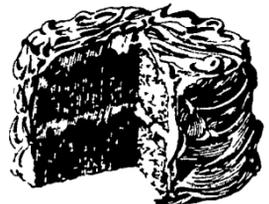


Home On The Range



For "real" goodness, try "Real" products

Since 1937, June Dairy Month has been an annual celebration by the dairy industry for its products and the cows that make them possible.

It has become one of the major food promotions of the dairy industry — along with the "Real" Seal campaign.

With the "Real" Seal, there is no more need to study the fine print ingredient listing. Just look for the milk-drop trademark. And rest assured that only products conforming to federal and state standards of identity for dairy foods can be certified by American Dairy Association to display the Seal.

Below we would like once again this week to honor the dairy industry. Happy Cooking!

STRAWBERRY MILKSHAKE

1 pt. strawberries
1 pt. milk
1 pt. ice cream, melted
1 c. sugar, if strawberries are unsweetened

Put everything except ice cream in blender and mix about 2 minutes. Add ice cream. Serves 4.

Erla Horst, Orrstown

COTTAGE CHEESE SALAD

1 small container cottage cheese
1 small container whipped topping
1 large can crushed pineapple
1 3-oz. pack apricot gelatin, dry
Drain pineapple. Mix together. Serve on lettuce.

Mrs. Ross Esbenshade, Mount Joy

HOT TUNA AND CHEESE SANDWICHES

1 c. process cheese spread
3 hard cooked eggs
17-oz. can tuna, drained
2 T. chopped green pepper
2 T. chopped onion
2 T. chopped pickle
1/2 t. salt
1/2 c. mayonnaise
12 slices bread
6 T. butter

Mix cheese, eggs, tuna, green pepper, onion, pickle, salt and mayonnaise. Divide between six slices of bread. Top each sandwich with second slice of bread. Melt butter in heavy skillet. Fry sandwiches. Turn when bottom side is crisp. Sandwiches are done when cheese is melted.

Mrs. David Brown, Benton



When you shop the dairy case, can you easily tell a real dairy product from an imitation? The answer is simple when the "Real" Seal appears on genuine dairy foods. In fact, the

"Real" Seal makes dairy case shopping both quick and easy. And our recipes this week make cooking quick and easy with a "Real" dairy product included.

Cook's Question Corner



QUESTION - I would like the recipe for canning zucchini squash instead of pineapple in cooking. I think you ran it sometime last year.

Mildred Willey
Hollywood, Md.

ANSWER - "Pineapple from zucchini" is a good idea that swept the nation last year but got bad press because some versions were unsafe for home canning. The problem was found to be in the processing directions and in the proportion of lemon juice to zucchini. Only high acid foods are suitable for boiling water canning, and even then the boiling process must be long enough to destroy airborne or empty container contaminants that can grow on the surface of the product.

Here's the complete -- and correct -- recipe for tasty "pineapple from zucchini":

- Peel and shred 2 quarts of zucchini squash.
- Add one-half can (23 ounces) unsweetened pineapple juice.
- Add three-fourths cup lemon juice.
- Add one and one-half cups sugar.
- Bring mixture to a boil and simmer for 20 minutes.
- Pour into jars and seal.
- Process for 15 minutes in a boiling water canner.

One you're finished, you can use this bit of magic as a substitute for crushed pineapple. You can also use it to make a good pineapple-flavored marmalade. So, get your jars ready and be prepared to cope with your garden riches.

Recipe Topics

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SCALLOPED POTATOES

6 med. potatoes
1/4 c. minced onion
1 t. celery seed
3 T. butter
2 T. flour
1 t. salt
1/8 t. pepper
1 3/4 c. milk

Peel and slice potatoes. Place a layer of potatoes in casserole and sprinkle on some onion and celery seed. Continue this pattern until casserole is full. Melt butter in skillet, add flour, salt and pepper. Lightly brown mixture and blend in milk. Stir continuously and bring to a boil. Pour mixture over potatoes. Bake in 350 degree oven for one hour.

Susan Marsh, Kasson, WV

CHOCOLATE ICE CREAM BARS

1 1/2 c. milk
1/4 t. salt
1/4 c. sugar
1/4 c. cocoa
1/2 c. butter
1/4 c. sugar
1 1/3 c. sugar
6 egg yolks
2 c. graham cracker crumbs
2 c. whipping cream
2 t. vanilla

Mix chocolate and 1/2 c. sugar; add milk and bring to scalding. Add well beaten egg yolks to which 1/3 c. sugar has been added. Cook until thick; cool. Add 1/4 c. sugar to melted butter and add the crumbs. Beat egg whites and add remaining half cup of sugar with salt. Whip the cream. Mix ingredients together except crumbs. Put half of crumbs on the bottom of the cake pan; add mixture. Sprinkle remaining crumbs on top; cover with foil and freeze overnight. Cut into bars.

Mabel Shirk, East Earl

CREME LOUISA

1 c. heavy cream
1/2 c. milk
1/2 c. sugar
dash salt
1 envelope unflavored gelatin
1 c. dairy sour cream
1/2 t. almond extract or vanilla

Combine first 4 ingredients in saucepan and cook stirring over low heat until sugar dissolves. Remove from heat. Soften gelatin in 1/4 c. cold water and stir into cream mixture. When gelatin is dissolved, beat in sour cream with rotary beater until completely blended and smooth. Blend in flavoring.

Pour into individual molds and chill until firm. Unmold and serve with sweetened berries or fruit.

Lynn Burger, Kunkletown

CHEESECAKE COOKIES

1/3 c. butter
1/3 c. brown sugar
1 c. flour
1/2 c. walnuts, chopped
1 8-oz. pkg. cream cheese
1/4 c. sugar
1 egg
1 T. lemon juice
2 T. cream or milk
1 t. vanilla

Mix together brown sugar, chopped nuts and flour. Stir in melted butter and mix with hands until light and crumbly. Remove 1 cup of mixture to be used later as topping.

Place remainder in an 8-inch square pan and press firmly. Bake at 350 degrees for about 12 or 15 minutes.

Beat cream cheese until smooth with 1/4 c. sugar. Beat in the egg, lemon juice, cream and vanilla. Pour this on to the baked crust top with the reserved crumbs. Return to 350 degree oven and bake for 25 minutes. Cool; then cut into 2-inch squares.

K.C. Smith, Fawn Grove

BLACK MAGIC CAKE

2 c. flour
2 c. sugar
3/4 c. cocoa
2 t. baking soda
1 t. baking powder
1/2 t. salt
2 eggs
1 c. black coffee
1 c. milk
1/2 c. salad oil
2 t. vanilla

Preheat oven to 350 degrees. Sift all dry ingredients together into large bowl. Add eggs and liquids, stir until batter is smooth. Batter will be thin. Pour into greased and floured 9x13 inch pan. Bake 35 minutes or until done.

This very moist, dark cake can be made ahead of time because it actually becomes more moist the second day.

Icing:
5 T. flour
1 c. milk
Cook until thick and let cool.

Cream:
1/2 c. butter
1/2 c. cooking oil
1/4 t. salt
1 t. vanilla
1 c. powdered sugar
Add to flour mixture and beat until fluffy and stiff.

Karen Turner, Fleetwood

MILK PUNCH

3 c. chilled pineapple juice
1/3 c. orange juice
3 t. lemon juice
4 c. cold milk
1 1/2 qt. vanilla ice cream, softened

Combine all liquids together and pour 1/3 of mixture into electric blender. Spoon 1/3 of ice cream into blender and whip until frothy. Pour into punch bowl or pitcher and continue until all is mixed. Makes 3 quarts.

Joyce Blank, Kinzers