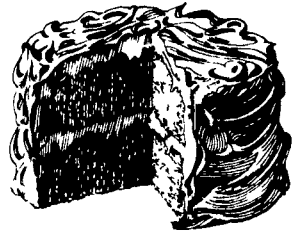


Home On The Range



Desserts Are Easy With Gelatin

Cool gelatin desserts are the perfect ending to a summer meal. When combined with fruit and topped with whipped cream, gelatin takes on new life to become a delicious sweet treat.

In addition to their great taste, gelatin desserts are simple to prepare — and on hot summer days, that's important.

The recipes below come from our reader's recipe files. If you'd like to have your recipes published on this page, check out the recipe topics below for June Dairy Month and send them to Lancaster Farming.

Recipes that take plenty of fresh dairy ingredients are on the schedule for the next four weeks, so take time to send one in. If you do, we'll send you a gift to show our appreciation.

RASPBERRY DELIGHT

2 small packages raspberry gelatin
2 cups boiling water
2 small containers frozen raspberries
2 cups applesauce

Dissolve gelatin in boiling water. Add raspberries, stirring until thawed. Stir in applesauce. Chill until set. Top with whipped cream.

Kitty Wagner
Elizabethtown

GRAHAM CRACKER DESSERT

Bring to boil:
1 cup sugar
1 cup milk
Beat 4 egg yolks and add to the above gradually. Cook until thick. Remove from heat. Add 1 small package strawberry gelatin. Let cool. Mix together:
22 rolled graham crackers
¼ cup melted butter

Spread in large dish, saving some for the top. Beat 4 egg whites until stiff. Whip 1 cup cream. Add 8 ounces cream cheese. Mix custard, whipped cream and cheese, and egg whites. Fold in 1 quart thawed (or fresh) strawberries. Pour into dish on top of graham cracker crumbs. Put remaining crumbs on top. Refrigerate several hours before serving. Note: Use sweetened strawberries.

Mrs. Ray A. Keeny
New Freedom

FINGER GELATIN

4 envelopes unflavored gelatin
3 packages strawberry gelatin
4 cups boiling water

In a large bowl, combine unflavored and strawberry gelatins. Add boiling water and stir until gelatin dissolves. Pour into large shallow baking pan. Chill until firm. Cut into squares and serve.

Leah Brubacker
Middleburg

FRUITED GINGER ALE DESSERT

2 small packages orange gelatin
1 small package lemon gelatin
2 cups boiling water
2 cups cold ginger ale
1 cup drained pineapple tidbits
1 cup mandarin oranges, drained
1 cup well drained blueberries
1 cup halved strawberries
2 cups diced bananas

Dissolve gelatins in boiling water. Add ginger ale and cool. Add fruits. Pour into a 9x13-inch pan. Refrigerate until set.

Topping:

1 small package lemon gelatin
¾ cup sugar
1 teaspoon vanilla
1 cup sour cream

Mix reserved juices. Bring to a boil. Stir in gelatin until dissolved. Add sugar, vanilla, and sour cream; pour over first mixture. Refrigerate until set. Garnish with extra fruit.

Mrs. Kitty Wagner
Elizabethtown

STRAWBERRY PARFAIT PIE

1 10-ounce package strawberry halves, thawed
1 3-ounce package strawberry or mixed fruit gelatin
1 pint vanilla or strawberry ice cream
1 baked 9-inch pastry shell, cooled

Drain strawberries, measuring syrup. Add water to syrup to make 1 cup. Bring liquid to a boil; then add gelatin and stir until dissolved. Spoon in ice cream, stirring until melted and smooth. Chill until thickened, about 20 minutes. Fold in strawberries. Pour into pastry shell. Chill until firm, about 1½ hours or longer. Garnish with REAL whipped cream.

Note: About ¾ to 1 cup sliced fresh strawberries may be substituted for the frozen berries, using 1 cup boiling water instead of the syrup mixture and dissolving ¼ cup sugar in the water with the gelatin.

Robin Hill
Kennedyville, Md.

FRONTIER FRUIT MIX

1 7-ounce can fruit cocktail
2 3-ounce packages or 1 6-ounce package strawberry gelatin
½ teaspoon salt
2 cups boiling water
1 tablespoon lemon juice

Drain fruit cocktail, reserving syrup. Add water to syrup to make 1½ cups. Dissolve gelatin and salt in boiling water. Add measured liquid and lemon juice and chill until thickened. Fold in fruit cocktail and spoon into 5-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 10 servings. Great with steak.

Carol Fantom
Delta



Pretty to look at and delicious to taste, parfaits made with gelatin are an easy dessert for every member of the family.

