

"Microwave Magic"

By:
Carol Stark



Although local strawberries will not be available for a couple of weeks, grocery stores and markets have featured shipped berries since March. And the wonderful aspect of this is... we can enjoy this delicious fruit for longer periods of time as opposed to a few short weeks at the start of the summer. Although the shipped varieties aren't as sweet as locally grown, they can be used successfully in many recipes and are more desirable than frozen. Strawberry desserts are featured in this week's microwave minutes.

Tart Shells

- 6 tablespoons margarine
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 2 to 3 tablespoons cold water

Cut margarine into flour and salt until particles are the size of small peas. Sprinkle water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl. Gather pastry into a ball. Roll into 13 inch circle about 1/8 inch thick. Cut circle into six 4 1/2 inch rounds. Shape pastry rounds over backs of six custard cups, making pleats so pastry will fit closely. Prick thoroughly with fork to prevent puffing. (Make lots of pricks). Arrange custard cups in circle on 12 inch plate. Microwave uncovered on HIGH for 3 minutes; rotating plate 1/2 turn. Microwave until tart shells are dry and flaky, about 2 minutes longer. Let stand 5 minutes. Loosen edge of each tart with tip of knife; carefully remove each tart shell from

cup. Let cool on rack.
NOTE: To cut circles easily cut around a 10 ounce custard cup. The diameter measures about 4 1/2 inches.

Now we are ready to make a custard base pudding for the tarts.
Custard

- 2 1/2 cups milk
- 4 eggs
- 1/2 cup sugar
- Dash of salt
- 1 teaspoon vanilla
- Dash of nutmeg

Pour milk into 4 cup measure. Microwave uncovered on HIGH for 4 minutes.

Beat eggs, sugar, salt and vanilla in 1 1/2 quart bowl. Gradually stir in hot milk. Pour into bowl and sprinkle with nutmeg. Cover loosely and microwave on MEDIUM heat (50 percent) until edges begin to set, 5 to 8 minutes. Turn bowl and microwave on MEDIUM LOW (30 percent) until knife inserted in 3 or 4 places comes out clean 5 to 7 minutes longer. Cover and refrigerate 3 hours.

When ready to serve, fill tart shells with custard. Slice fresh strawberries on top of custard in a decorative manner and top with a dab of whipped topping.

Rhubarb With Strawberries
4 cups 1 inch rhubarb or about 1 pound

- 1/4 to 1 cup sugar
 - 1/4 cup water
 - 1 cup halved, fresh strawberries
- Mix rhubarb, sugar and water in 2 quart casserole. Cover tightly and microwave on high (100 percent) 5 minutes; stir. Cover and microwave until rhubarb is tender and slightly transparent, 3 to 5 minutes longer. Stir in strawberries.

Strawberries Hawaiian
1 pkg. (10 oz.) frozen sliced strawberries
1/2 cup red currant jelly
2 tablespoons cornstarch
2 tablespoons rum or syrup from canned pineapple

In 1 1/2 qt. casserole place berries. Microwave at HIGH for 2 1/2 to 3 1/2 minutes, until defrosted. Mash with spoon. Add jelly. Cover. Microwave at HIGH 4 minutes or until boiling. Mix cornstarch with rum or syrup. Add to hot strawberries. Stir well. Cover. Microwave at HIGH 2 minutes more, until thick. Makes about 1 1/2 cups of sauce for ice cream
Fresh Strawberry Jam
4 1/2 cups crushed fresh strawberries (wash and stem before crushing).
1 box (1 1/4 oz.) powdered fruit pectin
7 cups of sugar

In a 3 quart casserole place berries and pectin. Stir well. Cover. Microwave at HIGH 8 to 10 minutes until mixture is at a full rolling boil. Add sugar to boiling mixture and stir well. (Microwave at HIGH 8 to 10 minutes, uncovered, stirring after 5 minutes, until mixture reaches a full rolling boil. Then, time for 1 minute of boiling. Skim off foam with metal spoon, stirring jam about 5 minutes before ladling into prepared glasses. Seal. Makes about 8 cups.

Twin Berry Shrub
Shrubs are old-fashioned sparkling punches made with berry juice and carbonated beverage. 20 ounces of strawberries frozen 2 packages (10 oz. each) frozen raspberries in pouch
1 can (6 oz.) frozen lemonade concentrate
2 quart club soda, well chilled

Place berries in microwave. Microwave at HIGH 12 to 14 minutes. When berries have completely thawed, sieve to remove all seeds.

In a small glass bowl place lemonade. Microwave at HIGH 1 to 2 minutes. Add to the sieved berry syrup. Chill.

Just before serving, blend berry juice mixture with club soda in festive glasses or in punch bowl. Decorate with lemon slices if desired. Makes about 3 quarts.

