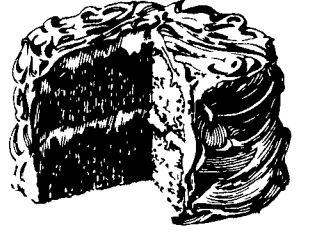


Home On The Range



Ice Cream — The Delectable Dairy Dessert

If there's one dessert that most Americans favor over any other, it's ice cream. Cool, rich, and satisfying, it's a delicious way to cool off on a hot summer's night. However, a true aficionado will tell you ice cream is just as right in the dead of winter.

No one is quite sure when ice cream was discovered, but by the eighteenth century everyone had fallen in love with the creamy concoction. At the turn of the century, ice cream with toppers became a Sunday substitute for ice cream sodas, which were desired but not allowed on the Sabbath. Soon the substitute was called a sundae.

It is only fitting that we bring June dairy month to a close by featuring this delightful dairy dessert. Read on to discover the delectable ice cream recipes submitted by readers.

JELLO WITH ICE CREAM

- 1 package gelatin, any flavor
- 1 cup boiling water
- ½ cup cold water
- 1 cup vanilla ice cream
- 1 cup fruit, optional

Dissolve gelatin in boiling water. Remove ½ cup and pour into bowl. Add ½ cup cold water. Place in freezer until thick.

Meanwhile add ice cream to the gelatin in the bowl; stir until smooth. Remove thickened gelatin from the freezer and, if desired, add fruit. Spoon this into individual dessert glasses. Top with ice cream mixture. Chill 30 minutes. Garnish with more fruit.

Vivian Plasterer
Newburg

APRICOT ICE CREAM

- Number 2½ can apricots and juice
- Juice of two oranges
- ¾ cups sugar
- 1 pint whipping cream
- Milk to fill freezer

Puree apricots in blender or run through sieve. Combine with orange juice and sugar; add cream. Pour into one-gallon freezer, add milk to fill can within three inches of top. Freeze. Yields one gallon ice cream.

Jenny Bigelow
Blair Co. Dairy Princess

CHOCOLATE ICE CREAM ROLL

- 3 eggs
- ¼ cup water
- 1 cup sugar
- ¼ cup flour
- ¼ cup cocoa
- ¼ teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- ½ gallon vanilla ice cream.

Beat eggs until thick, add water and sugar and continue to beat. Sift flour, salt, cocoa, baking powder; add to egg mixture. Mix well, add vanilla. Line a sheet cake pan with greased paper. Pour in batter. Bake at 425 degrees for 12 to 15 minutes. Sprinkle powdered sugar on a tea towel. Turn cake onto towel. Cool slightly. Roll cake with towel inside. Allow to cool. Unroll. Spread with ice cream, re-roll, and freeze.

Denise K. Wenger
Mifflintown

VANILLA ICE CREAM

- ½ cup half & half
- 1 teaspoon unflavored gelatin
- ½ cup sugar
- ¼ teaspoon salt
- ¼ cup light corn syrup
- 1½ cups half & half
- 1 teaspoon vanilla

Place ½ cup half & half in saucepan. Sprinkle gelatin over top. Stir in and let stand for five minutes. Heat on low, stirring constantly until gelatin is dissolved. Remove from heat.

Add sugar, salt, and corn syrup. Stir until well blended and sugar is almost dissolved.

Add 1½ cups half & half and vanilla. Blend thoroughly. Pour in 9x5x2 pan. Place on floor of freezer compartment. Freeze until firm—about 1 hour.

With blunt knife, cut ice cream mixture into small pieces and place in chilled bowl. Working quickly, beat smooth with electric mixer, but do not allow to melt. Return to pan and freeze until firm, about 45 to 60 minutes.

Mary T. Watkins
Clarksburg, Md



There's nothing so good on a hot, sticky summer day than ice cream, especially when it is homemade.

