

# It's strawberry time!

**LANCASTER** — The hot, muggy weather that had many of us melting last week has ripened the hard, green strawberries into irresistible red, plump and juicy ones.

Now is the time to enjoy those delicious berries that are coming on with such abundance. If you're beginning to tire of strawberry shortcake, don't despair; there are plenty of other ways to enjoy strawberries.

You could try a six-layer Strawberry Chantilly made with layers of pie crust and strawberries and cream. But if you're watching your figure now that the bathing suit season has arrived, a Fruit Platter Pie or a Red, White and Blue Salad are options you might want to pursue.

A Fresh Fruit Tart made with pudding, whipped topping and fruit, would make the perfect end to a special summer meal. For a more traditional, but equally delicious dessert, try a fresh strawberry pie.

## FRESH STRAWBERRY PIE

1 9-inch baked pie shell  
6 cups strawberries, about 1 1/2 quarts  
1 cup sugar  
3 tablespoons cornstarch  
1/2 cup water  
Red food color  
1 3-ounce package cream cheese, softened

Prepare 9-inch baked pie shell. Cool. Mash enough berries to measure 1 cup. Stir together sugar and cornstarch. Gradually stir in water and crushed berries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in few drops red food color; cool.

Beat cream cheese until smooth; spread on bottom of cooled baked pie shell. Fill shell with remaining berries; pour berry mixture over top. Chill at least 3 hours or until set.

## FRUIT TART

1/2 cup butter or margarine  
1/2 cup sugar  
1/4 teaspoon salt  
1 1/4 cups unsifted all-purpose flour  
2 tablespoons milk  
1 package (4-serving size) vanilla pudding and pie filling  
1 1/2 cups milk  
1 4-ounce container whipped topping, thawed  
2 tablespoons sherry wine  
2 pints strawberries, halved  
1 11-ounce can mandarin orange sections, drained  
1 medium banana, thinly sliced  
1/4 cup apricot preserves

Cream butter well with sugar and salt. Gradually blend in flour, then add milk, 1 tablespoon at a time, to form a stiff dough. Pat evenly into 12-inch pizza pan and flute rim. Bake at 400°F. for 15 to 18 minutes or until lightly browned. Cool.

Meanwhile, prepare pie filling mix as directed on package. Cool. Fold in 1 cup whipped topping and the sherry. Spread over crust and chill. Just before serving, arrange strawberries, orange sections and banana slices in decorative pattern on filling. Heat preserves to melt and brush over fruit. Garnish with remaining whipped topping and chill.

## FRUIT PLATTER PIE

2 pie crusts  
Clear Orange Sauce (below)  
1 pint strawberries, halved  
1 20-ounce can pineapple spears, drained  
1 1/2 cups seedless green grapes  
1 medium banana, peeled and cut into 1/4-inch slices  
2 tablespoons sugar

Prepare pie pastry for 2-crust pie and roll dough 1-inch larger than 14-inch pizza pan. Ease into pan; flute edge. Prick bottom and side of pastry. Bake 8 to 10 minutes. Cool.

Prepare Clear Orange Sauce. Arrange fruits in concentric circles in baked pastry shell, beginning with strawberry halves around edge. Place reserved berries in center; sprinkle fruits with sugar. Spoon some of the orange sauce over fruits. Cut pie into wedges; serve with remaining sauce. 12-14 servings.

## CLEAR ORANGE SAUCE

Mix 1 cup sugar, 1/4 teaspoon salt and 2 tablespoons cornstarch. Stir in 1 cup orange juice, 1/4 cup lemon juice and 3/4 cup water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat. Stir in 1/2 teaspoon each grated orange and lemon peel. Cool.



This Strawberry Chantilly dessert looks fancy but is really quite easy to prepare.

## STRAWBERRY CHANTILLY

2 sticks or 1 package pie crust mix  
Granulated sugar  
1 pint strawberries  
2 cups chilled whipping cream  
1/2 cup confectioners' sugar  
1/2 teaspoon vanilla

Heat oven to 450°F. Prepare pastry for two-crust pie as directed on package, but divide dough into 6 equal parts. Roll each into 7-inch circle; trim edge evenly and place on ungreased baking sheet. Prick circles thoroughly; sprinkle each with granulated sugar. Bake 6 to 8 minutes. Cool.

