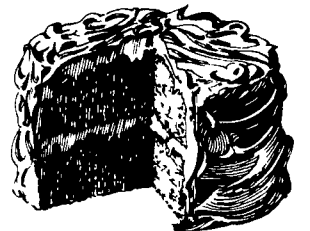


Home On The Range



Make Dairy Products Part Of Every Meal

June Dairy Month is coming to a close for another year, but we have lots of recipes to share again this last week of the month. As in previous issues, this week's Home on the Range offers pudding, beverage, entree and dessert recipes that will fill your recipe box to overflowing.

While we've encouraged you to concentrate on incorporating REAL dairy products into your meals during June, we'd like you to make it a year round habit. You'll benefit by meeting your body's need for calcium and from the great taste dairy products provide.

So next time you reach for a non-dairy imitation, put the fake aside and go for the REAL thing, whether it is butter, ice cream, whipped cream or milk.

PEACH DUMPLINGS

½ cup sugar
½ cup water
1½ cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
¼ cup butter
½ to ⅔ cup milk
4 medium-size fresh peaches, pared and halved
¼ cup sugar
1 teaspoon cinnamon
Milk or half and half

Preheat oven to 375°F. Combine ½ cup sugar and ½ cup water in a small saucepan; bring to a boil. Whisk to dissolve sugar; set aside. Combine flour, baking powder and salt in a small deep mixing bowl; whisk to blend. Cut in butter until mixture resembles coarse meal. Gradually add milk, mixing with a fork, until flour is moistened. Gather up dough with fingers and press into a ball. Roll dough on lightly floured surface to a 10x20-inch rectangle. Cut into 8, 5-inch squares. Place a peach half on each. Combine ¼ cup sugar and 1 teaspoon cinnamon; sprinkle 1 heaping teaspoon on each peach. Bring opposite corners of pastry to center; pinch edges to seal. Place in a buttered 2-quart shallow baking dish; pour sugar and water mixture around dumplings. Bake 30 to 35 minutes or until lightly browned. Serve warm with milk or half and half.

Variation: Substitute pared apple halves or thirds for peaches.

BUTTERSCOTH PUDDING

1½ quarts milk
1 cup molasses
1 cup brown sugar
1 cup flour
½ cup water
1 tablespoon butter
1 tablespoon vanilla
5 eggs

Heat milk. Beat eggs and add remaining ingredients. Mix into boiling milk. Stir and reduce heat until pudding thickens.

Verna Zimmerman
Danville

COCONUT CREAM DESSERT

70 Ritz crackers
¼ pound butter
½ gallon vanilla ice cream
1½ cups milk
2 3-ounce packages instant coconut cream pudding
Whipped topping

Crumb crackers, reserving ½ cup for topping. Melt butter and drizzle over crumbs in bottom of 9x13-inch pan. Let set. Put softened ice cream in large mixing bowl, add milk and beat until smooth. Add pudding and beat again until smooth. Pour in pan on top of cracker crumb mixture. Refrigerate (do not freeze) until mixture hardens. Top with whipped topping and sprinkle with reserved crumbs. Serves 12 to 15.

Janet Miller
Reinholds

ICE CREAM PUDDING

90 Ritz crackers, crushed
¼ cup butter, melted
Mix together. Press crumbs into sides of dish and save ½ cup for top.

Mix together with electric mixer ½ gallon vanilla ice cream or ice milk, 1 small box instant coconut cream pudding (or other flavor), 1 small box instant vanilla pudding and 1½ cups milk.

Makes 2 regular size bowls or 1 large size. Top with remaining crumbs. Refrigerate.

Mrs. Joyce Zimmerman
Reinholds

YUM-YUM DESSERT

60 Ritz crackers, crushed
¼ pound butter
2 quarts vanilla ice cream
2½ cups milk
2 packages instant pudding, any flavor
Whipped topping

Crush crackers and mix with butter. Press into an oblong dish. Beat milk with ice cream in large bowl until smooth. Beat in instant pudding. Pour mixture on top of cracker crumbs. Refrigerate to set. Top with whipped topping to serve.

Betty Evans
Pequea

CHOCOLATE CHIP ICE CREAM

2 quarts milk
4 tablespoons gelatin
3½ cups sugar
2 tablespoons vanilla
¼ teaspoon salt
1½ to 2 quarts light cream
Soften gelatin in 1 quart milk, then heat until dissolved. Remove from heat, add rest of milk and other ingredients. Freeze before it jells.

Melt together 1½ squares unsweetened chocolate, 2 tablespoons sugar, 1 tablespoon margarine. Pour on top of freezer when ice cream is almost done. Crank to form chips. Use a 6-quart freezer.

Mary Ann Garman
Roaring Spring

SCALLOPED POTATOES

5 cups potatoes, sliced
2 tablespoons flour
1 teaspoon salt
Dash of pepper
½ pound Velveeta cheese, cubed
¾ cup milk
¼ cup chopped onion
¼ cup chopped green pepper

Place potatoes, salt, flour and pepper in bag. Shake to coat potatoes. Heat cheese in milk. Add peppers and onions. Put potatoes in a 9x13-inch pan. Pour milk cheese mixture over top. Bake at 350°F. for 50 minutes.

