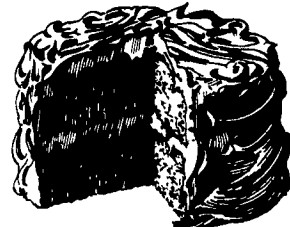


Home On The Range



Dairy Refreshments To Cool You

"We live on a 141-acre farm in Center Valley. It is a beautiful valley with a huge pond near by."
Salmoie Slick, Howard

ORANGE DELIGHT

1 cup orange concentrate
1½ cups water
1½ cups milk
¼ cup sugar
18 ice cubes, crushed
1½ teaspoons vanilla
Blend in a mixer for 3 minutes.
A very refreshing summer drink.

EGG NOG

1½ quarts thick cream
6 eggs
1 cup sugar
1½ tumbler brandy
Beat cream until thick and combine with sugar and egg yolks that have been beaten together. Add brandy (quantity may be increased or decreased to suit taste) and stiffly beaten egg whites. Sprinkle with nutmeg.

Betty Beihl
Mertztown

PINEAPPLE SUPREME

1 envelope unflavored gelatin
½ cup cold water
1 tablespoon pure lemon juice
1 (9-ounce) can crushed pineapple, undrained
3 ounces cream cheese
Sprinkle gelatin over water in a small sauce pan. Dissolve over medium heat, stirring constantly. Stir in lemon juice. In a blender, liquify the pineapple with half the cream cheese. When completely blended, add remaining cream cheese and liquify. Combine with gelatin. Pour into individual dessert dishes. Chill until set.

Anna Martin
Reinholds

"We have been married for 48 years and have lived on this farm 47 years. We have a daughter who works in out-patient surgery at York Hospital as a nurse. We have a son who works driving a truck and doing the farming too. We raise corn, wheat, oats, and barley. We also have two granddaughters. We raise beef cattle. In our earlier years, we had a dairy herd. We also took these cattle to the fairs and won quite a lot of ribbons; grand champions sometimes.

Mrs. Carl Piekol
Felton

BREAD PUDDING

1 quart milk
2 cups stale bread crumbs
½ cup sugar
2 tablespoons butter
Pinch salt
3 eggs, separated
Nutmeg
Scald milk and add remaining ingredients except eggs. Let stand 15 minutes. Add 3 well-beaten egg yolks. Fold in 3 egg whites, well beaten. Pour into buttered 1½-quart baking dish; sprinkle with nutmeg. Set in pan of hot water and bake in 350-degree oven for 45 minutes.

"My husband runs the family dairy here in Greene County, Virginia. We have a 17-year-old son and a 12-year old son, who also helps in afternoons and summers. I am a clerk of the Circuit Court of Greene County. My husband and I grew up here."

Marie C. Durrer
Recherville, Va.

PURPLE COW

½ cup cold milk
2 tablespoons concentrated grape juice
2 scoops vanilla ice cream
Mix all ingredients and serve.

STRAWBERRY DAQUIRI

2 cups milk
2 cups frozen strawberries, slightly thawed
1 tablespoon fine granulated sugar or sweetener
5 ice cubes
Combine all ingredients in blender until frothy.

Angie Hoover
Lebanon Co. Dairy Princess

CHEESECAKE FREEZE

1 cup graham cracker crumbs
1 cup plus 3 tablespoons sugar
3 tablespoons butter, melted
16 ounces cream cheese
2 eggs, separated
2 tablespoons frozen orange juice concentrate, thawed
2 cups heavy cream, whipped
1 cup chopped M&M® plain candies, frozen
Combine crumbs, 3 tablespoons sugar, and butter, mixing well. Press into 9-inch springform pan. Bake in 350-degree oven for 10 minutes. Cool. Beat cream cheese, remaining sugar, egg yolks, and juice until smooth. Fold in stiffly beaten egg whites and whipped cream. Stir in frozen candies. Spoon over graham cracker crust. Freeze until firm. Thaw for 10 minutes before serving.

