

Finish June Dairy Month With Flair

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Vanilla Filling:
 1/2 cup confectioners' sugar
 3 tablespoons butter
 6 teaspoons milk
 3/4 teaspoon vanilla
 Cream butter, sugar, egg yolk, milk, and vanilla. Combine flour, cocoa, salt; blend into creamed mixture. Chill dough until firm enough to handle. Prepare vanilla filling.

Roll dough into 1-inch balls. Dip balls into beaten egg white, roll in chopped walnuts. Place on lightly greased cookie sheet. Press thumb gently into center of each cookie. Bake at 350 degrees for 10 minutes or until set. Cool, then spoon 1/4 teaspoon vanilla filling into "thumbprint." Gently press Hershey Kiss on top of vanilla filling.

My husband, Mervin, and I, live on a dairy farm in Lebanon County with our six sons, there's never a dull moment. These cookies are a treat for us all at Christmastime. I like to make them for cookie exchanges and for gifts. God bless you all!

Louise Horst
Newmanstown

BREAKFAST DELIGHT

Bottom Part:
 1/2 cup milk
 1/4 teaspoon salt
 dash of pepper
 10 saltine crackers

Top Part:
 9 eggs
 4 tablespoons cream
 1/4 teaspoon salt
 dash of pepper
 1/2 cup sausage or ham pieces
 1 tablespoon butter
 1/2 cup shredded cheese

Put crackers in the bottom of a 1 1/2-quart serving dish. Combine the milk, salt, and pepper in a saucepan. Heat until scalded. Pour over crackers.

In a heavy skillet, fry the sausage in the melted butter. Add the eggs, cream, salt, and pepper. Scramble. Spoon over cracker mixture and sprinkle with shredded cheese. Let set 5 minutes before serving. Makes 6 servings.

I live with my parents, three sisters, and three brothers on a farm in Union County. Besides working part-time at a bulk food store, I enjoy cooking and working in the garden and flowerbeds.

Our whole family likes recipes made with plenty of dairy products like this one.

Naomi Oberholtzer
Mifflinburg

DRIED-BEEF DIP

1 package (8-ounce) cream



Tracy Leidy's son, Shane, at the races. This was his first win.

cheese
 1 1/2 cups shredded cheddar cheese
 1/2 cup sour cream
 2 to 2 1/2 ounces dried beef, diced
 1/2 cup chopped green onions
 1/2 cup chopped green and red peppers
 2 teaspoons Worcestershire sauce
 1 loaf round rye bread
 assorted raw vegetables

In a mixing bowl, combine the cream cheese, cheddar cheese, and sour cream. Stir in the beef, onions, peppers, and Worcestershire sauce. Cut the top fourth off the loaf of bread; carefully hollow out bottom, leaving a 1-inch shell. Cube removed bread and top of loaf; set aside.

Fill bread shell with beef mixture. Wrap in foil; place on a baking sheet. Bake at 350 degrees for 60-70 minutes or until heated through. Serve with vegetables and reserved bread cubes. Makes 3 cups.

When having friends over, I rely on this dip. It's tasty and everyone likes it. It's also a hit around the holidays.

My husband, Craig, and I, have three children. We sold our cows two years ago because of the milk prices, but Craig works on a dairy farm. I hope folks enjoy this recipe because our family does.

Helen Fester
Berwick

PEANUT BUTTER ICE CREAM

2 1/2 pounds sugar
 3 cans canned milk
 5 eggs
 5 tablespoons cornstarch
 1 jar (28-ounce) smooth peanut butter
 1 teaspoon vanilla (to taste)

Pour 1 quart of milk in a pan with the cornstarch. Cook until stiff. Add peanut butter. Mix in the rest of the ingredients. Pour in ice cream maker. Makes about 6 quarts.

My great-grandma passed this recipe down to us. It is one of our favorites. My dad and I are farming a little over 170 acres. We grow corn, hay, soybeans, and wheat. We're thinking about planting rice, if the rain doesn't stop! Rain or no rain, we're thankful for all of God's blessings; especially the privilege to farm.

