

SUNNY SLOPE DAIRIES

QUALITY DAIRY PRODUCTS



Season's
Greetings

Have A Healthy, Happy 1977

SUNNY SLOPE DAIRIES


QUALITY DAIRY PRODUCTS

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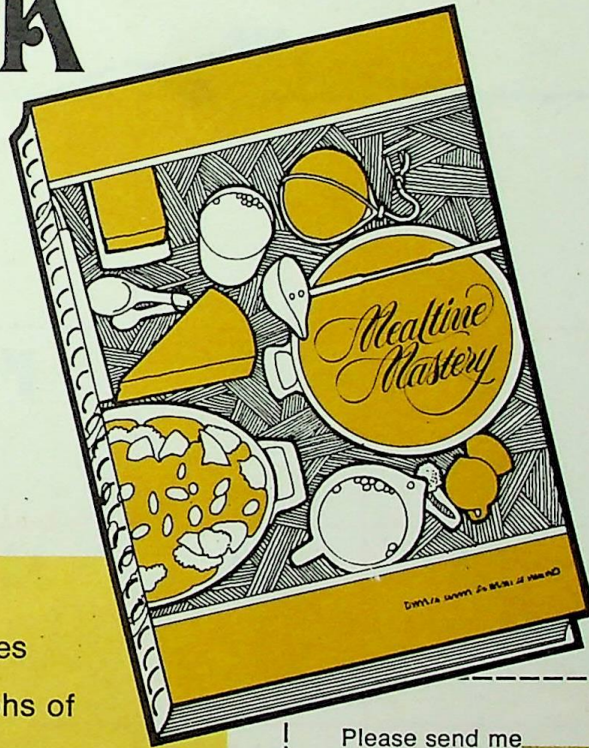
Golden Cheese Soup

- 1/4 cup water
- 2 tablespoons butter
- 1 package (10 oz.) frozen whole kernel corn
- 1/2 cup shredded carrot
- 1/4 cup chopped onion
- 1/8 teaspoon pepper
- 2 cans (10 3/4-oz. each) condensed cream of potato soup
- 2 cups milk
- 1 cup (4 oz.) shredded Cheddar cheese
- 1/2 cup (2 oz.) shredded Provolone cheese
- 1 cup broccoli flowerets, cooked (optional)

Combine water, butter, corn, carrot, onion and pepper in 3-quart saucepan. Cover; simmer 10 minutes. Add soup, milk and cheeses; stirring until cheese melts. Bring to serving temperature over low heat. Yield: about 7 1/2 cups.

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January

1977



SUN	MON	TUE	WED	THU	FRI	SAT
DECEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	FEBRUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28					1 New Year's Day
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31		○			



Orange Chiffon Pie

CRUMB CRUST:

- 1 1/3 cups vanilla wafer crumbs (about 35 vanilla wafers)
- 1/4 cup (1/2 stick) butter, melted

FILLING:

- 2 envelopes unflavored gelatin
- 1/2 cup sugar
- 1 cup water
- 2 cups plain yogurt
- 1 can (6 oz.) frozen concentrated orange juice, thawed
- 2 egg whites
- 2 tablespoons sugar
- Toasted coconut

To prepare Crust: Combine crumbs and butter. Press mixture against bottom and sides of 9-inch pie plate building up around rim. Chill. To prepare Filling: In 1-qt. saucepan combine gelatin and 1/2 cup sugar; add water. Heat over low heat, stir occasionally, until gelatin is dissolved. In bowl gradually add orange juice to yogurt; stir in gelatin mixture. Chill until partially set. Beat egg whites until foamy; gradually add 2 Tbsp. sugar, beat until stiff. Fold into orange mixture. Chill until mixture mounds, turn into crust. Chill until firm. Garnish with toasted coconut. Pineapple OR raspberry yogurt may also be used.



