

Home on the Range

Dairy Recipes Galore From Cow Mania Contest

As dairy products become more diversified, more and more recipes are flooding the market. With new and improved products ranging from no-fat to whole milk with extra cream, to a wide variety of yogurts and ice creams, cheese and spreads, the possibility for new tastes show up in the recipes from our readers.

This is the second installment of recipes from our readers who sent in dairy recipes for the cow mania drawing. Two more weeks of the contest recipes will be printed. The June 28th issue will include the names of the persons who win the cow mania prizes. Pennsylvania Dairy Princess Angela Werley will select the winning names.

Don't forget to clip these recipes for a winning meal made with real dairy products.



This is a photo of Diane Miller's grandson Matthew Jones, 6, from Virginia. The Millers live on a large dairy farm and Matthew's father is a field supervisor for a milk co-op in Virginia. Both families use a lot of dairy products in cooking.

DOROTHY'S CORN BREAD

¾ cup sugar
 ½ cup butter
 2 eggs, beaten
 ½ cup sour cream
 ½ cup sour milk
 ¾ cup corn meal
 1½ cups flour
 ½ teaspoon salt
 ½ teaspoon baking soda
 ½ teaspoon baking powder
 Preheat oven to 350 degrees. Cream together sugar and butter, beat in eggs, sour milk, and sour cream. Add dry ingredients and mix. Pour into greased 8x8-inch pan. Bake 20 minutes until golden brown.

Diane Miller
 Woodstock, CT

BLUEBERRY COBBLER

2 tablespoons butter
 1 cup brown sugar
 2 cups blueberries
 3 egg yolks, beaten
 1 cup sugar
 ½ cup milk
 1 cup flour
 1 teaspoon baking powder
 ½ teaspoon salt
 3 egg whites
 Melt butter in 8x8-inch pan. Sprinkle on top. Beat egg yolks. Add sugar, beat, add and beat in milk, flour, baking powder, and salt. In another bowl, beat egg whites until stiff and fold into batter. Pour batter over blueberries and bake at 350 degrees for 45 minutes or until done. This is good to eat warm with milk or ice cream.

We live on a small farm and have veal calves that our daughters enjoy helping to feed. My husband is a diesel mechanic and I enjoy caring for Mary Lou and Judith, also sewing, gardening, and cooking. I always watch for the recipes in the Lancaster Farming. I have found many that we like, and that I use often.

Allen and Marian Zimmerman
 Lewisburg

SOUR CREAM COOKIES

1½ cups sugar
 ½ cup shortening
 1 cup sour cream
 2 eggs
 3½ cups flour
 2 teaspoons baking powder
 ½ teaspoon soda
 Lemon or vanilla flavoring
 Cream sugar and shortening, add sour cream and eggs. Add remaining ingredients while mixing. Sprinkle with cinnamon and sugar mixture when on a cookie sheet. Bake at 350 degrees. Makes 3 dozen.

My name is Jalesha Hess. I'm seven weeks old and we live in Gettysburg. My daddy John works on a dairy farm with his family.

My parents are big dairy product eaters and I'm sure I will be someday too. I can't cook or bake yet, but this is a recipe my mommy Jaylene likes.

I would also like to wish the greatest daddy a Happy First Father's Day. I love you, Daddy.

Jalesha Hess
 Gettysburg



Turkey, Veggie & Cheese Wrap requires minimal ingredients and effort. Start with a tortilla and cover it with juicy tomato wedges, green pepper strips, and shredded lettuce tossed in ranch dressing. Add sliced turkey and for a burst of flavor, sprinkle a handful of shredded cheddar cheese over the top.

GRANDMA'S FUDGE SAUCE

½ cup milk
 2 tablespoons butter
 1 ounce baking chocolate
 1 cup sugar
 Boil everything together for 2 minutes. Serve hot over vanilla ice cream.

My family likes this thin, easy fudge sauce best!

S.V. Randall
 Honeoye, NY

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Jalesha Hess with her daddy John.

Featured Recipe

Wraps. High-rollers. Gourmet burritos. Whatever you call them, these tasty combinations are rolling full force onto menus at America's favorite delis and restaurants.

Loosely defined, a wrap is any combination of your favorite foods—including cheese, meat, and vegetables—tucked into a tortilla, pita, or any flat bread then rolled up. Best of all, they take so little time to prepare and their design makes them virtually spill-proof. Sandwich lovers will no longer grieve for that slice of tomato that fell out the other side.

The recipes for wraps are endless and easy enough for even the biggest culinary novice to concoct. One of the most versatile wrap ingredients is cheese because it is conveniently available in a variety of great-tasting shreds—all the better for speedy preparation.

Here is a recipe from the American Dairy Association. For a free copy of additional wraps, call 1-800-778-MILK for a Float, Wrap & Roll brochure.

TURKEY, VEGGIE & CHEESE WRAP

4 ounces turkey breast (slices or cubes)
 1 cup shredded iceberg lettuce
 1 large tomato, cut in thin wedges
 1 large green pepper, cut into short strips
 1 cup shredded Cheddar cheese
 ½ cup low-fat ranch dressing
 4 8-inch flour tortillas

Place turkey breast across the center of each flour tortilla. Combine tomatoes, green pepper strips, and shredded lettuce and toss with ranch dressing. Place vegetables on top of turkey and add Cheddar cheese. Roll up tortillas and serve.

Makes 4 wraps.