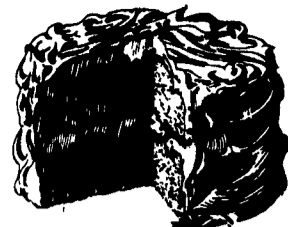


Home On The Range



Holiday Sippers

Looking for a festive beverage to serve your holiday guests? Here are many recipes from our readers and also from dairy associations.

These are all non-alcoholic and appealing to all ages.

To make your cold drinks a hit at a party, chill the punch bowl, glasses and all ingredients thoroughly before serving.

Use large blocks of ice to keep the punch cold because it melts more slowly than ice cubes.

For a more festive touch, make ice rings that contain non-dairy ingredients like mint or fruit. Don't be afraid to experiment with food colorings in the ice or added directly to the punch — they brighten up the punch but don't affect the taste.

Diane Myers, Cumberland County Dairy Princess, encourages people to try milk punches. These punches seldom taste like milk but more like a cocktail drink, she writes. They are nutritious and you don't have to worry about a hangover the next day.

Don't be surprised to find yourself mixing up one of these drinks even when a party isn't planned. It's a great pick-me-upper after decorating the tree, baking Christmas cookies or a long day shopping.

Happy celebrating!

STRAWBERRY DAIQUIRI

2 cups milk
2 cups frozen strawberries, slightly thawed
1 teaspoon fine granulated sugar
5 ice cubes
Combine ingredients in blender until frothy. Serves 3.

Diane Myers
Cumberland Co. Dairy Princess

CRANBERRY JUICE

1 pound cranberries
5 cups water
3 orange slices
Pinch salt
½ cup sugar
Wash berries and put in saucepan with the water, orange slices and salt. Cook over moderate heat until all berries pop, about 10 minutes.

Turn the berries, orange slices and liquid into a cheesecloth-lined sieve. Strain the juice without pushing and reserve the berry and orange pulp to make cranberry sauce. Return the juice to the pot and add sugar. Boil 2 or 3 minutes. Add more sugar, if needed. Cool and chill.

ORANGE JULIUS

10 ice cubes
1 cup milk
1 cup water
¾ cup frozen orange concentrate
1 tablespoon vanilla
½ cup sugar
Put all ingredients into blender and beat well.

SPECIAL COCOA

6-ounces semi-sweet chocolate pieces
½ cup sugar
½ cup water
¼ teaspoon cinnamon
1 cup whipping cream
Hot milk

Combine chocolate pieces, sugar, water, and cinnamon in a heavy 1-quart saucepan. Heat over low heat, stirring constantly, until mixture is smooth. Remove from heat; cool to lukewarm. Whip cream until stiff peaks form; fold into chocolate mixture. Chill. To make chocolate drink, spoon 1 heaping tablespoon chocolate mixture into each cup; add hot milk and stir until smooth. Chocolate mixture makes 15 to 20 cups of hot chocolate. Chocolate mixture may be prepared ahead of time. Store in tightly covered container in refrigerator for up to one week.

Variations: Chocolate-Peanut Drink: omit cinnamon. Add ¼ cup creamy peanut butter to chocolate mixture.

Chocolate-Orange Drink: Omit cinnamon. Add 2 tablespoons grated orange peel to chocolate mixture.

SPARKLING PARTY PUNCH

2 large cans frozen orange juice
1 large can frozen lemonade
1 tall can pineapple juice
1 tall can apricot nectar
1-2 liter bottle ginger ale
Mix frozen juices as directed. Combine with pineapple juice and apricot nectar. Chill several hours or overnight. Just before serving, add gingerale and stir well.

Contributor writes: *I mix half the juice mixture with half the ginger ale for a first batch and then mix the second half if needed. It is a golden punch — lovely in a punch bowl over a frozen ice ring.*

The juices can be stored chilled and ginger ale added as needed for "drop in" guests during the holidays.

Pat Elligson, Millers, Md.



Milk punch is a healthful and popular beverage for holiday parties.