ORANGE PARFAIT

½ cup sugar
1 envelope unflavored gelatin
2 cups orange juice, divided
1 cup heavy cream, whipped

In medium saucepan, combine sugar and gelatin. Add 1 cup orange juice; stir over medium heat until sugar and gelatin are dissolved, about 4 minutes. Remove from heat; stir in remaining 1 cup orange juice. Chill until mixture is consistency of unbeaten egg white. Fold in heavy cream. Spoon into Meringue Shells (recipe below) or individual dessert dishes. Makes 6 servings.

Meringue Shells

3 egg whites
¼ teaspoon cream of tartar
1/8 teaspoon salt
¾ cup sugar

Beat egg whites until foamy; add cream of tartar and salt; beat until stiff but not dry. Add the sugar gradually, beating until very stiff. Cover baking sheet with aluminum foil or heavy brown paper. Pile meringue into 6 rounds, about 3 inches in diameter. Make a 2-inch depression in the center. Bake in a 275°F. oven for 1 hour. Makes 6 meringues.

PINEAPPLE DELIGHT

1 pint milk
2 beaten egg yolks
2 beaten egg whites
1 pint cream
Toasted coconut
1 cup sugar
1 package lemon gelatin
1 16-ounce can crushed pineapple
1 angel food cake

Cook milk, sugar, and egg yolks together until mixture coats a spoon. Pour over 1 package lemon gelatin until it starts to set. Fold in 2 beaten egg whites, drained pineapple, and whipped cream. Tear angel food cake into bite-sized pieces and alternate custard and cake in 13x15-inch pan, ending with custard. Garnish with toasted coconut.

BARBARA RUSSELL
Pine Bush, N.Y.

SPICED PINEAPPLE ISLAND

1 15½-ounce can chunk pineapple in syrup OR 1 20-ounce can crushed pineapple in syrup
3 tablespoons vinegar
12 whole cloves
1 cinnamon stick

2 3-ounce packages or 1 6-ounce package orange flavor gelatin

Drain pineapple, reserving syrup. Add water to syrup to make ¾ cups. Combine measured liquid, vinegar and spices in saucepan. Bring to a boil, reduce heat and simmer 10 minutes. Strain, discarding spices. Dissolve

gelatin in hot liquid. Chill until thickened. Stir in pineapple and pour into 5-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

To use ground spices: add water to reserved pineapple syrup to make 1¼ cups. Combine gelatin, ½ teaspoon cinnamon and 1/8 teaspoon cloves in bowl. Add 2 cups boiling water and stir until gelatin is dissolved. Add measured liquid and the vinegar. Great with baked ham.

Carol Fantom
Delta

(Turn to Page B7)

Featured Recipe

Strawberry time is here and the folks at Brown's Orchard in Loganville would like to share this Strawberry Pie recipe with you. The Brown farm offers a pick-your-own strawberry patch along with a wide variety of other items in their retail market. To learn more about the Browns, turn to this week's Homestead Notes feature on page B2.

Brown's Berry Beautiful Strawberry Pie

One baked 9-inch pie shell
½ cup sliced, toasted almonds
Creamy Satin Filling
1½ cups fresh strawberries
Shiny Glaze

Cover bottom of baked pie shell with almonds. Cover almonds with Creamy Satin Filling. Chill thoroughly at least three hours, or overnight.

Slice strawberries in halves, reserving a few perfect berries for center of pie. Arrange sliced berries on filling, starting around outer edge. Place some berries cut-side up, to form a pattern. Cover with shiny glaze. Refrigerate one hour or until serving time.

Creamy Satin Filling:

½ cup sugar
3 tablespoons cornstarch
3 tablespoons flour
½ teaspoon salt
2 cups milk
1 egg, slightly beaten
½ cup heavy cream, whipped
1 teaspoon vanilla

Combine cornstarch, sugar, flour and salt in saucepan. Gradually add milk, stirring until smooth. Cook, stirring constantly, until mixture is thick and bubbling. Stir a little of this hot mixture into egg, then add to hot mixture and cook until just bubbling hot again.

Cool, then chill thoroughly. Mixture will be very thick. Beat with mixer until smooth. Fold in whipped cream and vanilla.

Shiny Glaze:

Crush ½ cup fresh strawberries. Add ½ cup water and cook 2 minutes; strain through sieve. Combine ¼ cup sugar and 1 tablespoon cornstarch in small saucepan; stir in berry juice. Cook, stirring constantly, until thick and clear. Cool; spoon carefully over strawberries in pie.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

June	
7-	Cheese Dishes
14-	Dairy Desserts
21-	Dairy Dinners
28-	Puddings and Custards