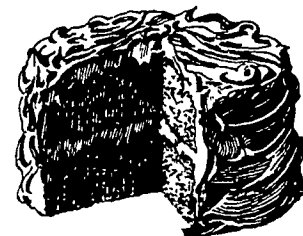


Home On The Range



June is Dairy Month!

and dairy month means delicious dishes!

Although June is dairy month, the time to partake in milk's nutritive and refreshing qualities is year-round!

Ice cream complements a hot summer day better than any other dessert and winter is the time for a cup of hot chocolate. In the spring, try melted cheese poured over everything from pretzels to broccoli. Fall is the time for warm cakes and cookies using Real dairy products.

Below are dairy recipes submitted by dairy cooks, friends and neighbors, and dairy producers from throughout the state. Find one that will please your family. Then submit your favorite dairy recipe. If it is used in one of the next three issues, you'll receive a special dairy thank you gift.

BASIC VANILLA PUDDING

- 3 1/2 c. milk, scalded
- 3/4 c. sugar
- 1/3 c. cornstarch
- 1/2 t. salt
- 1 T. butter
- 1 t. vanilla
- 2 egg yolks
- 1/2 c. milk

Make thickening with dry ingredients, beaten egg yolk, and 1/2 c. cold milk. Pour into hot milk and stir until it thickens. Add butter and vanilla. Fold in whipped cream, beaten egg white or top with meringue.

Mrs. Aaron Horning, Ephrata

WHOLE WHEAT PANCAKES

- 2 c. whole wheat flour
- 3 t. baking powder
- 2 T. brown sugar
- 1 t. salt
- 1 1/2 c. milk
- 2 eggs, well beaten
- 5 T. melted butter

Beat eggs, add brown sugar, milk and butter. Add remaining ingredients and stir just enough to moisten flour. Fry on griddle until golden brown.

Mrs. E. Wenger, Manheim

RAISIN CUSTARD PUDDING

- 1/2 c. raisins
- 2 c. bread cubes
- 2 eggs
- 1/3 c. sugar
- 1/8 t. salt
- 1/2 t. vanilla
- 2 c. scalded milk
- 1/3 c. graham cracker crumbs
- 3 T. brown sugar

Rinse and drain raisins. Put raisins and bread cubes in 8-inch round baking dish. Beat eggs lightly. Stir in sugar, salt, vanilla, and milk. Pour over bread and raisins. Bake until set on top (350 degrees for 20 minutes). Then sprinkle with graham cracker crumbs and brown sugar. Continue baking until custard is set, 10 to 15 minutes longer. Serve warm or cold.

Alice Harris, Milan



Doesn't this look like a delicious meal? A cheeseburger casserole, milk to drink, a cheese-topped salad, and ice cream for dessert. And the cool, refreshing beverage milk is responsible for all of them! Try a new dairy recipe today from those listed below; And remember to submit your recipe today for that special dairy gift!



ANSWER — For the reader who requested a recipe for Rum Cake comes the following submission from Mrs. Robert Garber of Mount Joy.

RUM CREAM CAKE

- Ingredients:
- 6 egg whites
 - 4 egg yolks
 - 1 c. sugar
 - 1 c. sifted flour
 - 1 1/2 t. baking powder
 - 1/2 t. salt
 - 4 t. lemon juice
 - rum to taste
- Cream filling:

1 pkg. instant choc. pudding
1 pkg. instant vanilla pudding

Sift flour with baking powder and salt. Beat eggs yolks and lemon. Gradually add sugar. Mix together with sifted ingredients. Beat egg whites until stiff and mix into batter.

Bake in 3 (9 inch) pans sprinkled with flour for 35 minutes at 325 degrees.

Remove from pans. Sprinkle each layer with rum and fill alternately with cream fillings. You may use just vanilla filling or just chocolate filling or both. Frost with your favorite white icing to which you may also add some rum to taste.

