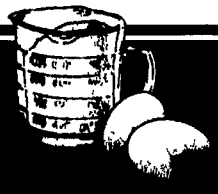


Home on the Range



Add Dairy To Your Diet With These Contest Recipes



Gerry and Darlene McMath enjoy this spot on their family farm. With them are their three daughters and two sons.

NO BAKE CHEESECAKE

- 1 8-ounce cream cheese, softened
- 1 can evaporated milk
- 1 small package lemon jello
- 1 1/2 cup boiling water
- 3/4 cup sugar
- 4 tablespoons lemon juice
- 2 cups graham cracker crumbs
- 5 tablespoons sugar
- 1/2 cup soft butter

Put can of milk in freezer for 2 hours. Shake after 1 hour. Mix jello in boiling water and cool. Beat cream cheese, sugar, and lemon juice; add cooled jello. Whip in separate bowl on high speed can of milk and fold into mixture (I cut top off can).

Mix graham cracker crumbs with sugar and butter. Press into 9x13-inch glass dish and partway up the sides. Save 1/4 cup to sprinkle on top. Pour cheese mixture into graham cracker crust. Sprinkle 1/4 cup crumb mixture on top and refrigerate overnight.

My husband's name is Gerry. We live on a 255-acre farm 85 miles west of Harrisburg. We milk about 70 cows and farm 300-acres; some we rent. Our son Bernie helps us. We have been married 42 years this year and I have had this recipe ever since I've been married. Naturally it was one of my Mother's. It is a very refreshing dessert in the summer.

Darlene McMath
Shade Gap

ICE CREAM CAKE

- 1 box yellow cake mix
- 1 small (96 gram) box instant chocolate pudding
- 4 eggs
- 1/2 cup vegetable oil
- 2 teaspoons vanilla
- 1 cup water
- 1/2 gallon vanilla ice cream

Mix all ingredients except ice cream together until well blended.

Grease a 9x13-inch pan. Pour into pan and bake at 350 degrees for 25 to 30 minutes. When cool remove from pan and make two layers by slicing off the top layer of the cake.

Slice 1/2 gallon vanilla ice cream into about 1-inch thick pieces and layer it on top of the

bottom layer. Replace top layer and freeze. When frozen, frost with your favorite chocolate frosting. Store in freezer.

This cake is always good over the summertime. It's a cold refreshing dessert and we all enjoy it. We live on a dairy and chicken farm in Lebanon County. It keeps us busy but we are thankful for being able to live and work on the farm.

Marian Martin
Lebanon

CREAMY MACARONI CASSEROLE

- 2 cups meat, ground beef, ham, etc.
- 3 cups milk
- 2 cups uncooked macaroni
- 2 cans cream of mushroom soup
- 1/2 pound diced cheese
- 2 onions, chopped
- 1 cup peas
- 2 teaspoons salt

Mix everything together and let set overnight. Then put into greased 9x13-inch pan.

Can also add buttered bread crumbs on top.

This is an easy casserole to mix together. And my family likes it. I like to mix it Saturday then I have a handy meal for Sunday. I enjoy reading over everyone else's recipes. And also trying them.

Marlene Burkholder
Ephrata

STUFFED SHELLS

- Meat Filling:
- 1 pound ground beef
 - 1/4 cup chopped onion
 - 3/4 cup oatmeal
 - 1 egg beaten
 - 1/4 cup milk
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 1/2 cup shredded mozzarella cheese

1 (8-ounce) package large shell noodles (stuffing size)

Cook ground beef and onion until meat is brown. Add remaining meat filling ingredients.

Boil shells in water until they are soft, but not quite done. Rinse with cold water and fill with meat filling. Place filled shells in a 13x9x2-inch baking pan.

Tomato Sauce:

- 1 (12-ounce) can tomato paste
- 1/4 cup chopped onion
- 2 cups water
- 1 tablespoon Italian seasoning
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

Mix ingredients for sauce and heat to boiling. Reduce heat and simmer for 10 minutes stirring occasionally. Pour sauce over shells; sprinkle with shredded mozzarella cheese and bake for 30 minutes at 350 degrees.

This is a dish the children love and can be made ahead and frozen. Thaw before baking.

We live on a dairy farm and have three children. I always look forward to June Dairy Month to read all the recipes. I love to cook and bake. Enjoy busy summer.

