

Home on the Range



Pennsylvania Dairy Princess Nichole Meabon selects the winning entries in Lancaster Farming's Dairy Recipe Drawing.

Pennsylvania Dairy Princess Nichole Meabon Selects Winning Dairy Recipe Entries

EPHRATA (Lancaster Co.) — This is the announcement for which many of you have been waiting impatiently. The winners of *Lancaster Farming's* annual Dairy Recipe Drawing have finally been selected.

Pennsylvania Dairy Princess Nichole Meabon selected these winners through a random drawing. Thanks to the hundreds who had sent in wonderful recipes, photos, and wrote a little bit about yourself and your families.

We regret that not everyone can receive a prize, but your recipe is sure to be valued by many readers. I, personally, have tried several, and found them wonderful.

Out of hundreds of entries, here are the winners: Judy Kneebone, Bangor; Sue Hartraft, Myerstown; Erin Williams, Lebanon; Pam Funk, Lancaster; Anna Mae Conley, Mount Joy; Carolyn Sauder, Loysville; Pearl Hoover, Manheim; Jane Ferguson, Kirkwood; Esther Martin, Shelby, Ohio; Debbie Button, Jarrettsville, Md.; Shirley Dreibellis, Hamburg; Ruth Sholl, Mount Aetna; Dorothy Hall, Huntingdon; Linda Zimmerman, Lititz; Mrs. David Stoltzfoos, Quarryville; Eva Oberholtzer, Leola; Ruth Ann Bender, Cochranville; Brenda Zellers, Weatherly; and Karen Kunniane, Shartlesville.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date listed below.

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| July | 11 - Summer Salads |
| | 18 - Blueberries |
| | 25 - Peachy Recipes |
| August | 1 - Garden Vegetables |



MILK
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GRAND SLAM SUMMER SNACKS

QUICK, TASTY SNACKS
A BIG HIT FOR THE HOME TEAM!

Who said summertime is more relaxing?

Just keeping the weeds pulled is a full-time job.

With cows to milk, fieldwork to do, and ball games to play, you probably need some ideas for quick, tasty snacks.

These extraordinary summer snack ideas will score a sure hit with you and the home team this summer. Forget a hot kitchen or fiery grill—base your snacks on treats from the fridge or pantry. Catch the big league games on the tube by topping crackers with cheese slices, pepperoni slices, and pimientos.

For an even cooler treat, top a bar of cream cheese with prepared salsa and your favorite Mexican toppings—and serve as a dip with snack crackers. Best of all—these delicious recipes can be whipped up in a flash—or made the night before to take to the game.

Welcome home your team with some great snacks that will make life easy for you and that'll score a sure hit.

HOME RUN

PIMIENTO CHEESE SPREAD

2 cups shredded Cheddar cheese
4-ounces diced or sliced pimientos, drained

½ cup mayonnaise
1 teaspoon liquid hot pepper seasoning

Snack crackers
Mix cheese, pimientos, mayonnaise, and pepper seasoning. Refrigerate until serving time. Serve as a spread on crackers.

DOUBLE-PLAY SPINACH DIP

10-ounce package frozen chopped spinach, thawed and well drained

1½ cups sour cream
1 cup turkey pepperoni, sliced or diced

½ cup minced onion
¼ cup diced carrot
1 clove garlic, minced
½ teaspoon seasoned salt
Fresh cut-up vegetables or crackers

Blend spinach, sour cream, pepperoni, onion, carrot, garlic, and seasoned salt. Refrigerate until serving time. Serve as a dip with vegetables or crackers.

THE CATCHER'S BRUSCHETTA

1 cup chopped tomatoes
2 tablespoons chopped fresh basil leaves

1 clove garlic, minced
1 tablespoon olive oil
16 Triscuit wafers

Grated parmesan cheese
Mix tomatoes, basil, garlic, and olive oil; refrigerate until serving time. Serve as a topping on crackers; sprinkle with cheese.

FAST PITCH TACO DIP

16-ounce can refried beans
1 cup prepared guacamole
1 cup sour cream

1 cup turkey pepperoni
4-ounce jar diced or sliced pimientos, drained

¼ cup sliced ripe olives
Snack crackers

Layer refried beans, guacamole and sour cream on serving dish. Arrange pepperoni pieces around edge of mixture. Top with pimientos and olives. Serve as a dip with crackers.

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These delicious recipes can be whipped up in a flash—or made the night before to serve to family and guests.