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Hershberger's

FARM & BAKERY LTD.

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Blackberry • Blueberry • Raisin • Strawberry Rhubarb
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every day. Don't forget your Valentine cookies.

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2 1/2 miles SW of Berlin on SR 557
5452 SR 557 Millersburg, Oh 44654



Gift Shop

Bakery on Premises



Homemade Noodles, Jams & Jellies

Hot Broccoli Dip

2 pkgs Frozen chopped broccoli (10 oz.)
3/4 lb. Fresh mushrooms, chopped
1/4 c. Onion, finely chopped
1/4 c. Celery, minced
1/4 c. Butter
2 (6 oz) Rolls of Garlic Cheese, diced
1 can Cream of mushroom soup, undiluted
Tabasco sauce to taste
Worcestershire to taste
Seasoned Salt to taste
Dash Garlic Powder
King-size corn chips
Cook broccoli according to package directions. Drain well, all day if possible. Sauté mushrooms, onions and celery in butter. Place in double boiler. Add drained broccoli, cheese and soup, stirring until cheese is melted. Add tabasco sauce, Worcestershire sauce, seasoned salt and garlic powder. Pour mixture into chafing dish and serve with corn chips.

Blueberry Salad

2 pkgs. Black Cherry Gelatin (3 oz.)
2 c. Hot water
1 can Crushed pineapple (8-1/4 oz.)
1 can Blueberries, partially drained (16 oz.)
1 pkg. Cream Cheese (8 oz.)
1/2 c. Sour cream
1/2 c. Sugar
3/4 c. Chopped nuts
Add hot water to gelatin to dissolve then add pineapple and blueberries. Pour into a 2-qt. casserole dish and chill until set. Combine cream cheese, sour cream, sugar and nuts and spread over firm gela-

tin mixture.

Jewish Coffee Cake

1 pkg. Yellow Cake Mix (no pudding added)
1 pkg. Instant Vanilla Pudding (large package)
4 Eggs
1 1/2 t. Vanilla
1 c. Water
1/2 c. Cooking Oil
2 T. Flour
Beat for 10 minutes.
TOPPING:
1/2 c. Sugar
1 T. Cinnamon
1/2 c. Chopped nuts
Raisins (Optional)
Pour 1/2 batter into 9x13-in. cake pan, sprinkle with 1/2 topping. Repeat. Bake at 350°F for 50 to 60 minutes.

Roast Beef Casserole Supreme

2 c. cooked roast beef
2 c. roast vegetables (carrots, onions, potatoes)
1 c. frozen green peas
1 can cream of mushroom soup
1/2 c. sour cream
1/4 c. milk
1 small can french fried onions
1 c. shredded cheddar cheese
Preheat oven to 350°F, mix beef, veggies, soup, sour cream, milk, and 2/3 can of the french fried onions together in a bowl, spread into a greased 13x9x2-in. pan, set the rest of the french fried onions aside, sprinkle cheese on top, bake for 15 min-

utes, sprinkle the rest of the onions over casserole and return to oven for 5 minutes

Ham & Noodle Casserole

1 c. fine egg noodles, uncooked
1 1/2 c. cooked ham, diced
2 T. onion, chopped
1/8 t. tarragon
1 can cream of chicken soup
1/2 c. French style green beans, drained
1/2 c. water
2 T. bread crumbs
Cook egg noodles according to package, set aside, in a saucepan combine remaining ingredients, cook, on medium heat, stirring often until bubbling, combine with noodles in a greased casserole, cook in a preheated 350°F oven for 20 minutes, top with bread crumbs, return to oven for about 5 minutes or until bread crumbs are browned, let stand 2 to 3 minutes before serving

Veggie Lasagne

4 c. chopped broccoli
2 c. chopped carrot
1 c. fresh mushrooms, sliced
9 lasagna noodles
2 cans cream of mushroom soup
3/4 c. grated parmesan cheese
3/4 c. ricotta cheese
3 c. grated mozzarella cheese
1 t. garlic powder
1 t. rosemary
2 t. paprika
Steam broccoli and carrots till tender, boil lasagna noodle, in a bowl combine cream of mushroom soup, 1/2 c. parme-

san, ricotta cheese, and 2 c. mozzarella, mix well and set aside 1 1/4 c. of mixture, to remaining sauce, add garlic powder, rosemary, and the cooked veggies, set aside...to assemble lasagna: in a 9x13-in. pan, lay 3 lasagna noodles, spread 1/2 of veggie mixture, 3 noodles, spread rest of veggie mixture, 3 noodles, the reserved 1 1/4 c. of cheese mixture, sprinkle 1 c. mozzarella on top, mix together paprika and 1/4 c. parmesan and sprinkle on top of mozzarella, cover and bake at 375°F for 1/2 hour, then remove cover and bake 10 more minutes.

Chicken Noodle Dressing Casserole

2 C. cubed chicken
1 qt. prepared dressing
1 C. frozen peas - thawed
8 oz. cooked noodles
2 cans chicken soup
1 lb. American cheese slices
3 C. milk
Mix soup and milk together and set aside. Layer the following in a large casserole dish. Spread dressing over the bottom, 1/3 cheese slices, half of soup, noodles, chicken, 1/3 more cheese slices, peas, and remaining soup. Cover and bake at 350° for 1 hr. Top with remaining cheese and let melt.