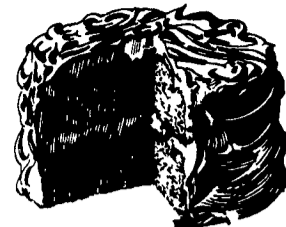


Home On The Range



Taste The Goodness Of Dairy Products

This is the first batch of recipes submitted to Lancaster Farming's Dairy Recipe Drawing. You will be delighted with the variety and the many new recipes that have surfaced this year.

We received hundreds of recipes that will be printed in each issue of *Lancaster Farming* during the month of June. Remember to clip out the recipes as you will want to refer to them again and again.

Contest winners have not yet been drawn. Pennsylvania Dairy Princess Crystal Schweighoffer will draw the winning entries at the end of June Dairy Month. We will print the winners' names in the June 26th issue and mail the prizes to the winners.

Remember, this is a drawing. That means the winning entries are not based upon whether or not they are the best tasting. So check out these recipes. You're sure to find several winners in every issue.

A special thanks to readers who took the time to write a few paragraphs about themselves and sent a picture. Doesn't that make these pages so much more interesting?

STRAWBERRY CREAM DELIGHT

Crust:

2 cups graham crackers, crumbed

2 tablespoons sugar
1/4 stick butter

Combine and press into bottom of 9x13-inch pan.

Second layer:

2 8-ounce packages cream cheese

12-ounces whipped cream
1/4 cup milk

1/4 cup confectioners' sugar

Mix together cream cheese, milk, and sugar. Add whipped cream. Spread on top of crust.

Third layer:

2 small boxes instant strawberry pudding

Mix pudding according to package directions. Pour on top of cream cheese mixture. Let it set until firm before spreading with as much whipped cream as you like. Slice about 1 quart strawberries on top of whipped cream.

We enjoy life on the farm, especially all it has to offer. Use dairy products!

Mary Gehman
Thompstontown

MASHED POTATOES

9 large potatoes
6-ounces cream cheese
1 cup sour cream
2 tablespoons butter
2 teaspoons onion salt
1 teaspoon salt
1/4 teaspoon pepper

Cook potatoes; drain and mash. Add remaining ingredients. Beat well. Store in refrigerator, will keep up to 2 weeks. When needed put in greased baking dish, dot with butter and bake at 350 degrees for 30 minutes.

My name is Lyndel. I live on a dairy farm with my parents, Lynn and Lynnell. I have one brother, Joshlyn, who is 9 months old. I am almost 3 years old.

Our farm is located just outside Goodville. Daddy milks 40 cows and farms 70 acres.

I like to ride my tricycle when Daddy is milking. I also like to help Mom when she bakes bread; punching the dough is fun.

We have two kittens and one Rottweiler dog. I like to play with them and to feed them.

Lyndel Good
East Earl



Lyndel and Joshlyn are the children of Lynn and Lynnell Good of East Earl.

GLORIFIED RICE

1 cup cooked rice
1 cup whipping cream
1 cup crushed pineapple
1 cup boiling water
1 small box orange Jell-O

Chill the rice, cream, and pineapple. Dissolve Jell-O in boiling water and chill until partly set. Whip until light in color. Whip the cream and add to Jell-O. Fold in rice and pineapple.

Marian Hurst
Narvon



John and Margaret Bomgardner with children Jere, Nelson, Kynel, Cori, Kevin, Jesse, and Jay.

SPAGHETTI CORN

15-ounce can creamed corn
15-ounce can kernel corn with juice

1 cup broken spaghetti
1 cup diced Monterey Jack or Cooper sharp cheese
1/2 cup butter
2 teaspoons chopped onion
Salt and pepper, to taste

Stir together ingredients and put in a buttered casserole dish. Bake covered at 350 degrees for 30 minutes. Remove lid and bake another 30 minutes.

This is a fairly new recipe for our family, but a favorite and quick one to fix. Comes in handy for Sunday picnics. I feed seven men ages 14 to their father's age so I usually triple this recipe.

The six boys were happy that their sister Kynel, former Lebanon County Dairy Princess, got married and gave them a nephew who will be a year old in August. He is a real joy to our family.

Margaret Bombgardner
Ono

MACARONI DOGGIE CASSEROLE

1 cup macaroni
3 tablespoons butter
6 hot dogs, cut in 1/4-inch circles
1/2 cup chopped onion
2 tablespoons parsley
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon dry mustard
1 1/4 cups milk
1/2 cup Velveeta cheese
1/2 cup sharp cheese

Cook macaroni and drain. Melt butter and add sliced franks, onion, and parsley. When brown, add milk, flour, and seasonings. Cook until thickened. Add cheese, stir until melted, fold in macaroni. Put in buttered casserole. Top with buttered bread, diced. Bake at 350 degrees for 30 minutes.

Our friends and family enjoy this casserole served with a salad. We have 3 sons. My parents share the "Lancaster Farming" with us and we read it cover to cover and enjoy it.

Gloria Burkholder
Manheim

DUTCH PEACH CAKE

4 medium-sized peaches, sliced
1 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup sugar
1/2 cup shortening
1 egg
1/2 cup milk
1/4 cup sugar
1 teaspoon cinnamon
1/4 cup butter, melted

Mix flour, baking powder, salt, and sugar. Cut in shortening. Beat together egg and milk. Add to flour mixture. Spread dough into a 11x7x2-inch greased pan. Press peach slices into dough slightly in rows. Mix sugar and cinnamon. Sprinkle over peaches. Drizzle with butter. Bake at 350 degrees for 30 to 35 minutes. Serve with milk.

This recipe is delicious. I have one brother and 3 sisters, Laverne, 17; Joyce, 12; Marion, 7; Dorcas, 3. I am 15. My parents are Lester and Louella O. We live on a dairy farm. My hobbies are sewing, embroidery, and reading.

Lorraine M. Oberholtzer
Annville

PEACH COBBLER

1/2 cup butter, melted. Pour into 9x12-inch pan. Mix well the following ingredients and add to butter:

1 cup milk
1 cup self-rising flour
1 cup sugar

Add but do not stir:
4 cups sliced peaches
Bake at 375 degrees for 40 minutes.

Nancy Hershey
Manheim

CHEESE BALL WITH EVERYTHING

2 cups shredded Swiss cheese
2 cups shredded cheddar cheese
8-ounces cream cheese, softened

1/2 cup dairy sour cream
1/2 cup finely chopped onion
2 ounces diced pimiento
2 tablespoons sweet pickle relish

10 slices bacon, crisp, cooked, drained, crumbled

1/2 cup finely chopped pecans
Dash salt
Dash pepper
1/4 cup snipped parsley
Assorted crackers

Let Swiss and cheddar cheeses reach room temperature. In large mixer bowl, beat together cream cheese and sour cream until fluffy. Beat in Swiss cheese, cheddar cheese, onion, undrained pimiento, pickle relish, half the bacon, 1/4 cup pecans, salt and pepper. Cover and chill until firm. Shape into one large ball or two small balls on waxed paper.

In a small bowl, combine remaining bacon, parsley, pecans, and poppy seed. Turn mixture onto clean sheet of waxed paper. Roll cheese ball in seed mixture to coat. Wrap and chill. Let stand 30 minutes at room temperature before serving. Serve with crackers.

My family consists of Neil, 13; Nicole, 11; and Heather, 7 months. My husband and I have milked cows for many years. Everyone that likes cheese, loves this cheeseball.

Chris Miller
Halifax



The Myron and Mary Gehman family are from Thompstontown.



Heather, Neil, and Nicki are the children of Chris Miller and husband from Halifax.