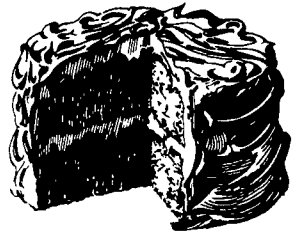


Home On The Range



Quench Your Thirst With Summer Sippers

It's 100 degrees and the humidity is suffocating. But the work doesn't stop on the farm just because the weather is more suited for swimming than chores.

When the temperatures soar and your crowd turns to you for thirst relief, serve them a variety of refreshing beverages. Frosty drinks from ice cream treats to fruit punches will hit the spot. Below are some easy-to-make suggestions you'll want to try on the next steamy day. Chances are, you won't have to wait too long!

QUICK ICED TEA

½ cup iced tea mix
2 tablespoons lemonade mix
½ gallon cold water

Refrigerate. Add ice cubes when serving if desired.

Maybell Marushak
Laurys Station

CHERRY VANILLA PUNCH

1 pint vanilla ice cream, softened
1 3-ounce package cherry-flavored gelatin

4 cups cold milk
Beat ice cream and gelatin with a mixer or blender until smooth. Add 2 cups milk. Beat just until foamy. Add remaining milk. Serve at once. Makes 8 8-ounce servings.

Mrs. Thelma Gavlak
Acme

APPLE MILK

½ cup apple juice
½ cup buttermilk
½ teaspoon lemon juice
Dash of cinnamon

In blender, place all ingredients, cover and blend 15 seconds at high speed. Pour in glass and serve.

Josie Sparta
Hammonton, N.J.

CHOCOLATE MONKEY

½ cup chocolate milk
1 teaspoon vanilla
1 small banana, cut up
2 ice cubes

In blender, place chocolate milk, vanilla and banana chunks. Cover and blend until smooth. Through hole in lid of blender, add ice cubes one by one while blender is running until mixture is smooth. Pour in glass and serve.

Josie Sparta
Hammonton, N.J.

PINEAPPLE-LIME COCKTAIL

1 lime
1 pint pineapple juice
Combine and chill.

Betty Biehl
Mertztown

RAZZLE-DAZZLE RASPBERRY SHAKE

½ cup apricot nectar
½ cup lemonade
1 cup vanilla ice cream
½ cup fresh or frozen raspberries, partially thawed
2 ice cubes

In blender, blend apricot nectar, lemonade and ice cream until smooth. Add berries and ice cubes, blend again. Chill glasses before serving.

Josie Sparta
Hammonton, N.J.

HAWAIIAN COOLER

1 can frozen pineapple-grapefruit juice
1 can frozen pineapple-orange juice

Pour over ice cubes in large punch bowl. Add one 28-ounce bottle ginger ale; top with pineapple chunks and cherries.

Betty Biehl
Mertztown

FRUIT FRAPPE

1 cup milk
1 cup unsweetened pineapple juice
1 teaspoon grated orange peel
1 large seedless orange, peeled and sectioned
1 banana, peeled and sliced
¼ cup honey
½ teaspoon almond extract

Blend milk, pineapple juice, orange peel and sections, banana slices, honey and almond extract in blender until smooth. Pour into 9-inch square baking pan. Partially freeze, about 45 minutes. Spoon into chilled glasses. Garnish with candy orange slices, if desired.

SUMMER COFFEE COOLER

2 large scoops (½ cup each) coffee ice cream
2 tablespoons frozen orange juice concentrate
2 cups cold milk

Beat together ice cream and orange concentrate in a blender or with a mixer until smooth. Stir in milk. Pour into chilled glasses. Garnish with scoops of coffee ice cream, if desired. Serve immediately.

RASPBERRY YOGURT SHAKE

1 cup raspberry yogurt
½ cup frozen raspberries in syrup, partially defrosted
2 cups cold milk

Beat together yogurt and raspberries in a blender or with a mixer. Stir in milk. Pour into chilled glasses. Garnish with fresh strawberries, if desired. Serve immediately.

PEANUT BUTTER MILKSHAKE

1 egg
1 cup milk
3 to 4 tablespoons chocolate syrup
3 tablespoons peanut butter
4 scoops ice cream, vanilla or chocolate

Blend egg in blender. Add other ingredients and blend well.

