

Strawberries Featured in 'Favorite Recipes' Column

We received many recipes for fresh Strawberry pie: emphasizing such uses for strawberries as pies, jams and jellies, salads and dessert items. The recipes are from our readers in areas including Narvon, Gap, Drumore, Christiansiana, Ephrata, Kirkwood, and Mount Joy.

Before we get into strawberries, however, we want to remind you that June 5 is our annual dairy issue. We want to have plenty of recipes which encourage the use of milk and dairy products in our "Favorite Recipes" column. Please send these recipes to us by May 29. June is dairy month, a time to remember and take advantage of the many good things which dairying makes possible. Send your favorite dairy recipe to Lancaster Farming Recipes, P. O. Box 266, Lititz, Pa. 17543. We are sending a special potholder, with a limit of one per household, to those who send recipes. We want to emphasize again that recipes should be signed as the homemaker would like her name to appear in our recipes column.

Four of the recipes we received were for various types of strawberry pies. Mrs. S. Ralph Wanner, Narvon RD2, sends her Strawberry Refrigerator Pie as follows:

Strawberry Refrigerator Pie

Melt over hot water:
 ½ pound marshmallows (about 32) in ½ cup milk
 Cool thoroughly, but do not allow to jell. Stir out any lumps.
 Fold in:
 1 cup heavy cream, whipped, with
 1 teaspoon vanilla
 ¼ teaspoon salt
 Prepare:
 2 cups strawberries
 (If frozen ones are used, drain well).
 Arrange strawberries and marshmallow cream mixture in layers in a baked pie shell. Chill in refrigerator at least one hour before serving. Remove about 20 minutes before serving time to take the chill off the crust. Makes a nine inch pie.

Mrs. Isaac S. Beiler, Gap RD1, forwarded the following

Fresh Strawberry Pie
 1 quart fresh strawberries
 1 cup sugar
 2 tablespoons cornstarch (or clear jel)
 Pinch salt
 1¼ cups water

Few drops red food coloring
 Dissolve sugar in water and bring to a boil, make a smooth paste with cornstarch or clear jel, add paste to water mixture. Cook until transparent. Remove from heat, add food coloring to make a nice shade of red, cool well, then add fresh strawberries cut in halves.

I put this in a graham cracker crust and put whipped cream on top. Serve immediately. This is a delicious pie with vanilla ice cream, and nice to make when there are plenty of strawberries in your own garden.

In commenting on her recipe, Mrs. Beiler noted that she always keeps some of the basic cornstarch mixture, without the strawberries, in the refrigerator. Then all she has to do is add fresh strawberries when she needs a dessert in a hurry. "It makes a quick dessert when you're too busy to make anything else," Mrs. Beiler says.

Mrs. Charles E. Leister, Columbus, Pa., combines two early farm crops, strawberries and rhubarb, in her Strawberry Rhubarb pie as follows:

Strawberry and Rhubarb Pie (Deep Dish)

3 tablespoons cornstarch
 ½ teaspoon salt
 1½ cups sugar
 2 cups strawberries, halved
 1½ cups diced rhubarb
 1 tablespoon butter
 Pastry for 2 crust pie
 Blend cornstarch, salt and sugar. Add the fruit and mix. Place fruit in deep pie pan (I use a 10 inch deep plate) heaping fruit slightly more in center to support crust. Dot with butter. Proceed same as with any other pie. Bake in 425 degree oven about 30 minutes, or until done.

Mrs. Leister notes, "For my taste, I add more sugar and less cornstarch. I use not more than 2½ tablespoons cornstarch and

at least 1½ cups sugar. Blend well."

Mrs. Martin H. Eshleman, Drumore RD1, has an easy recipe for strawberry pie, as follows:

Strawberry Pie

3 cups whole berries
 ½ cup 10X sugar
 Combine, let stand one hour. Take 1 cup berries, crush them, and cook for about two minutes. Strain. Add 1½ tablespoons cornstarch and ½ cup granulated sugar to juice. Cook gently until clear and thick. Pour hot syrup over whole berries in baked pie crust. When cool, put Dream Whip or whipped cream on top.

