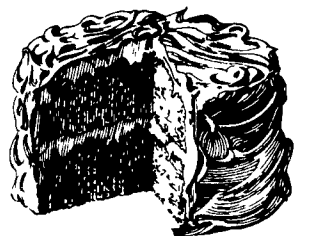


Home On The Range



Serve Your Family Delicious Dairy Dishes

Irresistible ice cream, fluffy frozen desserts, creative casseroles and delightful dairy dishes top the list of this week's dairy delights.

If the recipes we received in response to our plea for dairy dishes is any indication, dairy products are in frequent use in farm kitchens. Sour cream, milk, ice cream, whipped cream, butter and cheese add a fresh, wholesome flavor and irreplaceable nutrients to each recipe below.

Try one (or several) today — and clip the rest for another time.

OREO COOKIE DESSERT

1 15-ounce package Oreo cookies
1 stick margarine
1 large box instant chocolate pudding mix
8 ounces cream cheese, softened
2½ cups milk
12 ounces whipped topping

Crunch up cookies fine using rolling pin. Melt margarine and mix with cookie crumbs. Press into 9x13-inch pan, reserving a few crumbs for topping.

Beat ½ cup milk cream cheese; add pudding mix and remaining milk. Beat well. Fold in whipped topping and pour on top of crust. Garnish with remaining crumbs. Chill before serving.

Norma Van Horn, Middleburg
Brenda M. Kramer,
Newmanstown
Rosie Stoltzfus, Ronks

HAM AND CHEESE MUFFINS

1½ cups sifted flour
½ cup yellow cornmeal
2 tablespoons sugar
3 teaspoons baking powder
¼ teaspoon salt
¾ cup diced cooked ham
¾ cup shredded Swiss cheese
1 cup milk
¼ cup vegetable oil
1 egg, beaten

Into medium bowl, sift together first 5 ingredients. Stir in ham and cheese. In small bowl, mix together milk, oil and egg until blended. Add to dry ingredients; stir just until moistened. Spoon batter into 12 paper-lined 2½-inch muffin-pan cups. Bake in 400°F. oven for 20 minutes or until toothpick inserted in center comes out clean. Remove from pans. Serve warm. Makes 12 muffins.

Kathy Jo Wolfe
Milton

COTTAGE CHEESE SALAD

1 quart cottage cheese
1 pint crushed pineapple
1 cup cream, whipped
2 boxes lime-flavored gelatin
2 cups boiling water
Nuts, optional

Dissolve gelatin (any flavor may be used) in boiling water. Let cool. Add whipped cream, fruit and cottage cheese.

Martha Beller
New Holland

GRAPE JULIUS

¾ cup grape juice concentrate
1½ cups cold milk
¼ cup sugar
½ teaspoon vanilla
9 ice cubes

Put all ingredients in blender on high speed until ice is crushed — about 25 seconds. Serve immediately. Serves 3.

Donna Gockley
Mohnton

MILK CUSTARD

2 quarts milk, scalded
1 cup sugar
2 teaspoons vanilla
12 eggs, beaten
Coconut

Mix eggs, sugar and vanilla with scalded milk. Pour into baking dish. Sprinkle coconut on top. Bake. Set the dish in a shallow pan filled with water to bake.

Elizabeth Nolt
New Holland

CARAMEL DESSERT

16 caramel candies
24 large marshmallows
¼ cup chopped pecans
1½ cups crushed graham crackers
4 tablespoons melted butter
½ cup milk
1 cup whipping cream
1 tablespoon sugar

Mix sugar, crushed crackers and melted butter. Save ¼ cup of this mixture. Pat rest into a 2-inch deep cake pan. Melt in double boiler caramels, milk and marshmallows. Cool, then fold in whipped cream and nutmeats. Pour into crust; sprinkle with remaining crumb mixture. Chill, well in refrigerator.

Linda S. Glick
Gap

CHEESE SAUCE FOR VEGETABLES

4 tablespoons fat
4 tablespoons flour
2 cups (½ pound) cheese, any variety (sharp or cheddar is recommended)
2 cups milk
½ teaspoon salt

Melt the fat; blend in flour. Add cold milk and salt. Heat and stir until thickened. Shred and add the cheese. Stir until cheese melts. Serve over your favorite vegetables.

Note: This is a great way to get children to try vegetables they don't like.

Kathy M. VanNort
Columbia

EGG CUSTARD

5 eggs, beaten
½ cup sugar
1 teaspoon vanilla
4 cups milk

Bake for 1 hour only in a 2-quart baking dish. Put dish in a 9x9-inch cake pan filled with a half inch of water. Bake at 350°F.

Mrs. Shirley Luse
Centre Hall

MOCHA PECAN SAUCE

1 6-ounce package semi-sweet chocolate pieces
½ cup firmly packed brown sugar
¼ cup water
1 teaspoon instant coffee granules
1/8 teaspoon salt
1 cup dairy sour cream
1½ teaspoons vanilla extract
½ cup coarsely chopped toasted pecans

Combine chocolate pieces, sugar, water, coffee granules and salt in medium-sized heavy saucepan. Cook over moderate heat until chocolate is melted and sugar dissolves, stirring frequently. Do not boil. Remove from heat. Stir in sour cream, vanilla and nuts. Serve warm or cold over ice cream.

