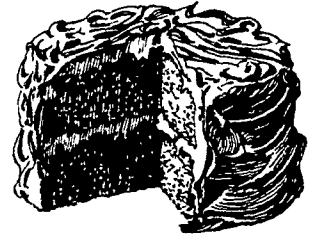


Home On The Range



Dairy dishes are great for picnics

"Step right up, folks. Get your Backyard Coney by the inch, cut from the big loaf! Have the sandwich with a County Fair Cooler. They're both made with plenty of good, cold dairy products.

Included with this week's selection of nutritious, delicious dairy recipes from you — our readers — are several scrumptious recipes from the American Dairy Association. . . all perfect for that backyard picnic.

Try one or try them all. But try them now, because next week we'll be bringing you more of the same!

BACKYARD CONEY

1/2 lb. ground beef
1/4 c. chopped onion
16 oz. tomato paste
2/3 c. water
3/4 t. salt
1/4 t. garlic salt
1/4 t. chili powder
1/8 t. oregano
3/4 c. drained kidney beans
1 36-inch French bread loaf, split lengthwise
1 1/4 c. shredded lettuce
4 frankfurters, heated, split lengthwise
4 slices Cheddar cheese, each cut into 2 triangles

Brown meat and onions; pour off drippings. Add tomato paste, water and seasonings. Cover; simmer 20 minutes. Add beans; simmer 10 minutes longer. Spoon hot meat mixture on bottom half of bread loaf. Top with lettuce, frankfurter halves, cheese and top half of bread loaf. Secure sandwich with wooden picks. Cut into 8 servings.

American Dairy Association

MIDWAY DIPPER

2 c. dairy sour cream
1 T. fresh lemon juice
1 1/2 t. dill weed
1/2 t. salt
Combine ingredients. Chill. Serve with crisp vegetables.

American Dairy Association

CARROUSEL CUTOUTS

1/2 c. butter
1/2 c. sugar
1 egg
1/3 c. molasses
1 T. vinegar
2 1/4 c. all-purpose flour
3/4 t. baking soda
1 t. ginger
1/2 t. cinnamon
1/2 t. ground cloves
1/4 t. salt

Cream butter and sugar until light and fluffy. Add egg, molasses and vinegar; mix well. Gradually add combined dry ingredients to creamed mixture; mix well. Chill. Roll dough on lightly floured surface to 1/8-inch thickness. Cut with assorted 3 to 4-inch animal cookie cutters. Place on un-buttered cookie sheets. Bake in a preheated 375 degree oven, 7 to 9 minutes. Cool. If desired, glaze with vanilla icing. Paint with food colors, as desired.

American Dairy Association

GRAHAM CRACKER CREAM PIE

Filling:
2 c. milk, scalded
1/4 c. sugar
2 T. cornstarch
1/4 t. salt
3 egg yolks, beaten
1 t. vanilla

Crust:
1 2/3 c. graham cracker crumbs
1/4 c. sugar
1/4 c. melted butter

Scald milk in top of double boiler. Slowly add the sugar, cornstarch and salt, stirring constantly, until mixture thickens. Cover. Cook 10 minutes longer. Blend a little cooked mixture into beaten egg yolks, then gradually add to cooked mixture. Cook 2 minutes longer. Cool, add vanilla. Pour into graham cracker pie crust and top with meringue.

Leah Stoltzfus, Leola



The dairy group takes to the circus! All of the above delicious-looking treats - perfect for a fun-filled afternoon picnic - were made using members of the dairy industry. The recipes, included on this page, include clockwise from lower left: the Backyard Coney, the Midway Dipper, the County Fair Cooler and Carrousel Cutouts, all complements of the American Dairy Association.

BROCCOLI CASSEROLE

1 1/2 c. bread crumbs
2 T. butter, melted
3 T. flour
1 c. milk
1/2 lb. cheese, cubed
3 eggs, beaten
1 c. chopped broccoli, cooked
Drain the cooked broccoli. Sprinkle flour over broccoli and mix. Add melted butter, beaten eggs, bread crumbs, cheese and milk. Mix well. Place in greased casserole. Bake in moderate oven for 1 hour.

Elaine Sauder, Reinholds

PEACH CUSTARD PIE

10 T. canned milk
2 T. flour
2 eggs
1 c. sugar
Beat together. Pour in unbaked 8 or 9-inch pie shell. Top with fresh or canned sliced peaches. Sprinkle with cinnamon. Bake at 375 degrees till knife comes clean when inserted.

