

# Home on the Range

## Udderly Delicious Dairy Recipes From Readers

This week's selection of recipes contains more recipes sent in by readers for the June Dairy Recipe Drawing.

Recipes submissions will be printed throughout the month of June. The recipes are printed in no particular order, and does not mean that your entry has or has not been selected as a prize winner. Pennsylvania Dairy Princess Lori Connelly will draw the winning entries. A listing of the winners will be printed in the July 1 issue, and prizes will be mailed to the winners' home addresses at this time.

Even if you don't win a prize, we know from our mail, everyone enjoys reading the entries and trying some new recipes. We especially want to thank those who included pictures and a writeup about their lives. This makes our readers — and our staff — feel like they really know you.

So, get your scissors, and clip out the recipes that appeal to you. Or, perhaps, like many of our readers, you'll preserve the whole section to refer to again and again.

Make it with milk for the best taste ever!

### MACARONI TUNA CASSEROLE

7/4-ounces macaroni and cheese  
1 can condensed cream of celery soup, undiluted  
6-ounce can tuna, drained, flaked  
1/2 cup milk  
1 cup shredded cheddar cheese  
Minced fresh parsley, optional

Prepare macaroni and cheese according to directions. Stir in soup, tuna, and milk. Pour into greased 2-quart casserole dish. Sprinkle with cheese and parsley. Bake, uncovered, at 350 degrees for 20 minutes or until cheese is melted.

*I live on a farm in Snyder County with my husband, Mark and two boys Aaron, 9, and Jared, 7. We raise replacement dairy heifers.*

*We enjoy this recipe and it is very simple and quick to make.*

Irene Harris  
Middleburg

### GOLDEN CHEESE BROCCOLI CHOWDER

2 cups water  
1 cup celery, chopped  
1 cup carrots, chopped  
1/2 cup onion, chopped  
Cheese sauce:  
1/2 cup butter  
1/2 cup flour  
1 teaspoon salt or to taste  
1/4 teaspoon pepper  
4 cups milk  
1 pound Velveeta cheese cut in cubes  
4 cups grated cheddar cheese  
2 cups ham, cubed

In large saucepan, combine water, celery, carrots, and onions. Bring to a boil, reduce heat. Simmer, covered for about 5 minutes or until tender. Add broccoli, cook until broccoli is tender about 4-5 minutes. Do not drain vegetables. To make cheese sauce, melt butter in large saucepan, blend in flour, salt, and pepper. Cook until mixture thickens. Stir in cheese and cook until melted, add the ham cubes. Combine cheese mixture with undrained vegetables, stir to blend. Yield: 12 servings.

*This is a wonderful chowder and healthy also on a cool day.*

*Our daughter, Karen, wanted to do something special for her family (mother, sisters, and sister-in-laws) so she decided to make each of us a dress. We had our pictures taken at Charles Studio and went to Country Table for supper. Some people thought we were singers. It was a fun evening.*

*My husband Marlin and I are truly thankful for a wonderful family and all our precious grandchildren.*

Sue Cassel  
Manheim

### HOT MILK SPONGE CAKE

4 eggs  
2 cups sugar  
2 cups flour  
2 teaspoons baking powder  
1 tablespoon lemon juice extract  
1 cup boiled milk  
Mix altogether. Bake 325 degrees one hour in an angel food pan.

Linda Christman  
Greencastle

### AUNT EMMA'S MINIATURE CHEESECAKES

16-ounces cream cheese  
2 eggs  
1/2 cup sour cream  
1/2 teaspoon almond or lemon extract  
3/4 cup sugar  
1 tablespoon lemon juice  
3/4 teaspoon vanilla extract  
24 vanilla wafers

Place liners in 24 cupcake tins. Place vanilla wafer in bottom of each paper liner. Beat other ingredients until light and fluffy, until lumps are gone. Put large tablespoon cream mixture over cookie. Bake at 375 degrees for 15-20 minutes. Will only be slightly browned, but should be puffy.

Cool completely and refrigerate. To serve, top with cherry pie filling.

*I am single and live with my parents and my five brothers and one sister. I graduated from the Pennsylvania State University with a degree in dairy and animal science.*

*In addition to my full-time job, I also care for my pony. In the future, I hope to raise Golden Retrievers*

*I enjoy the outdoors, gardening, line dancing, reading, and spending time with my family.*

*This recipe is one of my favorites. It's rich, smooth, and creamy to taste and is enjoyed by all. The small serving size makes it perfect to serve to guests at parties and during holidays.*

Jennifer Andres  
Scranton



Jennifer Andres of Scranton sent a recipe for Miniature Cheesecakes, perfect for parties.

### GRILLED CHEESE LOAF

3-ounces cream cheese  
2 tablespoons butter  
1 cup shredded mozzarella cheese  
1/4 cup chopped green onions  
1/2 teaspoon garlic salt  
1 loaf French bread, sliced  
In a bowl, beat cream cheese, and butter. Add cheese, onions, and garlic salt; mix well. Spread on both sides of each slice of bread. Wrap loaf in heavy-duty foil; seal tightly. Grill, covered, over medium coals for 8-10 minutes; turning once. Unwrap foil; grill 5 minutes longer.

*I am a new mother and an elementary school teacher. Quick and easy meals are a must. When I get my husband Jim to grill it is a big help. This recipe is the perfect accompaniment to any grilled main dish.*

Ang Laubach  
Lewisburg

### BROOKVILLE COLESLAW

1 1/2 pounds shredded cabbage  
1 teaspoon salt  
2/3 cup sugar  
1/3 cup cider vinegar  
1 cup whipping cream  
Mix ingredients in order at least 30 minutes before serving. Chill and serve.

*This is my favorite side dish recipe. The slaw is an excellent accompaniment to any meal. People are always impressed with the taste of this creamy slaw. No one ever guesses the secret ingredient is cream. My husband owns a 120-cow holstein dairy in Boones Mill, Va. We have two children and a gang of critters to keep us company. One thing we are never without is a copy of the latest Lancaster Farming.*

Boitnott  
Boones Mill, VA

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Susan Cassel with daughters and daughter-in-laws, from left, Kelly, Karen, Pam, Brenda, Sue, and Kathy, wear matching outfits sewn by daughter Karen.



Chevre cheese is the best according to members of the Delaware Valley Milk Goat Association. From left are Joan Stump, secretary and treasurer; Henry Bailey, vice president, and Sindi Michalik, president. Turn to page B6 to read more about goats, which produce lots of good dairy products.