

Home On The Range

(Continued from Page 88)

STRAWBERRY SHORT CUT CAKE

1 cup marshmallows
2 10 ounce packages of frozen strawberries or sliced and sugared fresh strawberries
13 ounce package of strawberry gelatin
1 yellow cake mix, or white, or strawberry
Grease the bottom of a 9 by 13 inch pan. Sprinkle marshmallows evenly over the bottom of the pan. Thoroughly combine the strawberries and gelatin, set aside. Make the cake according to directions on package. Pour the cake batter over the marshmallows. Spoon strawberry mixture over the batter. Bake for 40 to 50 minutes at 350 Degrees. F. Serve with whipped cream. When this cake is done, the strawberries will have gone down through the cake and the marshmallows will come to the top.

Mrs. Kenneth Moore
Fawn Grove, Pa.

CREAM CHEESE STRAWBERRY DESSERT

1 1/4 cups crushed round buttery crackers
8 ounces, cream cheese, softened
2 tablespoons granulated sugar
2 tablespoons milk
1 cup halved strawberries
1 package vanilla or lemon instant pudding
1 1/2 cups cold milk
4 ounces whipped cream topping
Combine the crackers and butter and press into the bottom of an 8 inch square pan. Bake at 375 Degrees F. for eight minutes. Cool. Beat cream cheese with sugar and two tablespoons milk in a bowl until smooth. Spread evenly in crumb-lined pan. Arrange strawberries on cream cheese mixture. Prepare pudding mix with 1 1/2 cups milk as directed on package for pie filling; fold in 1/2 cup of the whipped topping. Spoon over strawberries and chill until set, about two hours. Garnish with the remaining whipped topping and additional strawberries, if desired. Serves nine.

PUDDING AND CRACKERS

9 whole graham crackers, halved
1 package vanilla instant pudding, 6 serving size
2 cups cold milk
4 ounces whipped cream topping
1 cup finely chopped strawberries
Arrange nine of the cracker halves in the bottom of a nine inch square pan. Prepare the pudding mix with two cups of milk as directed in the package for the pudding. Fold in one cup of the whipped topping. Pour half the pudding mixture over the crackers in the pan and top with strawberries. Arrange remaining crackers on the berries and add remaining pudding mixture. Spread the remaining whipped topping over the top and garnish with halved strawberries, if desired. Cut into squares.

STRAWBERRY SHORTCAKE

2 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup granulated sugar
1 cup milk
2 tablespoons butter
1 teaspoon vanilla

Whip

1 cup granulated sugar
1/2 cup water
2 stiffly beaten egg whites
2 cups crushed strawberries

Sift the flour, measure and add the baking powder and salt. Sift again. Sift the dry ingredients together. Beat the eggs and add the sugar, milk and flavoring. Combine the egg mixture and beat until thoroughly blended. Pour into two greased eight inch cake pans. Bake at 375 Degrees F. for 25 to 30 minutes. Spread strawberry whip between the layers and on the top.

To make the whip, boil one cup of granulated sugar and 1/2 cup water together until the syrup spins a thread when dropped from a fork. Pour the syrup over two stiffly beaten egg whites. Add two cups of crushed strawberries. After spreading the whip between the layers and on top of the cake, garnish with whole berries. Makes six to eight servings.

Annie Kauffman
Honey Brook, Pa.

NEVER FAIL DESSERT

1 package (3 ounces) strawberry gelatin
1 package vanilla instant pudding mix
1 1/4 cups hot water
1 cup whipped topping mix
2 cups sweetened strawberries

Dissolve the gelatin and instant pudding mix in the hot water. Bring to a boil, stirring constantly. Cool. When cool but not set, fold in the topping mix and strawberries. Chill for several hours. Note: this dessert is also delicious if made with raspberry gelatin and raspberries.

Mrs. Daniel E. Wenger
Stevens, Pa.

EASY STRAWBERRY PIE

1 package strawberry flavored gelatin
3/4 cup boiling water
2 cups ice cubes
8 ounces whipped cream topping
1 cup sliced strawberries

Crust

1 1/4 cup fine graham crackers
1/4 cup butter or margarine

To make crust, combine crumbs and butter. Press firmly on the bottom and sides of a nine inch pie pan. Chill at least one hour. For pie, dissolve gelatin completely in boiling water, stirring about three minutes. Add ice cubes and stir constantly until gelatin is thickened, about two to three minutes. Remove any unmelted ice. Using a wire whip, blend in the whipped topping; then whip until smooth. Fold in the strawberries. Chill, if necessary, until mixture will mound. Spoon into pie crust. Chill for two hours. Garnish with additional fruit, if desired.

STRAWBERRY DESERT

19 inch pastry shell or graham cracker crust shell
3 ounce package of strawberry gelatin
1 cup hot water
1/2 cup cold water
1 pint vanilla ice cream
1 cup sliced fresh or frozen strawberries

Dissolve the gelatin in the hot water. Add the cold water and stir. Cut the ice cream in six chunks and add to the gelatin mixture. Stir until the ice cream melts. Chill until the mixture begins to thicken and mound when spooned (20 to 30 minutes). Gently fold in the strawberries. Pour into the cooled crust. Chill until firm, 20 to 25 minutes. Garnish with whipped cream.

Mrs. Vera Scott
Cortland, N.Y.

Plant diseases arrived

COLLEGE PARK, Md. — Dr. Leslie O. Weaver, Extension plant pathologist and professor of botany at the University of Maryland in College Park, says the hot, humid weather of early May could well be setting off outbreaks of other fungus diseases in both fruit trees and ornamental shrubs.

Immediate spraying with recommended fungicides and follow-up spraying throughout the blossom season is one way to help control these maladies, Dr.

Weaver advised. But be sure you use the proper spray material for the specific disease and type of plant being treated.

For instance, captan-dodine or captan-benomyl combinations should be used to control apple scab in fruit orchards. But zineb or maneb are the recommended spray materials for controlling crabapple rust.

For more information, contact your county Extension agricultural science or horticulture agents.

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