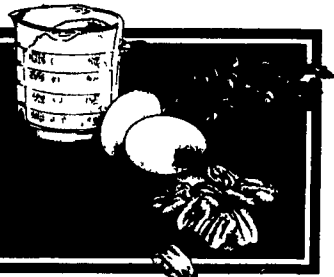




Home on the Range



Recipe Entries Pay Tribute To Dairy Farmers

(Continued from Page B2)

ASPARAGUS STRATA

12 slices white bread
12 ounces sharp process cheese, diced
1½ pounds fresh asparagus, trimmed
2 cups diced cooked ham
6 eggs
3 cups milk
2 tablespoons minced onion
½ teaspoon salt
¼ teaspoon dry mustard

Using a doughnut cutter, cut 12 circles and holes from bread; set aside. Tear remaining bread in pieces and place in a greased 13x9x2-inch baking pan. Layer cheese, asparagus and ham over torn bread; arrange bread circles and holes on top. Lightly beat eggs with milk. Add onion, salt, and mustard; mix well. Pour egg mixture over bread circles and holes. Cover and refrigerate at least six hours or overnight. Bake, uncovered, at 325 degrees for 55 minutes or until top is light golden brown. Let stand 10 minutes before serving. Yield: 6-8 servings.

Our family consists of my husband Roy, myself, and three children, Renae, 16; Ryan, 14; and Reuban, 11. We are dairy farmers working with another family. We milk approximately 125 cows in a milking parlor. The boys are kept busy on the farm doing field work and barn chores, etc. The jobs seem endless at times. Roy does field work and also milking, and whatever else needs done.

Renae and I go to market and I have a couple other part-time jobs as well. We have a large garden that we all help with. By the time this gets published, the children will be out of school. We are looking for a great summer together as a family. I enjoy gardening, sewing, cooking, baking, and outside work. I enjoy looking through the recipes in the Lancaster Farming, especially during the month of June and trying the recipes I think our family would enjoy. Have a blessed summer.

Ruth Ann Bender
Cochranville



Renae, Ryan, and Reuben, are the children of Roy and Ruth Ann Bender, farmers in Cochranville.



Gerald and Lorene Nolt with their three children milk cows on their farm in Peach Bottom.

MASHED POTATO CASSEROLE

12 medium potatoes
8-ounces cream cheese
1 cup sour cream
2 teaspoons salt
½ teaspoon pepper
¼ cup milk
Garlic salt
¼ cup chopped chives
½ teaspoon paprika
1 tablespoon butter
Cook potatoes, mash, add cream cheese, sour cream, salt, pepper, milk, and garlic. Beat at high, stir

in chives. Spoon into casserole dish. Sprinkle with paprika and dot with butter. Bake 30 minutes at 350 degrees.

My husband Gerald and I have three children, Richard, Gregory, and Emily. We live on a dairy farm and milk about 70 cows. The children have lots of place to play and also learn responsibility since they have assigned chores. This recipe is a favorite of ours. Enjoy!

Lorene Nolt
Peach Bottom



Kristen, left, and Jenica, 5 months, are the daughters of Frank and Louann Sensenig, Nottingham.

CREAM CHEESE CHOCOLATE BARS

Bottom:
½ cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1 ounce unsweetened chocolate, melted
1 cup flour
Mix and beat well. Pour into greased 9-inch by 13-inch pan.
Middle:
½ cup butter
6 ounces cream cheese
½ cup sugar
1 egg
2 tablespoons flour
½ teaspoon vanilla
Mix and pour over bottom layer. Bake at 350 degrees for 20-25 minutes. Spread 3 cups marshmallows over top. Bake 2 more minutes. Cool.

Icing:
½ cup butter
2 ounces cream cheese
1 ounce unsweetened chocolate, melted
2 tablespoons milk
Mix, then add 3-3½ cups of confectioners' sugar. Beat well and add 1 teaspoon vanilla. Spread over cooled bars.

My husband, Frank, and I moved on the home dairy farm last August. Frank's dad and brother help with our chores and field-work. We milk 80 cows. We have two daughters. Kristen will be two in July and Jenica is five months old. They keep me busy in the house. It's so nice to live on a farm where family can work and play together!

