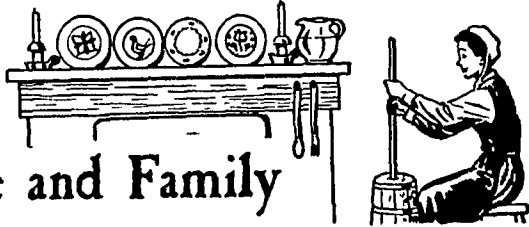


## For the Farm Wife and Family



### This Is Strawberry Season; Take Advantage of Their Versatility

Strawberries come in with a bang once the season starts. Once this wonderful red harvest starts, it's wise to use delicious strawberries as frequently as possible. The season during which they can be bought cheaply is relatively short.

One of the handsomest and most delicious ways of using them is in a Strawberry Cream Roll. It's made with a simple sponge cake batter baked in a thin sheet; cooled, then spread with whipped cream and sliced strawberries and rolled up in a beautiful, big roll. Serve it in generous slices and you'll agree it's wonderful.

#### STRAWBERRY CREAM ROLL

- 4 eggs
- 1 cup sugar
- 5 tablespoons water
- 1 teaspoon vanilla
- 1 cup sifted cake flour or all-purpose flour
- ¾ teaspoon double-action baking powder
- ¼ teaspoon salt
- ½ pint cream, whipped and

slightly sweetened  
1 pint strawberries, sliced and slightly sweetened

Use an electric mixer or rotary egg beater. Beat eggs until thick and lemon colored. Gradually beat in sugar. Beat the water and vanilla in all at once. Sift together dry ingredients and add all at once, folding them in by hand. Pour immediately into 15 x 10 inch jelly roll pan that has been lightly buttered.

To make jelly roll pan Use a 24 inch piece of 18 inch wide heavy duty aluminum foil. Fold in half to make sheet 12 x 18 inches. Turn up the edges one inch on all sides and miter corners for firmness. If you're an old jelly roll hand, you'll appreciate the cake this foil pan produces, since it is soft and rolls easily.

Bake the cake in a moderate oven 375 degrees for 12-15 minutes or until a very light brown (Do not overbake). Turn out on a large sheet of foil which has been

heavily sprinkled with granulated sugar. If you've made your own foil pan, unfold corners and peel off cake. Trim off side crusts if they are hard. Roll up immediately and let stand uncovered until cool.

When cool, unroll and spread with the cream and strawberries. Roll up again, then chill in refrigerator about one hour before serving. Cover with foil during chilling.

#### IMPRESSIVE INDIVIDUAL DESSERTS

Crunchy and delicately touched with the natural flavor of real butter is a true description of Butter Crunch Pastry Shells.

There's a choice of strawberry, blueberry, cherry, or peach for filling.

Crushed cornflakes give the pastry a delightful crispness that brings it into a class of its own.

If there are shells left for a second day, it's a good idea to wait until you're ready to use them before filling. That way their crispy quality is retained.

The elegant final touch to this dessert comes with whipped cream. For just right whipping use a chilled deep bowl with straight sides so the beaters are well submerged in the cream.

#### BUTTER CRUNCH PASTRY SHELLS

- 1½ cups flour
  - ¾ cup butter
  - 3 or 4 tablespoons water
  - 1 cup crushed cornflakes
- Place flour in mixing bowl. Cut butter into it with a pastry blender or two knives until the mixture resembles coarse meal. Add water until the dough clings together. Mix in cornflakes. Turn onto a lightly floured board and roll out. Cut into circles and shape into muffin pans. Prick shells with a fork. Bake in a pre-heated 450 degree oven for 10-12 minutes or until lightly browned. Let cool slightly, then remove from pans. Fill with fruit fillings and top with whipped cream. Handle carefully as these are fragile. Makes 12 shells.

#### HEAR

The Mennonite Hour  
Each Sunday

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

#### STRAWBERRY FILLING

- 2 cups hulled, washed, sliced strawberries
- ¼ cup water
- ½ to ¾ cup sugar
- ½ teaspoon salt
- 1 tablespoon cornstarch
- 2 tablespoons butter

Combine all ingredients except butter in saucepan. Cook over medium heat, stirring constantly, until smooth and thickened. Remove from heat and add butter. Cool slightly and pour into tart shells. This will fill 6-8 small pastry shells. Makes 1½ cups.

Blueberry Filling Substitute two cups fresh or water packed blueberries (drained), for the strawberries. Add one tablespoon lemon juice.

Cherry Filling Substitute two cups tart pie cherries for the strawberries. One-fourth almond extract may be added. Cherry juice may be used in place of water.

Peach Filling Substitute two cups sliced peaches for the strawberries. Use one-half cup peach liquid or water.

Homemade Ice Cream sodas are just the thing to serve for party refreshments these warm summer days. They are so easy to make at home — just a few simple steps to follow to obtain real professional results. First you need tall glasses, straws, and long handled spoons to make it fun. Ingredients for the soda would include chilled sparkling water or carbonated beverages of your

choice, a variety of flavors and fruits and, of course, plenty of ice cream in the freezer.

To make an ice cream soda as bubbly and frothy as the best, be sure that the bottled soft drink used is well chilled and freshly opened. The small sized bottle of carbonated beverage is ideal for this reason.

The procedure to follow is very simple. Into a tall soda glass first put crushed fresh or frozen fruit or syrup. Stir into this a spoon full of ice cream, whipped cream or one-half cup light cream. Fill the glass three-fourths full with chilled carbonated beverage. Float into the carbonated mixture two dippers or two full tablespoons of ice cream and then add more carbonated beverage to fill to the top.

The following soda recipes make one serving.

#### PINEAPPLE ROYAL SODA

- 1 tablespoon canned, crushed pineapple
- 2 tablespoons ice cream or light cream


Carbonated water  
1 or 2 scoops Vanilla ice cream  
Pour fruit syrup, then light cream or ice cream into a glass and stir to mix. Fill glass three-fourth full with chilled carbonated water, add ice cream. Then more carbonated water to fill to the top.

#### RASPBERRY SODA

- 2 tablespoons frozen raspberries
- 2 tablespoons light cream or ice cream

Plan or fruit-flavored carbonated beverages of your

(Continued on page seven)



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