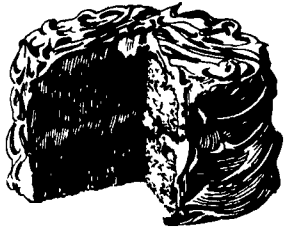


Home On The Range



Dairy-Delicious Recipes To Celebrate June Dairy Month

You've been waiting all year for these favorite recipes submitted to our annual dairy recipe contest. We have room to print only a portion of the entries each week during the month of June so remember to clip this section each week and you will have enough recipes to try for a year.

We especially appreciate those who included a photo and a little note about themselves and their families. These little glimpses into the lives of our readers make us feel as if we are real friends, and you will feel likewise when you read the notes that accompany the recipes.

Winners of the recipe contest will be printed in the June 29 edition of Lancaster Farming.

Using the finest of ingredients, these recipes are guaranteed to bring raves from family and friends. Try them.

SPAMBURGERS

½ pound American cheese
1 can Spam
1 medium onion
3 tablespoons catsup
3 tablespoons milk
Hamburger buns
1 to 2 tablespoons mayonnaise
½ to 1 tablespoon pickle relish
Grind the cheese, Spam, and onion together. Add mayonnaise, relish, catsup and milk. Stir. Spread on buns and broil until cheese bubbles or wrap filled buns in foil and bake at 250 degrees for 30 minutes.

This recipe was one my mother shared with me years ago. My family likes it a lot. It can be made ahead and frozen and then used by a busy mom. We are a dairy farm family from South Central Maine.

Carol Fahnestock
Sabattus, ME

SPAGHETTI PIE

6 ounces spaghetti
2 tablespoons butter
½ cup grated parmesan cheese
2 well-beaten eggs
1 cup cottage cheese
1 pound ground beef
½ cup chopped onion
¼ cup chopped green pepper, optional
1 8-ounce can tomatoes, cut up
1 6-ounce can tomato paste
1 teaspoon sugar
1 teaspoon dried oregano, crushed
½ teaspoon garlic salt or powder
½ cup shredded mozzarella cheese

Cook spaghetti according to package directions; drain (should be about 3 cups). Stir butter into hot spaghetti. Stir in parmesan cheese and eggs. Form spaghetti mixture into a crust in a buttered 10-inch pie plate.

Spread cottage cheese over bottom of crust. In skillet, cook ground beef, onion, and green pepper until tender and meat is browned. Drain off fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt; heat thoroughly. Turn meat mixture into spaghetti crust. Bake, uncovered, in 350 degree oven for 20 minutes. Sprinkle with mozzarella cheese and bake 5 minutes or longer until cheese melts.

We wish everyone a happy summer!

We have been in the dairy business for only 2½ years. We have had a lot of ups and downs getting the business started — especially this year. We did receive a Dairy of Distinction award for our efforts.

We have two sons, Eric and Craig. They are active in 4-H and enjoy going to the Clinton County Fair each August with their projects. We all enjoy reading your newspaper each week.

Joy Cerrato
Loganton

PUMPKIN MUFFINS

¼ cup brown sugar
¼ cup molasses
½ cup butter
1 large egg, beaten
1 cup cooked, mashed pumpkin or winter squash
1½ cup flour
1 teaspoon baking soda
½ teaspoon salt
¼ cup chopped pecans
Cream together sugar, molasses and butter. Blend in egg and pumpkin. Mix flour with baking soda and salt; beat into pumpkin mixture. Fold in chopped pecans.

Fill well-greased muffin-pan cups two thirds to three-quarters full. Bake in 375 degree oven for 15 to 20 minutes. Makes 16 2½-inch muffins or 36 1¼-inch muffins.

"These muffins are very good. I love serving muffins with any meal. We live on a dairy farm and love it.

Here is a picture of our two boys that God has blessed us with. Justin is 3 years old and Matthew is 17 months old.

