

Home on the Range

These Folks Are In The 'Mood' For Great Dairy Recipes

This is the beginning of the wonderful collection of recipes sent in for the June Dairy Month Drawing Contest.

Throughout the past month, readers have been sending in their favorite recipes using a substantial amount of at least one dairy product. The entries will be printed throughout the month of June.

A list of the winners selected through a drawing will be printed in the July 3 issue. Winners will be notified by mail and receive one of the cow collectible prizes shown in a previous issue of this paper when the rules for the contest were printed.

If you forgot to send in an entry, sorry — the deadline for the contest entries is past. But you can enjoy trying these tasty recipes and reading about the family who mailed in the entry. Special thanks to those who mailed a photograph with their entry. Now, we feel like we know you.

At right is the Evergreen Hill Gang with "Omah and Opah" (Nancy and Karl Koch). Pictured below is Shane, son of Lee and Kathy Martin, Holtwood.



EASY MACARONI DISH
 3 tablespoons butter
 2½ cups uncooked elbow macaroni
 1 teaspoon salt
 ¼ teaspoon pepper
 ½ pound Velveeta cheese
 1 quart milk
 Melt butter in 1½ -quart baking dish. Pour macaroni into melted butter, stir until coated.
 Slice cheese, add salt, pepper, cheese, and cold milk. Bake uncovered at 325 degrees for

1½ hours. Do not stir while baking.
This dish is quick and easy to prepare and also very tasty. I enjoy cooking and baking for my husband Lee and our 1½ -year-old son, Shane. They're big eaters. We live on a dairy farm and my husband also does some custom round baling. I enjoy gardening and sewing, and do a lot of home canning each summer.
Kathy Martin
 Holtwood

COCONUT CUSTARD
 4 eggs
 1 cup sugar
 3½ cups hot milk
 2 cups moist coconut
 ½ teaspoon salt
 1 teaspoon vanilla
 Beat eggs and sugar until light in color. Add other ingredients. Bake at 450 degrees for 10 minutes. Reduce temperature to 325 degrees. Bake about 30 minutes more or until silver knife comes out dry. Yields two 8-inch pies.
We live on Evergreen Hill. Karl is involved with Evergreen Kabinetry. We raised broilers for Pennfield in our two chicken houses. I, jack of all trades, prefer homemaking. I especially enjoy making bread from scratch—no mixes.

We love our nine grandkids and number 10 is on the way, especially when the whole Evergreen gang (22 plus) gets together every Sunday evening for a meal. We have good food made with our favorite recipes, some from Lancaster Farming. I always look forward to reading and clipping recipes from section B.
We thank and praise the Lord for all He has done for us!
Nancy L. Koch
 Newmanstown

CHOCOLATE SHEET CAKE
 Put in saucepan and bring to a boil:
 ½ cup butter
 ½ cup cooking oil
 4 tablespoons cocoa
 1 cup water
 Sift together:
 2 cups flour
 2 cups sugar
 Pour the chocolate sauce over the dry ingredients and mix well. Add:

½ cup buttermilk
 2 eggs
 1 teaspoon baking soda
 1 teaspoon vanilla
 Pour into greased jelly roll pan. Bake 20 minutes at 400 degrees. While sheet cake is hot, frost with the following.
Frosting:
 ½ cup butter
 4 tablespoons cocoa
 ½ cup buttermilk
 1 pound confectioners' sugar
 ½ teaspoon salt
 1 teaspoon vanilla
 1 cup chopped nuts
 Bring butter, cocoa, and buttermilk to boiling point. Remove from heat, add remaining ingredients. Frost. When cool, cut into squares, remove from pan. Makes 30 large squares.
We live on a large dairy farm and enjoy visitors. On July 10-11, we host an open house and farm show. We also have school groups visit.
My husband Paul and I farm with our son David. Since David's wife is a small animal vet, their 10-month-old daughter Lela Rose spends much of her time on the farm.
This recipe was given to me by our aunt, who always brought this dessert to family gatherings.
Diane K. Miller
 Woodstock, CT

Lela Rose Miller is the granddaughter of Paul and Diane Miller.

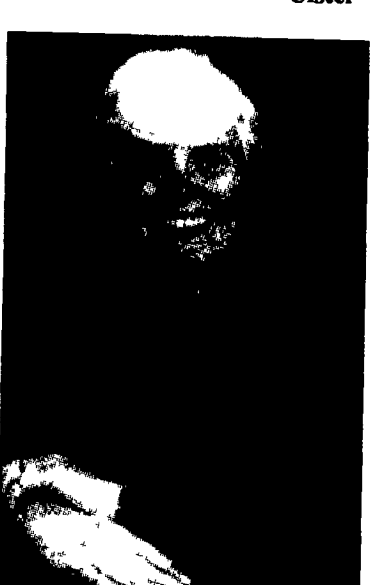
RICE PUDDING DELUXE
 ½ cup rice
 6 cups milk
 Simmer in saucepan for 45 minutes. Add:
 ½ cup sugar, stir to dissolve
 1 cup milk
 2 beaten eggs
 1 tablespoon vanilla
 Stir well and cook 10 minutes.
Add:
 1 pint heavy cream and bring to a boil.
 Remove from stove and pour into bowl, sprinkle with nutmeg.
My name is Sylvia Harris Murphy and I live on a farm in Ulster with my husband Malcolm. We have an active dairy farm and employ one girl besides ourselves. I am a high school home economics teacher, 4-H leader, and a nursery coordinator for our church.
We have three daughters, Teresa, a speech teacher in Edinboro Elementary; Annette, a social worker in New Jersey, and Eileen, a college student. You may remember Eileen who was the Pennsylvania Alternate Dairy Princess for 1998-1999.
I enjoy cooking, counted cross-stitch, and working in the flower beds. Saturday is a great day when "Lancaster Farming" arrives.
Sylvia Harris Murphy
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Travis and Rita Ocker live on a beef farm with children, Travis Jr., 7; Cody, 6; Collin, 4; Layne, 2, and Morgan, 9 months.

CHEESECAKE
Crust:
 2 cups flour
 ½ cup sugar
 ½ cup butter, soft
 2 eggs
 Mix these ingredients together and press into the bottom of a 9x13-inch pan.
Filling:
 4 eggs
 1 cup sugar
 1 pound cream cheese
 Mix these together and add:
 ¼ cup flour
 2 teaspoons vanilla
 1 can evaporated milk

1 can water
 Mix well and pour into crust. Bake at 400 degrees for 30 minutes or until done. Sprinkle with cinnamon if desired.
My family and I live on a farm. We raise beef and my husband also drives a tractor trailer hauling livestock. We have five children: Travis Jr., 7; Cody, 6; Collin, 4; Layne, 2, and Morgan, 9 months. We love living on the farm. It's such a wonderful place to raise a family.
Rita Ocker
 Shippensburg