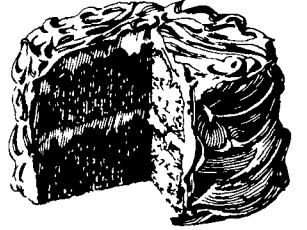


Home On The Range



Add nutritious cheese dishes to summer meals

Have you ever tried to count all the different kinds of cheeses at the dairy counter? If you have, you know that there are many varieties with a wide range of textures and flavors.

This delicious, nutritious food is also quite versatile and can be used in preparing many tasty recipes. June dairy month is an excellent time to try out a new cheese recipe. Many readers have shared their recipes this month, so go ahead and experiment with their favorites.

Don't forget to keep sending in your dairy recipes. Dairy month still has three weeks left, so mail your dairy recipe today and receive a gift of appreciation.

BACON CHEDDAR CORN PONE

- 2 cups cornmeal
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1½ cups milk
- 1 tablespoon butter, melted
- 1 cup shredded Cheddar cheese
- ¼ cup crumbled fried bacon

Mix together cornmeal, salt and baking powder. Blend in milk and butter. Stir in bacon and cheese. Roll out as thin as possible. Cut into ovals, rectangles, etc. Place on buttered sheets. Bake at 400°F. for 10 minutes.

R.M. Reinholds

KANSAS CHOWDER

- 1 pound ground beef
- 1 small onion, chopped
- 3 diced potatoes
- 3 diced carrots
- 3 ribs celery, chopped
- 1 can Cheddar cheese soup

Brown onion and beef in large skillet. Cook potatoes, carrots and celery until almost done, then add to beef and onion. Add the soup and simmer on low heat for 10 minutes.

Alta Sauder
New Holland

CRAZY DOUGH PIZZA

- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon oregano
- pinch of pepper
- 2 eggs
- ¾ cup milk
- 1 pound hamburger
- 1 onion, chopped
- 2 cups pizza sauce
- Mozzarella cheese

Combine first six ingredients. Stir until smooth. Pour into a well-greased and floured 9 X 11-inch pan. Brown hamburger with sauce. Bake 25 minutes at 425°F. Top with shredded cheese. Bake 10 minutes longer.

Martha Horst
Gardners

CHEESE SOUFFLE

- Melt over low heat:
- ¼ cup butter
- Blend in:
- ¼ cup flour
- Add gradually:
- 1 cup milk
- Stir until thick and smooth, then add:
- ½ teaspoon salt
- Few grains cayenne
- ½ to 1 cup grated cheese
- Stir until smooth and remove from the heat. Add:
- 4 egg yolks, beaten until light.

Cool. Just before baking beat 4 egg whites (5 for a very fluffy souffle) until stiff. Stir a tablespoon of the white into the yolk mixture. Fold in the rest. Spoon into an unbuttered 1½ quart straight-sided baking dish. Set in a pan of hot water and bake.

For a firm souffle bake 30 to 45 minutes at 325°F. For a creamy souffle, bake 25 minutes at 375°F. You can add diced ham, turkey, or chicken if you like a heartier souffle.

Mrs. Cathy Sanders
Oakland, Md.

SCALLOPED POTATOES

- Cook six medium potatoes and grate
- 2 cups cheese - 1 white and 1 yellow
- ½ cup sour cream
- ¼ cup butter, melted.

Add cheese, sour cream seasoned with onion salt, salt and pepper. Mix all together and put in casserole. Bake 20 minutes at 350°F.

Mrs. Orville E. Martin
Maugansville, Md.

VELVEETA CHEESE

- 2½ gallons of sour milk, thick like junket
- Heat sour milk to 115°F. to 120°F.
- Pour into cloth bag and let it stand overnight to drain thoroughly.

Then add ½ cup butter and 1 teaspoon soda and mix thoroughly. Right away place in double boiler and add ½ cup sour milk and 2 beaten eggs and melt. Then add 1 tablespoon salt. Mix well and pour in buttered pans and cool completely. This makes a nice cheese to slice.

