

Home on the Range

Get In the 'Mood' For Great Dairy Recipes

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The Sauder sisters are, from left, Carolyn Sauder, 21, Perry County Dairy Princess; Meagan Sauder, 7, Lil Dairy Miss; and Janelle Sauder, Dairy Ambassador.



Marvin and Carolyn Horst's children include Heidi, 11; Amy, 9; Jordan, 6; Justin, 6; and Eric, 2.

ICE CREAM CAKE ROLL

3 eggs
3 tablespoons cocoa
1 cup sugar
4 teaspoons cold water
1 cup flour (scant)
1 1/4 teaspoons salt
1 teaspoon vanilla
2 tablespoons hot melted butter

Filling:
1/2 gallon vanilla ice cream

Beat eggs and sugar. Add water and dry ingredients. Add vanilla. Add butter.

Use a 10- by 15-inch pan. Pre-heat oven to 400 degrees. Grease pan liberally before pouring in batter. Bake at 400 degrees for 7 minutes.

Flip cake out on wax paper sprinkled with confectioners' sugar. Roll cake while hot. After cake is cool, unroll and fill with 1/2 gallon vanilla ice cream. Reroll and freeze until firm. Slice and serve.

A refreshing dessert on a warm summer day. We farm 92 acres and milk Holsteins on our dairy farm in Kinzers. Our 5 children — Heidi, 11; Amy, 9; Jordan, 6; Justin, 6; and Eric, 2 — all enjoy helping in the barn and feeding calves.

Marvin and Carolyn Horst
Kinzers



PUMPKIN PIE BARS

Crust:
1 cup flour
1/2 cup rolled oats
1/2 cup brown sugar
1/2 cup butter

Press into 9- by 13-inch pan. Bake at 350 degrees for 15 minutes.

Filling:
2 cups pumpkin
1/2 cup milk or buttermilk
2 eggs
1/2 cup sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon cloves

Beat. Pour on baked crust, baked for 20-30 minutes. Cool and top with whipped cream.

Marlene Nolt
Williamsburg



Ashley Hoover, 8.

BANANA SPLIT

2 packages graham crackers (crushed)
2-3 bananas (sliced)
1/2 gallon favorite ice cream
1 cup nuts (chopped)
1 cup chocolate chips
1/2 cup butter
2 cups confectioners' sugar
1 1/2 cups evaporated milk
1 teaspoon vanilla
2 cups whipped cream

Press crumbs into a 11- by 15-inch pan. Reserve 1 cup for toppings. Arrange banana slices on crumbs. Slice ice cream into 1/2 inch thick slices and put over bananas. Sprinkle chopped nuts over ice cream. Freeze until firm. Melt the chocolate chips and butter. Add sugar and milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat, add vanilla. Cool chocolate mixture and pour over ice cream. Freeze until firm. Whip the cream, spread over chocolate, and sprinkle with remaining cracker crumbs. Remove from freezer about 10 minutes before serving.

June Dairy Month is a busy time for us Sauder sisters. As part of the Perry County Dairy Promotion Team, we enjoy promoting the dairy products we love. We live on a 120-acre farm and milk 90 cows.

This past year has been a dream come true for all of us, and we would not trade it for anything. Of course Mom and Dad got stuck with all the work when we did promotions, but they were very understanding!

We love trying different foods and we experiment with different recipes. And then we'll end up sampling it until it's all gone!

Carolyn, Janelle
And Meagan Sauder
Loysville

STUFFED BAKED POTATOES

6 medium baking potatoes
1 1/2 teaspoon vegetable oil
1/2 cup onion, chopped
1/2 cup butter, divided
1/2 cup light cream
1/2 cup sour cream
1/2 teaspoon pepper
1 cup (4 ounces) shredded cheese
1 teaspoon salt

Rub potatoes with oil; pierce with a fork. Bake at 400 degrees for 1 hour and 10 minutes or until tender. Allow potatoes to cool to the touch. Cut potatoes in half lengthwise; carefully scoop out pulp, leaving a thick shell.

Saute onion in 1/2 cup butter until tender. Add to the potato pulp along with light cream, sour cream, salt, and pepper. Beat until smooth. Fold in cheese. Stuff potato shells and place in a 9- by 13-inch baking pan.

Melt remaining butter. Drizzle over the potatoes. Sprinkle with paprika. Bake at 350 degrees for 20-30 minutes or until heated through. Yield 6 servings.

Curt and I live on a dairy farm near Manheim. Our time is spent milking cows, church activities, and spending time with family and friends. We were blessed with three daughters: Amber, 16; Amanda, 13; and Ashley, 8.

Pearl Hoover
Manheim

NEVER FAIL

CARAMEL PUDDING

1 1/2 cups brown sugar
3/4 cup water
4 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon soda
6 cups milk
3 eggs, beaten
1/2 cup flour
1 tablespoon vanilla

Combine first 4 ingredients and boil for 2 minutes. Add soda, bring to boil. Mix together the rest of ingredients and add the first mixture. Cook until thick. Simple and good. You can cut sugar down to 1 cup and is good but not as sweet.

We live on a farm in Lancaster County. I have 4 brothers and 4 sisters. We raise corn, rye, barley, hay, wheat, and straw. I look forward to see all the different recipes.

Esther Mae Nolt
Ephrata

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June Dairy Month



Fruit Fantasy offers a refreshing dessert.

Featured Recipe

If you like robust, good tasting homestyle foods that evoke a sense of warmth and enjoyment without being too difficult or time consuming to prepare, then you'll want the recipe brochure, Farm Kitchen Favorites, from the American Dairy Association.

The collection of recipes pays tribute to the food traditions of America's dairy farmers. Wholesome dishes bursting with rich intense flavors are made with garden-fresh produce, real dairy products, and plenty of seasonings and spices—just like what's still cooked in American's farm kitchens.

To receive the brochure, send a self-addressed stamped envelop to Middle Atlantic Milk Marketing Association, Cromwell Center, Suite 106, 810 Gleneagles Court, Towson, MD 21286.

In the meantime enjoy this refreshing dessert.

FRUIT FANTASY

8-ounces cream cheese, softened
1/2 cup dairy sour cream
6-ounce package lemon-flavored gelatin
1 cup boiling water
1 pound can sliced peaches
8-ounce can pineapple tidbits
1/2 cup lemon-lime soda
1 cup miniature marshmallows
Fresh mint, if desired

Beat cream cheese and sour cream until smooth and fluffy; set aside. Dissolve gelatin in boiling water. Stir in cheese mixture until well blended. Drain fruit reserving juice to make 1 1/2 cups combined. Reserve a few peach slices for garnish, if desired. Stir juice and soda into gelatin mixture. Refrigerate until very thick. Meanwhile, cut peaches into bite-sized pieces. Fold fruit and marshmallows into thickened gelatin mixture. Pour into 7-cup mold. Refrigerate several hours or overnight. To serve, dip in warm water; unmold onto serving plate. Garnish with mint and reserved peach slices.