

# Home on the Range

## Cream Of The Crop Recipes

This is the final installation of dairy recipes for the Cow Mania Drawing.

This is also the week that Pennsylvania Alternate Melissa Bicksler will draw the names of the winners who will receive "cow" prizes. The drawing was held too late in the week to include the winners' names in this issue. The names selected will appear in next week's issue of *Lancaster Farming*.

We thank each of you for helping make this annual feature a favorite of the year with many readers.

### QUICK CHEESE BREAD

2 cups grated Swiss or Gruyere cheese

3 cups unsifted all-purpose flour  
2 teaspoons baking powder  
4 eggs

½ cup evaporated milk  
½ teaspoon salt

1 tablespoon caraway seeds

In a bowl, mix cheese, flour, and baking powder. Beat eggs and remove 2 tablespoons for brushing top of loaf later. Add remaining eggs, milk, salt, and seeds to flour. Stir mixture into a soft dough. Turn out on a heavily floured surface and knead into a smooth ball. Roll ball into a long rope, 10 inches long, and place on a greased cookie sheet. Brush with remainder of egg.

Bake in preheated 350 degree oven for 30 to 35 minutes or until golden brown and very firm to touch. Cool thoroughly before cutting into thin slices.

*Ham sandwiches are great on this cheese bread.*

*This recipe gives us dairy and grain goodness together. My young family, with six children, ages 2 through 14, enjoys bread, so adding cheeses and milk to a recipe gets more dairy products into their diet. I love trying new recipes and make a new dish at least once a week. My husband Bill and I are active 4-H leaders and our children are in a total of eight different clubs. All four girls are learning to cook and enjoy letting their dad and two brothers taste-test their creations. We look forward to summertime when we can attend and exhibit at our county fair. This family is kept very busy with goats, chickens, and horses. Someday, I would like to own a cow or two.*

Dolores Sause  
Matawan, N.J.

### RYE BOAT DIP

1 round loaf rye bread

1½ cup sour cream

8 ounces cream cheese

12 ounces corned beef

1½ cups mayonnaise

1 teaspoon seasoned salt

Pinch dill weed

Pinch parsley

1 small chopped onion

Cut out the center almost to the bottom of the bread to make a boat-like dish. Then tear the cut-out piece into small pieces and place around the edge of the boat. Mix together all ingredients and put into the boat. Use the pieces of bread to dip in with, and then the sides of the boat until gone.

*I am a small dairy farmer with my husband Don and our two kids Charlie and Sheri Kibbe. We have 40 milk cows and 30 starter heifers. We like to eat and we eat country. Beef, chicken, and rabbit are what we raise and eat. We all go to the country fair and show dairy, market steers, and commercial rabbits. We do pretty good and even if we did not it would not matter because we like what we do.*

*This recipe may be used for dips, appetizers and snacking.*

Debbie Kibbe  
Harrison Valley

### CREAM CHEESE DROP COOKIES

1 cup butter

3-ounces cream cheese

1 cup sugar

1 egg yolk

1 teaspoon vanilla

1 teaspoon orange rind

2½ cups flour

½ teaspoon salt (optional)

½ teaspoon cinnamon

Soften butter and mix with cream cheese. Add sugar. Mix. Add egg yolks and vanilla. In another bowl, mix orange rind, flour, salt, and cinnamon. Add to other ingredients. Mix well. Food coloring can be added if desired. Preheat oven to 350 degrees. Bake on ungreased cookie sheet for 12-15 minutes.

*My husband Jim and I live in Southern Lancaster County on our farmette. We enjoy riding our Tennessee walking horses and also raising emus. Other outdoor pastimes include gardening, golfing, and water sports. I also enjoy baking, canning, and reading.*

Lisa Collura  
Holtwood

## 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

- 1- From Our Files
- 8- Blueberry Favorites
- 15 Peaches, Watermelon & Other Favorite Fruits
- 22 Summer Vegetables



As the Northampton/Lehigh County dairy princess, Shannon Semmel often visits schools to tell the students about farm life and the need to use real dairy products.

