



Home On The Range



Celebrate Ice Cream Month

"Ice Cream for America" is the theme for the 10th anniversary of Ice Cream Month, celebrated nationally during July.

Ice cream remains one of the country's most popular desserts and is consumed by more than 98 percent of households in the U.S.

Our readers know that there is more than one way to enjoy ice cream. Many recipes using ice cream are scooping out favorite desserts to ice cream lovers everywhere.

This is the last issue that includes recipes from the dairy recipe contest drawing. Whether you enjoy dairy products for their great taste or nutritional value, celebrate ice cream month by trying several of these favorites.

"I am in fifth grade and am 10 years old. I have four brothers and one sister. My oldest brother is 14 and he is deaf. Our teacher uses sign language at school for Nelson. We live on a farm. We have a pet dog with four puppies. We also have a pet rabbit with eight baby bunnies. They are six weeks old. We have one horse and one cow. My father has a shop where we make picnic tables and lawn carts."

Irene Zimmerman Stevens

ICE CREAM

- 2 envelopes gelatin
- 1/2 cup cold water
- 4 cups whole milk
- 2 cups sugar
- 2 teaspoons vanilla
- 1 teaspoon salt
- 3 cups cream

Soak gelatin in cold water. Heat milk until hot, but not boiling. Remove from heat and add gelatin, sugar, vanilla, and salt. Cool and add cream. Put in refrigerator to chill 5 to 6 hours before freezing. Makes 1 gallon. Fruit may be added to vary the taste.

GELATIN SALAD

- 1 large package gelatin
- 2 cups water
- 1 small can evaporated milk
- 1 small can crushed pineapple
- 1 pint cottage cheese
- Nuts, chopped
- 8 ounces maraschino cherries, cut up

Prepare gelatin according to package directions. Add remaining ingredients and chill.

**Madeline S. Smith
Painted Pot, N.Y.**

"Since Bob (husband) is a large-animal veterinarian, we enjoy receiving Lancaster Farming and keeping up with farm news. At this point we have four pets, Suzy the dog, Fred the guinea pig, and Tweety and Twitter, our Zebra Finches. Someday we hope to have more because we like animals."

Bob, Joyce, Abbie, Juliann, and Kendal Stoltzfus, Columbia

NUTTY CHOCOLATE ICE CREAM PIE

- 75 wheat crackers, crushed to make about 1 1/2 cups crumbs
- 1/2 cup dry roasted peanuts, finely chopped
- 1/2 cup sugar
- 1/2 cup butter, melted
- 1 quart chocolate ice cream, softened
- 1/4 cup creamy peanut butter
- 2 cups whipped cream

In medium bowl, combine cracker crumbs, all but 1 tablespoon peanuts, and sugar. Stir in butter until well blended. Using back of metal spoon, press firmly into bottom and sides of 9-inch pie plate. Freeze for 20 minutes.

In large bowl, combine ice cream, peanut butter, and 1 cup whipped cream. Mix until well blended. Evenly spread into crust. Garnish with reserved whipped cream and sprinkle on reserved nuts. Freeze six hours or overnight.

Remove from freezer 10 minutes before serving; cut into 8 wedges.

FROZEN BANANA SPLIT DESSERT

- 6 cups graham cracker crumbs
- 2-3 bananas
- 2 pints vanilla ice cream
- 1 cup chopped nuts
- 1 cup chocolate chips
- 2 cups confectioners' sugar
- 1 1/2 cups evaporated milk
- 1/2 cup butter
- 1 teaspoon vanilla
- Whipped cream

Put all but 1 cup graham cracker crumbs in 9x13-inch pan. Slice bananas over top followed by 1/2-inch thick slices of ice cream. Sprinkle nuts over ice cream. Freeze until firm. Melt chocolate and butter. Add sugar and milk. Cook until thick; remove from heat and add vanilla. Cool. Pour over ice cream and top with whipped cream. Sprinkle reserved crumbs over top.

Peggy Henry Bedford



To celebrate Ice Cream Month or a birthday, create a party ice cream cone.

