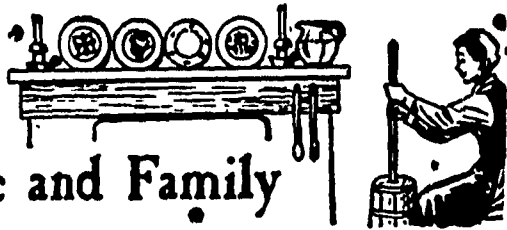


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## Speaking Of Desserts . . .

Here are a few that will set you up as the world's best cook with your family —



SPENCE

### GRAHAM TROPICANA

- 1 cup graham cracker crumbs
- ¼ cup flaked coconut
- ¼ cup coarsely chopped walnuts or pecans
- 1½ tablespoons sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground mace

- ¼ cup butter or margarine, melted
- 1 cup sliced strawberries
- 1 cup blueberries
- 1 cup sliced seeded or seedless grapes
- 1 cup fresh or canned pineapple chunks
- ¾ cup sugar

Grated rind and juice of 1 lemon  
Vanilla ice cream  
Place first six ingredients in a bowl. Add butter or margarine; toss lightly with a fork. Cover; set aside at room temperature. Place fruits in a second bowl. Thoroughly blend

sugar with lemon rind; add juice. Sprinkle over fruits; toss. Cover and chill. Just before serving, drain fruits thoroughly. Combine with crumb mixture and toss lightly until fruits are coated with crumbs. Serve topped with ice cream. Makes 6 servings.

### MINT SOUFFLE

- 2 envelopes unflavored gelatine
- ½ cup cold water
- 1 (10 or 11-ounce) jar mint flavored apple jelly
- ½ teaspoon peppermint extract
- ¼ teaspoon green food coloring
- 6 eggs, separated
- 1 cup sugar
- ¼ teaspoon cream of tartar
- 1 pint heavy cream
- Toasted sliced almonds

Soften gelatine in cold water. Heat jelly until dissolved. Stir in softened gelatin. Heat, stirring until gelatine is dissolved and mixture is smooth. Stir in flavoring and coloring. Cool to lukewarm, stirring frequently. Beat egg yolks with ¼ cup sugar until very light and fluffy and pale lemon in color. Gradually beat in cooled gelatine mixture. Beat egg whites until foamy. Gradually add ¼ cup sugar and cream of tartar. Beat until stiff peaks form. Fold beaten egg whites

and whipped cream into egg yolk-gelatin mixture. Wrap a double band of waxed paper around 1½ quart souffle dish, allowing 1-inch overlap and 3 inches-above rim of dish. Pile souffle mixture into dish. Refrigerate 3 to 4 hours or overnight. Remove waxed paper. Press almonds into sides of souffle extending over dish. If desired, garnish top with whipped cream puffs and/or chocolate curls. Makes 10 to 12 servings.

### VERY BERRY PIE

- 1½ cups graham cracker crumbs, finely rolled
- 1¼ cups sugar
- ¼ cup butter or margarine, melted
- 2 envelopes unflavored gelatine
- ¼ teaspoon salt

2 eggs, separated  
¼ cup milk  
1 tablespoon lemon juice  
2 teaspoons grated lemon rind  
1 teaspoon vanilla extract  
1½ pints cream-style cottage cheese  
½ pint heavy cream, whipped  
1 (3-ounce) package raspberry flavor gelatin  
1 cup boiling water  
¼ cup cold water  
1 cup whole strawberries (halved if very large)  
chilled  
½ cup blueberries, chilled  
½ cup raspberries, chilled  
Blend together cracker crumbs, ¼ cup sugar and butter or margarine. Press firmly against bottom and sides of 9-inch pie plate. Bake in a preheated moderate oven (375

(Continued on Page 9)

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