

# Celebrate June Dairy Month With These Recipes

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## MILK PUNCH

2 quarts milk  
2 quarts orange juice  
2 quarts orange drink  
1 liter 7-up  
1 quart orange sherbet  
Joyce Martin  
Ephrata

## MILKSHAKE

2 cups ice cream  
¼ -½ cup skim or lowfat milk  
Blender the ice cream and milk.  
*I am married with two children, a boy, 6; and a girl, 2. We have dogs, cats, birds, rabbits, and fish. We do furniture refinishing and chair caning part-time at home. I do volunteer work at New Day Equestrian Center with handicapped riders.*  
Cindy Eshleman  
Jonestown

## CREAMY RASPBERRY PUNCH

½ gallon low fat milk  
2 6-ounce cans frozen lemonade, thawed  
1 quart raspberry sherbet, softened  
2 quarts ice cold ginger ale  
In large bowl beat with hand beater. Soften sherbet and lemonade. Add ice cold milk and stir. Pour in punch bowl, blend in ginger ale and serve cold. Yields: 40 half cup servings.

*I often volunteer to do the punch for social events, and I make it a point to make a milk punch. This is my small way of doing a little dairy promotion.*

*It is important to serve them ice cold, and don't make them very long ahead of time, make a fresh batch as you run low. Recently, I made four batches for a church social and not a drop was left. Also received many raves and inquiries on the ingredients. Many are surprised you can mix fruit juice and milk.*

Geraldine Seipt  
Easton

## COFFEE MILK

3 teaspoons instant coffee  
¼ cup sugar  
Add ¾ cup boiling water to dissolve. Add eight ice cubes. Add enough milk to make one quart. Our favorite dairy recipe.

*I usually make two quarts at a time. It doesn't last long. The first year we were married, my husband worked for a Hungarian family. In the afternoon when they were making hay, they would bring this drink (coffee milk) to the field. It was very refreshing, and has been a favorite for us for 30 years.*

Kay Landis  
Hamburg

## EASY CREAM CHEESE CLOUDS

1 8-ounce package cream cheese, softened  
½ cup confectioners' sugar  
¼ teaspoon vanilla extract  
1 cup heavy cream  
1 can cherry pie filling  
Chopped nuts, optional  
With electric mixer on medium speed, mix cream cheese, sugar, and vanilla. Gradually add heavy cream. Mix well. Whip until thickened. Using the back of a spoon. Shape into 10 3½-inch shells. Place on waxed paper-lined cookie sheet. Freeze two hours or overnight. When ready to serve fill with cherry pie filling. Sprinkle chopped nuts on top if desired. Can use any kind of filling you desire.

Kynel Bomgardner  
Lebanon Co. Dairy Princess



Melanie, Jordan, and Charly are the children of Sharon Martin and her husband.

## HOMEMADE VANILLA ICE CREAM

9 teaspoon vanilla  
2½ cup sugar  
1 pint heavy cream  
2½ quarts milk  
6 junket tablets  
Mix together vanilla, sugar, cream, and milk. Heat until warm, not hot. Mix junket tablets in ¼ cup warm water. Soak until dissolved. Add to milk mixture. Stir thoroughly and pour into ice cream container. Let set 20 minutes. It will look like custard for 20

minutes. Refrigerate until completely cooled. When cooled completely, it is ready to be cranked in a ice cream freezer.

*This is my husband's favorite dairy recipe. We live on a dairy farm and have about 75 Holsteins. We have 3 children, Melanie, 9; Jordan, 6; and Charly, 4. There is no better place to be than living here on the farm. We spend a lot more time together than most families can.*

Sharon Martin  
Stevens

## STRAWBERRY CREAM SALAD

1 10 oz. package frozen strawberries, thawed  
Strawberry juice and cold water to make 1 cup liquid  
1 large package strawberry flavored gelatin  
2 cups hot water  
1 cup whipping cream for salad  
1 cup whipping cream for garnish

Drain the thawed strawberries reserving juice and add enough cold water to make one cup. Dissolve gelatin in hot water, add strawberries and one cup strawberry juice and water. Stir thoroughly. Chill mixture in refrigerator until gelatin begins to set. Whip the cream until stiff. Beat the partially set gelatin until foamy then fold whipped cream and gelatin mixture together. Pour into 1½ quart ring mold. Chill in refrigerator until firm. At serving time unmold strawberry ring on a chilled platter and place a small bowl of additional whipped cream in center of the ring. Garnish with fresh strawberries in season. Makes 12 servings.

*This is a luscious salad. We especially enjoy it with fresh strawberries in June.*

*I like real cows as well as the —not real ones—! We have a Holstein dairy farm in Bradford County and our family includes a daughter who is graduating from college this month and a son graduating from H.S. in June.*

Anita Whipple  
Towanda R5

## CHERRY PIE SUPREME

1 9-inch unbaked pie shell  
1 21-ounce can cherry pie filling  
4 3-ounce packages cream cheese, softened  
½ cup sugar  
2 eggs  
½ teaspoon vanilla extract  
1 cup dairy sour cream

Prepare pie shell. Spread half of cherry pie filling in bottom; set remainder aside.

