

# Home on the Range

## Cream Of The Crop Recipes

What better time to showcase America'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.

### SCANDINAVIAN RICE PUDDING

- 2 cups milk
- ½ cup uncooked rice
- ½ cup light cream
- ½ cup sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 2 tablespoons butter

In a double boiler, heat milk and stir in rice. Cover and cook over simmering water, stirring occasionally as mixture thickens, adding more milk if necessary until rice is tender, about 1 to 1½ hours. Stir in cream, vanilla, salt, sugar, and butter. Remove from heat and allow to stand over hot water until ready to serve. You may sprinkle with cinnamon and nutmeg and serve with cream or just eat it plain.

*My husband and I are semi-retired. We still live on the farm, which is operated by our son and his wife, and help with the farm work.*

Anna L. Walker  
Somerset



Simple but elegant desserts result when quality dairy products are used.

## Featured Recipe

Americans love their dairy foods and famous Americans are no exception. A leaflet, full of dairy recipes contributed by celebrities who have made their mark in entertainment, journalism, sports and public service, is now available. Learn how to make Lena Horne's healthful Cucumber Yogurt Salad or bake a comforting Cinnamon Noodle Pudding, straight from the kitchen of Estelle Harris, co-star of TV's "Seinfeld."

For a free copy, send a self-addressed, stamped business-size envelope to: America's Dairy Farmers, Celebrity Recipes, 3592 Corporate Drive, Suite 114, Columbus, OH 43231.

Here is a recipe from the brochure.

*From Willard Scott  
Weatherman on NBC TV's  
"Today Show"*  
Red Velvet Cake

- 2-¼ cups all-purpose flour
- 1 teaspoon salt
- 1-½ cups sugar
- ½ cup (1 stick) butter
- 2 eggs
- 2 ounces red food coloring
- 2 tablespoons unsweetened cocoa powder
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 1 tablespoon white vinegar
- 1 teaspoon baking soda
- Cream Cheese Icing (recipe follows)

Preheat oven to 350°F. Sift flour and salt together; set aside. In a large bowl with an electric mixer cream sugar and butter; add eggs and beat well. Stir together food coloring and cocoa; add to creamed mixture. Add buttermilk alternately with flour to creamed mixture. Stir in vanilla. Pour vinegar into a small deep bowl; add soda (it will foam). Stir into batter (do not beat). Pour batter into 2 buttered and floured 9-inch cake pans. Bake 25 to 30 minutes or until a wooden pick inserted in the center comes out clean. Cool cake in pans for 10 minutes. Remove cakes from pans; cool completely on wire racks. Fill and frost with Cream Cheese icing.

YIELD: one 9-inch layer cake

### Cream Cheese Icing

- 1 package (8 ounces) cream cheese
- 1 pound confectioners' sugar
- 2 tablespoons butter
- 1 teaspoon vanilla extract

Place all ingredients in a large mixer bowl. Beat until fluffy and smooth.

### HONEY MILK BALLS

- 1 cup oatmeal
  - 1 cup powdered milk
  - ½ cup honey
  - ½ cup crunchy peanut butter.
- Combine all ingredients. Mix well. Form into one-inch balls.
- Hi! I live on a dairy farm with my parents, Irvin and Anna Mae Wenger. I like to play with my brother Dwight and my baby sister Rachelle. I am three years old. I help my mom feed calves. I like to play with my kitty and ride my trike in the barn. When I am hungry, I like this candy for a snack.*
- Melinda Wenger  
Lititz

### RIBBON SALAD

- 4 4-ounce packages Jell-O in strawberry, raspberry, lime, and blueberry flavors
  - ½ gallon vanilla ice cream
  - 1 pint sour cream
  - 4 cups boiling water
- Spread a thin layer of sour cream on the bottom of a 9x13-inch pan. In a small mixing bowl, combine 1 cup boiling water with the strawberry Jell-O. Mix until dissolved. Add 2 cups softened ice cream and blend until smooth. Pour over sour cream in pan. Refrigerate for 15 minutes or until set.
- Top with another thin layer of sour cream, refrigerate. Repeat the process for the continuing layers of Jell-O and ice cream mixture, using the lime, raspberry, and blueberry in that or any order. No sour cream on the last layer. Refrigerate until ready to serve.
- Note: Use more Jell-O and ice cream for extra layers in deeper pans.

*I am a dairy farm wife and the mother of 5 children, ages 3 to 11. My husband's name is Tom and together we run the dairy part of our farm. We have one son and*

*four girls. We milk 64 animals. For the last two years, we have shown some of our animals in the local fair. My husband is a director for the Centre County Holstein Association. Until recently, I was a representative to the board for the local dairy promotion committee. I am a 4-H leader in the Centre County 4-H club and am active in promoting the dairy industry in my county. I enjoy restoring my home*

*along with my husband to a more country look.*

*I also collect antiques, sew for my children, enjoy cooking and making crafts. I believe that a good sense of humor and a strong belief in God are what is essential to make it through some of life's ups and downs.*

Lori Hartle  
Bellefonte

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Tom and Lori Hartle with children Troy, Alisa, Ashley, April, and Amy. The Hartles believe that a good sense of humor and a strong belief in God are essential to make it through some of life's ups and downs.