

Home on the Range

Try These 'Udderly' Fantastic Contest Entry Recipes

June Dairy Month is here! The deadline for Lancaster Farming's June Dairy Month Recipe Drawing is past. But the beginning for collecting "udderly" fantastic recipes is just beginning.

Starting with today's issue and throughout the month of June, we will print the recipe entries. Thanks to the readers who also included photos and a writeup about their families. Again and again, our subscribers write to say how much they love to read these entries and how many favorite recipes they find in these issues.

You won't be disappointed. This year's entries continue the tradition: Lancaster Farming readers sent in "udderly" fantastic recipes. The recipes are printed in no particular order. A list of readers' names who will receive one of the \$500 worth of prizes will be printed in the June 28th issue.

Until then, happy reading and cooking.

PEACHY CHEESE PIE

¼ cup flour
 1 3½-ounce package instant vanilla pudding
 1 teaspoon baking powder
 1 egg
 ½ cup milk
 3 tablespoons butter
 1 8-ounce package cream cheese
 ½ cup sugar
 3 tablespoons peach juice
 1 tablespoon sugar
 ½ teaspoon cinnamon
 Fresh or canned peaches
 Combine flour, pudding, baking powder, egg, milk, and butter. Put all in greased 9-inch glass pie dish. Arrange fresh or canned peaches in center.

Stir together cream cheese, sugar, and peach juice. Pour on top of peaches. Then sprinkle with mixture of sugar and cinnamon. Bake at 350 degrees for 30-35 minutes.

My husband, Bill, and I have a dairy farm in eastern Berks County. We milk 40 cows and farm about 900-acres in Berks and Lehigh Counties. We have four daughters who are growing up too fast and leaving the nest too soon. The best part of our life is having our two granddaughters living next door to the farm.

Karen Boyd
 Mertztown

CARAMEL APPLE DUMPLINGS

4 cups flour
 ½ teaspoon salt
 1 cup butter, cut into pieces
 1½ cup sour cream
 8-10 medium tart cooking apples, cored and peeled
 ⅔ cup sugar
 ⅓ cup chopped pecans
 4 tablespoons butter, softened
 Milk

Heat oven to 400 degrees. In medium bowl stir together flour and salt. Cut in 1 cup butter until mixture forms coarse crumbs. With fork, stir in sour cream until mixture leaves sides of bowl and forms a ball. On lightly floured surface roll dough out and cut into 8-10 squares. Place apple in center of each square.

Stir together pecans, sugar, and 4 tablespoons butter. Stuff



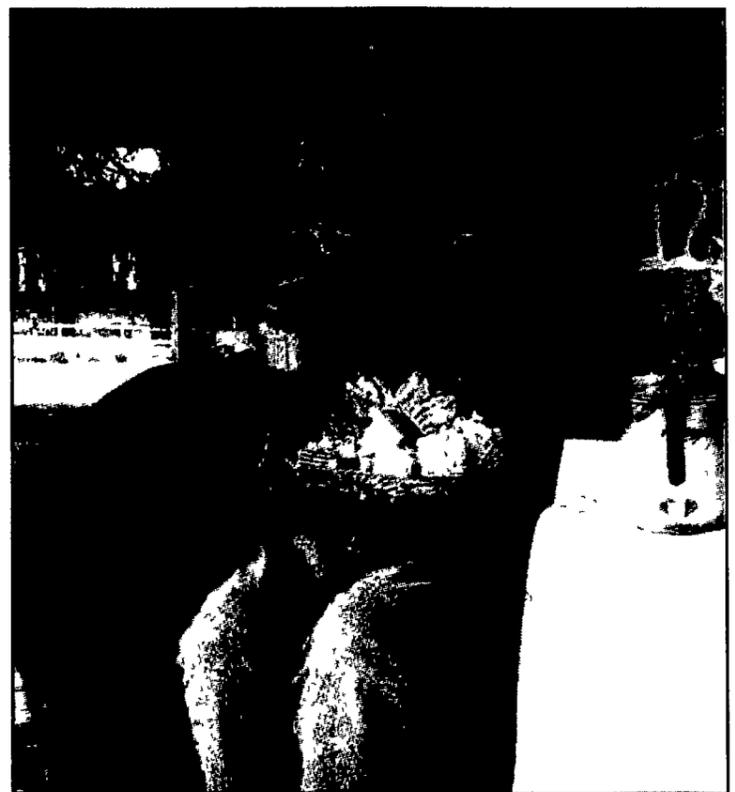
Susan and Gene Hess and daughters enjoy their dairy farm.



The Elmer and Hannah King family with their eight children and a son-in-law write that they never have a dull moment on their dairy farm.



Bill and Karen Boyd dairy farm with the help of their daughters in eastern Berks County.



"Bailey" joins Charlene Burkholder, who makes goats' milk soap for sale at her cut-flower stand. Read about the process of making the soap on page B15. Photo by Michelle Kunjappu

1½ tablespoon into cored center of each apple. Fold dough around apple and seal seams well. Place seam side down on greased pan. Brush dough with milk, prick dough with fork. Bake for 35-50 minutes.

Sauce:

2 cups firmly packed brown sugar
 ½ cup butter
 2 cups whipping cream
 2 teaspoons brandy extract

Combine sauce ingredients in pan. Cook over medium heat, stirring occasionally until mixture comes to a full boil. Serve sauce over warm dumplings.

We enjoy entertaining friends and family. This recipe has become a favorite in our home. My husband, Gene, has made these often and they are delicious. We are dairy farmers and milk 100 cows three times a day. We appreciate the good help we have to make this possible. In cooking and baking we use a lot of dairy products and look forward to this feature in Lancaster Farming every June.

Susan Hess
 Marietta

FRUIT PIZZA

½ cup butter
 1 cup sugar (half brown, half white)
 2 eggs
 2 tablespoons milk
 2 cups flour
 ½ teaspoon baking soda
 ¼ teaspoon salt
 ½ teaspoon vanilla

Middle Layer:

1 8-ounce cream cheese
 2 cups whipped cream topping
 1 cup confectioners' sugar
 Add first four ingredients then beat together. Beat in the remaining ingredients. Put into a large greased pan and bake for 10-15 minutes at 350 degrees. Cool; add middle. Top with any kind of

(Turn to Page B6)