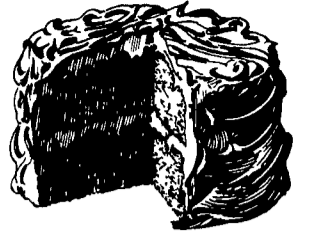


Home On The Range



Dairy Delicious Recipes From Our Readers

PEACHES AND CREAM KUCHEN

- 2 cups flour
- 1 cup sugar
- ½ teaspoon salt
- ¼ teaspoon baking powder
- ½ cup butter
- 1 1-pound 14-ounce can peach halves, well drained
- 1 teaspoon cinnamon
- 2 egg yolks
- 1 cup heavy cream

Preheat oven to 400 degrees. In medium bowl combine flour, 2 tablespoons sugar, salt and baking powder. With pastry blender cut in butter until mixture resembles coarse crumbs. Turn mixture into an 8 X 8 X 2 inch baking pan; pat firmly against bottom and sides of pan to within ¼ inch of top. Arrange peaches (cut side down) in pastry-lined pan. Combine remaining sugar and the cinnamon; sprinkle over peaches. Bake 15 minutes. Beat egg yolks with cream; pour over peaches. Bake 30 minutes longer or until golden brown. Let stand 10 minutes. Serve warm. Serves 9.

Linda Adam
Lenhartsville

ELEGANT PEANUT BUTTER PIE

- 9 inch prepared graham cracker crust
- ¼ cup semi-sweet chocolate morsels
- 8 ounce cream cheese
- 1 cup peanut butter
- ½ cup brown sugar
- 3 egg yolks
- ¼ cup unsalted roasted chopped peanuts

1 cup heavy cream, whipped
Place crust in a preheated 350 degree oven for 5 minutes. Remove and sprinkle with chocolate morsels and when they melt, spread them over bottom of crust using a knife. Refrigerate until chocolate hardens (about 5-10 minutes). In the meantime blend cream cheese, peanut butter, sugar, egg yolks until smooth. Fold in ¼ cup chopped peanuts, then whipped cream. Spoon mixture into crust and sprinkle with remaining ¼ cup peanuts. Refrigerate until well-chilled. Serves 12.

Marlene Sattazahn
Womelsdorf

YOGURT CHEESE PIE

- Crust:
- 1¼ cups graham cracker crumbs
- ¼ cup sugar
- ¼ cup canola oil
- Filling:

2 cups yogurt cheese (drain 3-4 cups nonfat plain yogurt through a cheesecloth-lined strainer for about 24 hours in the refrigerator).

- ¼ cup sugar
- 1 teaspoon vanilla
- ¼ cup cholesterol-free egg substitute or 6 egg whites

Topping:
10-ounce package of frozen strawberries, thawed

- 1½ tablespoons cornstarch
- 1 tablespoon lemon juice

For the crust, combine crumbs and sugar. Add oil and mix. Press on bottom and side of 9-inch pie plate.

For the filling, blend yogurt cheese, sugar, and vanilla. Beat in egg substitute or egg whites with rotary beater or electric mixer until smooth and creamy. Pour into crust. Bake in 350 degrees for 35 minutes or until firm. Remove from oven and cool.

For the topping, place cornstarch in saucepan and gradually add strawberries. Bring to a boil and cook until thick and clear. Remove from heat. Add lemon juice. Cool. Spread over top of cooled yogurt cheese pie.

Note: You can substitute frozen peaches instead of strawberries for the topping.

My husband and I operate a dairy farm on his father's farm. We milk 55 cows, raise replacements, and produce our hay and corn.

We've been married almost six years and have one son, Thomas, who is 1½ years old. Both Thomas and Tom, his father, enjoy most of my experiments in baking.

Sally Lain Roe
Westtown, N.Y.

COTTAGE CHEESE SALAD

- ½ cup milk
- 1 pound marshmallows.
- 1 large package cream cheese
- 1 (no. 2) can crushed pineapples (drained)
- ½ cup chopped pecans
- 1 12-ounce carton cottage cheese

1 12-ounce whipped cream
Melt marshmallows in milk and add cream cheese. Cool. Add remaining ingredients. Mix all together. Very delicious!

Eileen S. Zimmerman
Terre Hill, Pa.

MICROWAVE CHEESE ASPARAGUS

1½ pound fresh asparagus. Add small amount of water. Microwave 10 minutes on high, covered.
Then add 1 cup milk with 1 tablespoon cornstarch. Add salt and pepper, 2 or 3 tablespoons of butter, and 2 or 3 slices of American cheese on top. Microwave 3 minutes on high, covered. Mix and serve.

