

Home on the Range

Recipes To Keep You On The 'Moove'

Those scrumptious dairy recipes keep filling the pages. This is the fourth week for printing recipes from the Cow Mania Drawing. The final installment is next week when the winners of the drawing will be announced.

Enjoy these wonderful recipes, pictures and tidbits from our readers.

SOUTHERN CORN PUDDING WITH TOPPING

2 eggs, well beaten
2 cups frozen whole kernel corn
2 tablespoons flour
1 tablespoon sugar
1 teaspoon salt
Dash pepper
1½ cups milk
1 teaspoon melted butter

Combine eggs and corn; set aside. Blend together flour, sugar, salt, and pepper. Stir in a little of the milk to make a paste. Add remaining milk; beat smooth. Stir in butter; then mix with corn mixture. Pour into greased 1½-quart casserole. Set in pan containing one-inch hot water. Bake at 350 degrees for one hour.

Topping:

1 tablespoon flour or cornstarch
½ cup sugar
½ cup butter
½ cup water

Cook ingredients until thick. Have ready to pour over corn when it comes out of oven. Serves 8.

This is a simple yet different way to do a corn dish. I sometimes use it for company or just to fix corn some other way.

My husband and I have lived on a small farmette for 21 years. Our sons are now grown and married. We have a 12-year-old daughter also. When the boys were young, they raised many different animals and also enjoyed 4-H. Although we have just a few acres, it has been a wonderful place to raise a family, enjoy some gardening, and just great to be out in the country.

I am so appreciative of all the staff who work so hard to coordinate recipes and interesting articles in the Lancaster Farming. Thank you.

Kay Lehman
Manheim

TURKEY QUICHE

3 cups stuffing or 6-ounce package stuffing mix
1 cup turkey or chicken
1 cup shredded Swiss cheese
4 eggs, beaten
5½ -ounce evaporated milk
Pepper to taste

Press stuffing into 9-inch greased pie pan. Bake at 400 degrees for 10 minutes.

Combine meat and cheese. In another bowl, beat eggs, add milk and pepper. Sprinkle meat into crust. Pour egg, milk mixture on top. Bake uncovered in 350 degree oven for 30-35 minutes or until set. Let stand 10 minutes.

Shirley Horning
Stevens

GOLDEN CREAM SOUP

3 cups chopped potatoes
1 cup water
½ cup chopped carrots
½ cup chopped celery
½ cup chopped onion
1 teaspoon parsley flakes
½ teaspoon salt
Dash pepper

1 chicken bouillon cube
2 tablespoons flour
1½ cups milk
¼ -½ pounds cheese

Combine all ingredients except flour, milk, and cheese. Simmer for about 15-20 minutes or until vegetables are soft. Then mix the flour and milk and add to vegetable mixture. Cook until thickened then add cheese. We prefer Velveeta but I'm sure another mild creamy cheese would be fine. Serves 6-8 people.

My husband Nelson and I have a 2-year-old son Travis. We live on a dairy farm in northern Lancaster County close to the little town of Mastersonville. We milk 45-50 Holsteins and have around 35 heifers. Milking cows can be a demanding job but I enjoy it knowing as a family we can spend more time together.

Glenda Weaver
Manheim



Nothing like a dairy spread to dress up bagels, toast, and breads.

BANANA SPLIT CAKE

2 packages graham crackers, crushed fine
½ cup butter, melted
2 small packages instant vanilla pudding

4 cups low-fat milk
20-ounce can pineapple chunks packed in juice, drained
3-4 bananas, sliced
12-ounces whipped cream topping

Sliced almonds
Maraschino cherry halves
Crush graham crackers until fine and add melted butter. Mix until crumbly, then press into bottom of an ungreased 9x13-inch pan. Arrange drained pineapple chunks and banana slices on crust. Mix pudding according to the package directions. Smooth pudding over the entire pan content. Top with whipped cream and garnish with maraschino cherries and almond slices. Chill until serving time.

I adapted this recipe for my diabetic husband, Cecil, for holidays and special occasions. My co-workers love it too! We live in Cumberland County, New Jersey, and have four children, David, Cindy, Bob, and Allison and one granddaughter, Kelly.

Cecil is a mechanic and I work at the Prudential AARP Southern New Jersey office. We enjoy visiting the shore and antique tractor shows in our neighboring states.

Linda Massey
Bridgeton, N.J.

EGGNOG

4 eggs
4 cups milk
½ teaspoon nutmeg
½ cup cream (optional)
½ cup sugar
1½ teaspoons vanilla

Beat eggs until thick and lemon-colored. Add sugar, nutmeg, and vanilla. Add ice-cold milk and cream. Beat with rotary beater until frothy. Makes 6 large glasses.

I am 15 years old. I have four brothers and two sisters. We live on a farm and milk about 37 cows. We also have 30 chickens and when we have extra eggs, we make eggnog. It is very good when it's cold.

Katie Ann Stoltzfus
Manheim

DIPPING CHOCOLATE

16-ounce bag of milk chocolate chips

1 cup of half and half
1 cup of sour cream

Put all in pan and put on low heat until chocolate chips melt. Stir and mix well.

Serve with strawberries, chunks of angel food cake, grapes, and fresh pineapple cubes. There are a variety of items you can use for dipping.

To warm again, use a microwave.

This is a hit at all my gatherings for farm women's meetings.

Mrs. Kay Hillegass
Gettysburg

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Travis, son of Glenda and Nelson Weaver, shows off his birthday gifts. His mother writes that if his interest in farming stays as it is now, the words on the T-shirt will hold true — Future Farmer of America.

Featured Recipe

Eating dirt might not appeal to you, but Indiana County Dairy Princess Amy Trimble believes you will love dirt if made according to her instructions.

DIRT DESSERT

¼ cup butter
1 cup confectioner's sugar
8-ounces cream cheese
3½ cups milk
2 small boxes chocolate instant pudding
12-ounces whipped cream topping
1 large package Oreo cookies

Cream together butter, confectioner's sugar, and cream cheese. Beat together milk and instant pudding and add to cream cheese mixture. Blend in whipped cream. Crush cookies. Layer crumbs and mixture. End up with crumbs on top. Put into freezer and let set until one to two hours before serving.