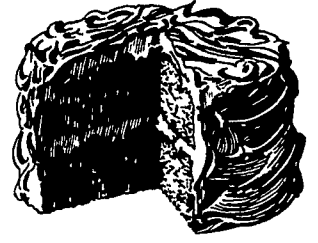


Home On The Range



Try dairy dishes for Father's Day

Real milk, cheese and butter, such as these recipes call for, add honest flavor to dishes. With them you can excite a lazy appetite, fulfill the desire for a snack or take the sharp edge off hunger. Dairy products also enhance the best qualities in vegetables and fruits.

Look for the Real Seal when shopping for ingredients to make your recipes. All genuine dairy products made in the U.S. are eligible to display the Seal. These include the following: Milk, Cream, Half and Half, Butter, Sour Cream, Sweetened Condensed Milk, Evaporated Milk, Lowfat Milk, Nonfat Dry Milk, Ice Cream, Sherbet, Frozen Custard, Ice Milk, Natural Cheese, Process Cheese, Cottage Cheese, Yogurt, and Cream Cheese.

BREAKFAST Dutch Babies

This is an oven breakfast, great topped with syrup, honey or jam. Pick your pan size and bake away.

2-3 quart
1/4 cup butter
3 eggs
3/4 c. flour
3/4 c. milk
3-4 quart
1/3 c. butter
4 eggs
1 c. flour
1 c. milk

4 1/2 - 5 quart
1/2 c. butter
6 eggs
1 1/2 c. milk
1 1/2 c. flour
salt, if desired

Place pan with butter into 425 degree oven till melted. In blender, blend eggs on high till frothy. Slowly add milk. Then flour and salt. Blend well.

Slowly pour into melted butter. Bake till puffy and lightly browned, 20-25 minutes. Cut into wedges.

Beth Mearkle, Royersford

Homemade Blueberry Muffins

1/2 stick butter
1 c. sugar
2 c. flour
3 t. baking powder
pinch of salt
1 egg
1 c. milk and 1 c. blueberries

Melt butter and cool slightly. Add sugar, salt, flour, baking powder, and egg. Mix well. Add your 1 cup milk and blueberries and mix again.

Bake at 375 degrees for approximately 20 minutes. Makes 12 large muffins.

Rainbow Milk Drink

1 pt. lime, orange, lemon or raspberry sherbet
1 quart milk
1/4 t. vanilla

In a pitcher or mixing bowl, soften sherbet. Gradually add milk with beater or spoon until sherbet is thoroughly combined with milk. Stir in vanilla. Serve in chilled glasses.

Barry Ruoss, Elverson

APPETIZERS

Cheesabutter

1 c. butter, softened
1 1/2 t. seasoning, Italian herb
1/4 t. garlic powder
1/4 t. pepper
2 c. cheese, Cheddar, shredded
2 t. lemon juice

In mixer bowl, beat together butter and seasonings with whip or paddle at medium speed until fluffy, 3 to 5 minutes.

Thoroughly blend cheese and lemon juice into butter mixture.

Store, covered, in refrigerator. Form into log shape on wax paper and refrigerate, then serve on crackers or melted on your favorite meats and vegetables.

Lisa Harnish, Alexandria

Cheese Dip

1 eight oz. pkg. cream cheese, softened
1 chopped green or red pepper
1 small chopped onion
1 T. butter
2 eggs
2 T. sugar
2 T. vinegar

Melt the butter in double boiler. Beat the eggs, add sugar and vinegar. Beat and add to melted butter and cook until thickened. Remove from heat and add cream cheese peppers and onions.

Marion Martin, New Holland



This scrumptious-looking pie is as easy to make as it is to eat. Featured in the pie are milk and dairy sour cream to help us celebrate

dairy month. Find other recipes on this page from your dairy farming friends.

SOUPS AND SALADS

Cheese Vegetable Soup

2 large potatoes, diced
1 c. onion, chopped
1/2 c. chopped carrots
1/2 c. chopped celery
2 c. water
pepper to taste
3 c. grated cheese
1 t. salt
4 c. chicken broth, and chicken if desired
1 c. milk or cream

Add water to vegetables and salt. Cover and cook 15 minutes. Drain. Combine all but cheese. Heat thoroughly. Add cheese stirring till melted.

