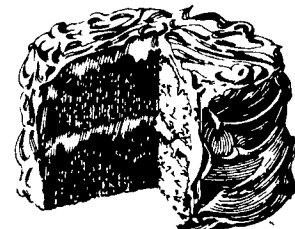


Home On The Range



Celebrate Dairy Month with creamy desserts

June Dairy Month is here and with it come plenty of delicious dairy recipes. While it's great to eat dairy foods in June, it's also important to include them in your menus all year long, because they are an essential part of a balanced diet.

But since dairy foods are so versatile and tasty it's easy to prepare them in attractive ways that your family is sure to enjoy. Below are just a few dairy recipes you may want to try for your next June dessert.

Although we have received quite a few dairy recipes from readers, we're still looking for more! If you have a favorite recipe that uses a dairy product, please share it with us. We'll reward your effort with a gift of appreciation.

CRUNCHY ICE CREAM SANDWICHES

- 2 1/2 cup oven toasted rice cereal
- 1 cup flaked coconut
- 1 cup light brown sugar, firmly packed
- 1/2 cup butter, melted
- 1/2 cup nuts, finely chopped
- 1 quart vanilla ice cream, softened

In mixing bowl, combine cereal, coconut, brown sugar, butter and nuts. Mix well. Spread half of mixture on bottom of a 9-inch square pan. Top with vanilla ice cream, spreading it evenly over cereal mixture. Spread remaining cereal mixture over ice cream. Freeze until firm. Cut in squares when ready to serve. Makes 9 servings.

Martha Horst
Gardners

BANANA WHIP

Peel 5 large bananas, rub smooth with 5 teaspoons sugar. Add 1 cup cream (beaten to a stiff froth). Dissolve 1 package (3 ounces) lemon jello in 1 pint boiling water. When cold, stir the banana and cream mixture into jello.

Elizabeth Nolt
New Holland

STRAWBERRY SPONGE

- 1 6-ounce package strawberry jello
- 1 cup cream (whipped)
- 1 cup mashed strawberries

Mix jello according to instructions on package. Let cook until it is slightly thickened. Add whipped cream and strawberries. Sugar can be added if a sweeter dessert is desired.

Anna Nolt
New Holland

APPLESAUCE CUSTARD PIE

- 1 cup applesauce
- 1 cup milk
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon flour
- 1 teaspoon melted butter
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon

Beat all ingredients together with egg beater. Baking time: 45 minutes. Temperature: 350°F.

Carolyn Musser
Myerstown

ICE CREAM

- 1 quart milk
- 2 cups sugar
- 1/2 cup cornstarch
- 1/4 teaspoon salt
- 1 package gelatin
- 4 egg yolks
- 1 quart cream
- 1 teaspoon vanilla
- 4 egg whites

Heat milk. Mix sugar, cornstarch, and salt with 1 cup of milk. Add this to the hot milk. Stir until thickened. Dissolve package of gelatin in 3 tablespoons of milk. Add to above mixture. Beat egg yolks with 2 tablespoons of milk and add to mixture. Cook 1 minute longer. Cool. Then add cream, vanilla, and stiffly beaten egg whites just before freezing the ice cream. May add your favorite fruit for the flavor of ice cream you desire.

Agnes Groff
Lewistown

FROZEN BANANA SPLIT DESSERT

- 3 cups graham cracker crumbs
- 2-3 bananas
- 2 quarts ice cream
- 1 cup chopped nuts
- 1 cup chocolate chips
- 2 cups powdered sugar
- 1 1/2 cups evaporated milk
- 1/2 cup butter
- 1 teaspoon vanilla
- 1 pint whipped cream

Crush 3 cups graham cracker crumbs. Place 2 cups of crumbs in a 9 x 13-inch pan and press with a spoon. Slice bananas and lay over crust. Slice ice cream 1/2-inch thick and lay over bananas. Sprinkle nuts on top of ice cream. Freeze until firm. Melt 1 cup chocolate chips and 1/2 cup butter. Add 2 cups powdered sugar and 1 1/2 cups milk to chocolate mixture. Cook until thick, stirring constantly. Remove from heat. Add vanilla to mixture and cool. Pour over ice cream. Freeze. Before serving, whipped cream is placed on top. Sprinkle one cup graham cracker crumbs over top. Store in freezer.

Jane Martin
Myerstown



This Fruited Rainbow Pie combines vanilla ice cream with fresh fruit, orange sherbet and a gingersnap crust. It's an appropriate treat for family celebrations.