Dorothy Hoffmaster
Conestoga

PEACHES AND CREAM CHEESE PIE

¾ cup flour
1 teaspoon baking powder
½ teaspoon salt
1 ¾-ounce package vanilla pudding mix (not instant)
3 tablespoons softened margarine
1 egg
½ cup milk
1 15-ounce can sliced peaches, well drained (reserve juice)
1 8-ounce package softened cream cheese
½ cup sugar
3 tablespoons juice

Combine in a large bowl flour, baking powder, salt, pudding mix, butter, egg and milk. Beat 2 minutes. Pour into 9-inch buttered pie pan. Place drained peaches over batter. Combine in small bowl, cream cheese, sugar and juice. Beat 2 minutes. Spoon on top of peaches 1 inch from the edge.

Mrs. Samuel S. King
Drumore

SCALLOPED POTATOES

4 cups thinly sliced potatoes
½ cup sliced onion
1 cup cheddar cheese, grated
1 can mushroom soup mixed with 1 cup milk
Salt and pepper to taste

In a lightly-greased casserole dish, arrange a layer of sliced potatoes, some onions, soup and milk mixture and sprinkle with cheese. Repeat until all ingredients are used. Bake in 350°F. oven for 1 hour or until done.

Patricia Potter
Washington Boro

5 CUP SALAD

1 cup sour cream
1 cup crushed pineapple with juice
1 cup small marshmallows (colored ones look better)
1 cup mandarin orange segments, drained
1 cup coconut

Mix all ingredients together thoroughly and let set at least six hours so coconut absorbs juices. To double, use a 16-ounce can of pineapple, a pint of sour cream, and a large can of mandarin oranges. Double the rest of the ingredients.

Note — a large punch bowl looks nice at a party or picnic. It gives a festive look.

Catherine Dumas
Durham, Ct.

CUSTARD PIE

4 eggs
7 tablespoons sugar
1 teaspoon vanilla
Pinch of salt
2 cups milk

Beat eggs. Add sugar and salt. Add milk last. Bake in moderate oven.

Fannie Stoltzfus
Honey Brook



Peaches and cream supreme! A dumpling delight served with cold, fresh milk.

PARTY PUNCH COOLER

1 quart milk
1 quart sherbet, any flavor
1 quart vanilla ice cream
3 cups pineapple juice
2 cups orange juice
3 teaspoons lemon juice
1 egg

Soften ice cream and sherbet. Combine all ingredients in a large punch bowl; serve immediately. An ice ring made of equal parts of pineapple juice, orange juice and water may be used if desired. Flavor of sherbet determines punch color. Serves 20.

Glenda Brubaker
Quarryville

VANILLA ICE CREAM

8 eggs, beaten
2 cups sugar
1 tablespoon vanilla
2 cans evaporated milk
1 pint milk
1 pint rich cream
1 tablespoon plain gelatin

Heat milk, but do not boil. Stir gelatin into a half cup cold water and add to ice cream. Makes 6 quarts ice cream.

Andy Stoltzfus
Honey Brook

MINTS

1 pound confectioner's sugar
3 ounces softened cream cheese
Mix together, adding a half teaspoon of any kind of flavoring and any pastel color. Make small balls and press with a fork. Makes 70 pieces.

Mrs. Tina Wilkinson
Gettysburg

FLUFFY TAPIOCA PUDDING

1 quart milk
5 tablespoons minute tapioca
½ cup sugar
4 eggs, separated
1/8 teaspoon salt
1 teaspoon vanilla

Mix tapioca, salt, ¼ cup sugar and milk; add beaten yolks. Beat egg whites until foamy. Gradually add ¼ cup sugar, beating to soft peaks.

Cook tapioca mixture over medium heat to a full boil, stirring constantly. Gradually add to beaten whites, stirring quickly just until blended. Stir in vanilla. Cool 20 minutes and stir. Serve warm or chilled. You can also add ½ cup of crushed, drained pineapple or ½ cup coconut.

Mrs. Mildred G. Kirst
Fredericksburg

SETTLER'S CORN CASSEROLE

4 cups corn, cooked
2 eggs, beaten
1 cup light cream
½ cup saltine cracker crumbs
1 teaspoon seasoned salt
½ teaspoon pepper
1 2½-ounce can sliced ripe olives, optional
¼ pound sliced Swiss cheese
6 bacon strips

To beaten eggs, add cream, cracker crumbs, salt, pepper, olives and corn. Spoon into a greased 2-quart casserole. Top with bacon and cheese. Bake at 350°F. for 30 to 40 minutes.

Ms. Collen M. Ingalgo
Girardville

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Featured Recipe

A new dairy princess took the reigns in Lancaster County this week as State Dairy Princess Pamela Kindig gave up her Lancaster County title. Pam will continue to serve as state princess until the state pageant in September.

The following casserole recipe is one Pam suggests for enjoying butter, cheese, milk and sour cream! For a story about Lancaster County's dairy princess pageant and the new princess, Nanette Bushong, turn to the story in this section.

Mushroom Casserole Deluxe

½ cup onion, chopped
3 tablespoons butter
1 pound mushrooms, sliced
2 tablespoons flour
1 cup sour cream
4 tablespoons milk
2 teaspoons parsley
Nutmeg
Salt and pepper
¾ cup cheddar cheese, grated

Saute onion and 3 tablespoons butter. Add mushrooms and saute until brown. Add flour to thicken. Turn off heat and add: sour cream, milk, parsley, salt and pepper. Sprinkle with cheddar cheese. Place in greased casserole dish. Bake at 350°F. for ½ hour. Serves 6

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
4- Garden-Fresh Vegetables
11- Refreshing Summer Fruits
18- Summer Sippers