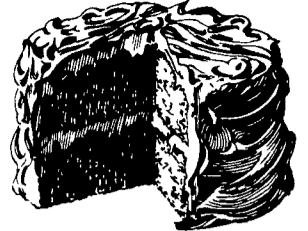


# Home On The Range



## Continue Cooking With Dairy Products

The response to our quest for dairy recipes was so overwhelming that we couldn't publish all of them during June. So, this week we'll print a few more recipes featuring fresh dairy products.

The quality and variety of recipes submitted have been excellent and we hope you've clipped a few for future use. If you shared a recipe, Lancaster Farming thanks you for your contribution. We hope you will continue to share recipes throughout the year, because it is your recipes that make this weekly feature so successful.

In the coming weeks, Home on the Range will offer recipes for picnic foods, garden fresh vegetables and summer fruits. Take time out from your busy summer schedule to sip a glass of icy milk and search for your favorite recipes to share with other Lancaster Farming readers.

### CHEESE FONDUE

6 slices dry bread (8 slices if thin)  
 ½ pound sharp yellow cheese  
 6 eggs, beaten  
 1 teaspoon salt  
 2 cups skim milk  
 ½ cup butter

Cut bread into small cubes, grate cheese. In greased casserole, put alternate layers of bread and cheese. Beat eggs, add milk and salt. Pour over cheese and bread. Pour melted butter over all. Keep in refrigerator over night. Bake in a pan of water at 400°F. for 45 minutes.

Mona Robinson  
 Linden

### JELLO 'N ICE CREAM DELIGHT

1 6-ounce package lime gelatin  
 1 20-ounce can cubed pineapple  
 1 pint vanilla ice cream  
 1 cup chopped nuts (any kind)

Dissolve gelatin in 1 cup boiling water. Cool until partly set. Add vanilla ice cream and beat lightly with electric mixer. Add quickly the undrained pineapples and nuts. Refrigerate 2 hours. Serves 5.

Esther M. Sensenig  
 Ephrata

### ICE CREAM

Beat together:  
 3 eggs  
 ½ to ¾ cup granulated sugar

Add:  
 1½ cups heavy cream  
 1½ teaspoons vanilla  
 1 quart milk

Pour into ice cream maker and churn until finished. Serve with desired toppings.

Mrs. Lester Newswanger  
 Shippensburg

### CHICKEN RAGOUT

4 to 5 pound stewing chicken, cut up  
 2½ cups water  
 1 medium onion, sliced  
 1½ teaspoons salt  
 2 bay leaves, broken  
 ¼ teaspoon whole cloves  
 1½ cups carrot circles  
 1½ cups thinly sliced celery  
 1 cup thinly sliced cauliflower  
 ½ cup all-purpose flour  
 2½ cups milk  
 ½ cup dairy sour cream, at room temperature

Wash and dry chicken. Render fat from cavity of chicken in large saucepot. Brown chicken in fat. Pour off excess fat. Add water, onion, salt, bay leaves and cloves. Cover and simmer 1½ to 2 hours or until chicken is fork tender. Remove chicken and onion to hot plate to keep warm. Strain cloves and bay leaf from broth. Return broth to saucepot. Add carrots, celery and cauliflower. Simmer 2 to 3 minutes. Meanwhile, combine flour and a small amount of milk to make a smooth sauce, add remainder of milk. Gradually stir milk into broth. Cook over medium heat, stirring constantly, until the mixture reaches the boiling point. Boil 1 minute. Remove from heat. Stir in sour cream. Add chicken and onion. Cover and cook over low heat just until ragout is to serving temperature. Makes 6 to 8 servings.

### SCALLOPED POTATOES

6 medium potatoes  
 6 ounces Velveeta cheese  
 ¼ pound butter  
 4 teaspoons onion  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 1½ cups milk

Cook potatoes in shells. When cold, peel and grate. Melt butter; add milk and heat a little. Add cheese and melt. Pour over grated potatoes. Top with 2 teaspoons butter and paprika. Bake at 350°F. for 1 hour.

Pauline Hurst  
 Newville

### STRAWBERRY ICE CREAM

1 cup milk  
 ¾ cup sugar  
 2 tablespoons flour  
 1 quart strawberries  
 1 cup whipping cream

Combine ½ cup sugar and flour. Gradually add scalded milk and cook until thick. Cool. Add strawberries that have been forced through sieve and to which the remaining sugar has been added and dissolved. Fold in whipped cream. Freeze.

Esther Zimmerman  
 New Holland

### RASPBERRY SHERBET

1 pint red raspberries  
 ½ cup water  
 ½ cup whipping cream  
 ¾ cup sugar  
 2 tablespoons lemon juice  
 1 egg white

Put the fresh berries in a saucepan with the water and sugar and cook for 5 minutes. Press through a sieve and add the lemon juice. With canned berries, omit the water. Simply heat in their own juice and press through a sieve. Cool. Beat until light and fluffy, then fold in egg white, beaten stiff, and beat the mixture again. Fold in the cream, whipped, until thick and stir well. Freeze.