Mary Neal
Homer City

CHEESE CAKE & PASTRY

1 cup sugar
2 tablespoons flour
1 pound cream cheese
4 eggs
1 cup thin cream
1 teaspoon vanilla
1 cup flour
½ teaspoon salt
½ cup shortening
2 tablespoons water
Mix 1 cup flour, ½ teaspoon salt, and shortening with a fork. Sprinkle water over top. Roll out and put into deep pie plate. Mix 2 tablespoons flour and sugar together. Add cream cheese and mix thoroughly. Beat eggs slightly; add cream and vanilla and combine with first mixture. Pour into pastry shell which had been baking in 400-degree oven until browned. Remove only long enough to pour in filling. Reduce oven to 325 degrees and bake for 40 minutes.

Betty Beihl
Mertztown

APPLE FROSTY

1 cup milk
1 cup plain yogurt
1 cup diced apples
1 tablespoons wheat germ
½ cup orange juice
1 tablespoon lemon juice
1 cup sweetened applesauce
3 cups vanilla ice cream

In a blender combine milk, yogurt, wheat germ, orange juice, lemon juice, and diced apples. Blend until nearly smooth. Add ice cream and chilled applesauce. Blend until mixed thoroughly. Pour into large glasses and garnish with an apple slice. Makes five 8-ounce servings.

Angela Hoover
Lebanon Co. Dairy Princess

DAIRYMAN'S DELIGHT

2 cups graham cracker crumbs
½ cup butter, melted
1 cup whipping cream
18 ounces cream cheese
1 can sweetened condensed milk

1 envelope unflavored gelatin
¼ cup cold water
1 teaspoon vanilla
½ cup lemon juice
1 cup sour cream
Combine crumbs and butter. Line a 9-inch deep dish with ¼ of crumb mixture. Stir lemon juice into whipping cream; let stand 10 minutes. Mash cream cheese, gradually beat in condensed milk; mix until smooth. Add gelatin to cold water; dissolve gelatin mixture over hot water. Whip lemon-cream mixture until it begins to stiffen. Pour in cream cheese mixture and continue beating until well blended. Stir in gelatin and vanilla. Pour into crumb-lined pan. Sprinkle with reserved crumb mixture. Spread top with sour cream. Chill for two hours.

Patricia Hood
Mount Airy, Md.

CHOCOLATE SWIRLED PEANUT BUTTER SQUARES

2 cups unsifted flour
1 cup brown sugar
½ cup butter
1 cup peanut butter
24 ounces cream cheese
1½ cups sugar
¾ cup peanut butter
6 eggs
1 tablespoon vanilla
3 cups heavy cream, whipped
1 cup chocolate sauce

In a bowl, stir together flour and brown sugar. Cut in butter and 1 cup peanut butter until coarse crumbs form. Press into bottom of 2 pans. Bake in 350-degree oven for 12-15 minutes.

In a large bowl, beat cream cheese, sugar, and remaining peanut butter; add eggs and vanilla. Beat until smooth. Fold in whipped cream. Spread mixture over baked crusts. Drizzle chocolate sauce evenly over each cream cheese layer. Swirl with metal spatula to create a marbled effect. Cover and freeze 6 hours. Serve frozen or partially thawed.

Lizzie Beiler
Leola

ORANGY MILK PUNCH

1 quart vanilla ice cream
1 quart orange sherbet
16 ounces carbonated lemon-lime beverage
1 quart milk
Combine softened ice cream and sherbet. Slowly add milk and beat until mixture is smooth. Add carbonated beverage. Blend well. Serve in a punch bowl.

Tanya O'Brien
Somerset Co. Dairy Princess

FROTHY MILK PUNCH

1½ quarts vanilla ice cream, softened
4 cups cold milk
3 cups chilled pineapple juice
½ cup chilled orange juice
1 tablespoon lemon juice
1 teaspoon vanilla
Combine all ingredients. Beat until frothy.

