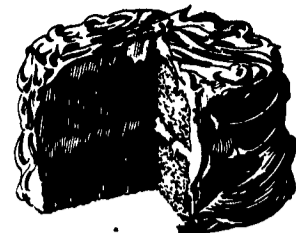


Home On The Range



Cool Off With Dairy Sippers

What better way to cool off on a summer day than sipping a milks-hake, float or ice cream soda. Our readers have again showed their originality by sending in new recipes for dairy punches and drinks. Keep guests afloat with these delicious dairy sippers.

These recipes, and all those that appear during the month of June, are those contributed to our dairy recipe contest. The winners will be announced in the June 30 issue. In the meantime, you're certain to find plenty of recipes to delight your family and guests. And, isn't it fun to read the comments that many of our readers included with their submissions? Makes us feel like next-door neighbors.

CREAMSICLE PUNCH

1 quart vanilla ice cream
2 pints orange sherbet
1 quart milk
16-ounces lemon-lime soda
Combine softened ice cream and sherbet with milk; chill. Just before serving, add soda. Beat until smooth. Garnish with orange slices, if desired.

This recipe can also be made ahead for special events. Combine first three ingredients and freeze. Defrost in the refrigerator the evening before it is to be used and add soda before serving.

Our family often makes creamsicle punch ahead of time; it's a wonderful cooler on a hot summer evening.

I served creamsicle punch at nearly every store promotion during my year as Perry County Dairy Princess in 1983-84. It was most recently served to nearly 300 people at the reception before Newport FFA's 50th anniversary banquet in May.

Roxanne Lea Gabel
Newport

BLACK COW COOLER

1 package (4.3 grams) root beer flavored powder
½ to 1 cup sugar
2 quarts milk (skim, 1% or 2% or whole milk)

Mix and stir to dissolve. Refrigerate till thirsty crew comes in from field. A scoop of vanilla ice cream into each glass is good, too.

I've been doing this for years - using milk instead of water. A pleasant, delicious and nutritious change from chocolate or white.

I've included a package (AuntWicks) for you to try for your family or staff. Grocery stores usually have it beside Kool Aid.

M. Lucille Hoover
Patton

PURPLE COW

1½ cups cold milk
2 scoops vanilla ice cream (about ⅓ cup)
3 tablespoons frozen grape juice concentrate
vanilla ice cream

Blend milk, grape juice concentrate and two scoops vanilla ice cream in blender until smooth. Pour into two 12 oz. glasses. Top with scoop of vanilla ice cream in each glass. Serve immediately.

Mrs. David Kann
Spring Grove R2

REAL FRESH MILK

Remove milk container from refrigerator. Pour into a glass, cup, bowl, anything! Drink and enjoy!

We live on a dairy farm in Womelsdorf, Pa. We milk 44 cows and raise and feed over 100 heifers and steers. My husband and I have been farming since October of 1980. We were married in May of 1981. Since then we had four children, Jeffrey (8), who helps with the barn work, Amy (7), who takes care of my youngest, Kristen (2) and Sarah (5 months) while I'm doing the barn work. Martin, my husband, does the most of the field work. We have 125 acres mostly in corn, alfalfa and a little oats.

We all enjoy being on a farm as well as the country. My husband and I would never give up our dairy operation, we enjoy making a good, clean and healthy product MILK. I don't have a lot of time to make fancy meals with four children, and the farm work so what I make has to be simple and easy and quick!

My children love macaroni and cheese, if it was up to them, they would live on it.

Kristen loves frosting on cakes and that is all she will eat. This smooth frosting is her favorite because it has whipped cream.

The banana split dessert we all like and it is simple to whip up. It is great for a hot summer evening snack.

But best of all is Fresh Milk!
Melissa Moyer
Womelsdorf R1

HEAVENLY PUNCH

1 can pineapple juice
1 quart gingerale
2 quarts water
2 cups sugar
1 package unsweetened raspberry Kool Aid
1 package unsweetened cherry Kool Aid

Mix in punch bowl and add scoops of raspberry sherbet.

