

For the Farm Wife and Family

BERRY BONANZA

By Mrs. Richard C. Spence

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Fresh berries, plentiful during the summer months insure colorful, easy hot weather desserts to serve with your favorite cookies. Being able to freeze these fruits at the peak of their deliciousness now makes them available all year round for mouth-watering desserts. Frozen fruit may be substituted in these recipes for the fresh fruit if it is now available. The queen of summer desserts is a beautiful parfait, contrasting juicy fresh raspberries with sugar wafers and cool white lemon sherbert.

RASPBERRY PARFAIT

1 pint fresh raspberries
1 6-1/2-ounce package sugar wafers, crushed (about 1 cup crumbs)
1 pint lemon sherbert
Crush raspberries, saving a few for garnish. (Add a little sugar to taste, if berries are tart.) Layer crushed berries with sugar wafer crumbs and lemon sherbert in four parfait glasses. Freeze.

Blackberry Ripple, a creamy delight, looks fancy but it's really easy to prepare. It combines fresh blackberries and ice cream.

1 pint blackberries
1 quart vanilla ice cream softened
1 quart strawberry ice cream softened
Sweeten blackberries to taste. Mash and press through sieve. Makes about 1-1/2 cups. Layer ice cream and

1/2 cup of puree in a 2-quart mold Freeze. Unmold on serving plate. Garnish with whipped cream is desired. Use remaining puree as a sauce.

BERRY PARFAIT

Fold 1 cup of your favorite berries, (raspberries, blueberries, strawberries) partially crushed and sweetened to taste, into 1 pint vanilla ice cream or 1 cup heavy cream, whipped. Alternate layers with your favorite cookie crumbs. Freeze until 10 minutes before serving.

BLUEBERRY CHEESE PIE

CRUST:
1-3/4 cups graham cracker crumbs
1/4 cup softened butter or margarine
1/4 cup brown sugar
1/2 teaspoon cinnamon
Thoroughly blend above ingredients. Pour into a 9-inch pie plate. Press crumbs firmly against bottom and sides

of pie plate (the easy way is to press crumbs into place using an 8-inch pie plate). Bake in a moderate oven (375 degrees) 8 minutes. Cool and fill.

FILLING

1 envelope unflavored gelatine
1/2 cup sugar
1/4 teaspoon salt
3 eggs
1 cup milk
1 8-ounce package softened cream cheese
1 teaspoon vanilla

Combine gelatine, sugar and salt in top of double boiler. Beat eggs with milk. Stir into dry ingredients. Place over boiling water and cook until mixture begins to thicken, about 15 minutes. Slowly add 1 8-ounce package softened cream cheese and 1 teaspoon vanilla extract. Cool. Pour into cooled pie shell. Chill until firm.

TOPPING:

1 cup heavy cream
1/2 cup confectioners' sugar
1/2 cup commercial sour cream
1 teaspoon vanilla
1 cup fresh blueberries
Whip cream with confectioners' sugar until mixture will hold stiff peaks. Continue beating while gradually adding 1/2 cup commercial sour cream and vanilla. Stir in 1 cup fresh blueberries. Spread over cheese filling. Makes 6 to 8 servings.

BLUEBERRY PANCAKES

1 egg
1 tablespoon melted or liquid shortening
1 cup pancake mix
1/2 cup fresh, frozen or canned blueberries, drained

Place milk, egg and shortening in a shaker or glass jar. (If melted shortening is used, add after pancake mix.) Add pancake mix, shake vigorously 10 times or until batter is fairly smooth. Pour batter onto a hot, lightly greased griddle. Sprinkle each pancake with berries before turning. Turn and bake on other side. Serve with butter and warm syrup. Makes 7 to 8 pancakes.

Blueberry Crepes rate high for their make-ahead simplicity and their compliment-catching filling. Light and tender pancakes are filled with a generous serving of sweetened whipped cream and blueberries, then rolled and served immediately or frozen.

For dinner or party time. BLUEBERRY CREPES

CREPES:
3 eggs, beaten
1/4 cup milk
1/4 cup pancake mix
1/2 teaspoon lemon extract
Combine beaten eggs and milk. Add pancake mix and lemon extract stirring until smooth. Place about a teaspoonful of butter in a small frying pan and heat until butter bubbles. Pour in enough batter to coat bottom of pan with a thin layer. Bake until delicately browned on under side, turn and bake on other side. Cool.

FILLING

1 cup whipping cream, whipped
2 tablespoons vanilla
1/2 teaspoon vanilla
1 cup fresh, canned or frozen blueberries, drained well

Combine whipped cream, sugar and vanilla; then add served immediately or frozen.

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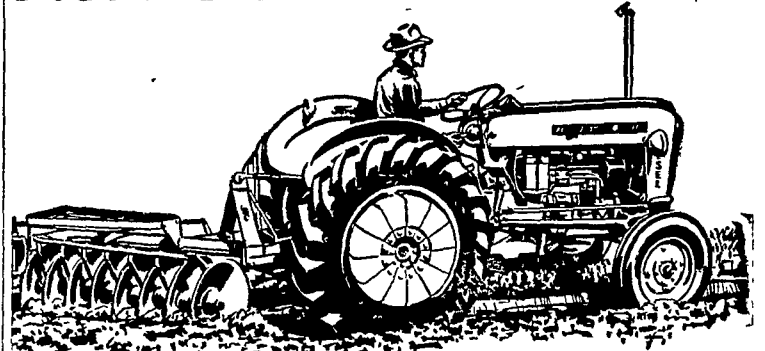
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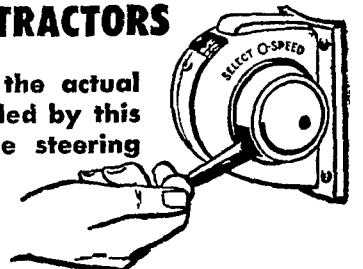
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