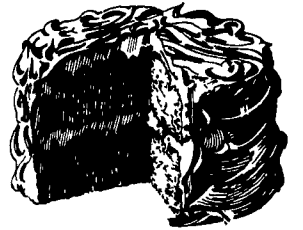


# Home On The Range



## Dairy Recipes Certain To Be Tops In Your Family

Entries for the Dairy Recipe Drawing came from readers from as far away as California, Illinois, Texas, Maine, Vermont, and Florida.

Of course, the largest majority are from Pennsylvania with a substantial number from bordering states. Regardless of where the letters originated, we were delighted to hear from so many readers. I haven't had the time to count them, but from the size of the stacks of entries, this appears to be the largest number of contestants ever.

This is the third week that recipes from the entries appear. Next week, the remaining recipes will be published. It is also the week that Pennsylvania Dairy Princess Crystal Schweighoffer will draw the winning entries. The names and prizes will appear in the June 26 issue.

I wish that every one of you could be sent a prize, but that would break the budget. I am confident that several of these recipes will become cherished family favorites that will pass down through the generations. Someone, somewhere is certain to choose your recipe. Thanks for making this recipe section a favorite with our readers.



Mr. and Mrs. Bertram Harner

### LEMON-BUTTERMILK PIE

1 cup buttermilk  
 ½ teaspoon baking soda  
 ½ cup butter  
 3 eggs  
 ½ teaspoon salt  
 1½ cups sugar  
 2 tablespoons cornstarch  
 ¼ cup lemon juice and rind of one lemon  
 1 9-inch unbaked pie crust

Mix all ingredients together except unbaked crust. Pour into unbaked crust and bake in 450 degree oven for 10 minutes; reduce heat to 350 degrees and bake until firm in center (about 20-30 minutes).

*My husband and I live on a farm. We have peach, pear, apricot, and cherry trees, which keep us busy when the fruit comes in.*

*We also raise all our vegetables and potatoes and I can freeze a lot of things.*

*In the fall, I take some of the canned fruits and vegetables to our local fairs. My husband also enters green vegetables and some fruits. I also put baked goods there, which I enjoy doing.*

*We were married 50 years this past Dec. 24, 1992, and have had a good life together.*

*We have four children, six grandchildren, and two great grandchildren.*

Mrs. Edith Harner  
 Valley View

### MORAVIAN SUGAR CAKE

1 envelope dry yeast  
 ½ cup lukewarm water  
 1 cup milk  
 1 cup mashed potatoes  
 2 eggs  
 ½ cup sugar  
 6 cups flour  
 ½ cup shortening  
 2 teaspoons salt  
 2 cups brown sugar  
 1 cup flour  
 1 cup butter

Put dry yeast in bowl with warm water. Heat the milk to lukewarm. Stir yeast mixture. Add the milk, mashed potatoes, eggs, shortening, ½ cup sugar and salt. Mix with hands until well blended. Add flour, 3 cups at a time. Knead dough on a floured surface. Keep adding small amounts of flour to keep from sticking. Knead about 10 minutes. Put dough back in bowl; cover with cloth and let rise until double in size, about 2 hours. Punch it down, divide in half. Spread out on greased jelly roll trays until about ¼-inch high. Cover with cloth, let rise about 1 hour. Mix the brown sugar and 1 cup flour with your hands until all lumps are gone. Using 1 stick butter, make bullet holes in one cake. Spread half the sugar mixture over top, then sprinkle cinnamon over top. Do same to second tray when first is almost finished baking. Bake 15 minutes or until brown around edges at 375 degrees. The rack should be in the center of the oven. Can be frozen for later use.

Marla Stauffer  
 Ephrata

### KIWI FRUIT PIE

Crust:

½ cup sugar  
 ½ cup confectioners' sugar  
 ½ cup soft butter  
 ½ cup vegetable oil  
 1 egg  
 2 cups plus 2 tablespoons flour  
 ½ teaspoon baking soda  
 ½ teaspoon cream of tartar  
 ½ teaspoon vanilla

Cream cheese filling:  
 8-ounces cream cheese  
 ½ cup sugar  
 1 teaspoon vanilla

Fruit layer: Kiwi, bananas, strawberries, pineapples, blueberries.