Lisa Ann Deardorff
Lewisberry

COFFEE PUDDING

6 cups milk (divided)
 1/4 cup thermflo
 1 cup sugar
 3 teaspoons instant coffee
 1 tablespoon butter
 1 tablespoon vanilla

Mix and heat 5 cups milk, sugar, and coffee. Mix 1 cup milk with thermflo. Stir into hot milk. Bring to a boil. Remove from heat; add butter and vanilla. Cool and add 8 ounces whipped cream. Garnish with cookie crumbs, if desired.

This is my favorite pudding recipe because it is delicious and easy to make. My husband and our daughters, Mary Jane, 3; and Martha Ann, 22 months, love it, too. We also have a 3-month-old daughter, Malinda.

We are not dairy farmers, but we do feed about 50 heifers for other farmers.

Lena Weaver
Ephrata

WONDER COFFEE CAKE

2 cups pastry flour
 1 teaspoon baking powder

1 teaspoon soda
 1/2 teaspoon salt
 1 cup butter, softened
 1 cup sugar
 1 cup sour cream or sour milk
 2 eggs

Crumb Topping:
 1/2 cup brown sugar
 1/4 cup sugar
 1 teaspoon cinnamon
 1 cup chopped nuts

Mix ingredients together in mixing bowl. Put in two 13x9-inch cake pans. Line one pan with waxpaper. Bake at 350 degrees for 30 minutes or till done. Cool, then put regular frosting on top of cake that is not on waxpaper. Flip the waxpaper cake on top of the frosting cake and top with crumbs.

This is one of our favorite cakes.

Jonas Stoltzfus
Bird-In-Hand

CINNAMON CHAI

1/4 cup powdered coffee creamer

1 cup powdered sugar
 1/3 cup instant tea (without sugar or lemon)
 1/2 cup sugar
 1 1/2 cups dry milk
 3 teaspoons cinnamon

Mix all ingredients together. Stir approximately 3 tablespoons into a cup of hot milk.

We enjoy reading the Lancaster Farming paper every week.

We milk Holsteins in southern Northumberland County.

Ruth Schaffer
Dornsife

COCONUT ANGEL SQUARES

1 prepared angel food cake, cut in 1/2-inch cubes
 1 1/2 cups cold milk
 2 packages (3.4-ounce) instant coconut cream pudding
 1 quart vanilla ice cream, softened

1 carton (8-ounce) frozen whipped topping, thawed, or real whipped cream

In a mixing bowl, beat milk and pudding mixes on low speed for 2 minutes. Add ice cream; beat on low just till combined. Mix with angel food cake cubes and put in 13x9-inch greased dish. Top with whipped topping, or you can mix it in the mix instead of topping with it. Sprinkle 1/4 cup flaked, toasted coconut on top. Cover and chill at least 1 hour. Refrigerate leftovers. Makes 12-15 servings. This is also good with other flavors of ice cream and pudding.

This truly tastes like a coconut cream pie without all the work!

I enjoy your paper, ads, and all. The antique section was a great addition. Keep up the good work.

Debra Shultz
Halifax

CHOCOLATE CHIP MUFFINS

2 cups flour
 1/2 cup sugar
 1 tablespoon baking powder
 1 egg
 3/4 cup milk
 1/3 cup vegetable oil
 3/4 cup mini-semisweet chocolate chips

Mix all ingredients and pour into 12 paperlined muffin cups. Bake at 400 degrees for 18-20 minutes. Cool 5 minutes before removing to cool.

These muffins are extremely quick and easy, and my family eats the whole batch if I make them and take them to the barn with us over evening chores. My



Brenton Keith, 2, and Jennifer Rose, 4, are the children of Joanna and Keith Horning.

husband, Darryl, and I, milk 45 registered Jerseys and farm about 65 acres of crop ground. I have a small home business. We have three healthy children who help us around the farm. Abigail, 6; Albert, 2; and Adrianna, 1. The kids have 25 chickens from which they have great fun selling the eggs and a roadside stand in the fall for pumpkins.

We are riding out these low milk prices and are hoping for a brighter future. Despite all the negatives, this is a noble way to spend a life.