Among those who forwarded jelly and jam recipes were Barbara S. King, Christiansiana RD1, who sent the following strawberry jelly recipe:

Strawberry Jelly

3 pounds granulated sugar
 1 cup water
 Boil 10 minutes (not too hard).
 Add 2 cups crushed berries. Boil again five minutes.
 Add ½ teaspoon alum (don't scant). Boil one minute longer.

Mrs. N. N. Zimmerman, Ephrata RD3, sends a similar strawberry jelly recipe, as follows:

Strawberry Jelly

1 box strawberries, sliced
 6 cups sugar
 ½ teaspoon alum
 Boil together berries and sugar three minutes. Add alum and boil six minutes more. Pour in jars and seal.

Mrs. A. N. Kilmer, Narvon RD1, has a different recipe which she calls Strawberry Honey, as follows:

Strawberry Honey

Boil together five minutes:
 1 cup water
 2 pounds sugar
 Then add:
 2 cups mashed strawberries and boil 10 minutes.
 Add 1 teaspoon alum and boil one minute.
 Pour in jelly glasses and let stand overnight. Then seal with paraffin in morning.

Mrs. Merle S. Mishler, Hollisville, Pa., has sent two strawberry salad recipes. The first, a Strawberry Banana Salad recipe, is as follows:

Strawberry Banana Salad

2 packages strawberry jello
 2 cups hot water
 1 cup cold water and juice from 1 to 1½ pint strawberries
 Sugar to taste
 2 bananas (may omit)
 1 can crushed pineapple
 Mix ingredients and put a lay-

er in dish, then spread one pint sour cream in between and put rest on top.

Mrs. Mishler's second recipe, a Strawberry Jello Salad, is as follows:

Strawberry Jello Salad

3 boxes strawberry jello
 3 cups hot water
 1 box strawberries
 1 can crushed pineapple
 Top:
 1 8-ounce package cream cheese
 4 tablespoons confectioners sugar
 Vanilla
 Use a little milk to make soft to spread.

In an unusual occurrence, we have received two recipes from different readers which are almost identical. This should mean this is an extra good recipe. The recipe for Strawberry Swirl was sent by both Mrs. Mishler and Mrs. Thomas Ferguson, Kirkwood. The recipe is as follows:

Strawberry Swirl

1 cup graham cracker crumbs
 1 tablespoon sugar
 ¼ cup butter or margarine, melted
 2 cups sliced fresh strawberries
 1 cup boiling water
 ½ pound marshmallows
 ½ cup milk
 1 cup whipping cream, whipped, or 1 package Dream Whip
 1 3-ounce package strawberry gelatin
 Mix crumbs, sugar, and the butter. Press firmly over bottom of 9 x 9 x 2 inch dish. Chill till set.

Spinkle two tablespoons sugar over strawberries, let stand one-half hour. Dissolve jello in boiling water. Drain berries, reserving juice. Add water to juice to make 1 cup. Add to gelatin. Chill till partially set. Meanwhile, combine marshmallows and milk, heat and stir till marshmallows melt. Cool thoroughly, then fold in cream. Add berries to gelatin, then swirl in marshmallows to marble. Pour into crust, chill till set. Cut in 9 or 12 squares.

Mrs. Ferguson noted that "This is one of my family's favorite strawberry recipes. It can be prepared the day before for company dessert and has been used many times for baby and bridal showers. It is just delicious and pretty."

Mrs. Eli B. Zimmerman, Ephrata RD1, forwards her Strawberry Tapioca recipe as follows:

Strawberry Tapioca

Boil until clear

1 quart water
 ½ cup tapioca
 Then add:
 1½ cups sugar
 Cool. Then add:
 1 pint cream, whipped
 1 quart crushed sweetened strawberries
 2 teaspoons vanilla
 Beat all together with mixer. If you have no cream, vanilla ice cream can be used instead. Makes three quarts.