Mrs. Robert Garber
Mount Joy

BROWN SUGAR CRUMB CAKE

- Mix:
- 2 c. brown sugar
 - 1/2 c. oil
 - 2 eggs
 - 1 1/2 c. buttermilk with 1 t. soda
 - 1 t. vanilla
 - 2 1/2 c. flour
- Crumbs:
- 1/2 c. brown sugar
 - 1/2 c. flour
 - 1 T. butter

Mix together the first 7 ingredients. Pour in a 9x13 inch cake pan. Mix crumbs and sprinkle on top of batter. Bake at 350 degrees for 30 minutes or until done.

Pauline Hurst, Newville

HICKORY NUT CANDY

- 1 1/2 c. sugar
 - 1 c. milk
 - 1/3 c. nuts
- Boil together. Do not stir while cooking. Boil until a soft ball is formed when dropped in cold water. Remove from heat and add 1 T. vanilla and a chunk of butter. Stir until fluffy. Pour into a pan. When cold, cut into squares.

Mary Glick, New Holland

SPEEDY BLENDER WAFFLES

- 3/4 c. milk
- 2 eggs
- 2 T. oil
- 1 c. all-purpose flour
- 1 1/2 t. baking powder
- 1 1/2 t. sugar
- 1/2 t. salt

Add all ingredients to blender jar. Cover and blend for 10 seconds. Turn off. Scrape down side of jar and blend for 5 seconds. Bake in waffle baker according to manufacturer's directions.

Mrs. Betty Biehl, Mertztown

SOUTHERN SPOON BREAD

- 1 c. cornmeal
- 3 c. milk
- 1 t. salt
- 1 t. baking powder
- 2 T. melted butter
- 3 well-beaten egg yolks
- 3 stiffly beaten egg whites

Cook cornmeal and two cups milk until the consistency of mush. Remove from heat. Add one cup milk, salt, baking powder and butter. Then add beaten egg yolks and fold in egg whites. Bake in a 8x8 inch greased casserole at 325 degrees for about one hour. Serve hot, topped with butter.

Mrs. Rachel Elam, Powhatan, Va.

CHERRY CHEESE DELIGHT

- 2 c. graham cracker crumbs
 - 1/2 c. butter
 - 8 oz. cream cheese
 - 1 1/2 c. powdered sugar
 - whipped topping
 - 1 can cherry pie filling
- Roll graham crackers until fine and add melted butter. Pack crumbs into pie pan, bake crust for 5 minutes at 350 degrees.

Mix cream cheese, add whipped topping to fill, and pour onto cooled crust. Place pie filling on top.

Mrs. L. Martin, Morgantown

CHEESE CASSEROLE

- 8 oz. or 2 c. thin elbows
- 2 T. butter
- 2 T. flour
- salt and pepper to taste
- 2 c. milk
- 1 1/2 c. grated cheese
- 1/2 c. buttered bread crumbs

Cook thin elbows according to directions. Melt butter in a saucepan. Mix flour and seasoning and blend with butter. Add milk slowly. Cook and stir constantly until sauce thickens. Add 1 cup grated cheese, stirring until cheese melts and sauce is smooth. Drain thin elbows and combine with sauce in a greased baking dish. Top with remaining cheese and bread crumbs. Bake, uncovered, in a moderate oven (375 degrees) for 25 minutes.

Mrs. Samuel C. Brubaker
Seven Valleys

BREAKFAST EGGNOG

- 1 c. milk
 - 1 egg
 - 1 t. vanilla
 - little nutmeg
- Add milk, egg and vanilla to blender jar. Cover and blend for 45 to 50 seconds. Pour into large glass. Sprinkle top with nutmeg.

Mrs. Betty Biehl, Mertztown

(Turn to Page B8)

RHUBARB PUDDING

- 1 T. butter
- 3/4 c. sugar
- 1 egg
- 1/2 c. milk
- 2 t. baking powder
- 1 1/4 c. flour

Combine and pour in 9x13x2 inch pan. Sprinkle 3 cups rhubarb and 1 cup of sugar on top. Then pour 1 cup of boiling water over top. Bake at 375 degrees for 40 minutes or till done.

Mrs. Ray Seidel, Lenhartsville