Arlan and Louise Kurtz
Morgantown



Justin, right, and Matthew Kurtz

VANILLA ICE CREAM

3 quarts milk, heated
Mix together:
2½ cups sugar
6 eggs
6 tablespoons flour
½ teaspoon salt
Heat milk in top of double boiler. When milk is very hot, add the egg mixture. Cook until thickened, about 15 minutes. Remove from heat and add:
2 tablespoons vanilla
1 can evaporated milk
Chill. Pour into ice cream freezer. Can and freeze.

If you wish to have chocolate ice cream, add 2 squares chocolate while cooking. Serves 8 to 10.

We are from West Hempfield Township. We're married 36 years and have six lovely children that are all married. We are blessed with 16 grandchildren — probably 17 by the time you receive this card. But no matter: They all scream for ice cream.

The way we are,

Helen Mehosky
Columbia



This is the western side of Melva Wright's house and part of the garden that shows the Sweet Williams in bloom. The Wrights have lived here for 61 years.

RHUBARB SPONGE PIE

½ cup sugar
2 tablespoons butter
3 tablespoons flour
1 cup milk
1 cup chopped rhubarb
2 eggs, separated
Cream sugar and butter. Add flour, egg yolks, milk, and rhubarb. Fold in beaten egg whites. Bake in unbaked pie shell for 20 minutes at 425 degrees and 325 degrees for 20 minutes or until knife inserted comes out clean.

Anita Brenize
Shippensburg

CARROT & BROCCOLI CASSEROLE

10 carrots, cooked and sliced
2 cups broccoli, cooked
½ cup butter
1 small onion
½ cup flour
1 teaspoon salt
½ teaspoon dry mustard
¼ teaspoon celery salt
¼ teaspoon pepper
1½ cups milk
¼ pound Velveeta cheese
¼ pound longhorn or American cheese

Saute onion in melted butter. Add flour and seasonings. Slowly add milk. Stir until thickened. Remove from heat. Add cheeses and stir until melted. Pour cheese sauce over vegetables. Top with buttered bread crumbs. Bake at 350 degrees for 1 hour.

Curt and I are dairy farmers. We have 70 cows and also raise our own heifers. We have three daughters, Amber, 9; Amanda, 6; and Ashley, 1.

Pearl Hoover
Manheim



Amber, Amanda and Ashley Hoover

SPANISH CREAM

1½ tablespoons gelatin
½ cup cold milk
3 egg yolks
¼ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
3 egg whites
1½ cups milk, scalded
Add gelatin to cold milk. Let stand 5 minutes. Mix egg yolks, sugar and salt. Add to scalded milk and heat. Add gelatin to scalded mixture. Add vanilla. Cool. If desired, add some coconut. Fold stiffly beaten egg whites into mixture. Chill.

Note: I double the recipe and decorate the top with Rainbow Toppers.

I live on a 127-acre farm with two brothers and a sister. We have some young cattle and beef cattle, and we raise chickens for eggs. Our oversized garden is doing well and we have been selling some produce. I like flowers — my favorites are Sweet Williams. We like Lancaster Farming very much. My favorite hobby is corresponding with pen pals and I've written some poems. Several have been published in books and a good many in the weekly local newspaper.

Melva Wright
Newville

TACO PIE

1 can refrigerator biscuits
1 tablespoon cornmeal
½ pound ground turkey
½ cup chopped onion
8-ounce can tomato sauce
1 package taco seasoning mix
1 cup yogurt
4 ounces shredded cheddar cheese

Shredded lettuce and diced tomatoes

In microwave bowl, brown turkey and onion on high for 3 to 4 minutes. Drain. Stir in tomato sauce and taco seasoning. Spray quiche or pie pan with Pam. Separate rolls and press into dish. Sprinkle with cornmeal. Spoon meat mixture over crust. Spread yogurt over meat. Sprinkle with cheese. Bake at 375 degrees for 20 to 25 minutes or until set. Serve with lettuce and tomato, if desired.

I live with my husband, Andy, and two children, Wade, 15, and Katie, 7. I love to bake and collect wonderful recipes.

Belinda Myers
Dallastown



Craig Cerrato is getting his Jersey heifer cleaned up for judging at last year's fair.