Judy Kann
Spring Grove

June is DAIRY Month



OREO COOKIE DESSERT

- Sauce:
- 1 12-ounce can evaporated milk
- ¼ cup butter
- 1 cup sugar
- 1 package liquid chocolate
- Crust:
- 30 Oreo cookies
- ½ cup softened butter
- Filling:
- ½ gallon vanilla inc cream
- 2 cups peanuts
- 3 cups whipped cream

For sauce, bring ingredients to a boil. Cook 15 minutes, stirring occasionally. Cool to room temperature.

For crust, crush Oreo cookies and add butter. Press into a 9-inch by 13-inch pan. Freeze for ½ hour.

Layer softened ice cream on top of crust. Add the sauce, then peanuts, and then whipped cream. Freeze.

My husband, Glenn and I live on a hog and beef farm. We have three daughters, Krista, age 7; Emily, age 5; and Stephanie, 9 months.

Charlene Reiff
Lititz, Pa.

WHITE CHRISTMAS PIE

- ½ cup sugar
- ¼ cup flour
- ¼ teaspoon salt
- ¼ teaspoon vanilla
- 1 teaspoon coconut extract
- 1 cup milk

Cook together the above ingredients until thick in double boiler. Take ¼ cup of milk and 1 package of unflavored gelatine and, when dissolved, add to first mixture and chill. Take 3 egg whites, ½ cup sugar, and ¼ teaspoon cream of tartar and beat until stiff, set aside. Whip ½ cup whipping cream. Put chilled mixture and egg white mixture in mixing bowl with whipped cream and beat slowly till smooth. Fold in 1 cup of frozen, wet coconut. Garnish with an additional ½ cup coconut, chill 5 hours. This can be put in prepared pie shell or dessert dish.

Ellen Martin
Hagerstown, Md.



ICE CREAM BARS

- 1 (15 ounce) package Oreo cookies, crushed
- ½ cup melted butter
- ½ gallon soft ice cream
- 1 cup Spanish peanuts

Topping:
2 cups brown sugar
1 cup chocolate chips
1 large can evaporated milk
½ cup butter

Mix crushed cookies and melted butter; pat into bottom 13x9-inch pan. Chill crust for about one hour. Spread with softened ice cream and sprinkle with peanuts. Freeze until firm. Cover with toppings. Boil all topping ingredients together for 8 minutes, stirring often. Cool and pour on top of ice cream. Freeze again until firm.

My husband and his dad are in partnership on a 500-acre dairy farm near Somerset. We have a little boy named Daniel. He's over 15 months and he really enjoys talking and playing with the cows and cats. A future farmer? We'll see.

Lucinda C. Walker
Somerset

MY MOM'S BREAD

- 1 pound butter
- 1 dozen eggs
- 12 tablespoons yeast
- 6 cups milk, scalded
- ¼ cup salt
- 4 cups sugar
- ½ cup honey
- ½ cup Karo
- 30 cups flour

Scald milk and butter; add 6 ice cubes to cool. Dissolve yeast in 1 cup water. Add sugar to yeast to make it raise faster. Add to milk when cooled. Add salt.

Mom says mix well like a cake mix before adding flour.

She also adds Karo, honey and sugar together because it lasts longer in the bread box. She makes a lot of bread because she gives it to her children and friends. A lot of people say that she should sell her bread. Mom's been baking for 30 years. She says you can reduce the amount to make less loaves. I really think that she makes this much bread to keep the family together. That's her way of keeping the kids together because she knows that we will show up on baking day. The grandchildren love when she puts hot dogs, kielbasa or pepperoni in them. My grandmother always had all the kids at her doorstep when she was baking bread in Pittsburgh. Her specialty was cinnamon rolls. With this recipe she makes donuts and all kinds of things. Mom taught us all to bake so we could carry on the family tradition.

I'm married to Bert Barber. I have a 3½-year-old son named Marty. He's the reason I love being a mom, homemaker, and housewife. He's a real comedian and makes my day everyday. He's got both grandfathers' wit. It's hard keeping up with him, they bother were characters. Neither of them are with us now, but they live on through my son.

We don't have a farm yet, but we are working on it. I have chickens and two cows named Babe and Emily. I'm collecting cows. I love crafts. I paint saw blades and tinker with everything.

Anna Barber
Union City



When Marty, the son of Anna and Bert Barber, dresses like the little farmers pictured in the popular print that appears on many calendars, people ask if Marty is the little boy in the picture. Marty dresses in a different character every day. His mother writes: Right now, he is on a pirate kick — that's the only way I can get him to wear shorts. A mother has got to do what she's got to do!