8-Lancaster Farming, Friday, June 7, 1957



## Fresh Strawberries Have Multitude Of Uses in Cooking and Canning -

season upon us, it is time to think about all the ways this delicious fruit can be used. Fresh or frozen strawbernes make- a pretty garnish on fruit cups, custards, fresh pineapple, or on fruit salads. Also use them in gelatin salads along with other fruits Biigten your breakfast with this frozen fruit They furnish you with the Vitamin C you need. Spoon them in grapefruit, on cereals, waffles, or even pancakes Strawberries are always a favorite in desserts, especially the old-time favorites. Try them in pie, either baked or chiffon. Use them in shortcakes, or as a topping on meringue, sponge or angel cake along with whipped cream Don't forget strawberry sundaes and parfaits And, teenagers especially may like to try a strawberry milkshake.

Strawberry Shortcake is one of the most popular of the strawberry desserts. Rounds of crisp with a fork Place crushed, sweet piecrust or wedges of a one-egg cake may provide the foundation for heaping servings of this de- cover with cut-up sweetened licious fruit But for many, a

With the welcome strawberry | rich biscuit dough makes the perfect "short" cake. Here is a recipe for

STRAWBERRY SHORTCAKE 2 cups flour

3 teaspoon baking powder cup sugar

12 teaspoon salt

- 1/3 cup shortening /
- <sup>2</sup>/<sub>3</sub> cup milk
- Softened butter
- Strawberries

Mix and sift dry ingredients Cut fat into mixture until the size of a pea. Make a well in the mixture and add milk gradually to make a soft dough. Toss on floured board and knead gently. Pat or roll to <sup>3</sup>/<sub>4</sub>-inch thickness Place half the dough in a greased pan and spread surface with melted butter Top with remainder of dough Bake at 450 degree for 20 minutes

Remove shortcake to large separate the layers plate and ened berries on the lower layer replace second layer and again berries Serve with plain or



A VIENNA CHICKEN LOAF, a party sandwich popular with the teenage set is being made here by Miss Bonnie Bare, Witmer, (left) and Miss Ginnie Glass, R5 Lancaster, at the Farm and Home Day at

## whipped cream

Mrs Harold

Grube answers some requests in her letter I enjoy reading your paper very much. I tried several of the recipes and liked them very much In last week's paper I read those two questions that Mrs recipe-Witmer asked about so I thought

I would give her my answer No 1-use one or two day old eggs and add a lot of salt when you cook them. Then let them set in cold water about an hour

before removing the shells. No. 2-This is my recipe for meringue. Use two tablespoons sugar per egg white, a dash each of salt and cream of tarter (add sugar gradually). Last of all add two tablespoon marshmellow. Mrs Shissler of R3 Elizabethtown requested a Walnut Cake

WALNUT CAKE

Mrs. Harold Grube

2 cups sugar 1/2 cup lard

1 teaspoon vanilla Dash of salt 1 cup milk

3 cups flour

Camp Hill Tuesday. On Wednesday they

were relieved in their demonstration du-

ties by Miss Phoebe Griffith, Ephrata, and

Miss Elaine Gockley, Ephrata, who demon-

strated how to hem a dress. (LF Photo)

(Continued on page 9)

## HEAR

## The Mennonite Hour Each Sunday

Lancaster WLAN 12:30 P M. Norristown WNAR 8:00 A M. Hanover WHVR 1:00 P. M.



NOW YOU CAN SEE OUR DISPLAY OF Norge Clothes Washers And Gas Dryers Automatic and push button clothes washers 9 lb. load . . 5 yr. warranty ... rated tops nationally