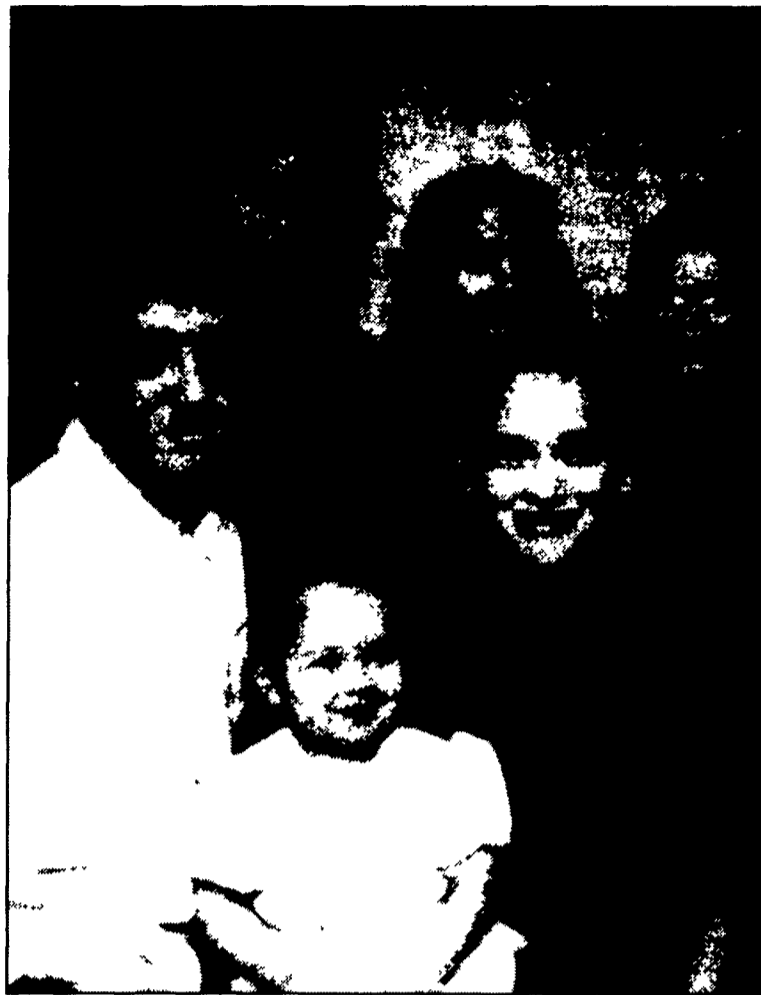
½ teaspoon pepper

1 teaspoon salt

Cook macaroni in boiling water for 20 minutes. Add teaspoon of salt. Drain and put in a buttered 9x13-inch pan. Layer, alternating macaroni and cheese (reserve ½ cup cheese for on top). Sprinkle layers with pepper, dot layers with butter. Beat egg and add to milk. Pour mixture over layered macaroni and cheese. Crush cracker crumbs and put on top and pour chicken broth over all. Bake at 350 degrees for ½ hour or if you want it to be browned more bake 10 minutes longer.

I am 72 years old and have 15 grandchildren and six great-grandchildren. I have three sons and one daughter. I have lived on the same farm for fifty-two years and raised all my children here.

We always have a big



These are the children of Merv and Anna Ruth King.

Christmas dinner at the farm house! There are usually thirty-seven, at least, in total. Everyone always finds a place to eat somehow. We all have a wonderful family time and the food is homemade for the dinner! How good God has been to us.

Faye Copeland  
Berkeley Springs, W.Va.

## CRACKER PUFF

1 package saltine crackers

¼ pound velveeta cheese

2 tablespoons onion, chopped

chopped ham or sausage

2½ cups milk

4 eggs, beaten

½ teaspoon mustard

dash of pepper

Put a layer of crackers in 12x8-inch baking dish. Cover with cheese slices, onion, and meat. Repeat layers and top with cheese. Combine milk, eggs, and seasonings. Pour over cracker mixture. Let set 30-40 minutes or overnight. Bake at 325 degrees for 50 minutes.

This is one of our favorite breakfast dishes. We enjoy looking through Lancaster Farming every week and it's always fun to try new recipes.

Sadie Glick  
Ronks

## GOLDEN SHEET CAKE

2½ cup flour

1 teaspoon salt

1½ cup sugar

3 tablespoons baking powder

½ cup butter

1 cup milk

2 eggs

1½ teaspoon vanilla

Sift together dry ingredients in mixing bowl; add butter, milk, eggs, and vanilla. Mix all together and pour into greased 5½x10½-inch pan. Bake at 350 degrees for 18-20 minutes. Allow to cool in pan. Put frosting on if you would like to. Makes 24 2½-inch square servings.

We are dairy farmers, own 300-acres, and milk 60 cows.

Marion Messersmith  
New Albany

## FRUITY MILKSHAKES

1½ cup frozen fruit

1½ cup cold milk

¼ cup sugar

½ teaspoon vanilla

pinch of salt

5 ice cubes

Put all ingredients in blender on high speed until ice is crushed, about 25 seconds. Serve immedi-

ately. Makes approximately 6 cups.

Note: use strawberries, peaches, cherries, or fruit of your choice.

This is a cold refreshing drink on a warm sunny day. We live on a dairy farm and often make this after the chores are done.

Erla Hoover  
Schuylkill Haven

## CHEESEBURGER PIE

1 pound ground beef

1 cup chopped onion

½ teaspoon salt

1 cup shredded cheddar cheese

2 eggs

½ cup Bisquick

1 cup milk

Heat oven to 400 degrees. Grease 9-inch pie plate. Cook beef and onion till beef is brown; drain. Spread in pie plate. Sprinkle with salt and cheese. Stir remaining ingredients, pour into pie plate, and bake 25 minutes.

I make this cheeseburger pie as it is so easy to make and tastes so good. My family really likes it.

Grace Shetter  
Alburtis

## CHOCOLATE THUMBPRINT COOKIES

1½ cup butter

2 cups sugar

3 egg yolks

6 tablespoons milk

3 teaspoons vanilla

3 cups flour

1 cup cocoa

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Faye Copeland, Berkeley Springs, W.Va.