

Focus

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In a food processor, combine strawberries, sugar, lemon, or lime juice, and vanilla. Puree, then chill. Serve over custard, ice cream, or mix with low fat yogurt.

Frozen Yogurt Strawberry Tarts

- 8-10 graham cracker tart shells
- 28-ounce containers of plain low-fat yogurt
- 1/2 cup sugar
- 18-ounce container whipped topping
- 2 cups fresh sliced strawberries

Combine yogurt and sugar. Fold in whipped topping and slice strawberries. Fill tart shells with mixture and freeze for at least 4 hours or overnight. Remove from freezer 30 minutes prior to serving and garnish with sliced strawberries. Place leftovers in freezer.

- Elegant Strawberry Pie**
- 1 baked 9-inch pie shell, cooled
 - 1 cup sugar
 - 3 Tablespoons cornstarch or Clear gel
 - 1 quart strawberries, wash and remove caps
 - 18-ounce package low-fat cream chase, softened
 - Whipped cream (optional)

Mix together starch and cornstarch. Slice half of the berries and cook them with the sugar and cornstarch, stirring constantly until mixture is clear and drops from spoon in lumps. Cool. Spread bottom of pie shell with cream cheese. Fill shell with remaining whole berries. Pour cooled glazed berries over top. Refrigerate for at least 3 to 4 hours until set. Best if made one day before serving. Serve with whipped cream if desired.



Edible Art Photo Contest

ROSEMONT, Ill. - The American Dairy Association (ADA) unveils the "Say Cheese...as Edible Art! Photo Contest", challenging cheese lovers across the country to create a work of edible art from cheese and capture it on film.

The contest, from now through May 15, rewards creativity with royalty. The grand prize winner will receive \$2,000 plus a trip for two for six nights/seven days to Hawaii at Hilton Hawaiian Village on Waikiki's Best Beach. The runner-up will receive \$1,000 plus a weekend trip for two to Washington, D.C.

According to recent ADA research, Americans have a love affair with cheese. In fact, the most passionate group, appropriately named "Cravers," consume an average of 22 pounds annually.

"Americans love cheese," says Chef Gale Gand, pastry chef and co-owner of Brasserie T. Gand, a former art student turned celebrity chef, says creating food that's fun to look at and delicious to eat is easy as "cheese."

Cheese is so versatile that any combination works. I didn't have a wedding cake at my wedding. I had a "wedding cheese." It was delicious and the guest loved the creative change."

With the "Say Cheese...as Edible Art! Photo Contest," the sky's the limit. For example, a block of Cheddar cheese topped with vertical stalks of celery, asparagus and parsley becomes a rain forest; a creative combination of cheese cubes and red-pepper flags become an elaborate castle.

These are just a few ideas for

edible art masterpieces—and we're looking for many more! To enter the "Say Cheese...as Edible Art! Photo Contest," send: name; address; phone number; age; no more than four photos of your entry; 25-word or less explanation of entry; and a 50-word or less description of your most memorable cheese-eating experience to P.O. Box 81830, Chicago, Illinois, 60681. For complete contest rules and regulations, visit our Web site, www.ilovecheese.com. Or Call Jayne Sebright at Middle Atlantic Milk Marketing Assoc. (410) 321-0266.

Do Supermarket Dairy Cases Make The Grade?

SYRACUSE, N.Y. - Some 700 supermarkets in New York, New Jersey, and Pennsylvania will have their dairy cases inspected this spring—and it's all part of an effort by the American Dairy Association and Dairy Council, Inc (ADADC), to boost milk sales by making sure stores present milk and dairy products in

the best way possible.

Each spring, ADADC staff trains independent auditors to evaluate a store's dairy case based on cleanliness, availability of stock, case temperature, and freshness of product.

Photographs of the actual dairy case are also taken and attached to the report. After audits are complete, ADADC staff takes the information and revisits each chain to review problem areas and recommend adjustments.

Why are audits so important? Most participating stores have already had ADADC redesign their dairy case, based on a space management plan which shows optimal space designation for the store's best selling products. Generally, once ADADC resets a store's dairy case, space for milk is increased by four feet, and milk sales increase by about 6%. Independent audits are necessary to help stores enforce the new plan as well as identify where further corrections may need to be made.

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