Bake shell at 425 degrees for 15 minutes. Remove from oven. Reduce oven temperature to 300 degrees.

Meanwhile, in a small bowl, with portable mixer, beat cheese with sugar, eggs, and vanilla until smooth. Pour over hot cherry pie filling. Bake 25 minutes. Cool completely on wire racks. To serve: spoon sour cream around edge of pie. Fill center with remaining cherry pie filling. Serves 8.

*This is my family's favorite dessert. My husband and I, and our 19-year-old son recently moved off a hog farm after having farmed 25 years. We now enjoy the wooded setting of our new house.*

Anna Martin  
Denver

## MILK PUNCH

2 quart vanilla ice cream  
1 quart orange sherbet  
1 quart gingerale  
1 quart orange soda  
2 quart milk  
Stir together ingredients and serve.  
Dauphin Co. Dairy Promotion

## CHOCOLATE NUT SUNDAE

First layer, crust:  
1½ cups flour  
½ cup butter  
¾ cup chopped nuts  
Mix well. Press in bottom of 9x13-inch pan. Bake at 300 degrees for 30 minutes. Cool.  
Second layer:  
1 8-ounce package cream cheese  
1 cup confectioners' sugar  
6-ounces whipped topping  
Spread on baked and cooled crust.

Third layer:  
2 boxes chocolate pudding  
3 cups milk  
6-ounces whipped topping  
Make pudding according to package directions, using only the 3 cups milk. Spread on top of cream cheese mixture and top with the remaining whipped topping. Refrigerate.

Ruth Ann Bender  
Cochranville

## CHOCOLATE ANGEL STRATA PIE

1 9-inch baked pie shell  
Beat together until soft mounds form:  
2 egg whites  
½ teaspoon vanilla  
¼ teaspoon salt  
¼ teaspoon cinnamon

Add gradually, beating until meringue stands in stiff glossy peaks:  
½ cup sugar

Spread on bottom and sides of baked pie shell. Bake at 325 degrees for 15 to 18 minutes. Cool. In double boiler, melt:

1 6-ounce package semi-sweet chocolate chips.  
When melted, add:  
2 slightly beaten egg yolks  
¼ cup water  
Stir well. Spread:  
3 tablespoons chocolate mixture over cooled meringue.  
Combine and beat until thick:  
¼ cup sugar  
¼ teaspoon cinnamon  
1 cup whipping cream

Spread half of the cream mixture over the chocolate in pie shell. Combine remaining whipped cream and chocolate mixture. Spread over whipped cream in pie crust. Chill at least 4 hours.

Minnie Schlegel  
Fleetwood



## FLOUR ICING

1 cup milk  
1 tablespoon flour  
Heat in a saucepan and mix with spoon until smooth and thick. Let cool. It will look like paste. Combine the following:  
1 cup sugar  
½ cup shortening  
¼ cup butter  
2 teaspoons vanilla  
Mix until well blended. Add flour and milk mixture and beat

## FROSTED DROP SUGAR COOKIES

1 cup granulated sugar  
1 cup brown sugar  
1 cup shortening  
2 eggs  
½ teaspoon salt  
1 teaspoon vanilla  
1 cup buttermilk  
1 teaspoon soda, dissolved in buttermilk  
1 teaspoon baking powder  
4 cups flour

Beat together ingredients. Drop by spoonfuls on cookie sheets. Bake at 325 degrees until cookie is lightly done. Cool and frost.

Pink frosting:  
3 cups confectioners' sugar  
¼ cup butter  
1½ teaspoons vanilla  
2 tablespoons milk  
Red food coloring

Beat ingredients until light and fluffy. Frost cookies. Add several drops of red vegetable coloring to make a pink frosting. Add more milk if needed to make icing of spreading consistency.

*These cookies are the favorite of most of my grandchildren. We have five children and 13 grandchildren. Our children were the fourth generation reared on the family farm.*

*Allen, our oldest son, with his wife Carolyn lives in E-town. They have one son and two daughters. Allen is a guidance counselor at Middletown High School.*

*Anne and her husband Ray Rife live in Abington. They have two sons. Anne is a registered nurse doing home visiting nursing care.*

*Joyce and her husband Glen Raser live in Deodate. Joyce is a secondary education English teacher now on leave for several years to care for their two sons and one daughter.*

*Lane is our farm manager here on the family farm. He and his wife Judy have two sons and one daughter growing up as fifth generation Sollenbergers on the home farm in Fayetteville.*

*Lynn and his wife Andrea live in Gainesville, Florida, with their two sons. Lynn teaches and is in agronomy research at the University of Florida.*

Lois Sollenberger  
Fayetteville

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until high speed until it looks like whipped cream.

*We have two children, Joel and Joann. We milk 60 cattle on our farm. The children enjoy their pet goat, lamb, kittens, one dog, and a puppy. Joel ask me to icing the cakes I bake with this icing. They both enjoy trying to help Mom make it.*

Doris Hawkins  
Carlisle