Ella Zimmerman  
 New Holland

### BUTTERSCOTCH PUDDING

1 cup brown sugar  
 2 eggs, beaten  
 3 tablespoons flour  
 ¼ teaspoon salt  
 3 cups milk  
 2 tablespoons butter  
 1 teaspoon vanilla

Melt butter in skillet, add the sugar and salt and mix well. Slowly add 2 cups milk; heat to boiling point. Combine remaining milk and flour. Add to mixture and stir constantly until thickened. Beat eggs, add ½ cup hot mixture to eggs and then add to pudding. Cook for 2 minutes and remove from heat. Add vanilla and chill. Garnish with ground peanuts, whipped cream or bananas as desired. Eat and enjoy!

Sandra Zimmerman  
 Fleetwood

### LEMON CHIFFON PUDDING

Cream:  
 5 tablespoons flour  
 1 cup sugar  
 3 tablespoons butter  
 Add:  
 2 egg yolks, beaten  
 ¼ cup lemon juice  
 1 cup milk  
 ½ teaspoon salt

Fold in 2 egg whites, stiffly beaten. Bake in an 8-inch casserole or individual custard cups set in a pan of warm water. Bake 35 minutes at 360°F. for 375°F. Will form a cake top with a layer of custard below. Serves 4 to 6.

Karen Zimmerman  
 Fleetwood

### GRAHAM CRACKER FLUFF

Soak:  
 1 package gelatin in ½ cup cold water  
 Mix:  
 ½ cup sugar  
 ¾ cup rich milk  
 Add:  
 2 egg yolks

Cook for 1 minute, stirring all the time. Remove from heat, add gelatin and 1 teaspoon vanilla. Chill until mixture begins to thicken. Add 2 stiffly beaten egg whites and 1 cup cream, whipped. Crumbs:  
 Mix 1½ tablespoons butter and 3 tablespoons brown sugar together. Mix with crumbs of 12 graham crackers. Line the bottom of dish with ½ of the crumbs and pour into pudding. Put remaining crumbs on top.

Catherine Yoder  
 Reedsville



Coax a stewing chicken to tenderness and flavor with simmering temperature, then make it creamy with milk and sour cream.

### CHOCOLATE CREAM PIE

2 squares chocolate or 3 tablespoons cocoa  
 2 cups milk  
 1 cup sugar  
 1 tablespoon butter  
 ½ teaspoon salt  
 3 tablespoons cornstarch  
 2 eggs, separated  
 1 teaspoon vanilla

Melt chocolate in top of double boiler. Add 1½ cups milk and bring to a boiling point. Combine sugar,

salt and cornstarch. Add remaining milk to make a smooth paste. Add paste to hot milk and cook until thickend.

Beat egg yolks. Pour a small amount of hot mixture over yolks before adding them to the hot mixture. Cook 2 more minutes. Remove from heat and add butter and vanilla. Cool and pour into baked pie shell.

Esther Lantz  
 Ephrata

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## Featured Recipes

This week's featured recipe comes from Joanne Fejko of Butler, the overall winner in the Butler County 1986 Dairy Foods Cooking Contest. Featuring cream cheese and pudding, Joanne's recipe is a family favorite. For more on the recipe contest and other Butler County dairy promotions, turn to Barb Rader's story in this week's B section.

### Eclair Dessert

1 cup water  
 ½ cup butter  
 1 cup flour  
 4 eggs

### Filling:

1 8-ounce package cream cheese (soft)  
 2 large packages instant vanilla pudding made with 6 cups whole milk

Heat water to a boil, add butter and stir in flour over heat until ball forms. Remove from heat, add eggs one at a time. Beat well after each egg. Spread in lightly-greased jelly roll pan. Bake at 400°F. for about 25 minutes or until lightly brown. Cool. Press down bubbles. Prepare pudding according to directions on package. Mix soft cream cheese and pudding. Spread over dough. Top with whipped cream. Drizzle with chocolate syrup and sprinkle with chopped nuts.

This week's second featured recipe comes from Fern Yorgey of Red Wing Farms, Berks County. She shares one of her favorite custard recipes. A major producer of brown-shelled eggs, the Red Wing operation is featured on page D2 of this issue.

### Smooth As a Kitten's Ear Baked Egg Custard

5 eggs  
 ⅓ cup sugar  
 ¼ teaspoon salt  
 3 cups milk  
 1½ teaspoons vanilla  
 Nutmeg, coconut or berries.

Set oven at 300°F. Butter a 1-quart casserole. Beat eggs on number 12 speed for one minute. Add sugar and salt. Beat one more minute. Add milk and vanilla. Beat on number 3 speed until well blended. Sprinkle with nutmeg, coconut, or one cup berries. Set in shallow pan of water. Bake one hour at 300°F. until knife half inserted in center comes out clean. Chill and serve plain or with cream.

## 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 12- Picnic Foods
- 19- Garden Fresh Vegetables
- 26- Summer Fruits