Louann Sensenig
Nottingham

FROZEN FLUFFY STRAWBERRY PIE

2½ cups flaked coconut, toasted
½ cup butter, melted
3-ounce package cream cheese, softened
14-ounce can sweetened condensed (not evaporated) milk
2½ cups fresh or frozen unsweetened strawberries, thawed, mashed, or pureed (about 1½ cups)

3 tablespoons lemon juice from concentrate

1 cup whipping cream, whipped
Additional fresh strawberries, optional

Combine coconut and butter; press firmly on bottom and up to rim of 9-inch pie plate. In large mixer bowl, beat cream cheese until fluffy; gradually beat in sweetened condensed milk. Stir in pureed strawberries and lemon juice. Fold in whipped cream. Pour into prepared crust (mixture should mound slightly). Freeze 4 hours or until firm. Before serving, garnish with fresh strawberries if desired. Return leftovers to freezer. A graham cracker crust can also be used.

This is a good recipe because it uses both strawberries (which are in season) and dairy products.

I look forward to the contest each year because of the good recipes the readers send in. I love collecting anything with cows on it. My collection includes a lot of the Mary Moo Moos figurines.

Priscilla Grube
Mohrsville

FRUIT PIZZA

1 cup brown sugar
1 cup granulated sugar
1 cup Butter-Flavored Crisco
3 eggs
1 teaspoon baking soda
1 cup sour milk
1 teaspoon cream of tartar
4 cups flour
Dash of salt
1 teaspoon vanilla

Mix and spread into three pizza pans. Can be frozen for future use. Bake at 350 degrees for about 20 minutes or until done. Do not overbake.

Blend eight ounces cream cheese with 4½ ounces whipped cream topping. Spread on cooled pizza and top with fruits, grapes, bananas, peaches, pineapples, blueberries, or whatever fruit desired. Put glaze on top.

Glaze:

½ cup sugar
¼ cup orange juice
1 tablespoon cornstarch
1 teaspoon lemon juice
½ cup pineapple juice
¼ cup water, mixed with ½ tablespoon gelatin

Heat until thickened, cool, and put on top of pizza. Note: the cream cheese and glaze mixtures are for only one pizza.

We live on an 85-acre farm and milk 40 cows. I always enjoy the recipes in Lancaster Farming.

Miriam Stoltzfus
Lancaster

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Featured Recipe

It's National Dairy Month! What better way to celebrate than with summertime recipes from dairy organizations.

Easy and delicious recipes prepared with fresh summer ingredients include many varieties of cheese that are perfect for enjoying hot summer days and warm summer nights.

From a savory parmesan cheese tortellini salad to delicious cream cheese and pecan-coated grapes, these delightful pinck 'n' pack cheese snacks will give you good reason to plan an outing this summer.

For a free recipe brochure, "Celebrate June Dairy Month," send a self-addressed, stamped envelope to June Dairy Month Brochure, MAMMA, 810 Gleneagles Ct., Suite 106, Towson, MD 21286.

SUMMER ASPARAGUS ROLL-UP WITH HERB CHEESE AND SUN-DRIED TOMATOES

1 pound (24 spears) asparagus
1-2 red peppers, roasted*
4-6 tablespoons herb cheese spread,** room temperature
4 sun-dried tomatoes, soaked in boiling water for 10 minutes, drained and finely chopped
8-10 8-inch flour tortillas

Trim asparagus tips to 4-5 inch lengths, reserving remainder of stalk for later. In boiling salted water, cook asparagus until tender, 4-7 minutes. Rinse under cold water. Cut peppers into ½ -inch wide strips. Rinse and dry asparagus tips and pepper strips thoroughly.

Mix herb cheese spread and sun-dried tomatoes together. Spread each tortilla with approximately 1 tablespoon herb cheese spread. Cut tortillas into strips 1 to 1½ -inches wide.

Place one asparagus tip and one pepper strip together at one end of a tortilla strip and tightly roll-up in spiral fashion. Repeat with remaining asparagus and peppers.

Refrigerate covered until serving time. May be prepared up to one day head.

*To roast peppers, place under broiler or over grill until skin is blackened on all sides. Place in paper bag and close tightly to let steam for about 10 minutes. Remove peppers from bag when cool enough to handle. Peel, split lengthwise and remove seeds, core, and trim. Do not rinse under water.

**Substitute 4 ounces blue cheese and 2 ounces cream cheese for herbed cheese and mash with fork at room temperature and continue with directions.



June
Dairy
Month