Martha Ann Moyer
Manheim

LEMON SPONGE CAKE

Unbaked pie shell
1½ cups sugar
4 tablespoons flour
Juice from 3 lemons, or ½ cup lemon juice
1 teaspoon grated lemon rind
¼ cup butter
2 cups milk
5 eggs

Cream butter and sugar. Add 2 whole eggs and 3 egg yolks. Beat well. Add flour, lemon juice, and lemon rind. Add milk. Stir well and add stiffly beaten egg whites. Pour into pie shell and bake at 350 degrees for 20 minutes then at 320 degrees for 30 minutes or until a knife inserted into center comes out clean.

Rachel Beachel
Danville

LEMON SPONGE PIE

1 cup sugar
3 tablespoons butter, melted
1 cup milk
3 eggs, separated
3 tablespoons flour
Juice and grated rind of 1 lemon
Beat sugar, butter, flour, and egg yolks until light and fluffy. Add milk. Beat in juice and rind. Beat egg whites until stiff. Fold into first mixture. Pour into 8-inch unbaked pie shell. Bake at 350 degrees for 45 minutes or until set.

Doris M. Brenize
Shippensburg

EGG CUSTARD PIE

3-4 eggs, well beaten
2 tablespoons flour
½ cup sugar
2 cups milk
1 teaspoon vanilla
Pinch salt
9-inch pie shell
Combine sugar, flour, and salt. Mix and add eggs, milk, and vanilla. Place in unbaked pie shell. Sprinkle with nutmeg. Bake in 425-degree oven for 20 to 30 minutes or until knife comes out clean.

Florence P. Seitz, Felton
Mrs. W.W. Martin, New Holland

STRAWBERRY MILKSHAKE

1 quart frozen strawberries, crushed
4 eggs
1 cup sugar
1 teaspoon vanilla
Pinch salt
2 quarts milk
Put everything together in blender and blend. Peaches also can be used. When peaches are used, omit eggs.

Mrs. Benjamin K. Stoltzfus
Ronks

SOON GONE

Large can evaporated milk
1 pint canned fruit
Sugar, vanilla to taste
Chill milk and 2-quart blender. Before serving, pour milk into blender and add fruit, sugar, and vanilla. Blend. Serve over ice in tall glasses. A fresh large banana also can be used. An equal amount of light cream can be substituted for the evaporated milk.

Marie A. Cairns
Wagontown

RHUBARB CUSTARD PIE

3 cups rhubarb, diced
1 cup milk, scalded and cooled
1 cup sugar
2 tablespoons melted butter
4 tablespoons flour
3 eggs, separated

Mix rhubarb and sugar; beat egg yolks, add flour and some of milk. Combine egg mixture, rhubarb, remaining milk, and butter. Pour into a 9-inch prepared pie crust. Bake at 450 degrees for 10 minutes, then 350 degrees for 30 minutes, or until pie is set. Beat egg whites until stiff. Add ¼ cup sugar. Put meringue on pie as soon as you take it from the oven and broil.

Nancy Stoltzfus
Honey Brook

FARMERS CHEESE CAKE

1 pound cream cheese
1 pound farmers cheese
1 pint sour cream
1½ cups sugar
3 tablespoons cornstarch
2 teaspoons vanilla
3 large eggs
1½ cups milk
Pinch salt
1½ cups graham cracker crumbs
¼ cup sugar
1 teaspoon cinnamon
4 tablespoons melted butter
Combine crumbs, sugar, and cinnamon. Add butter. Press into springform pan. Heat oven to 350 degrees. Beat cheeses together. Add eggs, one at a time. Add milk, sour cream, and sugar, cornstarch, vanilla, and salt. Mix well. Pour over crust.

Bake for 1 hour. Leave in oven for 1 hour. Never open door while cake is in; only to take out. Cool in refrigerator overnight. Top with blueberry or cherry pie filling if desired.

Barbara Duksa
Copake, N.Y.