PHOTO AND RECIPE COURTESY OF AMERICAN DAIRY ASSOCIATION

February

1977

SUN	MON	TUE	WED	THU	FRI	SAT
JANUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29	MARCH S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	1	2 Ground Hog Day	3	4	5
6	7	8	9	10	11	12 Lincoln's Birthday
13	14 St. Valentine's Day	15	16	17	18	19
20	21 Washington's Birthday	22 Traditional Washington's Birthday	23 Ash Wednesday	24	25	26
27	28					



Cheese Souffle

- Grated Parmesan cheese
- 1/4 cup (1/2 stick) butter
- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- Dash cayenne pepper
- 1 cup milk
- 2 cups (8 oz.) shredded Cheddar cheese
- 5 eggs, separated
- 1/4 teaspoon cream of tartar

Coat bottom and sides of buttered 2-qt. souffle dish with Parmesan cheese. Melt butter over low heat. Stir in flour, salt, cayenne. Cook until smooth, stirring constantly. Remove from heat. Gradually stir in milk. Bring to boil over med. heat, stirring constantly. Boil and stir 1 min. Remove, stir in cheese until melted. Cool 3 min. Gradually stir cheese sauce into beaten egg yolks, mixing until blended. Beat egg whites until foamy. Add cream of tartar; beat until stiff peaks form. Fold cheese sauce into egg whites. Pour into souffle dish. With spoon, about 1 in. from side of dish and about 1 in. deep, completely circle mixture. Bake in preheated 350° oven 40 to 45 min. Serve immediately. 6 servings.

PHOTO AND RECIPE COURTESY OF AMERICAN DAIRY ASSOCIATION

March

1977

SUN	MON	TUE	WED	THU	FRI	SAT
FEBRUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	APRIL S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24 <small>Saint Patrick's Day</small>	25	26
27 <small>1st Day of Spring</small>	28	29	30	31		





Swiss Steak Italian

- 2 pounds beef round steak,
1/2-inch thick
- 3 tablespoons all-purpose flour
- 1/4 cup (1/2 stick) butter
- 1 can (1 lb.) tomatoes
- 1 1/2 teaspoons salt
- 1/4 teaspoon basil leaves
- 1/8 teaspoon pepper
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1 1/2 cups (6 oz.) shredded Mozzarella
cheese

Cut meat into serving pieces; coat with flour. In a large covered skillet melt butter; brown meat slowly on all sides. Add tomatoes, salt, basil and pepper. Cover and simmer 1 hour; add onion and green pepper. Cook 25 to 30 additional minutes or until meat is tender. Top meat with cheese; heat until cheese melts. 8 servings.



PHOTO AND RECIPE—COURTESY OF AMERICAN DAIRY ASSOCIATION

April

1977

SUN					MON					TUE	WED	THU	FRI	SAT				
MARCH					MAY								1	2				
S	M	T	W	T	F	S	S	M	T	W	T	F	S					
1	2	3	4	5	1	2	3	4	5	6	7							
6	7	8	9	10	11	12	8	9	10	11	12	13	14					
13	14	15	16	17	18	19	15	16	17	18	19	20	21					
20	21	22	23	24	25	26	22	23	24	25	26	27	28					
27	28	29	30	31	29	30	31											
3	4	5	6	7	8	9												
1st Day Passover Palm Sunday												Good Friday						
10	11	12	13	14	15	16												
8th Day Passover Easter Sunday																		
17	18	19	20	21	22	23												
24	25	26	27	28	29	30												





Wrangler's Omelet

Cheese Sauce:

- 1 tablespoon butter
- 2 tablespoons all-purpose flour
- 1 teaspoon dry mustard
- 1 cup milk
- 1 cup (4 oz.) shredded Cheddar cheese
- 1/4 cup chopped green pepper
- 2 tablespoons chopped pimiento

Omelet:

- 5 egg yolks
- Dash white pepper
- 1/3 cup dairy sour cream
- 5 egg whites
- 1/2 teaspoon cream of tartar
- 1 package (3 oz.) sliced dried beef, finely cut
- 2 teaspoons butter