FRUITED RAINBOW PIE

- Crust:
1 1/3 cups gingersnap crumbs (about 20 gingersnaps)
1/4 cup (1/2 stick) butter, melted
3 tablespoons sugar
- Filling:
1 quart vanilla ice cream, softened
1 pint orange sherbet, softened
- Topping:
1/2 cup pineapple chunks in unsweetened pineapple juice, drained
1/2 cup fresh strawberries, sliced
1/2 cup green grapes, halved and seeded
1/4 cup Cointreau or orange juice

Preheat oven to 350°F. For crust, combine all ingredients. Press mixture firmly and evenly against bottom and sides of a 9-inch pie plate, building up slightly around rim. Bake 5 minutes. Cool, then chill in freezer. For filling, spoon ice cream alternately with sherbet into crust to give a swirled appearance. Return to freezer several hours or overnight. For topping, combine pineapple, strawberries and grapes in a small bowl. Toss with Cointreau or orange juice; chill 1 hour. Just before serving, spoon fruit over pie.

American Dairy Association

STRAWBERRY SHORTCUT CAKE

- 1 cup miniature marshmallows
- 2 cups (2 10-ounce packages) frozen, sliced strawberries in syrup, completely thawed
- 1 package (3 ounces) strawberry flavored gelatin
- 2 1/4 cups all-purpose flour
- 1 1/2 cups sugar
- 1/2 cup solid shortening
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla
- 3 eggs

Generously grease bottom only of a 13 x 9-inch baking pan; sprinkle marshmallows evenly over bottom of pan. Thoroughly combine completely thawed strawberries and syrup with dry gelatin; set aside. (No need to sift flour; measure by lightly spooning into cup and leveling off.) In large mixer bowl, combine remaining ingredients. Blend at low speed until moistened, beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter evenly over marshmallows in prepared pan. Spoon strawberry mixture evenly over batter. Bake

at 350°F. for 45 to 50 minutes until golden brown and tooth pick inserted in center comes out clean. Serve warm or cool with ice cream or whipped cream

Darlene Martin
Newmanstown

FROZEN BERRY DESSERT

- 1 package graham crackers, rolled fine
- 3 tablespoons butter
- 2 egg whites
- 1 1/2 cups sugar
- 1 tablespoon vanilla
- 2 cups strawberries (fresh or frozen)
- 1 cup cream

Mix crumbs and butter. Press into serving dish. Put egg whites, sugar, berries and vanilla in blender. Blend well. Pour into mixer bowl and beat at high speed for 15 minutes. Fold in one cup cream, whipped. Put in freezer until firm.

Mrs. Samuel C. Brubaker
Seven Valleys

(Turn to Page B9)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P O Box 366, Lititz, PA 17543

June	
9	Cheese Dishes
16	Dairy Drinks
23	Dairy Dinners
30	Puddings & Custards

CHOCOLATE MINT BARS

- 2 cups flour
- 2 cups sugar
- 1/2 teaspoon salt
- 2 eggs
- 1/2 cup sour cream
- 1 teaspoon soda

Boil together:

- 1 cup butter
- 1 cup water
- 4 tablespoons cocoa

Mix all ingredients together

ICING

- 3 cups 10X sugar
- 5 tablespoons creme de mint
- Enough milk to spread

GLAZE

- 9 ounces chocolate chips
- 1 stick butter

Melt and cool. Spread on top icing.

Velma Nolt
Peach Bottom

Featured Recipe

This week's featured recipe comes from Tammy Cree, 1983 Pennsylvania Dairy Princess. Familiar with the dairy industry from childhood, Tammy has spent the last year promoting dairy products.

The recipe below for Cinnamon Buttermilk Cookies is one of Tammy's favorite dairy recipes. She has recently published a pamphlet of her recipes titled "Sparkle Up Your Life." To learn more about Tammy see the story featuring her on page B2

Cinnamon Buttermilk Cookies

- 1/2 cup butter
- 1 cup sugar
- 1 egg
- 1/2 cup buttermilk
- 2 teaspoons vanilla
- 3 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- Topping: 1/4 cup sugar
- 1 teaspoon cinnamon

Mix butter, 1 cup sugar, and egg thoroughly. Stir in buttermilk and vanilla. Blend dry ingredients into butter mixture. Chill dough 1 hour. Heat oven to 400°. Drop by tablespoonfuls on greased baking sheet. Sprinkle on sugar-cinnamon topping mixture. Bake 8 to 10 minutes. Makes about 30 cookies.