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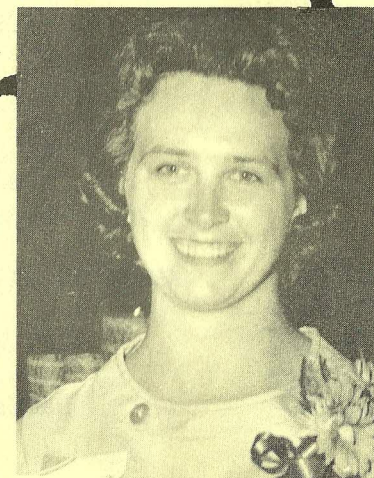
September 10
1968

JUNE DAIRY MONTH

Recipe Contest
Bake-off

WSAU
-TV

CHANNEL 7 - WAUSAU



Mrs. Louis Grottko
Clark County

ADAMS
CLARK
LANGLADE
LINCOLN
MARATHON
ONEIDA
TAYLOR
VILAS
WAUSHARA
WOOD

"DAIRY DESSERTS"

A JUNE DAIRY MONTH PROMOTION

A Dairy Dessert Recipe Contest was suggested as a county activity by the three cooperating agencies who sponsor June Dairy Month - ADA of Wisconsin, University Agricultural Extension Service and Wisconsin Department of Agriculture.

Ten central Wisconsin counties, under the leadership of their County Home Economics Agents, held such a contest during June. The ten county winners competed in a live televised Bake-Off over WSAU-TV, Wausau, on September 10, 1968.

Their recipes have been printed for you by the dairy farmers of Wisconsin through their (ADA) American Dairy Association.

YOU NEVER OUTGROW YOUR NEED FOR FOODS MADE FROM MILK!

If you wish to receive additional copies, write to address below:

AMERICAN DAIRY ASSOCIATION OF WISCONSIN

4337 West Beltline Highway

Madison, Wisconsin 53711

(Please mention
WSAU-TV when
requesting recipes)



1968 WINNER

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+++++
+
+ MRS. LOUIS GROTKE +
+ Chili, Wisconsin 54420 +
+
+ CLARK COUNTY +
+++++
  
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Mrs. Eugene Marten
County Chairman

Brooks Rector
Home Economics Agent



PRINCESS POPPY TORTE

Buttered baking
pan, 13 x 9-inch

12 Servings

Preheated 350° oven

CRUST:

1 cup sifted regular all-purpose flour
1/4 cup brown sugar, firmly packed
1/2 cup (1 stick) butter
3/4 cup chopped nuts

Combine flour and sugar; cut in butter with pastry blender or two knives. Add nuts. Mix well. Pat into pan. Bake for 12-15 minutes. (If Torte is baked in a springform pan, use half of recipe for crust).

FILLING:

1 1/2 cups milk	1/2 cup cold water
1 cup sugar	1/2 t. vanilla
5 egg yolks, beaten	5 egg whites
1/4 cup poppy seed	1/2 t. cream of tartar
2 T. cornstarch	1/2 cup sugar
1/4 t. salt	Whipped cream
1 1/2 envelopes (1 1/2 T.) unflavored gelatin	

In top of double boiler mix milk, 1 cup sugar and egg yolks until sugar is dissolved. Add poppy seed, cornstarch and salt. Cook over boiling water until thickened, stirring occasionally. Dissolve gelatin in cold water. Add to cooked mixture. Mix well. Cool. Fold in vanilla. Beat egg whites until stiff; add cream of tartar and 1/2 cup sugar. Fold into cool filling; pour into crust. Chill until set. Garnish with whipped cream. (If springform pan is used, frost Torte with whipped cream).



MRS. EDWIN SPAKOSKI
615 South 22nd Avenue
Wausau, Wisconsin 54401

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MARATHON

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Mrs. Robert Schuett, Jr.
County Chairman

Mrs. Ardith Murphy
Home Economics Agent

DEEP DISH APRICOT DESSERT

Casserole
2-quart 6-8 Servings Preheated 425° oven

2 T. cornstarch
1/2 t. cinnamon
1/4 cup sugar
1 can (1 lb. 14 oz.) apricot halves
2 T. lemon juice

Blend cornstarch, cinnamon and sugar in saucepan. Drain juice of apricots into saucepan and blend together. Place the drained apricots in the casserole. Cook mixture in saucepan over medium heat; stirring constantly, until thickened. Add the lemon juice. Pour over apricots.

