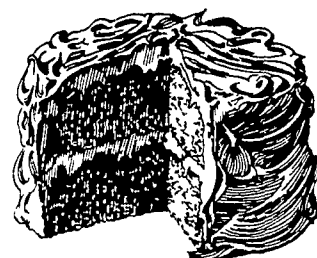


Home On The Range



More dairy recipes to please the palate

June is quickly drawing to a close but there are still plenty of good dairy recipes that will fill your kitchen with excellent eating any time of the year. Today's Home on the Range is carrying more of the recipes faithfully sent in by our readers.

Because the response was so tremendous, we weren't able to use all the recipes during the month, but they will be seen in the future for we want everyone to have the chance to put dairy products to work in their kitchen.

Don't forget to check the recipe theme calendar for July and see what recipes you can share. Send your recipes to Home on the Range, Lancaster Farming, Box 366 Lititz, Pa. 17543.

STRAWBERRY ICE CREAM

- 1 quart strawberries
- 3 3/4 ounce package instant pudding mix
- 2 eggs
- 14 ounce can sweetened condensed milk
- 3 cups whipping cream
- milk
- granulated sugar

According to the individual's preference, either crush the berries or put them in the blender with a little milk (if you use the blender, use about 1/3 of the fruit for each processing). Place in a large mixing bowl. Then use 1 cup of milk, the eggs, and instant pudding in the blender—just until thoroughly mixed. Add to the berries—also stir in the sweetened condensed milk and 1/2 cup of sugar and the whipping cream. Add enough milk to about fill the mixing bowl. Then taste it and add a small amount of sugar until it is the sweetness you desire. Better to start with a low amount of sugar and add more than to have too much. Pour into a four quart ice cream freezer. If your can still isn't as full as you wish, just add more milk.

Mrs. Robert Reynolds
Paradise, Pa.

RHUBARB PIE

- 9 inch unbaked pie shell
- 2 eggs
- 4 tablespoons flour
- 1 cup milk
- 3 cups rhubarb
- 3/4 cup granulated sugar
- 1/4 teaspoon salt

Mix the sugar and flour. Add to well beaten eggs. Add the milk. Cut the rhubarb in 1/2 inch pieces. Fill in the pie shell, then pour the egg mixture on top. Bake at 425 Degrees F. for 20 minutes, then reduce heat to 375 Degrees F. Bake about 25 more minutes or until tested with a knife inserted in custard comes out clean. Note: If a thin custard is desired, use only two tablespoons of flour.

Mrs. James Renner
Hatfield, Pa.

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be featured in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543.

JULY

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| 7 | Barbecue and Grill Recipes Deadline June 30 |
| 14 | Summertime Punch and Drinks Deadline July 7 |
| 21 | Zucchini Entrees Deadline July 14 |
| 28 | Sandwiches and Spreads Deadline July 21 |

AUGUST

| | |
|----|--|
| 4 | Tasty Tomatoes Deadline July 28 |
| 11 | Pleasing Potatoes Deadline August 4 |

DUMPLINGS

- 1 1/2 cups flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 3 tablespoons shortening
- 3/4 cup milk

Measure the flour, baking powder, and salt into bowl. Cut in shortening thoroughly, until mixture looks like meal. Stir in milk. Drop by spoonfuls onto hot meat or vegetables in boiling stew. (Do not drop directly into liquid. (Cook uncovered for 10 minutes. Cover; cool about ten minutes longer or until dumplings are fluffy. Makes eight to ten dumplings.

Mrs. Ruth E. Ruoss
Blain, Pa.

HONEYSUCKLE NECTAR MILKSHAKE

- 3/4 cup milk
- 1 tablespoon honey
- 1 tablespoon grape or orange juice
- 1 scoop favorite ice cream

For each serving measure 3/4 cup milk and tablespoon honey and tablespoon of grape or orange juice into blender; add scoop of favorite ice cream. Blend until smooth, or beat all ingredients with a rotary beater.

Dave Eaton
Honey Grove, Pa.

BAKED CUSTARD

- 4 cups milk
- 3/8 cup granulated sugar
- 1/2 teaspoon salt
- 4 eggs
- 1 tablespoon flour
- 1 teaspoon vanilla
- sprinkle of nutmeg

Put the above ingredients in the blender on puree and mix. Bake in a baking dish for one hour at 325 Degrees F. Set into hot water to bake. For those watching their weight, cut the sugar in half.

Mrs. Ruth Ann Bruckhart
Watsonstown, Pa.

PECAN TARTS

- three ounce packages of cream cheese
- 1/2 pound butter
- 2 cups flour

Filling

- 1 3/4 cup light brown sugar
- 1/2 teaspoon salt
- 2 tablespoons melted butter
- 1 teaspoon vanilla
- 2 eggs
- pecans

Cream the butter and cheese, add the flour. Make 24 balls and press into small cup cake tins. To make the filling, cut the pecans into bottom of shells. Beat the eggs slightly with fork, add sugar, then melted butter, salt and vanilla. Divide equally on top of pecans and bake about 30 minutes at 350 Degrees F.

