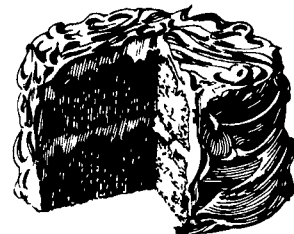


# Home On The Range



## Creamy Custards Are A Popular Summer Dessert

Creamy custards and puddings are the answer to a cool, light dessert for a summer evening. These luscious concoctions come in a host of flavors, often combining fresh fruit or gelatin with dairy ingredients like milk and cream.

Obviously they are a popular item with Lancaster Farming readers who shared recipes for many, many varieties of custards and puddings this week. We would like to thank everyone who shared dairy recipes with us during this 50th anniversary celebration of June Dairy Month.

And, because we received more recipes than we could possibly publish this month, the dairy recipe selections will continue next week, when we will publish as many more dairy recipes as possible. If your special dairy recipe isn't published, it will become a part of Lancaster Farming's extensive recipe files and will most likely appear in a future edition Lancaster Farming.

The Recipe Topics listed in previous issues for July will be pushed forward a week. Don't stop sending recipes just because Dairy Month is over. We want your recipes all year long.

### TAPIOCA PUDDING

1/4 cup tapioca  
2 1/2 cups water  
1/8 teaspoon salt  
3/4 cup sugar  
1 cup crushed pineapple  
1 small box red gelatin  
1 cup whipped cream  
2 bananas, optional

Soak tapioca in water for 10 minutes, then bring to a boil and cook until clear. Remove from heat and add sugar, salt and gelatin. When cool, add drained pineapple, bananas and whipped cream. Other flavors of gelatin may also be used.

Joyce Strite  
Williamsport, Md.

### RICE PUDDING

Combine in saucepan:  
1 cup instant rice (right from the box)  
2 1/2 cups milk  
1/4 teaspoon salt  
1/4 teaspoon cinnamon  
1/2 cup sugar  
1/4 cup raisins

Stir constantly until ingredients reach rolling boil. Reduce heat and boil slowly for 15 minutes, stirring occasionally. Slowly pour hot mixture into 2 slightly beaten eggs. Beat vigorously. Add 1/2 teaspoon vanilla. Sprinkle with nutmeg and let stand 10 minutes before serving.

Ann Kephart  
Roaring Spring

### DIRT PUDDING

1 12-ounce package Oreo cookies  
1 8-ounce package cream cheese  
4 1/2 cups milk  
1 8-ounce box whipped topping  
3 3-ounce packages instant vanilla pudding

Crush Oreo cookies. Mix pudding mix and milk. Refrigerate 10 minutes. Mix cream cheese and whipped topping; add pudding. Pour pudding over crumbs. Reserve some crumbs for top. Makes 1 serving dish.

Glenda Martin  
Buffalo Springs

### PUMPKIN PUDDING

**Crust:**  
1 cup flour  
1 cup coconut  
1/2 cup margarine, butter or shortening  
**Pudding:**  
4 cups pumpkin  
1 1/2 cups sugar  
4 eggs  
1/2 cup evaporated milk  
1 teaspoon vanilla  
2 teaspoons cinnamon

Mix crust ingredients with pastry blender. Press into bottom of 9x13-inch pan and bake 10 minutes at 350°F. While crust is baking, mix pudding ingredients in order given. Pour over crust mixture and bake 40 to 50 minutes at 350°F. Serve with ice cream or whipped cream. Serves 6 to 8 people.

Mrs. Ray A. Keeny  
New Freedom

### GRAHAM CRACKER PUDDING

3 cups milk  
1 tablespoon cornstarch  
2 tablespoons flour  
3/4 cup granulated sugar  
Butter, the size of a walnut  
2 eggs, separated  
1/2 cup table molasses

In a bowl, mix cornstarch, flour, sugar, egg yolks and a little of the milk. Set aside. In kettle, heat milk and butter to boiling point and then add the above mixture. Cook a few minutes until thickened. Cool. Beat egg whites stiff and fold the molasses into egg whites. Add to cooled pudding. Top with graham cracker mixture.

#### Graham Cracker Topping

16 squares graham crackers  
1/2 cup soft butter  
1/4 cup granulated sugar

Mix and sprinkle on cooled pudding.

Note: Kids, company and neighbors love this pudding!

Kate Wolgemuth  
Manheim



Nothing can match the flavor of old-fashioned rice custard. This easy version is equally at home on a white tablecloth or in a school lunch room.

### BAKED CHERRY PUDDING

1 cup sugar  
1 egg  
1 teaspoon butter, melted  
2 cups flour  
2 teaspoons baking powder  
1 cup sweet milk  
1 pint cherries, drained

Mix all ingredients. Bake at 350°F. until golden brown. Serve warm with milk or cream.

Susan Brubacker  
Ephrata

### BAKED CUSTARD (Diabetic Recipe)

2 eggs, slightly beaten  
2 teaspoons liquid sweetener  
2 teaspoons vanilla  
1/4 teaspoon salt  
2 cups 2 percent or whole milk  
2 drops yellow food color (optional)  
Nutmeg, if desired

Combine in small mixing bowl eggs, sweetener, vanilla and salt. Stir in milk and food coloring. Pour into 1-quart baking dish. Place in pan filled 1-inch deep with hot water. Sprinkle with nutmeg. Bake at 350°F. for 30 to 35 minutes, or until knife inserted in center comes out clean.

