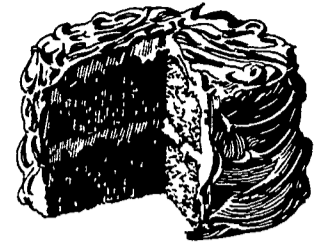


Home On The Range



Let's enjoy the dairy group

One thing never changes about the early days of summer and that is June Dairy Month and the chance to enjoy refreshing dairy products ranging from a cool milk drink to a fancy whipped cream dessert.

Milk and dairy products are an excellent source of important-to-good-health nutrients such as calcium, protein, and riboflavin.

The response to our dairy request has been so overwhelming we decided to present enough recipes to cover an entire meal every week, plus give you plenty of choices in your planning.

Happy Dairy Month!!!

BEGIN WITH BREAKFAST

Milk and Egg Breakfast

Put 3 cups milk in a saucepan. Heat until milk is scalded. Then add 4 raw eggs, whole. Let heat till eggs are a soft boil.

Add a little salt and butter. Serve on 4 slices of toasted bread.
Mrs. Jacob Yoder, Grantsville, Md

BEVERAGES

Charlene Wood recently moved from Wisconsin, the dairy state, and she assures us this drink is a favorite there in the hot hayfields to quench everyone's thirst:

Lemon Drink

2 c. milk
3/4 c. honey or 1 1/2 c. sugar
grated rind and juice of 2 lemons
Mix, refrigerate and allow to stand at least 3 hours. Fill the glasses with 1/3 or 1/2 lemon drink and the rest white soda, 7-Up or your preference. A slice of lemon or lime brightens the glass edge also.

Charlene Wood, Lancaster

APPETIZERS

Cup Cheese

3 pints cottage cheese
Strain a few hours.
Mix in 1 t. soda, and let set 12 hours in refrigerator.

Add:
1 beaten egg and scant 1 t. salt
Melt slowly in double boiler, stirring frequently until smooth. Pour in a dish and refrigerate.

Mrs. Aaron Huber, Myerstown

Shrimp Dip

medium can cut-up shrimp
1/2 pound cream cheese
1 T. milk
1 t. Worcestershire sauce
3 t. or more chili sauce
small grated onion

Mix cream cheese, milk, Worcestershire sauce and chili sauce until smooth. Wash shrimp, drain, and add along with onion. Let stand. Serve.

Mrs. Charles Biehl, Mertztown

SOUPS

Cream of Mushroom Soup

1/2 c. butter
5 T. flour
1/8 t. salt
4 c. milk, hot
2 c. light cream
3 lb. mushrooms
3 shallots

Melt butter in pan. Add flour and stir. Cook till golden brown. Add salt. Pour in hot milk slowly, stirring. Cook to boiling till mixture thickens. Pour in cream, remove from heat.

Mince 2 1/2 lb. mushrooms and shallots. Put in pan with 1 T. hot butter and cook until dry. Add to soup with 1/2 pound sliced mushrooms. Heat. Serve with parsley springs on top.

June is DAIRY Month



June is dairy month. Let's toast in the celebration with a tall glass of cold milk. For an appetizer, we'll have cheese on crackers. The main course will be one of the over 100 recipes we will run this month! For dessert? What else...cheese cake and ice cream!

MAIN COURSE

Potato Pie Lorraine

1 unbaked 9-inch pastry shell
2 c. mashed cooked potatoes
1/2 c. light cream
1 T. butter
3/4 c. cream-style cottage cheese
1/2 c. dairy sour cream
2 eggs
1/2 t. salt
1/8 t. garlic powder
1/8 t. pepper
1 1/2 c. shredded Swiss cheese
1/2 c. chopped onion
8 oz. bacon, crisp-cooked, drained and crumbled

Line unpricked pastry shell with foil. Fill with dried beans. Bake in 450 degree oven for 5 minutes. Remove beans and foil. Bake 5-7 minutes longer or until nearly done. Remove from oven; reduce to 425 degrees. Combine mashed potatoes, cream, and butter. Set aside. In a large mixer bowl combine cottage cheese, sour cream, eggs and seasonings. Beat with electric mixer till smooth. Add potato mixture, beat 1 minute more. Stir in Swiss cheese, onion, and bacon, if desired. Pour into warm pastry shell. Bake in 425 degree oven for 40 to 45 minutes or till golden brown.

Mrs. Yvonne Mummert, East Berlin

Macaroni Casserole

2 c. macaroni
(cook in salt water)
1 c. peas
1/2 onion
1 c. chopped chicken
roast beef, ground, beef or sausage
1 can cream mushroom soup
1 1/2 c. milk
1/2 c. cut-up cheese
Mix all together and bake at 350 degrees for 1 hour.
Mrs. Harold Diller, Hagerstown, Md.

Turkey Tetrazzini

3 T. margarine
3 T. flour
2 c. turkey stock
1 c. milk
1 four ounce can drained, mushrooms
3 c. cooked, diced turkey
3/4 c. grated parmesan cheese
8 oz. fine noodles cooked and drained
Make a thin sauce by combining first 4 ingredients in saucepan. Season with salt, pepper and parsley flakes. Heat till slightly thickened. Remove from heat and stir in mushrooms. Place cooked noodles in shallow baking pan. Cover with cooked turkey. Pour sauce overall and sprinkle with cheese.
Bake at 400 degrees for 20 minutes.
Nancy Kramer, Newmanstown

Lasagna

Meat Sauce:
1 c. onions, chopped
1 garlic clove, chopped
1 green pepper, chopped
1/4 t. oregano
Cook in 3 T. oil until soft but not brown.
Add:
1 lb. ground chuck and stir until meat loses red color
Add:
1 - 28 oz. can Italian tomatoes
1 - 8 oz. can tomato sauce
1 - 6 oz. can tomato paste
Cook for one hour.
Cheese Sauce:
Melt 4 T. butter, stir in 4 T. flour and 1/2 t. salt. Add 2 c. milk and cook stirring constantly until thickened. Add 1 1/2 c. grated medium sharp cheddar cheese and cook until cheese is melted. Cook 1 minute more.
Cook 1 lb. lasagna noodles. Drain. Grease large pan with oil. Put layer of noodles in pan. Add a portion of meat sauce and cheese sauce and spread over noodles. Continue in this manner until all are used, reserving about 1/2 c. cheese sauce to cover top. Bake in 400 degree oven 1/2 hour. Put under broiler for 1 minute till cheese is bubbly and slightly brown.
Mildred Miller, Hershey

(Turn to Page C8)



QUESTION — I am interested in trying my luck in making wine. Does anyone have recipes they would like to share? I'm interested in grape wine, strawberry wine and any others.

Lizzie Martin, Mifflinburg

ANSWERS — We have recipes in response to Mable Witmer's request for Amish Vanilla Pie. Though we received five answers, we only had room for two. Look for them at the end of the dairy recipes.

Recipe Topics

June	Dairy recipes all month long!
July	
3	Pancakes, early morning recipes
11	Peaches for Peach month
18	Bar-B-Q a summer delight