Reserve 3 strawberries for garnish; chop remaining berries. In chilled bowl, beat cream, 1/2 cup confectioners' sugar and the vanilla until stiff. Fold in chopped berries. Stack circles, spreading about 1/4 cup cream mixture between each. Frost top with remaining cream mixture; garnish with reserved berries. Refrigerate at least 2 hours. Makes 8 servings.

## RED, WHITE AND BLUE SALAD

2 envelopes unflavored gelatin  
1/2 cup sugar  
Dash salt  
2 cups milk  
1 1/4 cups cottage cheese  
1 8-ounce can crushed pineapple in unsweetened juice  
1 teaspoon lemon peel  
1 cup sliced strawberries  
1/2 cup blueberries

Combine gelatin, sugar and salt in a 1 1/2-quart saucepan. Stir in 1/2 cup milk to soften. Place over low heat, stirring constantly, until gelatin is dissolved.

Add remaining 1 1/2 cups milk. Stir in cottage cheese, pineapple and lemon peel. Arrange a few of the strawberries and blueberries in the bottom of a 6-cup mold. Carefully spoon 1 cup of the gelatin mixture over berries; chill just until set. Arrange some strawberries and blueberries in a design against the side of the mold. Fold remaining strawberries and blueberries into remaining gelatin mixture. Turn into mold. Chill until firm.

## National Grange announces sewing contest winners

**NEW YORK, NY** — The nation's largest general sewing contest, sponsored by the National Grange, ended recently following national judging at the Simplicity Pattern Company in New York city. There were 45,000 entries from 38 states judged at local and state levels. First-place state winning entries were sent to New York for national judging. Both members and non-members of the Grange are eligible to compete.

Mrs. Mary Buffington, director of women's activities for the National Grange, announced the following national winners in each of four categories: Class A, adults, 1st place, Erma Lentz, Thorofare, N.J., 2nd place, Mabel Ann Gortciak, N. Wilkesboro, N.C., 3rd place, Ida Preto, Cabat, Pa. Class B, teens, Jennifer Lynn Dickey, Papillion, Neb., Carol Russell,

Shawnee Mission, Kan., Betty Benedik, Lebanon, N.J.; Class C, adults sewing for children, Peggy O'Day, Seaford, Del., Peggy Meckel, New Braunfels, Tex., Wendy Swiggum, Monroe, Wis.; Class D, boys and girls, Tracee Nicholson, Corvallis, Mont.; Darla Steinman, Monroe, Wis. and Kristin Miller, Canterbury, Connecticut.

Each first place national winner receives a Singer sewing machine. First place in Class B receives a \$500 scholarship from Simplicity Patterns. The first-place winners in Classes A, B and C receive an expense paid trip to the National Grange convention in Portland, Me. in November to compete for Best of Show honors and \$1,000 awarded by the National Grange.

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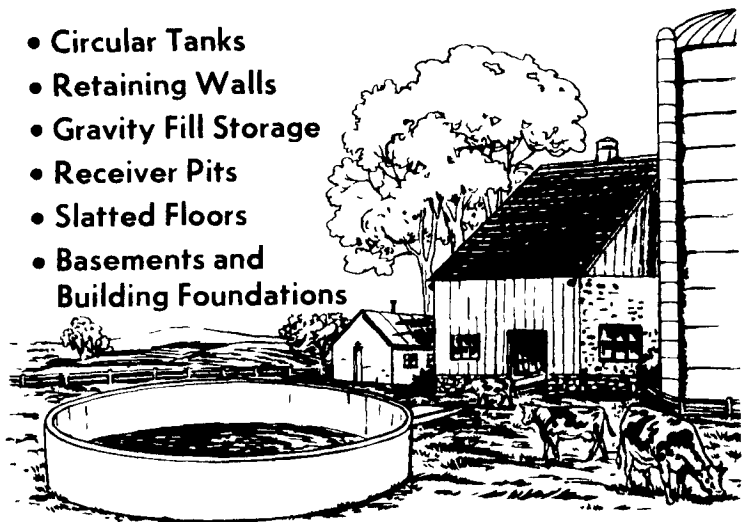
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