Adah L. Petre
Waynesboro

PARTY DIP

- 1 3-ounce package cream cheese
- 2 tablespoons cream
- 1 teaspoon grated onion
- 2 teaspoons chili sauce
- ¼ teaspoon or little salt
- little pepper
- Pinch of dry mustard
- Mix all ingredients. Serve with potato chips to dip.

Betty Biehl
Mertztown



These Mushroom-Cheese-Tomato Sandwiches are a great way to enjoy cheese at lunchtime.

EASY METHOD CHEESE

- 2 gallons skim milk, 2 gallons whole milk, used soon after milking. Heat to 91°F. and add 1 teaspoon liquid rennet or cheese rennet tablets sufficient to thicken 4 gallons milk. Let milk set undisturbed until it breaks away from the sides of the pot. Heat to 99°F. while stirring and breaking the curds into rice-sized kernels with the hands. Remove from heat and let set 15 minutes. Pour off whey. Cut curd in pieces that are easily handled and put in press and press overnight. Remove and place in 45°F. to 50°F. The next two mornings rub salt on each side. Let set at least 1 week to cure. The longer it cures the stronger-flavored it becomes. If mold forms on outside wash with lightly salted water.

Anna Nolt
New Holland

PENNSYLVANIA CREAM CHEESE

- 3 gallons thick sour milk
- 1½ teaspoons soda
- ½ cup butter
- 1½ cups sour cream
- ¼ teaspoon butter coloring
- 2 teaspoons salt

Heat milk to 115°F. Let stand at room temperature for 30 minutes. Drain through a cloth; Let stand overnight to drain thoroughly. When dry, crumb the curds and mix with soda and butter. Let stand for two hours. Place in double boiler, add 1 cup cream and allow curds to melt.

When cooked until smooth, stir in the remaining ½ cup cream to which butter coloring has been added. Add salt and pour into buttered dish to mold it.

Ida Nolt
Ephrata

CRACKER DIP

- Melt 2 tablespoons butter in double boiler. Add 2 eggs, 1½ tablespoons sugar and 1 tablespoon vinegar. Remove from heat. Add 1 package cream cheese, ½ onion and sprinkle with seasoned salt.

Linda Stoltzfus
Honey Brook

CHEESE CUSTARD

- 1 pint cottage cheese
- 1 cup sugar
- 1 tablespoon flour
- Little salt
- 3 egg yolks
- 1 can evaporated milk
- 1 tablespoon melted butter
- Mix ingredients and put the beaten white of 3 eggs in last.

Betty Biehl
Mertztown

CAULIFLOWER SALAD

- ¼ head of cauliflower
- ½ pound bacon
- ¼ cup Parmesan cheese
- ¼ head of lettuce
- 4 hard boiled eggs
- 1 cup miracle whip
- ¼ cup sugar (scant)
- onion to taste
- 1 cup parboiled peas

Fry bacon until crisp. Cool, break into pieces. Break cauliflower and lettuce into pieces. Add sliced or diced eggs and cheese. Mix sugar and miracle whip together and mix with lettuce mixture. Sprinkle with bacon.

Lois Ann Hoover
Manheim

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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	
16	Dairy Drinks
23	Dairy Dinners
30	Puddings & Custards

Featured Recipe

This week's featured recipe comes from Michelle Rodgers, extension home economist. Michelle said this recipe is a good snack for bicyclists because it travels easily and provides lots of energy and nutrition. To read more about bicycling and how to cycle safely see the story on the family living page.

Great Granola

- 8 cups rolled oats
- 1 cup flaked coconut
- 1 cup sesame seeds
- 1 cup chopped almonds
- 1 cup raw wheat germ
- ½ cup sesame seeds
- ½ cup chopped nuts
- ½ cup dates, raisins, or any other dried fruit.

Sauce:

- ¾ cup honey
- ½ cup peanut butter
- ¼ cup vegetable oil
- ½ cup water
- ½ teaspoon cinnamon

Mix all ingredients listed before dried fruit. In a sauce pan heat sauce ingredients. Pour sauce over granola mixture and stir. Spread in shallow pans and bake at 375°F. for 15 minutes. Cool in pans. Pour into storage containers and add dried fruits.