

Home on the Range

Get In the 'Mood' For Great Dairy Recipes

Again, this week we have a wonderful collection of recipes from our readers. These are part of the entries sent in for *Lancaster Farming's* annual dairy recipe drawing.

Submissions will be printed throughout the month of June.

On June 26, Pennsylvania Dairy Princess Nichole Meabon will select the winning entries through a drawing. Winners will be notified by mail and the list of winners will be printed in the July 4 issue of this paper. This is a change of date necessitated by Nichole being unable to draw the winning names before the publishing deadline for the July 27th issue.

STRAWBERRY SHORTCAKE

- ½ cup butter
- 1 cup sugar
- 2 eggs
- ½ cup milk
- 1½ cups flour
- ¼ teaspoon salt
- 3 teaspoons baking powder
- ¾ teaspoon vanilla

Cream butter and sugar. Add one egg at a time. Beat well. Add sifted dry ingredients alternately with milk. Add vanilla. Pour into greased pan. Bake at 350 degrees for 40 minutes.

I am almost 14 years old and we live on a 65-head dairy farm. This strawberry shortcake recipe is a favorite. I have seven brothers ages 2-18.

Steven Martin
Kutztown

BECKY'S POTATO BUNS

- 1 package yeast
- 1½ cup warm water
- 1 cup milk, scalded
- ¾ cup shortening
- ½ cup sugar
- 1½ teaspoon salt
- 2 eggs, well beaten
- 1 cup mashed potatoes
- 6 cups flour
- 1 tablespoon butter

Scald milk, then cool to lukewarm. Cream shortening, sugar, and salt. Blend in eggs and mashed potatoes. Add to water yeast mixture. Add flour to make soft dough, then turn on lightly floured board and knead thoroughly and place in a large bowl. Let rise until double in bulk. This could take 2 hours. Punch down and knead again.

Form into balls and brush with butter. Let rise another 2 hours. Place in greased pan. Bake at 400 degrees for 15-20 minutes or until lightly brown. Garnish with frosting (optional).

This recipe is a keepsake from a family in Missouri. The first time I made it was when I took a week of vacation to visit them. At that time they did not have a dairy. But now they do. The lady who shared it with me is my sister, Rebecca, married to Leonard Martin. They have three girls and four boys.

I always look forward to those visits, because I have a full-time job at the Reading Hospital and cannot take off just anytime. I have been cleaning as part of a surgical and medical team for many years.

Lucy Martin
Narvon

WAFFLES

- 2 cups flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 2 tablespoons sugar
- 6 tablespoons melted butter
- 2 eggs
- 1½ cups milk

Put dry ingredients in bowl, beat eggs, and add milk. Combine with flour mixture. Add melted butter and beat again. Pour into preheated waffle maker.

This is a favorite recipe I've had since I was a young teen-ager selling waffles and ice cream at a market stand.

It's delicious with pancake syrup, ice cream, and even butter and jelly.

You can serve it for breakfast or as a dessert. There's a lot of cooking that needs to be done at our house with 5 children. Our oldest is Jason, almost 11, followed by Ann Merlene, 8; Anthony, 6; Susan, 4; and Marilyn, 1. When waffles are on the menu I get cheers from the children.

Keep up the good work on the articles in the B section of Lancaster Farming.

Anna Ruth King
East Waterford

(Turn to Page B4)



The King family from East Waterford, from left, Susan, 4; Ann Merlene, 8; Marilyn, 1; Jason, 11; and Anthony, 6.

June Dairy Month



Farm and rural scenes are popular requests to be painted on saw blades, slate, and milk cans. In the background, Elva's Art Shanty is a perfect spot for inspiration as it overlooks the Hursts' farm fields. The milk can at right, a painting of Erb's Bridge, will go to the highest bidder at the Litz Area Mennonite School's annual benefit auction to be held June 27.

Scenes From Elva's Art Shanty

LOU ANN GOOD
Lancaster Farming Staff

LITITZ (Lancaster Co.) — The "starving artist" concept certainly doesn't apply to Elva Hurst. Since 15 years of age, this self-taught artist has had more work than she can handle.

Elva grew up in a conservative

Mennonite home in Ephrata. She attended a small Amish-Mennonite school, where art was considered frivolous. But that didn't keep her from etching houses and barns in between chores on the family's dairy farm.

When she was in eighth grade, a new teacher noticed Elva's artistic

talent and encouraged her to become more observant such as in noticing the shape of a deer's ears compared to a cow's. But eighth grade was also as much education as Elva's parents and the school allowed.

(Turn to Page B3)



With the support of her husband Ray, Elva squeezes in time for painting among caring for the couple's children, Josiah, 3, and Bethany, 3 months, and other family responsibilities.