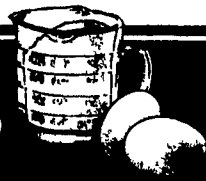




Home on the Range



Udderly 'Cowntastic' Dairy Recipe Entries

This is the fourth and final week that *Lancaster Farming* is printing the dairy recipe entries.

Because Pennsylvania Dairy Princess Nichole Meabon was unable to select the winning entries before press time, the list of winners will be printed in next week's issue of *Lancaster Farming*. Winners will be notified by mail when they receive their prizes.

Although you may not have been a winner, we know that your recipe is clipped and used in homes throughout several states. Many readers write that they look forward to this annual drawing because they love reading and seeing pictures of other readers. We do too. Thanks for your entries. A special thanks to those who included pictures. These should be returned to you within the next two weeks.

ICE CREAM PIE

Mix together:

- ½ cup corn syrup
- ½ cup peanut butter
- 3 cups rice crispy cereal

Heat together corn syrup and peanut butter but do not cook. Press into a 9-inch pie plate. Fill with 1 quart of any flavor ice cream.

A quick and easy dessert to make. We served it at my sister's wedding topped with cherry danish.

I live on a poultry and dairy farm. We milk about 30 cows and have two chicken houses.

I have five sisters and two brothers. Three of my sisters are married.

Sharon Reiff
Mifflinburg

ICE CREAM DESSERT

- 60 Ritz crackers
- ¼ butter
- ½ gallon ice cream
- 2 4-ounce packages Vanilla pudding

1½ cup milk
1 8-ounce whipped topping
Crush the crackers and mix with the butter. Press into a 9- by 13-inch pan. Save a few crumbs for top.

Soften the ice cream. Mix in vanilla pudding. Mix the milk and whipped topping together and pour over the cracker crumbs. Refrigerate about 6 hours before serving. This recipe will hold well in a refrigerator for a week.

This is a good, refreshing dessert.

My husband and I live on Onyx Cave Road for 31 years. We built a house on a piece of land off the farm my husband Willard was born and raised on.

We have three sons, Rodney, Jeffrey, and Kirk, two grandsons, and one granddaughter. Willard is retired from construction and works part-time for Perry Township. I work at the Kwik Shoppe Drive-In in Shoemakersville, where I have been working for 24 years, and also as a demonstrator for Candle-Land Parties out of Myerstown for eight years.

I love reading Lancaster Farming and cutting out the recipes. My husband renewed his subscription to your newspaper and received a free hat. He has a big hat collection.

Shirley Dreibelbis
Hamburg

BEEF AND TATER SQUARES

- 1½ pounds of ground beef
- 1 cup soft bread crumbs
- 1 egg (beaten)
- ½ cup onion (chopped)
- ½ cup ketchup and 2 tablespoons barbecue sauce
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 quart hot mashed potatoes (salt as desired)
- 3 ounces softened cream cheese
- ¾ cup sour cream
- Hot milk
- ½ teaspoon onion salt

Combine beef, bread crumbs, egg, onion, ketchup, and barbecue sauce and salt and pepper. Pat into quart baking dish. Bake for 30-35 minutes or until pinkness is gone. Remove from oven and drain excess fat. Mash potatoes and add soft cream cheese and sour cream. Add onion salt and salt and pepper as desired. Add hot milk to desired consistency. Bake another 20 minutes. Top with brown butter or gravy. Makes about 6 servings.

Hi! My name is Melissa Sense-nig. I'm 14 years old. My parents' names are Robert and Linda and I have two brothers, Matthew, 12, and Michael, 4. We live on a dairy farm with about 80 cows. Michael and I enjoy feeding baby calves and playing with our dog, Ginger's pups.

I enjoy playing softball and going to the mountains. One of my favorite things to do during my free time is bake. I enjoy making breakfast every Saturday morning for my family. This meatloaf-mashed potato casserole is my family's favorite casserole and my favorite to make. I hope you enjoy it as much as we do! Have a wonderful summer, and don't forget to drink milk!