Mix together crust ingredients until blended. Bake at 350 degrees for 10 to 12 minutes until crust is golden brown. Cool.

Cream cheese filling: cream together cream cheese, sugar, and vanilla.

Top with fruit and refrigerate until serving.

*John Hess and I are planning to get married on May 21, 1994. We both will have graduated from Penn State in agriculture and both have grown up on farms. My parents are J. Loren and Wanda Yoder in Belleville. And John's parents are John and Bonnie Hess of Gettysburg. We will be living in Gettysburg after the wedding. John will work on the family farm and I'm hoping to find a job in the Gettysburg area in agriculture.*

Jaylene Yoder  
 Belleville



Cream sauces and other dairy products are often used to enhance flavors in meats and casseroles.

### CREAM CHEESE CAKE

3-ounces cream cheese  
 ½ pound butter  
 5 egg yolks  
 2 cups sugar  
 1 cup milk  
 3 cups flour  
 1 teaspoon vanilla  
 5 egg whites

Cream together cream cheese, butter, egg yolks, and sugar. Add milk, flour, vanilla, and blend well. Beat egg whites until stiff and fold into batter. Bake at 350 degrees for 1 hour in a large tube pan. Check and bake longer if needed.

Deidre Welisewitz, N.J.

### RASPBERRY ICE CREAM

1½ cup of raspberries  
 ¾ cup of sugar  
 2 cups of whipped cream

Force berries through a sieve, add sugar, and cook until berry mixture thickens, stirring frequently. Cool. Fold in whipped cream. Freeze.

*We live on a farm and milk cows. We also have calves, heifers, and chickens, and some naughty cats.*

L. Martin  
 Redcreek, N.Y.

(Turn to Page B8)

### SWEET POTATO CRUNCH

3 cups sweet potatoes  
 1 cup sugar  
 ½ cup milk  
 2 eggs  
 ¼ cup melted butter  
 1 teaspoon vanilla

Mix together ingredients and place in a 2-quart casserole dish. Mix together the following:

1 cup brown sugar  
 1 cup chopped pecans  
 ½ cup self-rising flour  
 ¼ cup butter, melted

Sprinkle on top of sweet potatoes. Bake at 350 degrees for 35 minutes.

Jean Bensinger  
 New Ringgold



John Hess and Jaylene Yoder plan to marry in May 1994 after graduating from Penn State with agricultural degrees.

## Featured Recipe

Summer is here again and along with it comes America's favorite dessert; ice cream. Americans consume almost twenty-three quarts per person each year. Ice Cream creations like cakes, candies, and pies, are easy to make. They can even be made days in advance and stored in the freezer, ready to be served at anytime of the day.

All you need to make a delicious ice cream creation is your favorite ice cream flavor and some imagination, but here are some ideas. Use a prepared pastry shell or graham cracker crust for a quick pie; crumbled cookies or fruit preserves for a flavorful topping or filling; and finish your creation with REAL whipped cream.

So this summer let your family's imagination run wild and create your own ice cream sensations. Here is one from Melissa Spory, Somerset County Dairy Princess.

### CREAMY CHOCO—CHERRY ICE CREAM PIE

Yields one (1) 9-inch pie

Crust:

1 ¼ cups chocolate cookie crumbs  
 ¼ cup (½ stick) butter, melted

Filling:

1 package (8 ounces) cream cheese, softened  
 ½ cup sugar  
 ¼ cup unsweetened cocoa  
 ½ teaspoon almond extract  
 1 cup whipping cream, whipped  
 1 quart New York Cherry ice cream, softened  
 ¼ cup prepared fudge topping

For crust, combine all ingredients. Press onto bottom and sides of a 9-inch pie plate. Freeze 1 hour.

For filling, beat cream cheese and sugar in small mixer bowl until fluffy. Beat in cocoa and extract until well combined. Gently fold in whipped cream. Spoon into frozen pie crust. Freeze until firm, about 2 hours. Spade New York Cherry ice cream over chocolate cream layer. Freeze several hours or overnight. Remove pie from freezer and let stand at room temperature about 15 minutes before serving. Drizzle with fudge topping. Cut and serve immediately.