Karen Weaver
Denver

LEMON SPONGE PIE

- 1 cup sugar
- 2 tablespoons butter
- 1 lemon, grate rind and squeeze juice or use 3 tablespoons real lemon
- 3 eggs, separated
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1 1/2 cups milk

Cream sugar and butter. Beat egg yolks with flour, salt, and milk. Mix all ingredients together except egg whites. Beat egg whites until stiff and fold into mixture. Pour into unbaked pie shell. Makes one pie. Bake at 350 degrees until nicely browned on top and custard is set.

Regina Mack
New Bethlehem

TICKLE CAKE

- 3 cups flour
- 2 cups white sugar
- 2/3 cup cocoa
- 1 1/2 teaspoon salt
- 2 teaspoons salt dissolved in 1 cup boiling water
- 1 cup sour milk
- 1 cup salad oil
- 2 eggs
- 2 teaspoons vanilla

Mix everything together and put in a 11x15-inch pan and bake at 350 degrees for 25 minutes.

White Cream Filling:

- 1/2 cup crisco
- 1 stick butter
- Cream these ingredients together and add:
- 1 cup sugar
- 2 egg whites
- 1 teaspoon vanilla
- 1/2 cup hot milk (adding 1 tablespoon at a time till creamy)

Put filling on cooled cake and freeze 1/2 hour or until filling is firm. Then spread warm chocolate frosting over it.

Frosting:

- 1 stick butter
- 1 1/2 cup brown sugar
- 3 tablespoons cocoa
- 1/2 cup milk

Bring to a boil and cool until warm. Then thicken with sugar (approximately 1 1/2-2 cups). I often put it in a 9x13-inch pan and it works good too.

This cake recipe was given to me by a friend. Our boys really like it and it never stays around long. My husband, Glenn, and I have four boys, Darryl (16 years), Brian (12 years), Anthony (9 years), and Clyde (5 years). We live on a dairy farm and use lots of milk and dairy

products. We also have a lime and fertilizer business. So we have plenty of work for our boys.

Linda Zimmerman
Lititz

LAYERED BANANA PUDDING

- 1/3 cup flour
- 2/3 cup packed brown sugar
- 2 cups milk
- 2 egg yolks, beaten
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 cup whipped topping
- 4-6 firm bananas, sliced

In medium saucepan, combine the flour, brown sugar; stir in milk. Cook and stir over medium heat until thickened and bubbly; cook and stir 1 minute more. Remove from heat; stir in butter and vanilla. Cool to room temperature; fold in whipped topping. Layer a third of the pudding in a glass bowl. Top with half of the bananas. Repeat layers. Top with remaining pudding. Cover and chill 1 hour before serving.

This is a recipe we found in a Taste of Home catalog and the first time we made it, every-

one loved it. I live on a dairy farm so dairy products are often found in the food on our table. I am 19 years old and work parttime at a grocery store. I love helping with the milking when I get a chance. Farming and Dairying is a lot of fun.

Janet Zeiset
Manheim

DRIED BEEF CASSEROLE

- 8 to 10 boiled potatoes
- 1/4 pound dried beef
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- 1 cup cheese (any kind)
- 2 tablespoons buttered bread crumbs

Slice half of the potatoes into a 2 1/2-quart casserole. Fry beef slightly in butter. Add flour and mix well. Add milk and cheese. Cook until thickened. Pour half of sauce over the potatoes. Add remaining potatoes, then the rest of the sauce. Sprinkle bread crumbs on top. Bake at 350 degrees for 30 minutes.

I always look forward to

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Crawford County Dairy Princess Kelley Marzka believes women are vital to the success of family farms. She said the work women do encompasses a broad spectrum of tedious, difficult, and overwhelming jobs.

Tribute To Dairy Farm Women

KELLEY MARZKA
Crawford Co. Dairy Princess
CAMBRIDGE SPRINGS
(Crawford Co.) — Maybe you've heard the quote, "Behind every successful man is a surprised woman." Well, I have my own quote: "Behind every successful man is a strong woman."

Since the beginning of time, women have been nurturers, caring for their families, often at their own expense, and providing the loving support that

has been necessary in the development of modern-day society.

While the role of women has, thankfully, changed greatly over recent years, women still play a vital role in the well-being of their families. This role is especially significant in that increasingly rare unit known as the farm family.

Women are vital elements

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