Mrs. David S. Blank  
Kinzers

### PEACH BREAD PUDDING

8 peaches, sliced  
Pinch of salt  
1/2 teaspoon vanilla  
Stale bread  
1/4 cup sugar  
2 cups milk  
3 eggs

Add sugar, salt and vanilla to milk. Stir in well-beaten eggs. Arrange bread in bottom of well-buttered baking pan. Add a layer of peaches. Alternate layers of bread and peaches with peaches on top. Pour milk mixture over all.

Set in pan of water and bake at 350°F. until firm. Serve hot with sauce or milk.

Betty Biehl  
Mertztown

### CUSTARD BREAD PUDDING

2 1/2 cups milk  
1/4 cup butter  
3 eggs  
1/2 cup sugar  
1 teaspoon vanilla  
1/4 teaspoon salt  
3 cups day-old bread cubes  
1/8 teaspoon nutmeg  
1/4 teaspoon vanilla  
1/4 teaspoon cream of tartar  
1/4 cup sugar

Scald milk; add butter and cool. Add 3 egg yolks and 1 egg white to 1/2 cup sugar; beat to mix well. Add cooled milk, 1 teaspoon vanilla and salt. Place bread cubes in buttered 1 1/2-quart casserole. Pour egg-milk mixture over bread. Sprinkle with nutmeg on top.

Set casserole in a pan containing 2 inches warm water. Bake at 350°F. for 45 to 60 minutes until knife comes out clean.

Make meringue by beating remaining 2 egg whites with 1/4 teaspoon vanilla and cream of tartar until soft peaks form; gradually add 1/4 cup sugar, beating constantly until stiff peaks form and all sugar is dissolved. Swirl in warm pudding; make sure meringue covers pudding edge. Bake 15 minutes at 350°F. about 15 minutes, until meringue is golden brown. Serve warm or cool. Makes 6 servings.

Genevieve Voneida  
Muncy

### PERFECT CHOCOLATE PUDDING

1 cup sugar  
3 tablespoons flour  
1/4 teaspoon salt  
6 tablespoons cocoa  
2 tablespoons oil  
2 cups milk  
2 slightly beaten egg yolks or 1 beaten egg  
2 tablespoons butter  
1 teaspoon vanilla

In saucepan, blend sugar, salt, flour and cocoa; add oil and milk. Cook and stir over medium heat until thick and bubbly. Cook 2 minutes more. Remove from heat, stir small amount into beaten egg, return to hot mixture and cook 2 minutes more. Remove from heat, add butter and vanilla. Pour into serving dishes. Chill.

Sadie Stoltzfus  
Hegins

### MARSHMALLOW PUDDING

Heat 2 cups milk and 1 pound marshmallows until marshmallows melt. Cool. Whip 2 cups cream and add to mixture. When cold, add 1 can crushed pineapple, drained. Sprinkle graham cracker crumbs on bottom of dish and then over top of pudding after it has been poured into dish.

Mrs. Titus M. Martin  
New Holland

(Turn to Page B8)

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P. O. Box 366, Lititz, PA 17543

July  
5- More Dairy Recipes  
12- Picnic Foods  
19- Garden Fresh Vegetables

### HEAVENLY HAWAIIAN CREAM

2 1/2 cups pineapples  
2 cups miniature marshmallows  
1 cup grapes  
1 cup orange sections  
2 bananas  
1 cup whipped cream  
1 cup shredded coconut

Moisten marshmallows in pineapple juice. Mix all above ingredients together and serve chilled. Makes 6 to 8 servings.

Hettie M. Sensenig  
Ephrata

## Featured Recipe

This week's featured recipe was the winning entry at the New York Beef Recipe Contest sponsored by the New York Cattlemen. The Meat Bread recipe from Louise Pillietieri of Jamestown features frozen bread dough and ground chuck beef.

As first place winner, Mrs. Pillietieri will receive a silver tray and \$200 to help with her expenses to the National Beef Cook-Off Sept. 14 to 15 in Dearborn, Mich.

The winning recipe has long been a family favorite. "We called it Aunt Josie's Meat Bread and it was served at Christmas time, for football parties or whenever we wanted a dish that was special but easy to prepare," she said.

### Meat Bread

1 pound loaf frozen bread dough  
1 large Spanish cooking onion  
1 can pitted black olives or Greek olives  
1 pound ground chuck beef  
Salt, pepper, and/or seasoning to taste

Thaw the frozen bread dough and let rise. Sauté the onion in cooking oil until tender. Brown the ground beef and drain the liquid. Cut up olives. Roll out the bread dough until flat like a pie crust. Spread the onions and cooking oil on the dough. Spread the browned ground beef. Spread the cut up olives. Roll like a jelly roll and place ends together. Place in ungreased pie tin and slit the top in three places. Bake at 350°F. for 45 minutes or until golden brown. Rub with butter or margarine and slice and serve.