Becky Reiter
Narvon

BAKED MACARONI AND CHEESE CROCKPOT STYLE

1 stick of butter
 2 cups uncooked elbow macaroni
 1 large container of small curd cottage cheese
 2 cups of shredded cheddar cheese

2 1/2 cups boiling water
 In crockpot, cut butter into small pieces; add uncooked macaroni; add cottage cheese; sprinkle shredded cheddar over cottage cheese; pour boiling water evenly in crockpot. Stir gently. Cook 4-5 hours on low.

I am the mother of five children, Shane, Chance, Paige, Megan, and Luke, ages six through 14. My husband, David, is self-employed and I work as a nurse. We live on a small farm and are always busy with kids, chores, or work. The kids are all very active in sports, dance, and racing go-carts. We enjoy camping and traveling.

Tracy Leidy
Mercersburg

HEARTY HAMBURGER SOUP

2 tablespoons butter
 1 pound ground beef
 1 cup onion
 2 cups tomato juice
 1 cup sliced carrots
 1/2 cup chopped celery
 1 cup diced potatoes
 1 teaspoon seasoned salt
 1 to 1 1/2 teaspoon salt
 1/8 teaspoon pepper
 4 cups milk
 1/3 cup flour

Melt butter in large skillet or kettle and brown meat and onion. Stir in next seven ingredients. Cover and simmer till vegetables are tender. About 20-25 minutes. Combine flour with one cup milk. Stir into soup and bring to a boil. Add remaining milk and heat. Do not let it boil. Enjoy!

My husband, Keith, and I, with our two children, Jennifer, 4; and Brenton, 2, live on a dairy farm in Lebanon County. I always look forward to June recipes and also like to read the other articles in the B-section.

Joanna Horning
Lebanon

ICE CREAM DESSERT

60 Ritz crackers
 1/4 cup butter
 1/2 gallon ice cream
 2 packages (4-ounce) instant vanilla pudding
 1 1/4 cup milk

1 8-ounce whipped topping
 Crush the crackers and mix with the butter. Press into a 9x13-inch pan. Save a few crumbs for the top.

Soften the ice cream about 1/2 hour. Mix in vanilla pudding. Mix the milk and whipped topping together and pour over the cracker crumbs. Refrigerate about 6 hours before serving. This recipe will hold well in a refrigerator for a week.

My husband, Willard, and I built a house on a piece of land of the farm he was born and raised on. We celebrated our 48th wedding anniversary on June 4th. We have three sons, Rodney, Jeffrey, and Kirk, two grandsons, and one granddaughter. Willard is retired from construction and works parttime for Perry Township. I work at the Kwik Shoppe Drive-In in Shoemakersville where I have been working for 29 years and have also worked 13 years as a demonstrator for Candle-Land parties of Myers-town.

I love reading Lancaster Farming and cutting out the recipes and trying them all out. My husband enjoys reading all the sales ads. He renewed his subscription at the Pa. Farm Show and he got a free hat. He has a hat collection.

Shirley Dreibelbis
Hamburg

WHOOPIE CAKE

1 box Devil's Food cake mix
 1 small package instant chocolate pudding
 4 eggs
 1/3 cup oil
 1 1/2 cups milk

Filling:
 2 egg whites
 2 teaspoons vanilla
 4 tablespoons flour
 2 tablespoons milk
 1 cup shortening
 1 box confectioners' sugar

For cake mix together ingredients. Divide into two lined jelly roll pans with sides. Put aluminum foil in each pan then spray with non-stick spray. Pour batter into pans. Bake at 350 degrees for 15 minutes. Remove from pans. Cool.

For filling combine ingredients and beat well, then add 1 box of confectioners' sugar and beat until fluffy. Put filling between cakes.

I always look forward to entering a recipe at this time of year. My husband, Jay, and I live on a 100-acre dairy farm. We milk 50 cows, and have 50-75 heifers. With also have four children, it is definitely a busy life-style so I'm always looking for quick and easy recipes.

Our family loves chocolate whoopie pies and this is just one of many ways that I simplify my life. I also get many calls requesting this recipe.

Pam Funk
Lancaster