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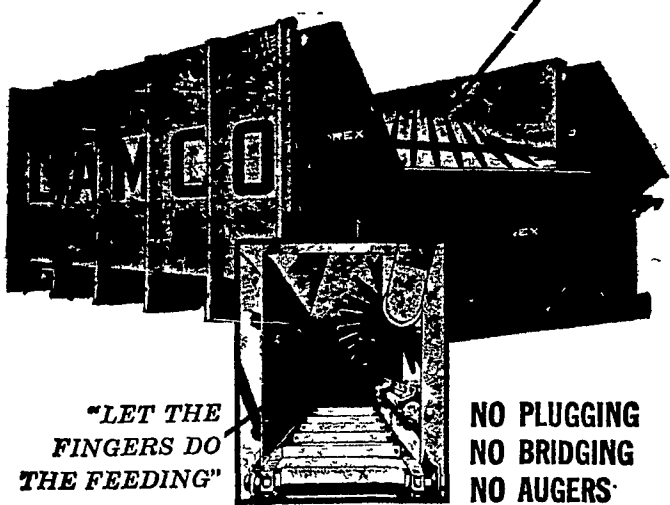
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Mrs. Miller Loves Strawberries

(Continued from Page 20)

Drive, east of Lancaster. She graduated from Goshen College, Goshen, Indiana with a BS in nursing. She is employed by the State as a public health nurse. She makes home visits and gets to some schools and offers an immunization program.

Mrs. Miller prepares an attractive poster to list their strawberry prices ahead of the season. In fact she is a living advertisement for the business all year long. She has made strawberry pot holders which hang in her modern kitchen and has aprons and even a dress with straw-

berries all over them. She says she just loves strawberries and puts lots of them in the freezer so they can enjoy them all year. She uses their colorful appearance to their fullest advantage in making attractive desserts.

She loves to try out new recipes and here are some of her best ones.

STRAWBERRY CROWN

(Beautiful dessert with unusual combination of flavor and texture.)

- 1/2 cup butter
- 1/4 cup brown sugar (packed)



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FREY BROS.

Fred Frey, Mgr.

R. D. #2, Quarryville, Penna. 17566 Phone: 717-786-2235

- 1 cup sifted western flour
- 1/2 cup chopped pecans or walnuts.
- 1 envelope unflavored gelatin (1 tablespoon)
- 1/2 cup cold water
- 2 pints (halved) strawberries
- 1 teaspoon lemon juice
- 1/4 cup sugar
- few drops red food coloring
- 1 cup whipping cream, whipped

Heat oven to 400 degrees (moderate heat) Mix butter, brown sugar, flour and nuts with hands. Spread in oblong pan, 13" x 9 1/2" x 2" Bake 15 minutes. Stir baked crumbs with spoon. Cool.

Soften gelatin in cold water. Mash 1 cup of the strawberries in saucepan. Add lemon juice and sugar. Bring to a boil, stirring occasionally. Remove from heat, stir in gelatin until dissolved, add few drops of red food coloring. Take a small amount of this mixture and make a thin layer on bottom of 1/2 quart mold. Put mold in refrigerator until set. Arrange a few of the uncooked halves of berries on bottom to form an attractive design. Chill rest of mixture until partially set. Fold in remaining berries and whipped cream. Fill mold in layers by alternating the berry mixture and crumb mixture, starting with berry mixture and ending with crumbs. (Make about 4 layers of each.) Chill. Unmold by running a knife around bottom edge of mold, then dip in hot water for a second. Garnish with strawberries. May be made a day ahead of time.

The design adds a lot to the dessert, but may be omitted, if desired. **SUCCESS TIP:** If desired, the cream may be colored pink too.

STRAWBERRY SURPRISE

CAKE

Blend 2 tablespoons sugar in 1 pt ripe berries. Dissolve 1 tablespoon gelatin in 1/4 cup cold water. Heat slightly and add to mixture. Let jell. Partially freeze. Cut a 10 inch angel food cake across, into 2 layers. Remove mixture from freezer. Add 1 cup sweetened whipped cream. Spread between cake layers and replace in freezer. Beat 2 cups more of cream or substitute to ice sides. Decorate with large berries.

STRAWBERRY NUT SALAD

- 2 boxes strawberry jello
- 1 1/4 cups boiling water
- 2 pks. frozen strawberries (thawed)
- 1 cup crushed pineapple
- 3 medium bananas (mashed)
- 1 cup chopped walnuts
- 1 pt. whipped cream or dream whip

Make jello. Let partially jell and add fruit and nuts. Whipped cream may be folded in or may be put on top when served.

STRAWBERRY

ICE CREAM TOPPING

- Put in blender
- 1 qt. berries
- 1/2 cup sugar or sweeten to taste
- Can be frozen or used fresh.

CHICKEN CASSEROLE

DE LUXE

- 1 chicken
 - 1 1/2 teaspoon salt
 - 1 onion (medium size)
 - 1 cup chopped celery
 - 1 (8 oz.) pkg. egg noodles
 - 1 can mushroom soup
 - 1 cup buttered bread crumbs
- Cook chicken, celery and onion until tender. Remove meat from bones and cut fine. Strain stock. Add noodles to stock and cook 8 minutes. Combine chicken and noodles. Add soup and stock to make 3 cups. Add salt. Put mixture in greased casserole and sprinkle crumbs on top. Bake 30 minutes at 350 degrees.