Fluffy Strawberry Marshmallow Pie
Crumb pie shell
1 package (10 oz.) large marshmallows
1/2 cup milk

1 cup whipping cream, whipped
In a 3 quart casserole place marshmallows and milk. Cover. Microwave at HIGH 2 to 3 minutes, until mixture can be stirred smooth. Chill in refrigerator about 30 to 40 minutes until thickened, stirring occasionally. Fold in whipped cream and strawberries. Pour into crust and decorate with reserved crumbs or additional whipped cream. Refrigerate several hours or over night.

Crumb Pie Shell
1/4 cup butter
1 1/4 cups fine cookie crumbs (vanilla wafer, graham cracker, chocolate wafer, gingersnaps).
2 tablespoons sugar

In 9 inch pie plate place butter. Microwave at HIGH 1/2 minute, until melted. Blend in crumbs and sugar. If desired, reserved 2 tablespoons crumb mixture for garnish. Press firmly and evenly into 9 inch pie plate. Microwave at HIGH 2 to 2 1/2 minutes, rotating dish 1/2 turn after 1 minute. Makes 1 (9 inch) crumb shell.



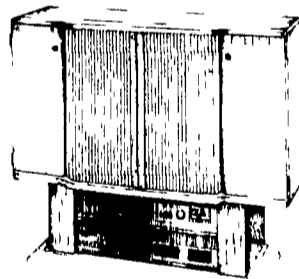
ASHLEY

WOOD & COAL STOVES
NEW & USED FURNITURE

FISHER'S FURNITURE, INC.

Bar, Pennsylvania 17503
Rt. 896 at Gettysburg - 6 Miles
South of Strasburg

UNCLAIMED FREIGHT CO. AND LIQUIDATION SALES INC.



Close-outs and discontinued! ENTERTAINMENT CENTER

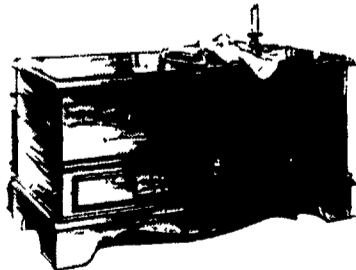
In Whitewash or Oak finish with locking top doors and glass lower doors. Or choose similar model with built-in speakers.

Reg. Ret. \$1299.95

OUR CASH PRICE \$299.88

Lane® Cedar HOPE CHEST

In Cherry or Oak finish.



OUR CASH PRICE \$219.95
Reg. Ret. \$529.95

Discontinued!

White and Brass DAY BED

Don't miss this great buy.

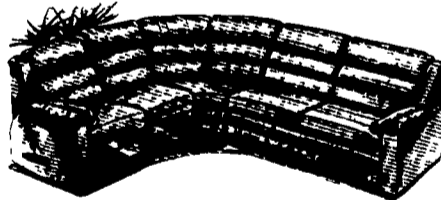
OUR CASH PRICE \$69.88
Reg. Ret. \$169.95

HUNDREDS OF OTHER ITEMS!

We have the lowest prices every day on a full line of household furnishings.

SECTIONAL SET

With a full size innerspring sleeper, and a zero proximity recliner that allows you to place it flush against the wall.



Reg. Ret. \$3299.95

Close-out!
OUR CASH PRICE \$1289.88 ★ SPECIAL!
\$889.04

CLIP THIS VALUABLE COUPON!

BRASS "TOUCH" LAMP
Smoked shade



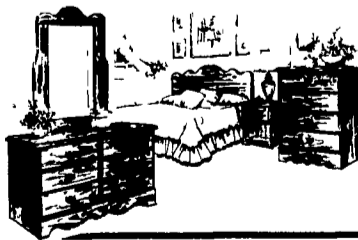
Reg. Ret. \$129.95

OUR CASH PRICE \$29.95

WITH COUPON \$19.95

\$14.90

(WHILE SUPPLIES LAST)



Pine Finish COUNTRY BEDROOM

5 piece set has dresser, mirror, headboard, nightstand and chest.

Reg. Ret. \$599.95
OUR CASH PRICE \$239.88

LANCASTER 3019 Hempland Road 717-397-6241
YORK 4585 West Market Street 717-792-3502
CHAMBERSBURG 1525 Lincoln Way East 717-261-0131
CARLISLE 1880 Harrisburg Pike 717-249-5718



STORE HOURS:

Monday Thru Friday 9 a.m. - 9 p.m.
Saturday 9 a.m. - 5 p.m.

Closed Sunday

No Refunds. No Exchanges Cash & Carry
FINANCING AVAILABLE
No Out-Of-State Checks Accepted
Out-Of-State Credit Cards Accepted
For purchase with a check, bring proper I.D. and a major credit card.
Not responsible for typographical errors

Quality furniture and a whole lot more ... for a whole lot less.