ICE CREAM DESSERT

- 60 butter-flavored crackers, each cracker should be about 2 inches square
- 1½ cups milk
- 1 pint whipping cream, sweetened and whipped
- ½ cup butter, melted
- 2 packages (small) instant vanilla pudding mix
- Half gallon vanilla ice cream, softened

Combine crackers and butter. Add pudding to milk. Let set. Beat pudding mixture and ice cream together. Line 9x13-inch cake pan with cracker crumb mixture. Add ice cream mixture. Top with whipped cream. Sprinkle a few crumbs on top. Freeze at least three hours. When ready to serve, thaw slightly, cut into pieces and serve.

Ann M. Kieffer
Li'l Miss Dairy Princess
Contestant

PECAN VELVET ICE CREAM

- 1 quart milk
- 2½ cups brown sugar
- 2 tablespoons corn starch
- 4 egg yolks, beaten
- 2 envelopes unflavored gelatin, softened in ½ cup cold water
- ¼ teaspoon salt
- ½ teaspoon maple flavoring
- 4 egg whites, stiffly beaten
- 2 cups cream
- 1 cup ground pecans

Scald milk. Mix sugar, cornstarch, and egg yolks, add gradually to scalded milk. Cook until mixture begins to thicken, stirring constantly. Add softened gelatin; stir until dissolved. Remove from heat; add salt and flavoring. Cool; fold in egg whites, cream, and pecans. Pour into gallon freezer; add milk to just top of paddle. Freeze. Yields 20 servings.

Jenny Bigelow
Blair Co. Dairy Princess

STRAWBERRY SODA

- ¼ cup mashed, sweetened, fresh strawberries
- 1 small scoop strawberry ice cream
- ¼ cup sparkling water, chilled
- 1 large scoop strawberry ice cream
- Sparkling water

Blend strawberries with small scoop ice cream in a 12-ounce glass. Add ¼ cup sparkling water, stir slightly. Top with large scoop ice cream. Add sparkling water to fill glass. Serve immediately.

MOCHA SHAKE

- 1 pint coffee ice cream, softened
- 2 cups cold chocolate milk
- ½ cup chocolate syrup
- Whipped cream
- Cinnamon

Place all ingredients except the last two in blender container. Cover and blend until smooth and frothy. Serve immediately in tall, chilled glasses topped with a dollop of whipped cream and a sprinkling of cinnamon.

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Featured Recipe

The Southeast United Dairy Industry Association has published a pamphlet of dairy issues in honor of June Dairy Month. Featured recipes include ice cream, snacks, and beverages. If you would like a copy, send a self-addressed, stamped business envelope to June Dairy Month Recipes, c/o SUDIA, PO Box 87247, Atlanta, GA 30337.

LEMON TOPPED ICE CREAM PIE

- 1½ cups graham cracker crumbs
- 2 tablespoons sugar
- ½ cup butter, melted
- 1½ quarts vanilla ice cream, softened
- Fresh strawberries or blueberries, if desired

Preheat oven to 350°F. Combine crumbs, sugar and butter. Press firmly into buttered 9-inch pie plate. Bake 10 minutes. Cool. Press ice cream into pie crust. Top with Lemon Sauce. *Freeze several hours or overnight. Garnish with strawberries or blueberries before serving.

*LEMON SAUCE

About 1½ cups

- ¼ cup fresh lemon juice
- 1 teaspoon grated lemon peel
- 6 tablespoons butter
- 1 cup sugar
- 2 eggs, slightly beaten

Combine lemon juice and peel, sugar and butter in saucepan; cook over low heat until butter is melted and sugar is dissolved. Stir a small amount of hot mixture into eggs; return to saucepan. Cook over medium heat until slightly thickened, stirring constantly. Do not boil. Cool thoroughly.

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 Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

July

- 2- Salads
- 9- Garden Fresh Vegetables
- 16- Fruit Pies