Kathy Jessick, Elysburg

CHOCOLATE BREAD PUDDING

5 c. milk
10 slices day-old bread, cut into cubes
3 T. butter
3/4 c. brown sugar
1/4 t. salt
4 eggs, beaten
1/2 c. sugar
21 oz. squares unsweetened chocolate
Scald milk in double boiler. Melt chocolate in hot milk. Place bread in large bowl. Add butter, brown sugar, and salt. Pour on hot milk; let stand 5 minutes.

Beat eggs until fluffy; then beat bread mixture well. Cool; fold in eggs.

Grease one 2-qt. mold, two 1-qt. molds or two loaf pans.

Set in shallow pan of hot water. Bake at 325 degrees until knife inserted in center comes out clean.

Cool slightly. Then loosen edges with spatula and turn out on platter. Serve slightly warm, with whipped cream.

Janet Sweinhart, New Enterprise

COCONUT PIE

Combine all ingredients:
4 eggs
1 1/2 c. sugar
1 1/2 c. flour
1/4 t. baking powder
2 c. milk
1/4 c. melted butter
1 1/2 c. coconut
1 t. vanilla
Blend until smooth, then fill two or three greased pie pans about 3/4 full. Bake until golden brown, about 45 minutes at 350 degrees.

Linda Riehl, New Providence

STRAWBERRY TRIFLE

1 box yellow cake mix
1 large vanilla instant pudding
1 pt. fresh strawberries
1 small box whipped topping
Bake cake as directed in oblong pan. Cool and split to make 2 layers. Mix pudding as directed. Layer in this order: cake, strawberries, sprinkled with sugar, pudding, cake, berries, pudding. Top with whipped topping and refrigerate.

Linda Fisher, Gordonville

STRAWBERRY PIE

10-oz. pkg. strawberries, frozen
1 T. unflavored gelatin, soften in cold water
1/4 c. cold water
3 egg yolks
1/4 c. sugar
1/4 c. lemon juice
1/4 t. salt
3 egg yolks
Beat egg yolks slightly and add 1/4 c. sugar and lemon juice. Cook over boiling water. Add gelatin to hot mixture. Add salt to egg whites and beat until soft peaks form.

Miriam Fisher, Gordonville

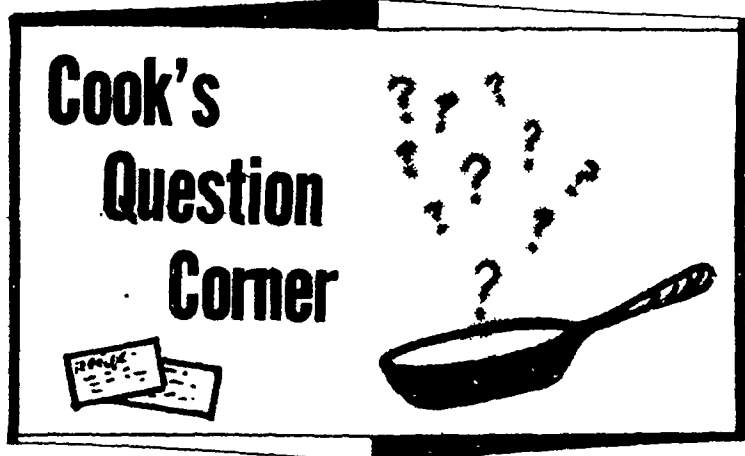
CHEESE PIE

1/2 stick butter
6 T. sugar
1 egg
1 c. flour
1 t. baking powder
pinch of salt
Cream butter and sugar, add egg, salt, baking powder and mix. Gradually add flour and mix thoroughly. Push into 10-inch glass pie plate.

Filling:
8-oz. cream cheese
7 T. sugar
2 eggs
1 t. flour
1 t. vanilla
1 T. lemon juice
2 c. milk
Cream cheese and sugar, add egg yolks, flour, vanilla, lemon juice. Mix well. Slowly add and mix milk. Beat egg whites. Pour egg whites into mixture and stir in gently. Pour into pie dish and sprinkle with cinnamon (optional). When cool, refrigerate for several hours before cutting.

Bake at 350 degrees for 45 minutes.

Mrs. Robert Moser, Barto



NOTE — Cooks, June Dairy Month will soon be over and so will our selection of delicious dairy recipes. But we still have Home on the Range and other commodities to feature. Below is a listing of three recipe topics coming up soon. Submit your recipes now and share with other cooks the recipes you've found to be so popular with your family. Our Home on the Range depends on dedicated cooks such as you

Recipe Topics

July	Recipe Topics
2	Perfect picnic pleasers
9	Fruit - the summer's pride
16	Chicken for summer meals

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