TROPICAL TOPPING

1 cup whipping cream
2 tablespoons confectioners sugar
2 tablespoons orange juice
1 cup toasted shredded coconut

Combine whipping cream, sugar and orange juice in small mixer bowl. Beat on high speed until stiff. Fold in coconut. Refrigerate, covered, until ready to serve as topping on ice cream.

BURNT SUGAR CRUNCH SAUCE

2 cups sugar
¾ cup boiling water
3 tablespoons butter
¾ cup whipping cream
1½ teaspoons vanilla extract
Crushed toffee candy

Heat sugar in 12-inch heavy skillet over medium heat until sugar begins to melt around edges. Reduce heat to low. Cook, stirring constantly, until sugar is completely melted and turns an amber color. Carefully and gradually stir in boiling water. Sugar mixture is very hot and may spatter as water is added. Stir in butter until well combined. Cook until slightly thickened, 3 to 5 minutes. Remove from heat. Cook 10 minutes. Stir in cream and vanilla. Refrigerate several hours. Sauce thickens as it cools. Spoon over ice cream. Sprinkle with crushed toffee.

FROZEN BERRY DESSERT

1 package graham crackers, rolled fine
2 egg whites
1½ cups sugar
1 cup cream, whipped
3 tablespoons butter
1 tablespoon vanilla
2 cups strawberries

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 1 cup whipped cream. Put in freezer until firm.

Mrs. Samuel C. Brubaker
Seven Valleys

HOT MILK CAKE

3 eggs
1½ cups sugar
1½ cups flour
1½ teaspoons baking powder
½ teaspoon salt
¾ cup milk
2 tablespoons butter
1 teaspoon vanilla

Beat eggs until light. Add sugar gradually. Beat until blended. Resift flour with baking powder and salt. Heat milk with shortening and add to batter. Add vanilla and pour into greased and floured pans (2 9-inch pans). Bake 20 to 30 minutes at 350°F.

Phyllis B. Grantham
Kearneysville, W. Va.



Do-it-yourself sundaes are an ideal way to entertain, especially when there's a trio of tempting toppings to choose from.

DRIED BEEF CASSEROLE

1 can cream of mushroom soup
1 cup milk
1 cup grated cheese (sharp)
1 cup uncooked elbow macaroni
3 tablespoons finely chopped onion
¼ pound dried beef
2 hard-boiled eggs, sliced

Cut dried beef into bite-sized pieces. Stir soup to creamy consistency. Add remaining ingredients except eggs. Fold in eggs. Turn into buttered 1½-quart casserole. Store covered in refrigerator at least 3 to 4 hours or overnight. Bake at 350°F. for 1 hour, uncovered. Serves 4 to 6.

Mary D. Elvis
Coatesville

HAM STUFFED POTATOES

6 large baking potatoes
¾ cup ham
2 tablespoons onion, finely chopped
½ teaspoon salt
¼ teaspoon pepper
2 tablespoons butter
1¼ cup cheese, shredded

Bake potatoes 1 hour or until done. Cut off one side of potato. Scoop out hot potato and mix with ham, onion, salt, pepper and butter, chopping up potato with spoon. Pile mixture back into potato shells. Place in baking dish. Top with cheese. Bake 15 minutes or until golden.

A reader in Myerstown
(Turn to Page B8)

Featured Recipe

All of the recipes we've been collecting this month use dairy products. But no matter if the recipe calls for cheese, yogurt, sour cream, whipped cream or milk, the source of those fresh dairy products is the same — the cow. This recipe from Mrs. Judy Araway, McClure, reminds us of the ingredients that are needed to produce the most basic dairy product — milk.

M-I-L-K

Pasture
Grain
Hay
Water
Straw
Calf

Mix above ingredients (alternately in amounts appropriate for maintenance) to calf. Add water, enough for growth and prevention of dehydration. Spread straw around to desired consistency — this helps to prevent sticking. Let rise until breeding desired. After mothering has occurred, apply 2 hands (or 4 metal vacuum cups) to milk container. Apply gentle pulling/squeezing motion constantly to allow proper emptying. Chill and serve. Makes a delicious drink.

If you tried to make the scrumptious Strawberry Cream Pie that was last week's featured recipe, you may have been a bit confused when you got to the directions and were told to beat sour cream with pudding, milk and lemon rind. Unfortunately, we forgot to tell you how much sour cream. The correct version of the recipe is printed below. Please clip it and give it a try!

Strawberry Cream Pie

1 graham cracker pie crust
1½ pints strawberries
1 small package instant vanilla pudding
1 cup sour cream
¼ cup milk
2 teaspoons grated lemon rind
2 cups frozen whipped topping

Make graham cracker crust. Beat pudding, milk, sour cream and lemon rind together. Blend in frozen whipped topping. Put half of mix on crust and top with halved berries. Cover berries with remaining mixture. Garnish with whole strawberries and refrigerate for 3 hours.

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

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Garden-Fresh Vegetables
Refreshing Summer Fruits