

Casual Cooking for Summer

Let's Have Dessert Alfresco Style

Pack a sack and take a snack!

Is there anything nicer on a warm spring or summer evening than taking a walk or a ride on a bicycle to the park or beach? By the time you get there and wander around the site for a bit, you're bound to be hungry. After all, you didn't have dessert.

In keeping with the return to simplicity, your snack pack sack can hold a thermos of chilled milk and some cookies. That's an easy dessert. Having it out-of-doors gives it the name of "alfresco," a word that comes from the Italian, meaning "in the cool" (of the evening).

Creamy Cherry Bars are an ideal cookie to have because they're nutritious, made with creamery butter, both cream and cottage cheese, plus pecans, coconut and cherries. They're rich and freeze nicely, if you want to make them in advance.

Red 'N White Pinwheels are a perfect answer to the summertime cookie problem because the recipe makes five dozen. They're a refrigerator cookie so you can mix at one time, bake at another time, or as needed.

CREAMY CHERRY BARS

- 1/2 cup (1 stick) butter
- 1/2 cup firmly packed light brown sugar
- 1 cup all-purpose flour
- 2 packages (3-oz. each) cream cheese
- 1/2 cup cottage cheese
- 1 tablespoon maraschino cherry juice
- 3/4 teaspoon almond extract
- 1/3 cup chopped maraschino cherries
- 1/2 cup chopped pecans
- 1/2 cup flaked coconut

Cream butter; gradually add sugar and beat until light and fluffy. Gradually add flour. Pat dough evenly over bottom of an 8-inch square baking pan. Bake in a preheated 350 degree oven, 15-20 minutes. Meanwhile, beat cream cheese, cottage cheese, cherry juice and almond extract in a small mixing bowl until light and fluffy. Fold in cherries; spread over first layer. Combine pecans and coconut; sprinkle over cheese



A thermos of ice cold milk, Creamy Cherry Bars, Red 'N White Pinwheels and a basket of fruit give you dessert alfresco.

filling. Bake 15-20 minutes. Remove to wire rack to cool. Yield: 24.

RED 'N WHITE PINWHEELS

- 1/2 cup (1 stick) butter
- 1 cup sugar
- 1/2 cup firmly packed light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 tablespoon milk
- 2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon red food color
- 1/2 teaspoon peppermint extract
- 1/2 cup finely chopped nuts

Cream butter; gradually add sugars and beat until light and fluffy. Beat in egg,

vanilla and milk. Sift flour, baking powder and salt together; gradually add to creamed mixture. Divide dough in half; add red food color and peppermint extract to one half. Leave other half plain. On waxed paper roll white dough to measure 18 x 8-inches. On waxed paper roll red dough to measure 16 x 8-inches. Invert waxed paper with red dough over white dough; peel off waxed paper. Sprinkle with nuts; press in slightly so they stick to red dough. Roll from long side as for jelly roll. Chill 1 hour. Cut rolls into 1/4-inch slices and place on buttered baking sheets. Bake in a preheated 400 degree oven, 8-10 minutes. Remove to wire rack to cool. Yield: approximately 5 dozen cookies.

Fruited Salads Can Double As Desserts

You can have your salad and dessert at the same time if you've made your salad one with fruit, cream, cheese, dairy sour cream or cottage cheese.

When the morning's cool, put together the salad if it's going to be frozen or chilled until firm. Then it's ready to come to noonday or evening meal without fuss, thus freeing your energies for preparing the main dish.

SPARKLIN' FRUIT SALAD

- 3 tablespoons (3 envelopes) unflavored gelatin
- 1/2 cup sugar
- 2 3/4 cups buttermilk
- 1/3 cup fresh lemon juice
- 3/4 cup sliced grapes
- 1 cup diced orange sections
- 1 can (8 1/2 oz.) crushed pineapple, undrained
- 1 cup whipping cream
- Salad greens
- Orange sections
- Grapes

Combine gelatin, sugar and 1 cup buttermilk in a 1-quart saucepan. Place over low heat, stirring constantly, until gelatin is dissolved. Remove from heat; add remainder of buttermilk and lemon juice. Chill until partially set. Add grapes, oranges and pineapple. Whip cream until stiff; fold into fruit mixture. Turn into 7-cup mold. Chill until firm. Unmold onto greens; garnish with orange sections and grapes. Yield: 8-10 servings.

RED 'N WHITE FROZEN SALAD

- 2 cans (1-lb. each) whole cranberry sauce
- 1/4 cup lemon juice
- 1 cup whipping cream
- 2 tablespoons sifted confectioners sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon chopped pecans

In a small bowl combine cranberry sauce and lemon juice. Spread evenly in 8-inch square pan. Whip cream; fold in sugar, vanilla and pecans. Spread over cranberry mixture and freeze until firm. Serve on chilled salad plates. 9 servings.

HEAVENLY HASH

- 2 cups loosely packed, chilled cooked rice
- 1 can (13 1/2 oz.) pineapple tidbits, drained
- 1/4 cup maraschino cherries, drained and sliced
- 1 1/2 cups colored miniature marshmallows
- Chantilly Cream*

In medium bowl, lightly toss rice with pineapple, cherries and marshmallows. Refrigerate, covered about 1 hour. Fold in Chantilly Cream. 6-8 servings.

*CHANTILLY CREAM

- 1/2 cup whipping cream
- 1/2 cup dairy sour cream
- 3 tablespoons sifted confectioners sugar
- 1/2 teaspoon vanilla extract

In a chilled bowl whip cream until stiff; slowly fold in sour cream, then sugar and vanilla extract. Chill. Fold the Chantilly Cream into the fruit mixture just before serving. Top with additional cherries or pineapple pieces, if desired. Yield: 1 1/2 cups.



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