To prepare sauce, melt butter; blend in flour and mustard. Cook over low heat til mixture is smooth. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 min. Blend in cheese just til melted. Stir in green pepper and pimiento. Keep warm til ready to serve. To prepare omelet, beat egg yolks and pepper til thick and lemon-colored. Fold in sour cream. Beat egg whites and cream of tartar til stiff but not dry. Fold yolks into whites. Fold in dried beef, save about 1/4 cup. Melt butter in 10-in. skillet with heatproof handle turning pan to coat sides, heat til hot enough to sizzle drop of water. Turn egg mixture into skillet; top with reserved dried beef. Cook over low heat on top of range til puffy and brown on bottom. Transfer to preheated 325°F. oven and bake 12 to 15 min. or til knife inserted near center comes out clean. Cut into wedges, serve with Cheese Sauce. 6 servings.

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May

1977

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
Mother's Day	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				
	Memorial Day					

APRIL

S	M	T	W	T	F	S
				1	2	
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JUNE

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

Fruited Rainbow Pie

CRUST:

1 1/3 cups gingersnap crumbs
3 tablespoons sugar
1/4 cup (1/2 stick) butter, melted

FILLING:

1 quart vanilla ice cream
1 pint orange sherbet

TOPPING:

1/2 cup pineapple chunks in unsweetened juice, drained
1/2 cup fresh strawberries, sliced
1/2 cup green grapes, halved and seeded
1/4 cup Cointreau

Crust: Mix crumbs and sugar; stir in butter. Press firmly and evenly against bottom and sides of 9" pie plate; build up slightly around rim. Bake in preheated 350° oven 5 min. Cool, chill in freezer.
Filling: Alternately spoon ice cream and sherbet into crust to give swirled appearance. Return to freezer.
Topping: In small bowl combine pineapple, strawberry, grapes. Toss with Cointreau; chill 1 hr. Before serving, spoon fruit over pie.



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June

1977

SUN	MON	TUE	WED	THU	FRI	SAT
MAY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	JULY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30		1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
		Flag Day				
19	20	21	22	23	24	25
Father's Day		1st Day of Summer				
26	27	28	29	30		

Meat Balls with Sour Cream Gravy

- 1 pound ground beef
- 1/2 cup coarse cracker crumbs
- 1/2 cup milk
- 1/4 cup minced green pepper
- 1/4 cup minced celery
- 1 egg, slightly beaten
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup all-purpose flour
- 1/4 cup (1/2 stick) butter
- 1 envelope (1 3/8 oz.) dry onion soup mix
- 2 cups boiling water
- 3 1/2 to 4 cups peeled, thinly sliced potatoes (about 4 medium)
- 1 pound carrots, peeled and thinly sliced
- 2 cups drippings
- 1/3 cup water
- 1 cup dairy sour cream at room temperature

Combine beef, cracker crumbs, milk, green pepper, celery, egg, salt, pepper. Shape into 18 medium-size balls. Roll balls in flour; set remaining flour aside. In skillet melt butter; brown meat balls, remove them from skillet. Stir onion soup and boiling water into drippings in skillet. Arrange potatoes and carrots in liquid in skillet; place meat balls on top. Cover and simmer 25 to 30 min. or until potatoes are tender. Remove meat balls, potatoes and carrots to warm platter. Meanwhile, prepare gravy. Add water to drippings to make 2 cups. Gradually add 1/3 cup water to remaining flour to make smooth paste. Stir into liquid in skillet. Cook over med. heat, stir constantly, until thickened. Cook 2 additional min. Remove from heat; stir in sour cream. Heat to serving temperature. (Do not boil.) 6 to 8 servings.

