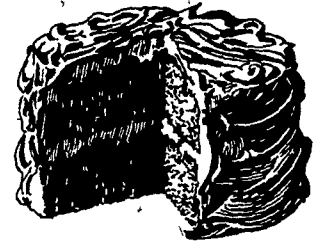


Home On The Range



Dairy dishes rate high praise

Dairy foods add a versatile note to all kinds of quickly prepared recipes suitable for summer meals. They can go into a dip to make delicious appetizers, a quick creamy soup or a nourishing topping for main foods. And don't forget them in such favorites as luscious ice cream beverages and pies, sauces or desserts.

BREAKFAST

Bran Muffins

1 c. boiling water
1 1/2 c. bran
2 eggs
1 1/2 c. sugar or less
1/2 c. vegetable oil
1 pint buttermilk
2 c. white flour
1/2 c. whole wheat flour
1 1/2 c. bran
2 1/2 c. T. soda
1 t. salt

Pour boiling water over 1 1/2 c. bran and let set. Mix eggs, sugar and oil together. Add buttermilk mix, then sift and add rest of ingredients and also soaking bran mixture and mix. Blueberries, raisins, or dates may be added. Bake 20 minutes at 400 degrees or until done. Muffins are good served hot or cold.

Mrs. Leonard Hurst, Newville

Strawberry Muffins

1/2 c. butter
1 1/4 c. sugar
2 eggs
2 c. flour
1/2 t. salt
2 t. baking powder
1/2 c. milk
2 1/2 c. strawberries

Cream butter and sugar; add eggs one at a time beating until blended. Sift together dry ingredients. Add to creamed mixture in small amounts, alternately with milk.

Mash 1/2 c. berries and add to batter. Stir in remaining berries. Place in greased muffin tins, filling almost to top. Sprinkle tops with small amounts of sugar. Bake 375 degree oven for 25 to 30 minutes.

Barbara Russell, Pine Bush

BEVERAGES

Dairy Punch

2 quarts milk
1 quart orange juice
1 quart orange sherbet

Mix and refrigerate.

Sue Wenger, Manheim



If you're wondering how to satisfy the teenaged appetite with good nourishing food rather than junk, then consider fresh dairy products. Try the recipes on this page or the drinks above (something youngsters can make for themselves). The drinks are featured in our Kid's Korner this week, page C 12.

Cook's Question Corner



QUESTION — I would like a recipe for starting the Friendship Cake. Can anyone help me?

Mrs. Dennis Nussbaum, Valley View

ANSWER — We received a recipe for delicious gingerbread along with a recipe for topping. Find it at the end of the dairy recipes.

NOTE — Due to deadlines and the amount of recipes we try to offer you every edition, we are unable to kitchen test recipes that are printed and are only able to present them to you as your friends and neighbors submit them.

Please do yourself and them a service by providing all instructions and correct measurements, oven settings and baking lengths. Thank you.

Recipe Topics

Month	Recipe Topics
June	Dairy recipes
July	
4	Barbecue for the holiday
11	It's peach month!
18	Pancakes early morning recipes

Eggnog

3 c. milk
3 eggs
1/3 c. sugar
3 t. vanilla

Put all ingredients in blender. Blend until thoroughly mixed and foam.

Sue Menges, Watontown

APPETIZERS

Party Cheese Balls

2-8 oz. pkg. Phil. cream cheese
2 c. shredded cracker barrel cheese (sharp)
1 T. chopped pimento
1 T. chopped green pepper
1 T. chopped onion
2 t. Worcestershire sauce
1 t. lemon juice
dash of red pepper
dash of salt
finely chopped pecans, approx. 1/2 cup

Combine softened cream cheese and cheddar cheese, mixing well until blended. Add remaining ingredients, except nuts.

Mix well. Chill.

Shape into ball and roll it in the finely chopped pecans until well coated. Serve with any type of crackers.

Ruth Stoltzfus, Millington, Md.

Our next recipe comes from a friendly, farming "neighbor" in Seattle, Washington:

Hot Tostada Dip

1 can refried beans (16 oz.)
8 oz. cream cheese
4 oz. can chili peppers, chopped
1/4 c. chopped onions
8 oz. tomato sauce or taco sauce
2 c. grated longhorn or mild cheddar cheese

Spread refried beans in bottom of 8x8 loaf pan or similar size casserole. Top with a layer of cream cheese. Top with onions, pepper, and either tomato or taco sauce (depending on how spicy you want dip). Bake in 325 degree oven for 15 minutes. Remove and add grated cheese. Return to oven for 10 more minutes. Serve hot with corn chips.

SALAD

24 Hour Salad

2 beaten eggs
4 T. sugar
1 T. vinegar
2 T. butter
2 c. fruit cocktail
2 c. chunk pineapple
2 c. miniature marshmallows
1 c. whipped cream

Method: put eggs in double boiler. Add sugar and vinegar. Heat until thick. Remove from heat and add butter. Let cool. Add rest of ingredients and chill in refrigerator for 24 hours. Bananas and mandarin oranges may also be added.

Vera Scott, Cortland, N.Y.

Wedding Salad

1 (6 oz.) pkg. cherry gelatin
2 c. boiling water
2 c. cold water
1 (1/4 oz.) envelope unflavored gelatin
1/4 c. cold water
1 (8 oz.) pkg. real cream cheese
1/2 pint whipping cream
1 (30 oz.) can fruit cocktail
1 c. chopped walnuts

Drain the fruit cocktail. Dissolve the unflavored gelatin in the 1/4 cup cold water; set aside. Prepare the gelatin according to the package instructions. Add unflavored gelatin to the gelatin mixture. Cool. Beat softened cream cheese in a large bowl with an electric mixer until smooth. Add whipping cream, a little at a time, beating continuously until fluffy. Add the cooled gelatin to the cream cheese mixture and beat until blended thoroughly. Add fruit cocktail and chopped walnuts. Pour into a 13 x 9 inch pan or a gelatin mold. Chill for at least 4 hours before serving.

June Boyer, York

(Turn to Page C8)

