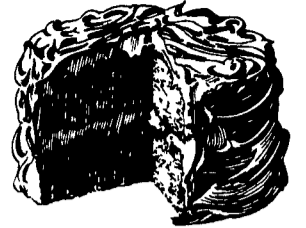


Home On The Range



Straight From Mothers' Kitchens

There's nothing like a home-made meal to brighten the day for your mother. Why wrestle with restaurant crowds when your mother would probably prefer that you make her favorite dishes — a sure tribute to show that your mother taught you how to be a good cook.

And, while you may insist that no one can surpass your mother's cooking, try these recipes. You may be surprised. But how would you ever know unless you put these recipes to the test.

SOFT SUGAR COOKIES

1½ cups sugar
¼ cup vegetable oil
¼ cup softened butter
2 eggs
dash of nutmeg
1½ teaspoons vanilla
1 cup buttermilk
4½ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt

Mix together ingredients. Drop heaping teaspoonfuls of dough on ungreased cookie sheet. Sprinkle with cinnamon sugar. Bake at 350 degrees for 10 minutes.

Contributor writes that this is her mother, Alice S. Runkles' favorite recipe.

Bonnie Lou Koons
Harrisburg

STRAWBERRY CAKE BASIC FLAN RECIPE

¾ cup sugar
¼ cup butter, softened
3 egg yolks
1¼ cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
½ cup milk
½ teaspoon lemon extract

Beat butter, sugar, and egg yolks until fluffy. Stir in dry ingredients. Add alternately with flavoring and milk. Blend well. Pour into greased and floured pan. Bake at 350 degrees about 25 minutes.

Take one box of strawberry glaze and mix together. Fold in strawberries. Put on top of cake. Keep in refrigerator until served.

Contributor writes that this is her mother Fern L. Bower's favorite recipe.

Bonnie Lou Koons
Harrisburg

DIRT PUDDING

2-quart plastic flower pot
Artificial flowers
Child's shovel
16 ounces Oreo cookies, crushed in food processor
Beat together:

¼ cup butter, softened
8 ounces cream cheese
1 cup confectioners' sugar
Set aside.

Beat together:
2 small packages French vanilla Instant pudding
3½ cups milk

Add:

8 ounces whipped topping
Put some cookie crumbs in bottom of the flower pot. Pour some of the pudding mixture on top. Repeat layers ending with cookie crumbs on the top. For an extra touch, put some gummy worms around the dirt. Wrap flower stems in plastic wrap and stick in the center of the pot. Chill. Serve with the shovel.

Two brothers write that this is one of their favorite recipes that their mother makes.

Matthew & Michael Koons
Harrisburg

BAKED CORN

2 tablespoons flour
½ teaspoon salt
1 tablespoon sugar
¼ teaspoon pepper
1 egg, beaten
¼ cup milk
1 tablespoon butter
2 cups corn
Garlic powder, to taste
Parsley flakes, to taste

Combine all ingredients except corn in a bowl, mixing well. Add the corn. Place in a casserole sprayed with non-stick spray.

Bake at 400 degrees for 30 to 35 minutes or until bubbly. Serves 4.

This is one of Mary Isenberg's favorite recipes. She is the mother of Indiana County Dairy Princess Susan Isenberg.

Susan Isenberg
Indiana Co. Dairy Princess

MOTHER'S FAVORITE PEANUT BUTTER PIE

8 ounces cream cheese
1 cup confectioners' sugar
½ cup peanut butter
9 ounces whipped topping
Mix cream cheese and confectioners' sugar. Add peanut butter and mix well. Fold in whipped topping. Pour in crust and refrigerate.

Linda Beiler
Ronks



Children have a tendency to remember their mom's scrumptious desserts. Here is a dessert that is impressive and simple to prepare — Chocolate-Peppermint Ice Cream Cake.

Win A Prize For Your Dairy Recipe

Win a prize! Send in your favorite recipe using dairy products and your entry will be entered in Lancaster Farming's Dairy Month Drawing.

If your recipe calls for milk, cream, yogurt, sour cream, butter, cheese, ice cream, sherbet or a combination of dairy products, we want it. It may be a main dish, appetizer, salad, dessert, beverage, or snack. If the recipe is unusual, an

original or one that was passed on to you — send it in. But, remember, only one per household.

Don't waste valuable time — send that recipe immediately. Although June is Dairy Month, all dairy recipes must be postmarked by May 31 to be eligible for the drawing. Pennsylvania Dairy Princess Kristin Mentzker will draw the winning entries.

Be sure to include your name, address, and phone number with your recipe. If possible, include a picture and a few paragraphs telling us about your family.

Watch for a picture and list of prizes in next week's issue.

Send your recipe to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, Ephrata, PA 17522.

MOTHER ZELLER'S MCKINLEY CAKE PIE

2 unbaked 9-inch pie shells
Lower part:

1 egg
½ cup sugar
1 cup molasses
1 tablespoon flour
1 cup water

Mix first four ingredients; add the water slowly until thoroughly mixed. Divide mixture into two and pour into pie shells.

Cake part:

2 cups sugar
3 cups flour
1 cup milk
½ cup butter
3 teaspoons baking powder
1 egg

Cream egg, sugar, and butter. Add milk alternately with flour and baking powder mixture. Divide in two. Spread dough over the liquid mixture in the two pie shells.

Bake for 35 to 40 minutes at 375 degrees.

Betty J. Light
Lebanon

CHOCOLATE-PEPPERMINT ICE CREAM CAKE

1 package 9-ounces devil's food cake mix

1 egg
½ cup milk
2 cups whipping cream, divided
1 quart chocolate ice cream, softened

1 quart peppermint ice cream, softened

2 tablespoons peppermint schnapps, if desired

Whipped cream
Peppermint candy

Prepare cake mix according to package directions, using egg and ½ cup milk. Bake in one 9-inch round cake pan. Cool in pan 15 minutes; remove from pan and cool completely. Meanwhile, whip 1 cup cream until soft peaks form. Beat in softened chocolate ice

cream. Return to freezer until firm, but not hard, about 45 minutes.

Repeat with remaining whipping cream and peppermint ice cream.

Stir in peppermint schnapps. Cut cake layer horizontally in half.

Place one half, cut side up, on bottom of 9-inch springform pan.

Spoon half of chocolate ice cream mixture and half of peppermint ice cream mixture over cake. Swirl to combine. Repeat. Cut remaining half of cake into 8 wedges. Trim off edges. Place on top of ice cream mixture. Return cake to freezer for several hours or overnight.

To serve, place cake on serving plate. Run a sharp knife around outside edges. Carefully remove sides of pan. Garnish with additional whipped cream and peppermint candy.

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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. Recipes should reach our office one week before publishing date.

May 18- Strawberry Favorites
25- Outdoor Cooking
June 1- Celebrate Dairy Month
8- Make It With Cheese



Featured Recipe

Jean Ash from Bridgeport, W. Va., sent in this recipe that she thought our readers might enjoy. Try it.

RECIPE FOR LIVING

Take a generous amount of self respect,
Spice it with humor,
Stir in equal parts of compassion and love.
Measure in a few drops of frankness,
(but not enough to be bitter).
Blend well, knead gently and form into a firm loaf.
Bake in moderate oven. Baste occasionally with sincerity and serve daily.

Your family will love it,
Your friends will envy your skill, and strangers will long remember you favorably.