### HOT FUDGE FANTASY PIE

Hot fudge sauce:

1 cup sugar

½ cup unsweetened cocoa powder

1 cup whipping cream

¼ cup butter

1 teaspoon vanilla

Filling:

1 cup chopped pecans

1 quart vanilla, mint or mocha ice cream

1 cup whipping cream

9-inch pie shell

For sauce, combine sugar and cocoa in saucepan. Add cream and stir until well blended. Cook over medium heat until sugar is dissolved. Add butter and cook until mixture is smooth and thickened, about 5-10 minutes. Stir in vanilla. Keep warm until ready to use.

Sprinkle half the pecans over the bottom of pie shell. Spread softened ice cream into shell. Top with remaining pecans with hot fudge sauce. Freeze until firm. Garnish with whipped cream.

*I am the Northampton/Lehigh County Dairy Princess. I reside with my family at Excelsior Farm in Schnecksville where we raise approximately 200 registered Holsteins. I have been keeping myself busy attending college full time and being a full-time dairy princess. I can hardly believe that almost a whole year has gone by since my crowning. I have learned so much about our wonderful industry that I take great pride in the title. I have met many interesting people along the way. When I visit the classrooms, it's hard to believe how much the children know and don't know. It has been a year of personal growth and I am so glad that I was able to represent two great counties.*

*This recipe is sure to please. Remember to use real dairy products.*

Shannon Semmel  
Schnecksville

### WHOLE WHEAT BUTTERMILK PANCAKES

2 cups buttermilk

4 tablespoons vegetable oil

2 eggs

Combine in a bowl. Mix together in separate bowl:

½ cup whole wheat flour

½ cup white flour

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

2 tablespoons sugar

Mix together and fry in lightly greased skillet. We like them made with all whole wheat flour

*These are our favorite pancakes. My husband, Robert, and son, Shawn, 15, are hungry when they come in from our turkey house.*

*Our daughters, Michelle, 13, Stephanie, 9; Lisa, 6, and son Ryan, 2, also enjoy helping with 10,000 baby turkeys.*

*We also have two large gardens to keep us all busy, but not too busy to enjoy Lancaster Farming.*

Esther Burkholder  
Millerstown

### PUDDING

6 cups milk, scalded

Beat together:

2 eggs

2 heaping tablespoons flour

2 heaping tablespoons cornstarch

1 teaspoon vanilla

½ teaspoon salt

½ cup brown sugar

½ cup granulated sugar

Stir slowly to hot milk and bring to boil. Cool and beat pudding about one hour before serving.

*We live on a 132-acre dairy farm. We have two children, ages 2½ and 11 months. We find living on a farm is an educational place for the children to grow up and we also enjoy working in the garden and watching the tiny seedlings grow into fruit-bearing plants that are all a handiwork of God.*

Reuben Z. Beiler  
Gap

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## Featured Recipe

During the annual Pennsylvania Dutch Country Food Fest held this week, Kitchen Kettle Village, Intercourse, offered special manufacturing tours where their homemade jams, jellies, and relishes are made.

Other events scheduled this year are A gathering of Art and Artists on July 15, and the Seven Sweets and Seven Sours Festival on September 14-16. For a free brochures, write to Kitchen Kettle Village, Rt. 340, Intercourse, PA 17534 or call 800-732-3538.

Here is one of the favorite recipes served at Kitchen Kettle.

### SNITZ AND KNEPP

1½ pound ham, cut into bite-size chunks

12-ounces tart snitz (dried apples)

¼ cup brown sugar

1 pound bread dough (may be frozen)

Soak apples in water to cover overnight. Cook ham, apples, and water in large, wide pot for one hour. Add brown sugar. Place golfball-sized dough balls on top of boiling apple mixture. Cover tightly and cook 30 minutes. Serve one cup apples and ham with two dumplings on top for each serving. Serves 12.