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August

1977

SUN	MON	TUE	WED	THU	FRI	SAT
JULY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			
						SEPTEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30



Sweet-Sour Lamb Riblets

2 pounds lamb riblets, cut in individual ribs
 1 can (13½ oz.) pineapple chunks
 1 beef bouillon cube
 1 cup sliced carrots
 1 med. green pepper, cut in 1" sq.
 ¼ cup chopped onion
 2 tablespoons cornstarch
 1 tablespoon light brown sugar
 ½ teaspoon salt
 ¼ teaspoon garlic powder
 ¼ cup vinegar
 2 tablespoons soy sauce

Brown riblets; drain fat. Drain pineapple, save syrup; set pineapple aside. Add pineapple syrup and bouillon cube to riblets; cover and simmer 20 min. Add carrots, green pepper, onion, pineapple chunks; simmer 20 min. or until carrots are tender. In a small bowl combine cornstarch, brown sugar, salt and garlic powder; stir in vinegar and soy sauce. Stir cornstarch mixture into riblets; cook til thick. Cook 2 more min. Serves 3 to 4.

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September

1977

SUN	MON	TUE	WED	THU	FRI	SAT
AUGUST S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	OCTOBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29			1	2	3
4	5 Labor Day	6	7	8	9	10
11	12	13 Rosh Hashonah	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29 Yom Kippur	30 1st Day of Autumn	





Steak Diane

- 1 pound beef tenderloin, cut into thin slices*
- 2 tablespoons butter

Preheat large skillet over medium high heat; add butter. Cook beef quickly on both sides to desired degree of doneness. Remove meat to warmed platter; reduce heat to low. Makes 4 servings. Add the ingredients for butter sauce to skillet; stir until butter is melted. Pour over steak and serve immediately. Double all proportions for eight servings and you'll need two skillets to prepare 8 servings of steak.

CHIVE BUTTER SAUCE

- ¼ cup (½ stick) butter
- 1 tablespoon steak sauce
- 1 tablespoon worcestershire sauce
- 1 tablespoon chopped chives
- ½ teaspoon salt

*Note: Cube steaks may be used instead of beef tenderloin. Cook to desired degree of doneness.

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October

1977

SUN	MON	TUE	WED	THU	FRI	SAT
SEPTEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30					1
2	3	4	5	6	7	8
9	10 Columbus Day	11	12 Traditional Columbus Day	13	14	15
16	17	18	19	20	21	22
23	24 Veterans' Day	25	26	27	28	29
30	31 Halloween					

Orange Yam Boats

- 8 medium yams
- 1/2 cup (1 stick) butter
- 1/2 cup orange juice
- 1/2 cup firmly packed light brown sugar
- 1 tablespoon orange peel
- 2 teaspoons salt
- Miniature marshmallows

Scrub and trim yams. Cook potatoes in enough boiling salted water to cover until tender (about 30 to 45 minutes) or bake in a preheated hot oven 425°F. for 40 minutes or until done (350°F. oven for 1 hour). Cut yams in half lengthwise; scoop pulp from shells into mixing bowl reserving 8 to 10 halves. Add butter, orange juice, sugar, peel and salt. Beat until fluffy. Pile about 1/2 cup mixture lightly into each potato shell half. Garnish with marshmallows. Place in baking pan and cover with foil. Return to oven 20 to 25 minutes or until heated through. Serves 10 servings.



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November

1977

SUN	MON	TUE	WED	THU	FRI	SAT
OCTOBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29	DECEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

Traditional Veterans' Day

Thanksgiving Day



Christmas Butter Cookies

- 1 cup (2 sticks) butter
- 1 cup sugar
- 1 egg
- 1 tablespoon milk
- 1 teaspoon vanilla
- 2¼ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Cream butter; gradually add sugar and beat until light and fluffy. Beat in egg, milk and vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture. Chill for ease in handling. Roll out cookie dough on lightly floured surface to ⅛-inch thickness; cut with floured cookie cutters into desired shapes. Bake on cookie sheets in preheated 350°F. oven 8 to 10 minutes or until lightly browned. Remove to wire racks to cool. Yield: 4 to 5 dozen.

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December

1977

SUN	MON	TUE	WED	THU	FRI	SAT
NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	JANUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31			1	2	3
4	5 <small>1st Day Chanukah</small>	6	7	8	9	10
11	12 <small>8th Day Chanukah</small>	13	14	15	16	17
18	19	20	21 <small>1st Day of Winter</small>	22	23	24
25	26	27	28	29	30	31