BISCUIT BATTER

1 1/2 cups sifted regular	1/2 t. salt
all-purpose flour	1/4 cup butter
2 t. baking powder	2/3 cup milk

Prepare biscuits by sifting flour, baking powder and salt into mixing bowl. Cut in the butter until particles are fine. Add the milk and mix only until all particles are moistened. Drop by teaspoonsful over apricots. Brush with milk and sprinkle with sugar. Bake for 25 to 30 minutes until golden brown. Serve with Cinnamon Whipped Cream or ice cream.

CINNAMON WHIPPED CREAM

1/2 cup whipping cream, whipped	1/4 t. cinnamon
2 T. sugar	1/4 t. vanilla

Beat cream until thick and then add other ingredients.

MRS. ROBERT OPSAHL
Route 4
Merrill, Wisconsin 54452

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LINCOLN

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Mrs. Ray Schield
County Chairman

Beverly Peterson
Home Economics Agent



NO BAKE CHEESE CAKE

Dish or pan 12-16 Servings
13 x 9-inch

CRUST:

1 cup sliced almonds	1 cup graham cracker crumbs
1/3 cup butter	1/2 t. cinnamon
2 T. brown sugar	1/2 t. nutmeg

Saute almonds in butter; add remaining ingredients, mix well. Pat into pan; save some for top.

FILLING:

2 envelopes (2 T.)	3 cups cream style large curd
unflavored gelatin	cottage cheese, sieved
1 cup sugar	1 T. lemon juice
1/4 t. salt	1 t. almond extract
1 cup milk	2 egg whites, beaten stiff
2 egg yolks	1 cup whipping cream, whipped
1 T. grated lemon rind	

In top of double boiler combine gelatin, sugar and salt; mix well. Beat milk and egg yolks together; add to gelatin-sugar mixture. Cook over boiling water, stirring constantly, until mixture thickens, about 10 minutes. Remove from heat; add lemon rind. Cool about 10 minutes. Add cooled mixture to cottage cheese. Add lemon juice and extract. Chill about 15 minutes, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Fold in egg whites and cream. Pour over crumb mixture. Top with remaining crumbs. Chill for at least 2 hours or overnight.

VARIATIONS: Instead of topping with crumb mixture cover cheese cake with thickened fruit mixture, such as prepared cherry pie filling or top with sour cream to which 2 tablespoons of confectioner's sugar is added.



MRS. A. KENT CARLSON
8430 Cedar Lane, Route 1
Wisconsin Rapids,
Wisconsin 54494

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WOOD

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Mrs. Bernard Lager
County Chairman

Loretta M. Zastrow
Home Economics Agent

DAIRY DREAM DESSERT

Pie plate
8-inch

6-8 Servings

- 1/3 cup butter
- 3/4 cup flour
- 1/4 cup firmly packed brown sugar
- 1/8 t. ginger
- 1/2 cup finely chopped walnuts
- 3/4 cup cold milk
- 1 cup dairy sour cream
- 1 T. prepared grated orange peel
- 1 pkg. (3 3/4 oz.) instant vanilla pudding mix
- 1/2 cup orange marmalade
- 1 T. water
- 1/2 cup well-drained mandarin orange segments

Melt butter in heavy skillet over low heat. Add flour, sugar, ginger and walnuts; blend well. Cook over low heat, stirring constantly, until mixture is toasted and golden brown, 4 to 6 minutes. Reserve 1/4 cup of crumb mixture for garnish; press remainder immediately onto bottom and sides of pie plate. In small mixer bowl, blend milk, sour cream, orange peel and pudding mix at low speed of mixer. Mix at high speed about 30 seconds or until thickened. DO NOT OVERMIX. Pour into crumb crust. Chill. Heat orange marmalade with water, stirring constantly, until marmalade melts.

Arrange orange segments in center of filling; spoon marmalade glaze over top. Sprinkle reserved crumbs around orange segments. Chill until set.