Mrs. Paul Brubaker, Myerstown

Confetti

Macaroni Salad

1 pkg. or 2 c. elbow macaroni
1 can luncheon meat, diced
1 1/2 c. diced Cheddar cheese
1/2 c. chopped green pepper
1/3 c. chopped onion
1/2 c. mayonnaise
2 T. milk
2 T. vinegar
1/2 t. salt
lettuce

Cook macaroni according to package directions, drain well. Combine macaroni, luncheon meat, cheese, green pepper, and onion and stir well.

Combine mayonnaise, milk, vinegar, and salt. Pour over macaroni salad and toss well. Serve in lettuce-lined bowl. Makes 10 to 12 servings.

Mrs. Abe Beiler, Liverpool

Chicken with Broccoli

1 lb. fresh mushrooms
2 onions, sliced
1/4 c. melted butter
2 pkg. frozen broccoli
1/2 c. melted butter
1/2 c. flour
1 t. salt
1/4 t. pepper
1/2 t. rosemary
1 1/2 scalded milk
2 c. chicken broth
1/2 c. sherry
1 c. grated cheese, extra sharp
8 chicken breasts, boiled, skinned and boned
1 c. buttered bread crumbs
Thaw broccoli until spears separate easily. Slice all but 8 mushrooms. Saute mushrooms in 1/4 c. butter along with onions for 5 minutes.

Melt 1/2 c. butter. Blend in flour, salt, pepper and rosemary. Add milk and chicken broth. Stir in sherry. Add cheese, mushrooms and onions. Mix well. Arrange broccoli in a greased casserole.

Top broccoli with chicken breast meat. Pour sauce over chicken and broccoli. Sprinkle with buttered bread crumbs. Place 8 reserved mushrooms on top. Bake at 425 degrees for 20 minutes. Serve with long grain wild rice and cranberry sauce.

Judy Wright, Wilmington, Del.

Baked Cabbage Casserole

1 c. milk
2 eggs
4 slices cubed bread
1 small head cabbage
2 c. diced potatoes
2 c. sliced sausage
1 t. salt
pepper
3 T. butter

Mix eggs, milk and bread. Line a big casserole with cabbage leaves. Cut remaining cabbage in small pieces. Mix all ingredients together except butter. Put in cabbage-lined casserole. Dot with butter. Bake in 350 degree oven till soft.

Anna Nolt, New Holland

MAIN COURSE

Cheese Strata

12 slices white bread
1 ten oz. pkg. chopped broccoli, cooked and drained
3 1/2 c. milk
1/2 t. salt
1/4 t. dry mustard
3/4 lb. sharp cheese, sliced
2 c. diced ham
6 slightly beaten eggs
2 T. minced onion
1/4 lb. cheese, shredded

Cut 12 circles from bread. Set aside. Fit the scraps of bread crust, removed, in bottom of 13x9x2 inch baking dish. Place cheese in a layer over bread. Add a layer of broccoli then ham. Arrange bread circles on top. Combine remaining ingredients and pour over top.

Cover and refrigerate at least six hours or overnight. Bake uncovered in a slow oven, 325 degrees, for 55 minutes. Sprinkle with shredded cheese during last five minutes. Let stand 10 minutes to firm before serving.

Mrs. William Howter, Kempton

Cook's Question Corner

QUESTION: Could anyone please send me recipes on how to make blueberry, blackberry or strawberry pancakes? Also, any recipes on waffle syrup?

Arnold Daly, Crownsville, Md.

NOTE: We will be running pancakes recipes on July 4. Look for them then, Mr. Daly.

ANSWER: Mrs. Aaron Shirk of Lebanon sent us two recipes for wine as requested earlier by a reader. Look for them after the dairy recipes.

Recipe Topics

June	Dairy recipes
July	
4	Pancakes, early morning breakfast
11	Peaches for Peach Month!
18	Bar-B-Q summer fun
25	Jams and Jellies