Dot Weiland
Bath

BLENDED ORANGE SWIRL

2 ounces orange concentrate (frozen orange juice)
½ cup milk
½ cup water
6 ice cubes
3 tablespoons sugar (may substitute Equal or Sweet and Low)
½ teaspoon vanilla

Combine ingredients in order, in blender. Blend until ice has melted. Makes 2 to 3 delicious ice milk-orange drink servings.

Mary White

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

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

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.

MAUI MILK PUNCH

1½ quarts vanilla ice cream, softened
3 cups chilled pineapple juice
½ cup orange juice
1 tablespoon lemon juice
4 cups cold milk

Gradually add fruit juices to ice cream, beating constantly. Blend in milk, beating well. Makes 3 quarts.

Chris McGillvray
Hanover

PURPLE PEOPLE COOLER

½ pint vanilla ice cream
1 6-ounce can frozen grape juice concentrate
1 envelope (1.25 ounces) vanilla instant breakfast mix
2 cups milk
2 tablespoons fresh lemon juice
Extra vanilla ice cream

Beat ice cream in blender or with electric mixer; add grape juice and instant breakfast mix. Add milk and lemon juice. Pour into frosted glasses. Top with extra ice cream.

Mrs. Judy Araway
McClure



Cold milk provides the nutritional bonus in these colorful coolers, from left, Raspberry Yogurt Shake, Fruit Frappe and Summer Coffee Cooler.

SUMMER EGGNOG

¼ cup sugar
¼ teaspoon salt
3 slightly beaten egg yolks
1 quart milk
¼ teaspoon salt
3 egg whites
¼ cup sugar
½ teaspoon vanilla

Combine ¼ cup sugar, ¼ teaspoon salt and egg yolks in heavy saucepan. Slowly stir in 2 cups milk. Cook until the mixture begins to coat spoon. Stir constantly. Gradually stir in remaining milk; cool. Add ¼ teaspoon salt to egg whites and beat until foamy. Gradually add remaining ¼ cup sugar and beat until soft peaks form; add vanilla and fold into custard mixture. Chill for several hours. Ladle into punch cups. Trim with mint sprig or fruit.

BANANA ORANGE FROSTY

2 ripe, medium bananas, peeled and frozen
1 egg
1½ cups plain yogurt
½ cup orange juice
1 tablespoon wheat germ
1 teaspoon vanilla extract

Slice bananas into blender. Add remaining ingredients. Whirl until blended. Makes 2 servings. Note: Freeze peeled bananas in plastic bag.

FRUIT SHAKE

1 pint fresh or frozen fruit
8 ice cubes
¼ cup sugar
½ teaspoon vanilla
1 quart milk

Blend in blender about 30 seconds. Serve.

Galyn Andrew Musser
Manheim

(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.

August

- 1- Relishes and Chutney
- 8- Pickles
- 15- Jams & Jellies

Featured Recipe

This week's featured recipe comes from Lynn Clint and Rhonda Schemer of Erie. These two women, former extension agents in Erie County, have combined their talents in a free-lance enterprise.

Together, these two home economists write a newspaper column and teach a few classes. Their free-lance schedule allows them to spend more time with their growing families, a benefit that prompted them to quit their full-time jobs with the Extension Service. To learn more about them, turn to page B2.

The recipe below for Chocolate Cherry Cake is one of their favorites.

Chocolate Cherry Cake

1 18½ -ounce box prepared Devil's Food cake mix (with pudding in the mix)
3 eggs
1 21-ounce can cherry pie filling
1 teaspoon almond extract

Glaze:

½ cup milk-chocolate chips
1 tablespoon butter, softened
1 to 2 tablespoons milk
½ cup powdered sugar

Grease and sugar coat a 12-to 14-cup fluted microwave cake pan. In large bowl, blend first four ingredients until moistened. Beat 2 minutes at highest speed of electric mixer. Pour into pan. Microwave on high 12 to 13 minutes, rotating pan every 5 minutes during cooking time.

Cool upright in pan for 10 minutes; turn out onto serving plate. Cool completely.

In a 2-cup glass measure, microwave first 3 glaze ingredients for 2 minutes or until chips melt. Add additional milk if necessary for glaze consistency. Spoon over cooled cake. Garnish with maraschino cherries around top.