Mrs. Harold Moore
Franklin, Pa.

CHEESE COOKIES

- 1/2 cup butter
- 3/4 cup grated American cheese
- 3/4 cup grated sharp Cheddar cheese
- 1 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- pecans or walnuts

Bring the butter and cheese to room temperature. With an electric mixer, blend the butter and cheese. Sift in dry ingredients, except nuts and mix well. Shape into one inch balls and place on ungreased cookie sheets. Press pecan or walnut halves into center of each cookie. Bake at 400 Degrees F. for ten to 12 minutes. These cookies are nutritious and great for diabetics as there is no sugar in the recipe.

Linda S. Brown
Easton, Md.

CARAMEL PUDDING

- 1 1/2 quarts boiling milk
- 1 cup molasses
- 1 cup brown sugar
- 1 cup flour
- 1/2 cup water
- 1 tablespoon butter
- 1 tablespoon vanilla
- 5 eggs

Beat all the above ingredients together, except the boiling milk. Stir into the boiling milk, mixing well. Remove from heat and let cool. Serve.

Sylvia S. Good
Holtwood, Pa.

PINEAPPLE AND CREAM CHEESE SALAD

- 1 medium sized can crushed pineapple
- 8 ounce cake of cream cheese
- 1 pint whipped cream
- a good 1/2 cup of granulated sugar
- 1 envelope unflavored gelatin dissolved in 1/2 cup cold water

Drain pineapple, take the juice and add the 1/2 cup sugar. Boil until sugar is dissolved, let cool slightly, then add gelatin and cold water mixture and cool until warm. Cream the cheese and pineapple and add a dash of salt. Add juice to which gelatin has been added and fold in the pint of whipped cream. Mix and refrigerate at least two hours. Both maraschino cherries and nuts may be added.

Sandra Johnson
Montgomery, Pa.

PEANUT BUTTER PUDDING

- 6 cups milk, divided
- 1 cup granulated sugar
- 6 tablespoons cornstarch or clear-jel
- 1/2 teaspoon salt
- 1 cup peanut butter
- 2 teaspoons flavoring, peanut butter or vanilla
- 1 cup whipped cream
- chopped peanuts

Heat five cups of milk. Combine the sugar, cornstarch and salt. Add gradually one cup of milk, then add to the hot milk. Cook and stir until thickened. Remove from heat and add one cup peanut butter and two teaspoons flavoring, peanut butter or vanilla. Chill. Place in large mixer bowl and heat until smooth. Fold in one cup whipped cream. Top with chopped peanuts.

Mrs. Eli Sauder
New Holland, Pa.

ANGEL SALAD

- 1 cup marshmallows
- 3 bananas or 1 pound of white grapes
- 1 cup pineapple chunks
- 1/2 cup crushed peanuts

Dressing

- 3/8 cup pineapple juice
- 1 egg
- 2 tablespoon granulated sugar
- 1 tablespoon cornstarch
- 1/2 cup whipping cream

Mix the marshmallows and fruit, add the nuts. Make a cooked dressing, omitting whipped cream, cool. Then add whipped cream. Combine dressing with salad mixture and serve on lettuce. Serves six.

Mrs. Lester Wise
Elizabethtown, Pa.

BUTTERSCOTCH PUDDING

- 2 cups brown sugar
- 1/4 pound butter
- 4 tablespoons cornstarch
- 4 tablespoons flour
- 2 quarts milk
- 6 eggs
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Brown the butter and sugar. While this is browning, heat the milk almost to the boiling point. Then add a little cold milk to the cornstarch, flour, salt and eggs to make a smooth paste and stir this in hot milk. Stir until it comes to boil. Then add the browned sugar mixture. Add vanilla last.

Mary Nolt
Myerstown, Pa.

LEMON LUSH

- 1 cup butter
- 1 1/2 cup flour
- 1/2 cup chopped nuts
- 1 cup confectioner's sugar
- 8 ounces cream cheese
- 1 cup whipped cream
- 2 packages instant lemon pudding
- 3 cups milk
- whipped cream

Mix the cup of butter, 1 1/2 cups flour and 1/2 cup chopped nuts. Press into a 9 by 13 inch pan, and bake for 15 minutes at 350 Degrees F. Cool. Mix the confectioners sugar, the cream cheese, and whipped cream. Place on cooled crumb mixture. Mix the packages of lemon pudding with 3 cups of milk and beat until thick. Pour over the second mixture. Spread with more whipped cream.

Mary Ann Kulp
Martinsburg, Pa.