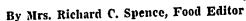
For the Farm Wife and Family



SPRINGTIME DESSERTS

fluffy desserts. Most of these for 5 minutes. Stir over low desserts are easy to make and heat until gelatine is dissolved; oh, so easy to eat' Sherbets al- stir into cranberry juice mixways taste so good and can be ture. Freeze until mixture is used as a dessert or as an ac-partially frozen. Beat egg whites companiment with fruit salads until foamy. Add to sherbet or meat such as chicken or mixture and whip with a roham Cranberry Milk Sherbet tary beater until light and fluffalls into this two-fold cate- fy. Pour into refrigerator tray

CRANBERRY MILK SHERBET

- tail
- cups buttermilk
- cup sugar
- teaspoons unflavored gelatine
- cup cold water
- egg whites

Combine cranberry juice, buttermilk, cranberry sauce and 1 sugai beat until blended Add



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Springtime calls for light, gelatine to cold water; let stand 11/2 cups milk

quarts. PINEAPPLE BUTTERMILK SHERBET WITH RHUBARB GINGER SAUCE

- quait butteimilk cans (6 oz each) frozen pineapple juice concentrate, thawed
- 1% cups sugar teaspoon grated lemon rind
- RHUBARB GINGER SAUCE quart diced 1hubarb
- cup sugar

teaspoon gingei Combine buttermilk and pine- Beat egg yolks and confec-

remove from trays and beat to touch the bottom of the dou- place of orange juice. until fluffy. Return to trays ble boiler top. This is importand freeze until firm. Place ant. Beat the custard constantrhubarb and sugar in sauce ly with a wire beater. When it 1 pan, cover and cook very slow- is foamy add cranberry juice ly until tender, about 25 min-cocktail gradually. Continue to 1/4 utes. Stir in ginger, Chill be- beat the custard until it dou- 3/4 fore serving over sherbet, bles in bulk and begins to 1 Makes 12 servings.

CHERRIED LEMON SHERBET DESSERT

- envelope unflavored gela-
- tine cup milk
- teaspoon salt
- teaspoon grated lemon
- peel cup lemon juice
- egg whites, stiffly beaten 4-oz jar maraschino cher. 11/2 cups orange juice ries, sliced

Soften unflavored gelatine in and freeze until firm Remove the ½ cup milk. Scald the 1½ from freezer and spoon into cups milk with sugar and salt. water, stirring often, until mixture mounds slightly when-bowl. Beat with rotary beater Add softened gelatine: stir un-thickened. Cool. Beat egg white dropped from a spoon. Beat until smooth, Return to refrig- til dissolved Cool Slowly add cups cranberry juice cock- erator tray and freeze until the lemon peel and lemon sugar gradually, beating con- cream of tartar and beat untilfirm. Serve as a dessert with juice, stirring constantly. Pour cake or cookies Or serve as an into ice cube trays and freeze cup jellied cranberry sauce accompaniment with fruit sal- until mushy Remove mixture ads or meat. Makes about 11/2 to bowl; fold in stiffly beaten egg whites Return to ice cube trays and freeze firm Remove to bowl again and beat until fluffy. Fold in sliced cherries and syrup Spoon into ice cube trays or molds and return to freezer until firm.

CRANBERRY DELIGHT

- EGG YOLKS
- cup confectioners' sugar cup clanbelly juice cocktail
- egg whites
- teaspoon salt

apple concentrate; blend in tioners' sugar until very light sugar and lemon rind Tuin Pour in the top of a double into 2 refrigerator trays and boiler over, not in, boiling wa-

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thicken. Remove it from the heat. Whip egg whites and salt 25 until stiff. Fold in the custard. 15 Serve at once in 6 sherbet 1/4 glasses.

- to 4 oz. pkg. lemon pudding and pie filling mix
- cup sugar cup water
- egg, slightly beaten egg yolk, slightly beaten
- egg white
- tablespoons sugar

VARIATION: Lemon-Apricot whipped cream.

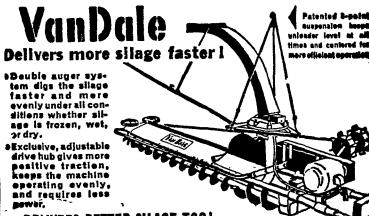
freeze until almost firm; then, ter. Do not permit the water Pudding -Use apricot nectar in

MOLASSES CHIFFON PIE envelope unflavored gela-

- tenspoon salt
- cup sugar, divided tablespoon grated lemon rind (2 lemons)
- cup water
- cup lemon juice
- cup molasses eggs, separated
- teaspoon cream of tartar
- 9-in. graham cracker pie

Mix together in saucepan; gelatine, salt, and ¼ cup of the sugar. Grate rind from lemons; reserve. Beat together water. lemon juice, molasses and egg. yolks; add to gelatine mixture. Cook over medium heat, stir-Combine pudding mix, 1/2 ring constantly, just until mixcup sugar, water, orange juice, ture comes to a boil, about 4 egg, and egg yolk in the top of minutes. Remove from water; a double boiler. Cook over hot stir in lemon rind. Chill until until foamy. Add 2 tablespoons egg whites until foamy; add stantly, and continue beating stiff, but not dry. Gradually until soft peaks form Fold into add remaining 1/2 cup sugar pudding mixture Pour into and beat until very stiff. Fold serving dishes. Chill This pud- in gelatine mixture. Turn into ding can be used as a pie fill- prepared pie shell; chill until. firm. If desired, garnish with

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