Pam won a prize from the Automobile Association of American for this non-alcoholic drink that the organization featured in their New Year's publication.

Pam and Rodney and their children, Dawn, 17; Brian, 15; and Heather, 18; live on a chicken farm in Chambersburg.

The family opens their home to college students from nearby Shippensburg University and serve as a "family away from home" for students.

Pam & Rodney Martin
Chambersburg

STRAWBERRY FRAFF

4 eggs
1 cup sugar
1 quart frozen strawberries, crushed
1 teaspoon vanilla
2 quarts milk

Beat eggs. Add sugar. Beat until fluffy. Add strawberries and chop them until mixture is smooth. Add vanilla. Add 2 quarts milk and mix. Can be prepared in blender.

Marietta Z. Zimmerman
Mifflinburg

RASPBERRY MILK PUNCH

1 quart vanilla ice cream
1 quart raspberry sherbet
16 ounces gingerale
1 quart milk

Combine softened ice cream, sherbet, and soda. Chill. Before serving, gradually add milk. Beat until smooth. Serve in chilled punch bowl. Garnish with raspberries. Makes 12 cups.

I enjoy baking and cooking and trying new recipes. I find many good recipes in Lancaster Farming.

Donna D. Gockley
Newmanstown R1

MILK PUNCH

1 pint milk
1 cup vanilla ice cream
1 pint lime sherbet
1 cup lemon-lime soda

Mix milk, ice cream and sherbet in blender. Before serving, add soda and garnish with mint leaves and stemmed maraschino cherries. Makes 6 ¾ -cup servings.

Here is a recipe that is cool and refreshing for the summer months. I am a mother of seven children so of course I have to mix more than 1 batch, although our youngest (age 5 weeks) doesn't need a glass full yet! We live on a dairy farm.

Alta S. Nolt
Williamsburg

PEACH SHAKE

1 10-ounce package frozen peaches in syrup, partly thawed
1 pint vanilla ice cream
2 cups cold milk

Beat peaches and ice cream in blender. Add milk. Whip just until foamy.

Fresh fruit can also be used but add a few ice cubes when blending. If desired, add 1 capful of almond flavoring.

We enjoy this milk shake on hot days. It is a good pick-me-up.
Linda Rock
Landisburg



Refreshing drinks often include dairy products.

CREAM SHERBET PUNCH

1 quart orange sherbet
1 quart vanilla ice cream
1 quart ginger ale
2 large cans pineapple juice or frozen orange

Combine sherbet and ice cream with juice. Blend until smooth. Add ginger ale before serving.

Ruth Lapp
Myerstown R2

ORANGE FLUFF

1 pound cottage cheese, small curd
1 large whipped cream topping
1 large orange flavored gelatin
2 cans mandarin oranges, drained

Put all in one bowl, mix with electric mixer. Let set overnight in refrigerator or can be eaten right away.

Laurie Zimmerman
Dairy Princess
Frederick, MD

ORANGE MILK PUNCH

1 quart vanilla ice cream
2 pints orange sherbet
1 16-ounce bottle carbonated lemon-lime beverage
1 quart milk

Combine softened ice cream, sherbet, and lemon-lime beverage. Chill. Orange sherbet can be substituted for strawberry or other flavors. Before serving, gradually add milk; beat until mixture is smooth. Serve in punch bowl. Serves 24 ¼ -cup servings.

This is a very good and popular beverage. I have used it many times for store promotion sampling. It seems to be very popular for weddings, parties, and baby showers.

Brenda Dice
Lebanon Alternate
Dairy Princess

(Turn to Page B16)



Laurie Zimmerman, the Frederick County dairy princess, is giving a demonstration on making Orange Fluff to Maryland State Fairgoers.