



Home On The Range



They say a picture is worth a thousand words. When it comes to genuine dairy products, the "picture" is a drop of milk encircling the single word "REAL."

The REAL Seal, as it's come to be known by marketers and consumers alike, speaks volumes about the genuine dairy content and quality of the products it adorns.

It's assurance to consumers that a dairy product meets rigorous standards to identify uniformity, value, and wholesomeness. Consumers can tell at a glance if an item is a genuine dairy product.

When it comes to cooking, dishes made with dairy products far out-tastes those made with imitation products. These are cream of the top recipes from our readers. Enjoy!

ORANGE DESSERT

- 1 large container whipped cottage cheese
- 20 ounce can crushed pineapple
- 2 cans mandarin oranges
- 1 large box orange Jell-O
- 1 small box orange Jell-O
- 1 large container whipped cream topping

Drain fruit; whip cottage cheese; add Jell-O granules; add fruit; fold in whipped cream. Refrigerate.

My husband and I enjoy very much the Lancaster Farming. We have subscribed to it for many years. Although we live in western Pennsylvania and in farming territory, our love is for the farm area of Lancaster County. The countryside is so clean and the roads and farm lanes are all paved and in good repair. We own a 100-acre farm, but most of it is in woodland and about 23 acres of it is farmed by a neighbor farmer.

Mary J. Elder
Kittanning

LEMON DELIGHT

- 2 cups flour
 - 1 cup butter
 - 1 cup pecans
- Mix and pat on bottom of 9x13-inch pan. Bake at 375 degrees for 15 minutes.
- 2 cups confectioners' sugar
 - 2 8-ounce packages cream cheese
 - 2 cups whipped cream topping
- Beat together ingredients and pour into baked pecan crust. Let cool 15 minutes.
- 6 cups milk
 - 4 small packages instant lemon pudding or preferred flavor
- Beat together milk and pudding and spread on top of cream cheese layer. Cover with whipped cream topping.

Mrs. Joe Glick
Ronks



A super berry ice cream cone is a perfect summer treat. Fresh berries, strawberry ice cream, and blueberry frozen yogurt are nestled in a large waffle cone.

Dairy Recipe Extravaganza

EASY CHOCOLATE CHIP CHEESE CAKE

- ¼ cup sugar
 - ¼ cup flour
 - 2 eggs
 - 2 8-ounce packages cream cheese
 - 2 teaspoons vanilla
 - 1 cup chocolate chips, divided
- Place all ingredients except ½ cup chocolate chips in bowl and mix until smooth. Pour into a greased 8-inch cake pan. Bake at 350 degrees about 30 minutes or just until center is puffed and dry. Spread the remaining ½ cup chocolate chips over the top. Wait about 3 or 4 minutes until chips melt, spread evenly with a knife. Cool. Chill well before serving.

My husband Gary and I don't currently live on a farm, but while I was growing up in Maryland, I spent a great deal of time on my uncle's farm. I learned a lot there, not only about animals and farming but also cooking, people, and life.

I like to cook, make crafts, and write in my sparetime—what little I have with a busy husband and two step sons.

This is a recipe for one of our favorite desserts. I hope you like it

Vivian Reaver
New Oxford

SPAGHETTI PIZZA

- 1 pound spaghetti
 - ½ cup milk
 - ½ cup butter
 - ¼ cup parmesan cheese
 - 2½-3 cups mozzarella cheese (grated)
 - 1 egg
 - 1 quart spaghetti sauce
 - Pepperoni
- Cook spaghetti and drain. Put spaghetti in bowl with beaten egg, milk, butter, and ½ cup mozzarella cheese. Mix well and place in greased cookie sheet. Put on remaining cheeses, sauce, and pepperoni. Bake at 350 degrees for 35-45 minutes.

This is a recipe that our daughter Carol Pifer made up when she was the 1984-1985 Jefferson County dairy princess. It was one of the recipes that she passed out when she did a program as dairy princess. It has been a family favorite ever since. Carol continues to make this recipe for her husband, Larry Shields, and daughter, Jenalee.

Mrs. Warren Pifer
Reynoldsville

BIDDLE'S DESSERT

- 1 can crushed pineapple, drained
 - 8-ounces whipped cream topping
 - 1 can cherry pie filling
 - 1 can condensed milk
- Mix well together by folding mixture with a spoon. Let stand for several hours or overnight.

While staying overnight years ago, we were served this dessert. We never got the true name for the recipe so we named it after our host. It's a nice quick and simple dessert that goes well after a heavy or light meal.

Dorothy Lehman
Dillsburg

CREAM OF TOMATO SOUP

- Saute:
- 2 tablespoons butter
 - 2 tablespoons onions, chopped
- Blend in:
- 3 tablespoons flour
 - 2 teaspoons sugar
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - Dash garlic salt
 - Dash basil
 - Dash oregano
 - Dash thyme
- Remove from heat. Gradually stir in:
- 2 cups tomato juice
- Bring mixture to a boil for one minute, stirring constantly. Stir in:
- 2 cups cold milk
- Heat almost to boiling point and serve.

We like this for our Sunday evening supper.

Aaron Ray Hoover
Blain

CREAMY RICE PUDDING

- ¼ cup uncooked rice
 - 2 cups milk
 - 2 eggs, separated
 - 6 tablespoons sugar
 - ¼ teaspoon salt
 - 1 teaspoon vanilla
- Wash rice, drain, and add to milk. Cook covered in top of double-boiler until rice is tender (about 45 minutes). Beat eggs thoroughly. Add four tablespoons sugar and salt. Stir some of rice mixture onto beaten yolks. Then add yolks to hot mixture and cook 2 minutes. Stir constantly. Remove from heat and add vanilla. Beat egg whites until stiff, add 2 tablespoons sugar. Fold beaten whites into custard. Chill and serve. Beaten whites may be spread on top of custard and browned delicately in oven. One cup raisins may be cooked in custard if desired. Makes 6 servings.

Laura Hoover
Shippensburg

(Turn to Page B6)

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.

July

- 2- Blueberry, Raspberry & Blackberry Favorites
- 9- Peach Recipes

Featured Recipe

This recipe is used at the Agricultural Museum of York County for a children's activity on dairying and milk. It can also be used by teachers or youth group advisors with dairy and farming studies. Many dairy princesses use it during school promotions. You may want to try it at home.

ICE CREAM IN A CAN

- 1 egg
- ½ cup sugar
- 1 tablespoon vanilla instant pudding
- 1 cup milk
- 1 cup half-and-half
- Dash of vanilla
- Rock salt
- Crushed ice
- Plastic cling wrap

Put all ingredients, except for ice and salt, in a bowl and beat. Pour the mixture into a one-pound coffee can. Cover with plastic wrap and then the plastic lid. Place the container in a three-pound coffee can. Pack ice and salt around the smaller can and cover with a plastic lid. Roll the can on the floor for about 20 minutes. If the center of the ice cream is still soft, place the containers in a freezer to harden.

One recipe makes about four servings.

Note: Suitable substitutes for one-pound and three-pound coffee cans are the 13-ounce and 39-ounce sizes.