PURPLE COW
1 cup whole or 2 percent milk
2 scoops vanilla ice cream
3 tablespoons grape juice concentrate

Combine all ingredients in blender until smooth and creamy. Serves 2.

Karen Heilinger
Lebanon Co. Alternate Dairy Princess
Jennie Maulfair
Lebanon Li'l Miss

FAVORITE PUNCH

1 can red Hawaiian Punch
2 liter bottle ginger ale
1 small sherbert, any flavor
The red punch is a favorite at our house and sherbert makes a nice foam on top.

A reader

PEACHES VAROOM

½ cup milk
½ cup sliced peaches
1 scoop vanilla or peach ice cream

Combine in blender until thick and foamy. Other fruits in season may be used. Try freezing it also. Serves 1.

Jennie Maulfair
Lebanon Li'l Miss

FUZZY NAVEL

1 cup milk
1 cup orange juice
½ cup sliced peaches
2 scoops vanilla or peach ice cream
Mix in blender. Serves 2.

Jen Bashore
Lebanon Co. Dairy Princess

THE BIG APPLE

1 gallon milk
12-ounces apple concentrate
1½ quarts vanilla ice cream
Cinnamon
Nutmeg
Mix together. Add cinnamon and nutmeg to taste.

Jen Baashore
Lebanon Co. Dairy Princess

WARMING WINTER PUNCH

1 orange, unpeeled
1 lemon, unpeeled
½ cup granulated sugar
½ cup firmly packed brown sugar
2 cups water
4 sticks cinnamon
¼ teaspoon whole cloves
4 cups fresh squeezed orange juice
2 cups pineapple juice
½ cup fresh squeezed lemon juice

Slice unpeeled fruit into cartwheels, discarding end cuts. Slice cartwheels in half and place in heat-proof pitcher or punch bowl. In large saucepan, combine sugars, water and spices; simmer, uncovered, for 10 minutes. Add orange, pineapple, and lemon juices; warm over low heat, but do not boil. Pour over sliced fruit; serve piping hot in mugs and garnish with one each of the orange and lemon half-cartwheels. Makes 2 quarts.

HOLIDAY PUNCH

12-ounce can frozen grape juice
6-ounce can frozen cranberry juice
Add water as directed on can. Add 2 cups orange juice
When ready to serve, add: 1 large bottle lemon-lime soda
Add ice and serve.

Jane Ferguson

GEORGE WASHINGTON FLOAT

Black cherry seltzer, chilled
1 large scoop New York cherry ice cream

Whipped cream

Fill a tall chilled glass two-thirds full with seltzer. Drop a scoop of ice cream into glass. Top with whipped cream. Serve immediately.

Am. Dairy Association

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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.

December

- 18- Holiday Treats
- 25- Christmas Dinner

January

- 1- Soups & Stews
- 8- Breakfast Favorites

Featured Recipe

Jennifer Grimes put her college career on hold to accept the Pennsylvania Dairy Princess crown.

"Being a dairy princess is more important," she said. "I can always go to college later. I have the rest of my life to do other things, but I have only one year to be a dairy princess."

As dairy princess, Jennifer is working hard to clear up many misconceptions that both young and old have about dairy products. "Some people think that all dairy princesses do is to stand there and look pretty," she said. "Little do they know."

All dairy princesses are strong promoters of the dairy industry that is well represented this year," she said.

For more about Jennifer, her family, and their farm, look for the feature story in this issue.

Don't forget to try this recipe, one of Jennifer's favorites.

OREO COOKIE DESSERT

1 pound package oreo cookies
½ cup butter
1 large package instant vanilla pudding
8-ounces cream cheese, softened
8-ounces whipped topping
3½ cups milk
Crush cookies, melt butter; pour over cookies and mix. Put half of cookies in 9x13-inch pan.
Mix remaining ingredients until mixture thickens and pour on top of cookies. Sprinkle remainder of cookie crumbs on top. Refrigerate.