20-Lancaster Farming, Saturday, June 14, 1969



by Mrs. Richard C. Spence

with some spectaculai dessertslike this Strawberry Dessert beaters whip sour cream until Mold Sliced strawberries, mash- doubled in volume (about 5 mined banana and crushed pineapple utes with electric mixer at highjoin the swing to dairy soul est speed) Fold sour cream into cleam in this lart-sweet desselt gelatin mixture Pour mixture salad

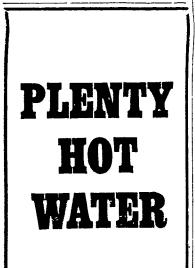
new procedure to you remember serve garnished with strawberthis advice start with the bowl mes Makes 8-10 servings and beaters well chilled The sour cream trins out at first, but starts to thicken and double in volume after about 5 minutes

STRAWBERRY DESSERT NOLD

- 2 packages (3 ounces each) strawberry flavor gelatin 1/1 cup sugar
- **1** cup boiling water
- pint strawberiies, chopped 1
- can (1 pound, 4¹² ounces) 1 (crushed pineapple,
- undrained
- banana, mashed 1

cup dairy cleam 1

Strawberries for garnish In a bowl blend gelatin and sugar pour boiling water over



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gelatin, stil until dissolved. Stir squares Spoon marshmallow topin strawberries, pineapple and ping over each square and sprin-Let's celebrate Dairy Month banana Chill until partially set. kle with reserved crunch. Makes In a chilled bowl with chilled 12 servings into 8 cup mold Chill until firm It whipping sour cream is a Unmold onto chilled plate and

STRAWBERRY CRUNCH PARFAIT

- **CRUNCH:**
 - fashioned, uncooked)
- 14 cup flaked or shredded coconut
 - tablespoons firmly packed brown sugar 3 tablespoons butter or
 - margarine, melted PARFAIT FILLING ¹'s cup granulated sugar
 - cups fresh strawberries 2

RASPBERRY FLUFF 1 (10-ounce) package frozen raspberries, thawed, or $1\frac{1}{2}$ cups fresh raspberries,

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- mashed (8-ounce) container plain 1 vogurt
 - Granulated sugar to taste teaspoons unflavored 2 gelatine
 - ¹4 cup cold water
 - Brown Edge Wafers,

quarts vanilla ice cream,

Place in shallow baking pan Bake in preheated moderate

bernes in small bowl, still to coat strawberries Cover and refigerate 20 minutes Drain. Evenly spread ¹; of softened ice

cleam into 9-inch square pan

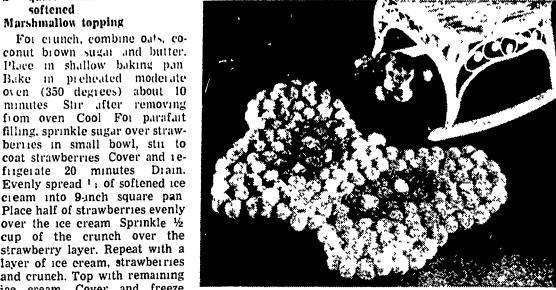
Place half of strawberries evenly over the ice cream Sprinkle 1/2 cup of the crunch over the strawberry layer. Repeat with a layer of ice cream, strawbeiries and crunch. Top with remaining ice cream. Cover and freeze

ing crunch for later use Cut in

softened Marshmallow topping

broken into small pieces ^{3,1} cup rolled oats (quick or old Whipped cream or topping, optional

Blend taspbetries, yoguit and sagar Spiinkle gelatine ovei water to soften then dissolve over hot water Stir into resp berly mixture, refrigerate until mixtule mounds when diopped fiom a spoon To serve, beat raspbeiry mixture with a fork until creamy Then layer altern-



A NEW SPECIES OF BUTTERFLY has been discovered. The experts are mystified by its rare beauty. This one recently emerged from a cocoon of knitting worsted and grew into a delightful rug. It is made of pink, rose, and white pompons. Following a pattern, the pompons are sewn to a felt backing. The rug measures approximately 25 x 37 inches. Free instructions are available by sending a self-addressed, stamped envelope to the Needlework Editor of this newspaper along with your request for Leaflet PH 2823.

ately with wafer pieces in tall 16 glasses Garnish with whipped 8 cream of topping, if desired Makes 6 servings

CHOCOLATE-ORANGE CHEESECAKE

- (3¹/₂ ounce) package chocolate wafers
- teaspoons unflavored gelatine
- 14 cup cold water
- (8-ounce) packages cleam 2 cheese, softened
- eggs, separated
- cup granulated sugar 1 1/2 cup frozen concentrated orange juice, thawed,
- undiluted tablespoons grated orange 2 rind
- 1/4 teaspoon salt

orange sections maraschino cherries, halved

Carefully cut 16 chocolate wafers in half, reserve Finely roll remaining cookies, Sprinkle gelatine over water to soften, then stir over hot water until dissolved In large bowl, beat cream cheese egg yolks, and 1/2 cup sugai until fluffy Blend in orange juice. 1ind and gelatin mixture Beat egg whites and salt until foamy gradually add 1emaining 12 cup sugar beating until stiff Fold into cheese mixture Spread one third over bottom of a 9-inch spring-foam pan. Sprinkle evenly with half of cookie crumbs Spiead with half of remaining cheese mixture. (Continued on Page 25)