MRS. HENRY TAMELING
Sayner, Wisconsin 54560

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VILAS

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Jan Hedler
Area Agent



CHERRY PIE SUPREME

Pie plate
9-inch

8 Servings

Preheated 425° oven

PASTRY SHELL:

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|-------------------------------------|--------------------|
| 2 cups pre-sifted all-purpose flour | 3/4 cup butter |
| 1 t. salt | 1/2 cup cold water |

Mix flour and salt together. Cut in butter with a pastry blender or two knives. Add water, a little at a time, and stir quickly with a fork until dough just holds in a ball. Chill dough slightly for ease in handling. Place dough on lightly floured pastry cloth or board. Roll out to 1/8" thickness. Place in pie pan; crimp edges.

FILLING:

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|---|--------------------------|
| 1 can (1 lb. 5 oz.) cherry pie filling | 1/2 cup granulated sugar |
| 4 pkgs. (3 oz. each) cream cheese, softened | 2 eggs |
| | 1/2 t. vanilla |
| | 1 T. grated lemon rind |

Set aside 3/4 cup cherry pie filling. Spread remaining filling in unbaked shell. Bake 15 minutes, or just until crust is golden brown; remove to wire rack. Reduce oven temperature to 350 degrees. In medium bowl, with electric mixer at medium speed, beat cheese with granulated sugar, eggs and vanilla until smooth. Stir in lemon rind. Pour over hot cherry filling in pastry shell. Bake 25-30 minutes; filling will be set in center. Remove to wire rack; let cool completely. Spread reserved cherry filling on pie, leaving 1 inch margin around edge. Refrigerate until well chilled - about 1 1/2 hours. Serve with Topping.

TOPPING:

- | | |
|---------------------------|------------------------------------|
| 1/2 cup heavy cream | Beat cream with sugar until stiff. |
| 2 T. confectioner's sugar | Arrange swirls around edge of pie. |



MRS. VINCENT SACKMANN
Route 1
Rib Lake, Wisconsin 54470

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TAYLOR

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Mrs. Kathy Willer
Home Economics Agent

BUTTERSCOTCH-NUT TORTE

2 Round cake pans, 9-inch 12-16 Servings Preheated 325° oven

- 6 eggs, separated
- 1 1/2 cups sugar
- 1 t. baking powder
- 2 t. vanilla
- 1 t. almond extract
- 2 cups graham cracker crumbs
- 1 cup nuts, chopped

Beat egg yolks well, slowly adding sugar, then baking powder and flavorings. Mix well. Beat egg whites until they hold stiff peaks; fold into yolk mixture. Fold in crumbs and nuts. Pour into pans which have been greased and lined with wax paper. Bake 30 to 35 minutes. Cool 10 minutes, then remove from pans; frost when completely cooled.

TO FROST:

- 2 cups heavy whipping cream, whipped
- 4 T. confectioner's sugar

Whip cream and slowly add sugar. Spread frosting between layers and over top of torte.

SAUCE:

- | | |
|-------------------|-------------------------------|
| 1/4 cup milk | 1 T. flour |
| 1/4 cup butter | 1 egg, well beaten |
| 1 cup brown sugar | 1/4 cup strained orange juice |
| | 1/2 t. vanilla |

Heat milk and butter in saucepan until butter is melted. Blend in sugar and flour; bring to boil, stirring constantly. Add remaining ingredients; mix well. Bring to boil and cook until thickened. Cool. Pour over whipped cream so sauce drizzles down sides.

MRS. STANLEY THOMAS
Route 2
Deerbrook, Wisconsin 54424

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LANGLADE

=====

Mrs. Stanley Koss
County Chairman

Mrs. Ruth Conone
Home Economics Agent



STRAWBERRY LEMON SPARKLE

Pie plate 6-8 Servings
9-inch

- 1 pkg. (8 oz.) cream cheese, softened
- 1/2 cup confectioner's sugar
- 2 T. grated lemon rind
- 1 T. lemon juice
- 1/2 cup shredded coconut
- 1 cup heavy cream, whipped
- 1 pint fresh strawberries, sweetened to taste

Garnish as desired

Combine softened cream cheese, sugar, lemon juice and rind. Fold in coconut and whipped cream. Spread mixture into pie plate. Freeze.

Fill center with strawberries.