Mrs. J. Ross Esbenshade, Mount Joy RD2, sends a two-part recipe for Strawberry Crown. While the recipe calls for fresh strawberries, Mrs. Esbenshade notes that it is also good with frozen strawberries. The recipe is as follows:

Strawberry Crown Part I:

Dissolve 1 package Knox gelatin in ½ cup cold water.
 Mash 1 pint strawberries
 ¾ cup sugar
 1 teaspoon lemon juice

Bring to a boil. Take off stove, add gelatin and cool.

Whip 1 envelope Dream Whip as on package. Then add to cool mixture.

Part II
 Take 1 pint strawberries and thicken with clear-jell or cornstarch, let cool. Then put on top of mixture.

Make crumbs:
 1 cup flour
 ¼ cup brown sugar
 ½ cup butter, scant
 ½ cup chopped pecans
 Mix and bake about ten minutes. Then put crumbs on bottom and top of dish.

Mrs. Samuel Glick, Quarryville RD2, sends her recipe for Strawberry Delight, as follows:

Strawberry Delight

1 Angel Food Cake
 1 box Strawberry (or Raspberry) Danish Pudding Dessert
 1½ cups pureed strawberries
 Make Danish dessert as directed on package, except use 1½

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Lebanon Festival Set

The Lebanon Valley Poultry Association annual broiler festival will be held June 1 and 2. The event will be held at Fireman Park, Fredericksburg, site of the original festival and queen contest held every year since 1951.

The program this year will include a chicken barbecue and cooking contest, as well as a queen contest.



Farm and Home Foundation Awards Eight Scholarships

Eight Lancaster County High School seniors each received \$400 agriculture and home economics scholarships this week.

The Farm and Home Foundation of Lancaster County announced the scholarships Tuesday night to the following:

Doris Kauffman, daughter of Mr. and Mrs. Harold Kauffman, Gordonville RD1, Pequea Valley High School, who plans to attend Eastern Mennonite College, Harrisonburg, Va.

Beth M. Bernheisel, daughter of Mr. and Mrs. John G. Bernheisel, 922 Locust St., Columbia, Columbia High School, who will attend Pennsylvania State University.

Barbara A. Nolt, daughter of Mr. and Mrs. Milton W. Nolt, Ephrata RD1, Ephrata High School, will attend Eastern Mennonite College, Harrisonburg, Va.

Vickie Louise Houck, daughter of Mrs. William Houck, 1110 Walnut St., Columbia, Columbia High School, plans to attend Mansfield State College.

Leon J. Ressler, son of Mr. and Mrs. John E. Ressler, Lititz RD1, Warwick High School, will attend Penn State.

Roger Lee Campbell, son of Mr. and Mrs. Raymond Campbell, Kirkwood RD1, Solanco High School, will attend Dela-

ware Valley College, Doylestown.

Gerald Lee Martin, son of Mr. and Mrs. Amos Z. Martin, 934 Pine Hill Road, Lititz, Warwick High School, will attend Penn State.

Barry J. Hossler, son of Mr. and Mrs. Gerald S. Hossler, Elizabethtown RD3, Elizabethtown High School, will attend Delaware Valley College.

The scholarships were awarded from the earnings from the irrevocable trust fund established by the late Elmer L. Esbenshade, one of the founders of the Farm and Home Center.

The scholarships are awarded

on the basis of financial need, scholastic achievement and leadership ability.

The winners were selected from about 20 applicants.

Applicants must meet scholastic and entrance requirements for an accredited program in either agriculture or home economics at a college or university.

The scholarships winners appeared briefly before the Farm and Home Foundation Board Tuesday evening for an introduction and final award.

In other action, the Foundation approved the preliminary plans of its educational committee for up to three educational meetings this fall. Tentative

subject outline included an up-to-date report on government legislation in Harrisburg and Washington and the proposed no-fault auto insurance.

The Foundation further discussed proposals to increase parking space at the Farm and Home Center. Howard Campbell, Center manager, has reported that with increasing use of the Center in recent months, parking has become more of a problem.

Various alternatives for adding up to about 65 additional spaces were discussed. Most of the discussion centered around keeping costs to a minimum. It was decided that further study is needed.