ORANGE CREAMSICLES

- 2 cups vanilla ice cream, softened
- 6 ounces frozen orange juice concentrate
- 6 ounces orange yogurt
- 6 (5-ounce) paper cups
- 6 wooden sticks

In large bowl, mix ice cream, orange juice concentrate, and yogurt. Stir thoroughly until blended. Pour into paper cups. Cover each cup with foil. Make a slit in foil with a knife and insert stick into ice cream mixture. Freeze until hard, about 6 hours. Remove foil and paper cups to serve.

**Linda Buffington
Dauphin Co. Dairy Princess**

ICE CREAM DESSERT

- 30 chocolate sandwich cookies, crushed
- 1/2 stick butter, melted
- Half gallon vanilla ice cream
- 1/2 square semi-sweet chocolate
- 1 stick butter
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 cup evaporated milk
- 1 teaspoon vanilla
- 8 ounces whipped cream
- Crushed peanuts
- Maraschino cherries

Mix together cookies and melted butter. Press into the bottom of 9x12-inch pan. Spread ice cream over top. Melt chocolate and 1 stick butter. Add sugar, salt, and milk. Cook, stirring constantly until slightly thickened. Add vanilla and let cool. Pour over ice cream and chill.

Spread whipped cream over chocolate and top with nuts and cherries. Freeze until ready to serve. May be frozen for a few days before serving.

L. Hoover Manheim

"My husband and I own and operate a small dairy herd in Clinton County."

Mary Billman Beech Creek

ICE CREAM BALLS

- 1 cup graham cracker crumbs
 - 2 tablespoons sugar
 - 1/4 teaspoon cinnamon
 - 1/2 cup crunchy peanut butter
 - Vanilla ice cream
- Mix ingredients together, except ice cream. Form ice cream balls and roll in mixture. Freeze or eat immediately.

RUSSIAN CREAM

- 1 cup sugar
- 2 1/4 cups water
- 2 envelopes unflavored gelatin
- 1 1/2 cups dairy sour cream
- 1 1/2 cups whipping cream, whipped
- 1 1/2 teaspoons vanilla

Dissolve sugar and gelatin in water over low heat. Stir in vanilla and sour cream until smooth. Chill until consistency of unbeaten egg whites. Fold in whipped cream and pour into mold. Delicious served with Danishes and strawberries.

Mrs. Benuel S. Stoltzfus Parkesburg

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Featured Recipe

With a supply of vanilla ice cream, some flat-bottomed cones and cookie and candy decorations, you can make a cone-helmeted soldier or drum major for a circus party. A scoop of ice cream in a cone can be decorated with cookie butterfly wings or trimmed with gumdrop flowers. Set your imagination free and see what other ice cream novelties you can create. Plan and prepare the decorations before you scoop the ice cream because you'll need to work quickly.

KIDS' CONES

1 serving each

- Vanilla ice cream
- Flat-bottomed ice cream cones
- Edible decorations

Place large scoops of vanilla ice cream on number of cones desired. Decorate as indicated below.

Soldier: Invert colored flat-bottomed cone on ice cream for hat. Cut chocolate wafer cookie in half; use half for visor of hat. Use black licorice shoestring candy for chin strap, red cinnamon candies for eyes and nose and red shoestring candy for mouth. Use pieces of hard candy for ears.

Butterfly: Cut a chocolate wafer cookie (or brown edge wafer, striped shortbread, etc.) in half. Arrange as wings on ice cream by pressing curved edge of each half into ice cream at 45 degree angle. Use red cinnamon candies or other small candies for eyes and pieces of candy shoestring for antennae. Cookie may be decorated with tube of prepared frosting piped through tip with small hole.

Candy Flowers, Fruit: Roll on large gumdrops on sugared surface. Cut into petals for flowers. Arrange on ice cream to form flower. Use small piece of candy for center. Cut green gumdrops to form leaves and stem. Or cut into fruit shape, such as an apple. Use green for stem and leaves.

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 609, Ephrata, PA 17522.

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