

Home on the range

(Continued from Page B6)

FROSTY FUDGE MOUSSE

Crust:
1 cup vanilla wafer crumbs
3 tablespoons butter, melted
½ cup chopped walnuts

Filling:
1 cup chocolate milk
½ cup semi-sweet chocolate pieces
pinch of salt
5 cups miniature marshmallows
1 teaspoon vanilla
1 cup whipping cream, whipped

For crust, mix crumbs and butter; press into bottom of an 8-inch square baking pan. Sprinkle with walnuts. Bake in preheated 300°F. oven 10 minutes. Cool. For filling, heat chocolate milk, chocolate pieces and salt over low heat, stirring constantly, until chocolate melts. Add marshmallows; continue to heat and stir until marshmallows are melted. Remove from heat; blend in vanilla. Chill until slightly thickened; fold into whipped cream. Pour filling over crust. Freeze until firm. Remove from freezer 10 minutes before cutting. Top each serving with additional whipped cream and a walnut half. Makes 12 servings.

CHOCOLATE CREAM CRUNCH

1 cup flour
½ cup margarine, softened
1 9-oz. package frozen whipped topping, thawed
1 cup 10X sugar
1 8-oz. package cream cheese, softened
1 6-oz. package instant chocolate pudding
1 6-oz. package instant vanilla pudding
3 cups milk

Make crust by combining flour, pecans and margarine. Mix well and press into bottom of a 9 X 13 X 2 inch pan. Bake 20 minutes at 350°. Cool completely. Blend cream cheese and 10X sugar till fluffy. Fold in 1 cup whipped topping. Blend well and spread on cooled crust. Chill. Combine chocolate pudding and 1½ cup milk. Pour over cream cheese layer. Chill. Repeat with vanilla pudding. Chill. Frost with remainder of whipped topping. Cut into 2-inch squares and serve.

Mrs. David S. Blank
Kinzers

CHEESE AND CHERRY DESSERT

Combine the following ingredients:
20 graham squares, crushed
¼ cup margarine or butter, melted

¼ cup sugar

Mix well, spoon into a 11 X 7 X 1½ inch baking dish. Pat down evenly. Bake at 375° for 8 minutes. Remove from oven and cool thoroughly.

Combine 1 package 8 oz. cream cheese with 2 tablespoons milk. Beat until smooth. Add 1 cup sugar. Beat well, set aside. Prepare 1 package dream whip according to directions. Fold in cream cheese mixture. Spread evenly over graham cracker crust. Spread 1 can cherry pie filling on top. Chill several hours before serving. Makes 15 squares. (It's even better to chill overnight, it stays in slices better).

Mrs. Samuel C. Brubaker
Seven Valleys

CHOCOLATE ANGEL PIE

1 package Baker's sweet chocolate
3 tablespoons water
1 teaspoon vanilla
1 cup whipping cream
1 baked 8-inch coconut meringue shell

Melt chocolate in water in saucepan over very low heat, stirring constantly. Cool until thickened. Add vanilla, whip cream and fold into chocolate. Pile into meringue shell. Chill.

Barbara Russell
Pine Bush, NY

FROSTY LEMON PIE

9-inch graham cracker crust
3 egg yolks
1 cup sugar
1½ tablespoons grated lemon peel
¼ cup lemon juice
1¼ tablespoons cold water
3 egg whites
2 tablespoons cold water
1 cup whipping cream, whipped

Prepare graham cracker crust reserving 2 tablespoons crumb mixture for top. Beat egg yolks until thick and lemon colored. Add

½ cup sugar, lemon peel, juice and water. Cook in heavy saucepan over low heat until thickened, 10 to 15 minutes. Cool completely. Beat egg whites until soft peaks form. Gradually beat in remaining ½ cup sugar. Slowly fold lemon mixture into beaten egg whites. Fold in whipped cream. Pour into crust. Sprinkle reserved crumbs over top. Freeze until firm. Allow to stand at room temperature 10 to 15 minutes before cutting. Makes 8 servings.

Search begins for Berks County dairy princess

All single young women who are between the ages of 16 and 22 with a dairy farm background are eligible to compete for the title of 1984 Berks County Dairy Princess, Anne Duncan announced, chairman of the Dairy Princess Committee.

The winner of the Dairy Princess pageant, to be held May 5, 1984 at the Berks County Agricultural Center in Leesport, will be eligible to participate in the State Dairy Princess Contest in September.

Any single woman who has completed her junior year in high school or will complete it this year, and whose parents or guardians are engaged in farming, or is the owner of at least one dairy animal, is eligible to compete for the title.

Young women interested in entering the Berks County Dairy Princess Pageant should contact Karen Sattazahn at RD #1 Box 164 Womelsdorf, PA 19567 by April 10th.

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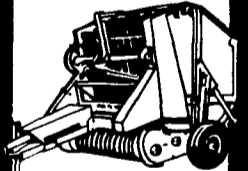
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