MRS. JOHN WILKIE
Route 2
Nekoosa, Wisconsin 54457

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ADAMS

=====

Mrs. Tom Sawyer
County Chairman

Margaret A. Tuttle
de Pereiro
Home Economics Agent

FROZEN CRANBERRY VELVET PIE

Buttered pie
plate, 9-inch

10-12 Servings

- 1 1/4 cups fine vanilla wafer crumbs
- 6 T. butter, melted
- 1 pkg. (8 oz.) cream cheese, softened
- 1 cup whipping cream, whipped
- 1/4 cup white sugar
- 1/2 t. vanilla
- 1 can (1 lb. or 2 cups) sweetened whole cranberry sauce

Combine crumbs and melted butter; press firmly into bottom and sides of a buttered pie plate. Chill till firm. In separate bowl beat cream cheese until fluffy.

In another bowl combine whipping cream, sugar and vanilla. Whip until thickened but not stiff - gradually add the mixture to the cream cheese beating till smooth and creamy.

Set aside a few whole cranberries for garnish and add the rest of the cranberries to above mixture. Spoon the mixture into the chilled crust and put in freezer and freeze until firm.

Remove from freezer 10 minutes before serving. Top with additional whipped cream and reserved berries.



MRS. WALTER HAKALA
Pine River, Wisconsin 54965

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WAUSHARA

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Mrs. Harlon Beutler
County Chairman

Marilyn Phillips
Home Economics Agent

DIVINE CHEESE CAKE

Square cake pan
8-inch

8-10 Servings

- 2 envelopes (2 T.) unflavored gelatin
- 1/4 t. salt
- 3/4 cup sugar
- 2 egg yolks
- 1 can (6 oz.) frozen orange juice concentrate, undiluted
- 3 cups cream style large curd cottage cheese, sieved
- 1 cup heavy cream, whipped
- 2 egg whites
- 1/4 cup sugar
- 1/4 cup butter, melted
- 1 1/2 cups graham cracker crumbs

Mix gelatin, salt and 3/4 cup sugar in top of double boiler - set aside. Beat egg yolks; add orange juice concentrate; add this to sugar-gelatin mixture and cook over boiling water until slightly thickened. Stir constantly. Remove from heat and cool. Stir the sieved cottage cheese into this gelatin mixture and fold in the whipped cream. Beat egg whites to soft peaks and gradually add remaining 1/4 cup sugar - beat until stiff peaks form, fold this meringue into cheese mixture. Set aside. Combine graham cracker crumbs with melted butter and press into pan. Reserve 1/4 cup crumbs for top. Pour in cheese mixture - sprinkle 1/4 cup of crumbs on top. Chill until firm.



MRS. C. ED BLOMDAHL
636 Coolidge Avenue
P.O. Box 672
Rhinelander, Wis. 54501

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ONEIDA

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Mrs. Frank L'Hommedieu
County Chairman