MACARONI AND CHEESE CASSEROLE

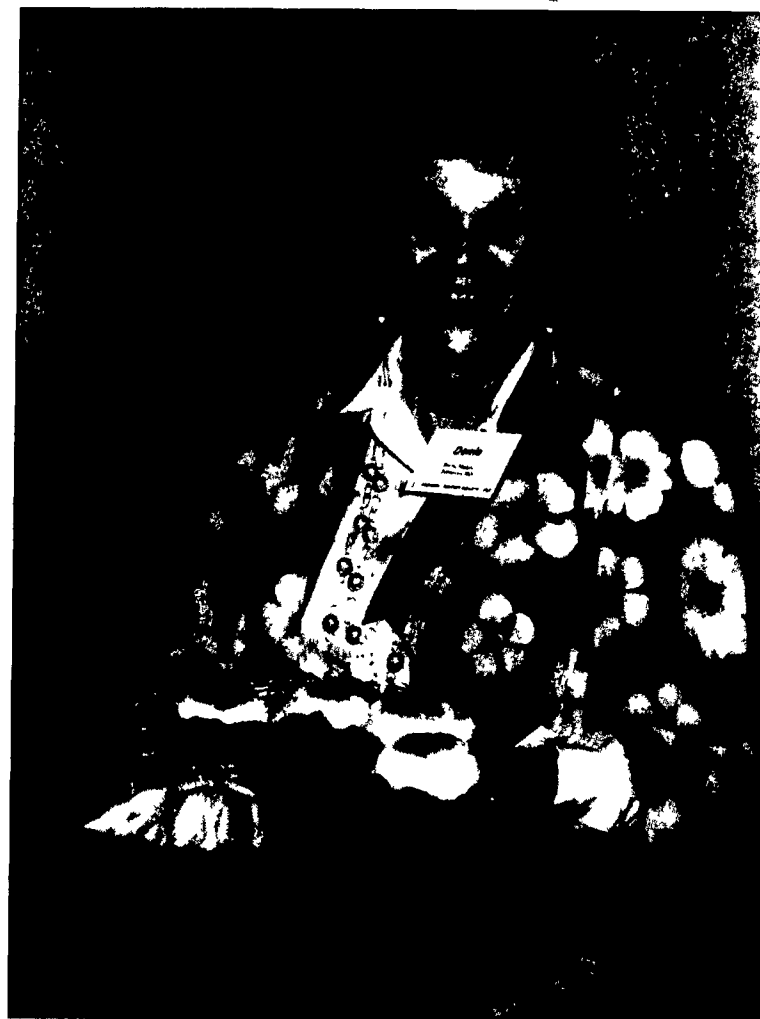
- 4 cups elbow macaroni, uncooked
- ½ cup butter
- ½ -¾ cup flour
- 5 cups milk
- 4 cups shredded cheddar cheese
- Salt and pepper to taste

Heat oven to 350 degrees. Cook pasta according to package directions; drain. In large saucepan over medium heat, melt butter. Blend in flour, salt and pepper; gradually stir in milk. Cook, stirring constantly, until sauce thickens and mixture begins to boil. Add cheese; stir until melted. In 3-quart casserole, stir together pasta and cheese. Bake 30 minutes until bubbly.

This is a favorite dish requested at family get togethers.

We live in Lebanon County. My husband Bob and myself work on dairy farms. Our daughter Royell is five and will start kindergarten this fall. She enjoys going with us to the barns, where she helps with some chores and plays with the other kids.

Sherry Bashore
Harpers
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Maryland cook Dorrie Mednick shows off her prize-winning recipe during the Delmarva Chicken Cooking Contest. A booklet containing the recipes of the cook-off finalists and a collection of past prize-winning recipes is available by sending a \$2 check or money order to Cookbook, c/o Delmarva Poultry Industry, Inc., R.D. 6, Box 47, Georgetown, DE 19947-9575.

Maryland Cook Named Chicken Cooking Champ

Dorrie Mednick of Baltimore, Maryland was named the top winner in the 1998 Delmarva Chicken Cooking Contest held recently in Millsboro, Delaware.

"Smothered Chicken with Gingery Mango Sauce," Mednick's prize winning entry, was prepared in competition with 19 other finalists representing mid-Atlantic and northeastern sections of the United States. In addition to the honor, Mednick received a seven-day Caribbean vacation for two, \$1,000, Cutco cutlery, LP gas grill, and a McCormick spice rack with spices.

The Delmarva Chicken Cooking Contest, held as part of the 50th Delmarva Chicken Festival, was sponsored by Delmarva Poultry Industry, Inc., the trade association representing the poultry industry on the Delmarva Peninsula (Delaware, Maryland, Virginia).

A booklet containing the recipes of the 1998 cook-off finalists and a collection of past winners from the sponsoring organization's 50-year history is available by sending a \$2 check or money order only, to Cookbook, c/o Delmarva Poultry Industry, Inc., R.D. 6, Box 47, Georgetown, DE 19947-9575.

SMOTHERED CHICKEN WITH GINGERY MANGO SAUCE

4 broiler-fryer chicken breast halves, boned, skinned, cut into 1-inch pieces

- ½ cup flour
- ½ teaspoon cinnamon
- ¼ teaspoon cumin
- ⅛ teaspoon cayenne pepper
- 2 tablespoons vegetable oil
- 2 cups cooked rice
- Mango slices

Gingery Mango Sauce: recipe follows.

In small dish, mix together flour, cinnamon, cumin and cayenne pepper. Add chicken, a few pieces at a time, turning to coat. In large nonstick frypan or one sprayed with vegetable cooking spray, place oil and heat to medium-high temperature. Add chicken and cook, stirring occasionally, about 10 minutes or until chicken is brown and fork tender. Divide rice into 4 portions and place on individual serving plates; top with equal amounts of chicken mixture. Spoon a small amount of Gingery Mango Sauce over chicken. Garnish with mango slices. Pass remaining sauce. Makes 4 servings.

Gingery Mango Sauce: In blender container, place 1½ cups fresh or canned mango slices, ½ cup dark brown sugar, 3 tablespoons cider vinegar, ½ teaspoon salt, ½ teaspoon allspice and ¼ teaspoon ginger; process until smooth. In small saucepan, pour sauce and heat to medium temperature. Cook, stirring until sauce is thoroughly heated. Makes about 1¾ cups.



"I want to tell other people milk makes you healthy," said Royell Bashore. The 5-year-old daughter of Bob and Sherry Bashore was recently selected as the Lebanon County Li'l Miss.