

Home on the Range

Cream Of The Crop Recipes

What better time to showcase American's dairy farmers, the dairy industry and its products than June Dairy Month — a celebration that has been observed nationwide since 1937.

Lancaster Farming holds an annual dairy recipe contest as a salute to dairy farmers who produce nutritious milk and other dairy products to make these delicious recipes.

We thank the many readers who sent in recipes. Each week during June Dairy Month, a portion of the entries will be printed. Winners in the Cow Mania Contest will be published on June 24.

A special thanks goes to the readers who wrote something about themselves and sent a picture. It's our readers who make this contest and the dairy recipes a popular event.

So, during June Dairy Month, thank a farmer by trying several of these delectable recipes.

BEST BUTTER COOKIES

- 1 cup butter
- ½ cup sugar
- 1 large egg
- 1 tablespoon vanilla
- ¼ teaspoon salt
- 2 cups flour

Mix together all ingredients and chill dough. Roll out ¼-inch thick and cut into desired shapes. Makes about 3 dozen. Bake on ungreased cookie sheets at 375 degrees for about 8 minutes.

Our parents have a grain, hay, and straw farm near Rochester, N.Y. Our grandpa Sam Van Orden has a dairy farm in Catskill, N.Y. Our grandpa Randall was a beef farmer. We help make lots of cookies for the hired men and other farmers.

Linnell and Serita Randall
Holcomb, N.Y.

RIBBON SALAD

- 3-ounce package lime Jell-O
- 3-ounce package lemon Jell-O
- 3-ounce package cherry Jell-O
- 8-ounce package cream cheese
- ½ cup salad dressing
- 16-ounce can crushed pineapple

First layer: Dissolve the lime Jell-O in one cup hot water. Add 1 cup cold water. Add the crushed pineapple, drained. Place in 9x13-inch cake pan and chill until set.

Dissolve lemon Jell-O in 1 cup hot water. Add cream cheese, salad dressing, and pineapple juice. After the first layer is set, pour this mixture on top of the first layer and allow to set.

Dissolve cherry Jell-O in 1 cup hot water. Add 1 cup cold water. Pour on top of second layer. Let set until firm. Cut in squares and serve.

I have so many cookbooks, but I still cut recipes out of the "Lancaster Farming."

I just made my 70th birthday on May 2. We have a family of five married children and 18 grandchildren, 5 of them are married. We do have a great time at Thanksgiving and Christmas. This recipe is a nice one to serve at Christmas.

Marlin Hosler
Manheim

CHEESECAKE

- 6 eggs
- 4 packages 8 ounce cream cheese
- 4 cups sour cream
- 2 cups sugar
- ½ cup sugar for topping
- 2 teaspoons vanilla
- ½ cup chopped walnuts
- 1 ¼ cup graham cracker crumbs
- 2 tablespoons butter

Cream cheese very creamy. Add sugar. Beat again until pasty. Add one egg at a time. Beat well after each egg. Add sugar and mix well. Put vanilla into sour cream and fold into mixture.

Featured Recipe



Penne Pasta With Prosciutto Sauce

- 8 ounces penne pasta, uncooked
- 3 tablespoons butter
- 4 ounces prosciutto, cut in ¼-inch wide strips*
- 1 small onion, diced (about ¼ cup)
- 6 plum tomatoes, diced (3 cups)
- 1 cup whipping cream
- ½ cup fresh or frozen green peas
- Freshly ground black pepper to taste
- ¼ cup grated Parmesan cheese

Cook pasta according to package directions until tender yet firm; drain and set aside. Meanwhile, in a medium skillet over medium heat, melt butter. Add prosciutto and onion; cook until onion is tender, 3 to 5 minutes, stirring frequently. Stir in tomatoes. Add cream, peas and pepper; simmer until mixture is slightly thickened, about 5 minutes. Stir in Parmesan cheese. Toss cream mixture with pasta. YIELD: 4 to 6 servings.

*Cooked ham may be substituted for prosciutto.

Cooking teacher and TV personality Francis Anthony, known as the "Love Chef," appears frequently on Live with Regis and Kathy Lee. He was given this affectionate title 20 years ago by a student of his "Cooking with Love" course, who said that since he cooked with so much love, he must be the Love Chef. Try his recipe for this luscious, creamy Penne Pasta with Prosciutto...

Crust: melt butter and mix with graham cracker crumbs. Add sugar and nuts. (I add a little brown sugar. It helps hold it together.) Press crust into angel food pan. Pour cake mixture on top. Run a knife through to remove air bubbles. Bake at 375 degrees for one

hour. Then turn oven off and leave cake in for ¼ hour longer.

Nadine Molyneux
Forksville

AMISH BAKED OATMEAL

- ½ cup melted butter
- 2 eggs, beaten
- 1 cup sugar
- 3 cups old-fashioned or minute oats
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 4 tablespoons oil

Mix together all ingredients except oatmeal in a blender. Mix well. Pour into a 9-inch square pan. Stir in 3 cups oatmeal. Bake at 350 degrees for 30-35 minutes. Serve with a dot of butter and brown sugar on top or fresh fruit and warm milk. May add raisins. Serves 6-8. Can be reheated in microwave and enjoyed all week.

My husband Jim farms with his father, brother, and brother-in-law. They also have a fertilizer business. We have three children, Andy, 16; Crystal, 15; and Duane, 11. We have a vegetable garden and for relaxation, we like to go water skiing in the summertime. My family likes this recipe for Sunday morning brunch.

Jim and Glenda Brubaker
Quarryville

AUNT MARION'S FRUIT SALAD

- 11 ounce can mandarin oranges
- 20 ounce can pineapple chunks
- 16 ounce peach slices, cut in bite size shapes

- 3 bananas sliced
- 2 red apples cut in bite size pieces

Drain all canner fruit very well. Mix all fruit well.

Sauce: 1 package (3¼ ounce) vanilla instant pudding

- 1 cup milk
- ½ cup orange juice concentrate (no water added)
- ¼ cup sour cream

Combine sauce ingredients, beating until thick and smooth. Mix into the fruit mixture. Stir well. Serve. Chill any leftovers. In the summer the salad can be garnished with fresh blueberries or raspberries.

My Aunt Marion, who I am named after shared this recipe with me. It is a wonderful dish, and I usually have to double or triple the batch when I am taking it out for family gatherings. We farm here in Northeast in Wayne County. We board dairy heifers on contract. Presently, we have 118 animals at our facility. This is our third year in business.

Marion LaTourette
Honesdale



Linnell and Serita Randall from Holcomb, N.Y.