Alice Kempen
Home Economics Agent

SNOW BALLS

24-26 Snow Balls

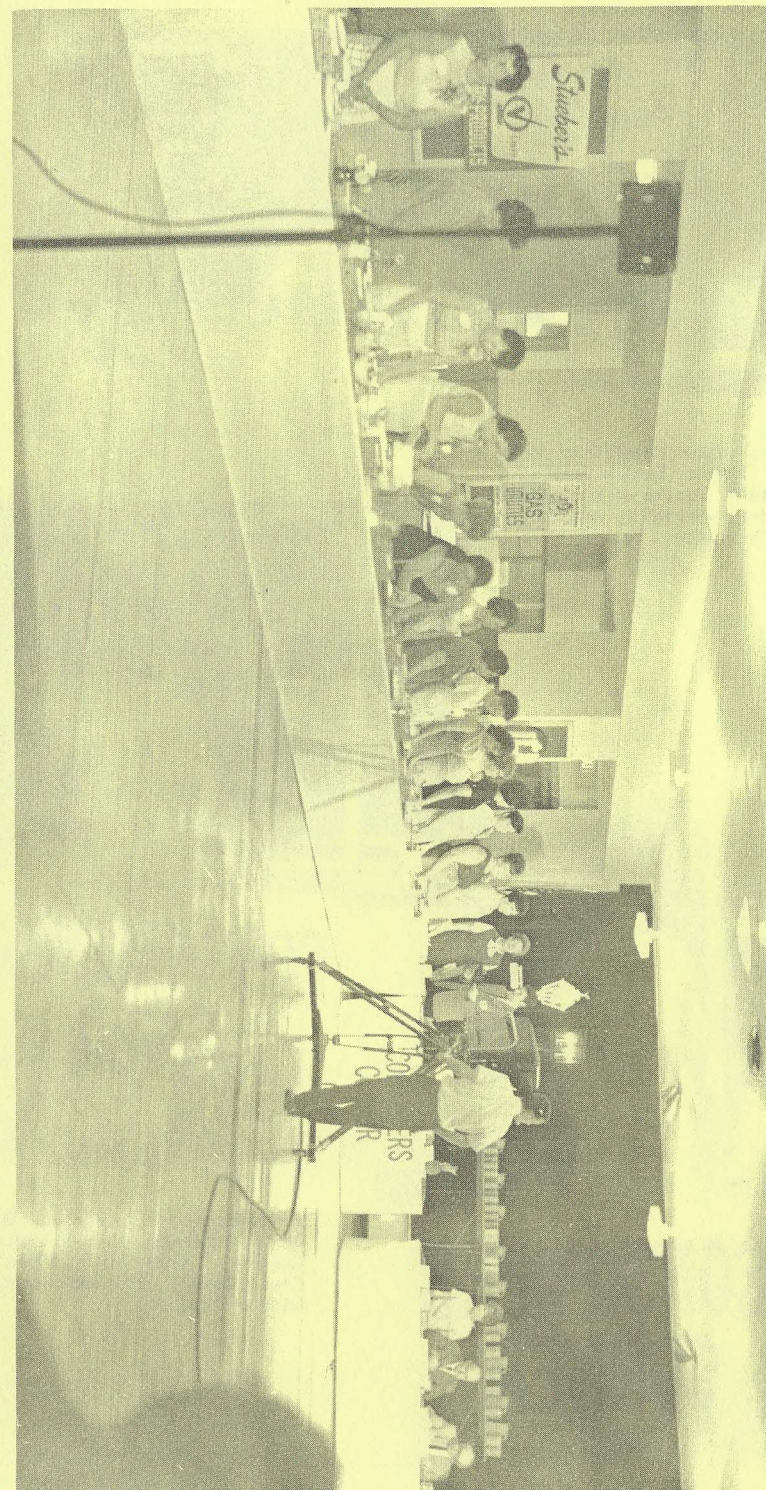
1/2 cup (1 stick) butter	2 egg whites, beaten stiff
1 cup sugar	1 pkg. (1/2 oz.) vanilla
2 egg yolks	wafers
1 cup (No. 211 can) well-	1 pkg. (14 oz.) flaked
drained crushed	coconut
pineapple	2 cups whipping cream
1 cup finely chopped nut meats	1/4 cup confectioner's sugar
	2 t. vanilla

Cream butter and sugar. Add egg yolks, pineapple and nuts. Blend well. Fold in well beaten egg whites. Chill until butter becomes firm. Spread on vanilla wafers using 3 for each ball, filling 1/2 inch thick. Place in refrigerator until firmly set, two or three hours, or overnight.

Before serving, cover with stiffly beaten whipped cream to which confectioner's sugar and vanilla have been added. Round top and sprinkle top and sides with coconut. Top with a maraschino cherry, if desired. Chill until ready to serve. If you do not wish to cover all the balls with cream at one time, the cream can be stabilized, then refrigerated and used when needed.

TO STABILIZE WHIPPED CREAM:

Dissolve 1 teaspoon unflavored gelatin in a cup with 1 1/2 tablespoons cold water. Put cup over hot water to dissolve well. Cool slightly. Combine 1 cup whipping cream, 1 tablespoon confectioner's sugar and 1 teaspoon vanilla. Beat until slightly thickened. Add dissolved gelatin right into beaters and continue beating until right consistency. Use whenever you want cream to stay thick for several days.





Judges: - John Tetzlaff of Stueber's, Eddie Doucette of IGA and Beth Seaver of West Bend being interviewed by Announcer Cliff Thompson.



Home Economics Agents: - Beverly Peterson, above, Lincoln County, and Brooks Rector Clark County, provide food tips for consumers.

