

Recipe Exchange . . .

At Home On The Range

Can it be? In spite of the very cool spring there are actually strawberries ready to be picked and enjoyed. Even the birds are 'enjoying' them!

For the countless number of you who tend your own garden, how good is the feeling to harvest the bounties—even as the back aches from stooping over the long rows. And when you compare your home-grown produce against the prices being charged in the stores, there is cause again for breathing a prayer of thankfulness.

Here is another recipe session for you to enjoy. And while it is fresh in your mind, why not take time to jot down a recipe of your own for other readers to use and enjoy? Send your choice, or choices, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. A colorful potholder will come your way as our way of saying "Thank You".

Strawberry Shortcake Royale

- 2½ cups biscuit mix
- 1-3 cup shortening
- 3 tablespoons sugar
- 1 teaspoon vanilla
- ¾ cup milk
- 1 quart strawberries, diced
- 1-3 cup sugar

Cut shortening into biscuit mix until crumbly. Combine sugar, vanilla, and milk; stir into biscuit mixture. Beat 15 strokes.

Pat into two well greased eight-inch pans. Bake in 425 degree oven 12 to 15 minutes, or until golden brown.

Meanwhile, sprinkle berries with 1-3 cup sugar and let stand. Sprinkle half of the sweetened berries on a shortcake layer. Top

with second layer and remaining berries.

Triple Cream Sauce

- 1 cup ice cream, softened
- ½ cup sour cream
- ¼ cup sugar
- 1 teaspoon vanilla
- 1 cup heavy cream

Spoon Triple Cream Sauce over shortcake, made as follows: Whip heavy cream until stiff. Add sugar and vanilla. Fold in ice cream and sour cream. Mix until smooth. Makes six servings.

Mrs. Henry Martin
RD1
Honey Brook

XXXX

Strawberry Frosting

- 2 egg whites, unbeaten
- ¼ teaspoon salt
- 1 cup granulated sugar
- 5 tablespoons crushed strawberries and juice
- 1 tablespoon light corn syrup

Put all ingredients in the upper pan of a double boiler. Beat with rotary egg beater until thoroughly mixed before putting over boiling water.

Insert upper pan into lower part of double boiler containing rapidly boiling water. Beat constantly with rotary egg beater. Cook about four minutes, or until frosting will stand in peaks.

Remove from heat and beat about one minute, or until thick enough to spread on cooled cake.

Miss Lydia Burkholder
RD1
Kutztown

Rhubarb Custard Pie

- 1 large cup rhubarb
- ¾ cup sugar
- 1 cup milk
- 2 eggs
- 1 tablespoon flour
- 1 tablespoon butter
- Pinch of salt
- 1 8-inch pie shell

Cut rhubarb fine. Mix sugar, flour, salt and beaten egg yolks,

milk and melted butter. Pour over rhubarb which has been placed in unbaked pie shell.

Bake until firm, 400 degrees for 10 minutes, 350 degrees for 30 minutes. Cover with meringue made of beaten egg white and two tablespoons brown sugar.

Mrs. Phares Z. Musser
RD1
Newmanstown

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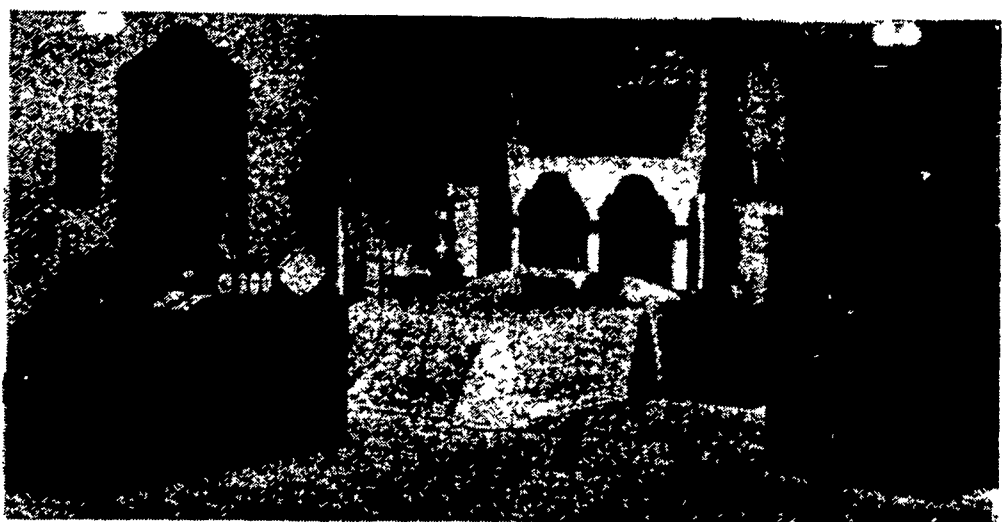
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