

# Cookbook

## It's strawberry time once again

By CHARLOT M. DENMON  
Staff Correspondent

That deep rosy-red fruit — the strawberry — has come into its own and strawberry fields and retail markets are abounding throughout the area. The tangy sweet flavor of the strawberry is a favorite with the majority of families, who look forward to June and their first taste of homemade strawberry shortcake, fresh strawberry jam, strawberry torte, or just strawberries and cream.

Church strawberry socials, homemade strawberry ice cream, strawberries in any form are served in most households from the first part of June until the beginning of July when they begin to give way to the smaller but also delicious raspberry.

In our family, the search is always on to find new and different ways of preparing strawberries — different but one more delicious than the other.

Since this past week the big, sweet, berries have been showing up everywhere we went searching for new recipes for our readers. We found no one person with a variety of recipes but in talking with various homemakers we came across the following recipes which we found popular in our family.

Since rhubarb and strawberries are in season about the same time, this colorful Rhubarb-Strawberry Jam adds a piquant flavor to breakfast croissants. A Strawberry and Grape Chantilly Mold of red berries in shimmery red gelatin over a base of light green grapes adds a colorful tone to a special occasion, or if desired, serve the gelatin as a dessert by omitting the lettuce leaves and garnishing with strawberries.

For the most elegant torte to top off a company dinner, the Strawberry Cream Cheese is unbeatable and for the diner who doesn't like yogurt convince him to taste Strawberry-Glazed Yogurt Pie. Chilled for four hours or more it adds a refreshing tartness to dinner. For an impressive presentation at an important dinner, serve Rum Flambeed Strawberries. It is a quick and delicious dessert which can be prepared in advance then flambeed at the table when serving.

The mold is easy and tasty, the yogurt pie not only easy but delicious and the torte can be baked from 'scratch' or is equally delicious if made with a packaged cake mix.

All of the recipes are different but mouthwatering and leave the diner wanting to try them again.

**RHUBARB-STRAWBERRY JAM**  
¾ lb. rhubarb sliced thin  
1 8-oz. can crushed pineapple, unsweetened  
1 qt. fresh strawberries  
6½ c. sugar  
1 pkg. liquid pectin  
Melted paraffin

Place rhubarb in large saucepan or Dutch oven. Drain pineapple juice into pan with rhubarb and bring to boil. Cover and simmer two minutes or until rhubarb is tender. Wash berries and hull. Crush them and combine with pineapple and rhubarb. Measure three and a half cups into same saucepan, add sugar and mix well. Bring to a full rolling boil over high heat (boil that cannot be stirred down). Boil hard for one minute, stirring continuously. Remove from heat, stir in pectin immediately and skim off foam with metal spoon. Ladle into hot jars. Pour one-eighth inch hot melted paraffin over tops and cover with lids. Store in cool, dry place.

**STRAWBERRY-GRAPE MOLD**  
Strawberry layer:  
1 6-oz. pkg. strawberry gelatin  
2 c. boiling water  
1 c. ice cubes  
½ c. strawberries, cleaned and hulled  
Grape layer:  
1-½ c. seedless grapes  
1 T. unflavored gelatin  
1/3 c. cold water  
1 c. sour cream  
½ T. lemon juice  
Peel of 1 lemon, grated  
1 T. sugar

In mixing bowl, dissolve strawberry gelatin in boiling water, add

ice cubes stirring occasionally until melted. Refrigerate until syrupy. Stir strawberries gently into gelatin and then spoon into six cup mold. Refrigerate until nearly set.

Start grape layer by dissolving unflavored gelatin in the cold water in a measuring cup. Place cup in a pan of boiling water to dissolve the gelatin. Combine the remaining ingredients of grape layer with the melted gelatin and stir well to blend thoroughly. Spoon into the mold over the strawberry layer and chill at least two hours. To serve unmold on lettuce leaves and garnish with grapes or strawberries or both. Use tall mold. If desired for dessert, omit lettuce leaves and additional grapes.

### STRAWBERRY CREAM CHEESE TORTE

1 pkg. white cake mix or 1 lg. round angel food cake+++  
Cream cheese filling & frosting  
1 pt. or more cleaned fresh strawberries

Bake cake according to directions on package. Let cool thoroughly then remove from pan. Split cake into three layers. Fill between layers with about three quarters cup of filling (recipe below) placing strawberries on top of filling on each layer. Stack cake and frost with same cream cheese filling. Garnish top with fresh strawberries. Chill until ready to serve. +++Angel food cake may be substituted or a favorite white cake recipe of one's own.

### Cream Cheese Filling And Frosting

2 8-oz. pkgs. cream cheese, room temperature  
½ c. Confectioners sugar  
1 pt. whipping cream  
Whip cream cheese until smooth, beat in confectioners sugar and whipping cream until mixture is very light and fluffy.

If cake is in advance keep covered and refrigerated.

### STRAWBERRY GLAZED YOGURT PIE

2 3-oz. pkgs. cream cheese, room temperature  
1/3 c. sugar  
2 eggs  
1 t. grated lemon rind  
1 t. vanilla  
Dash salt (optional)  
1 c. plain yogurt  
Graham cracker crust+++  
Strawberry glaze

Crust may be purchased pre-baked or use favorite recipe. Bake at 350 degrees for five minutes.

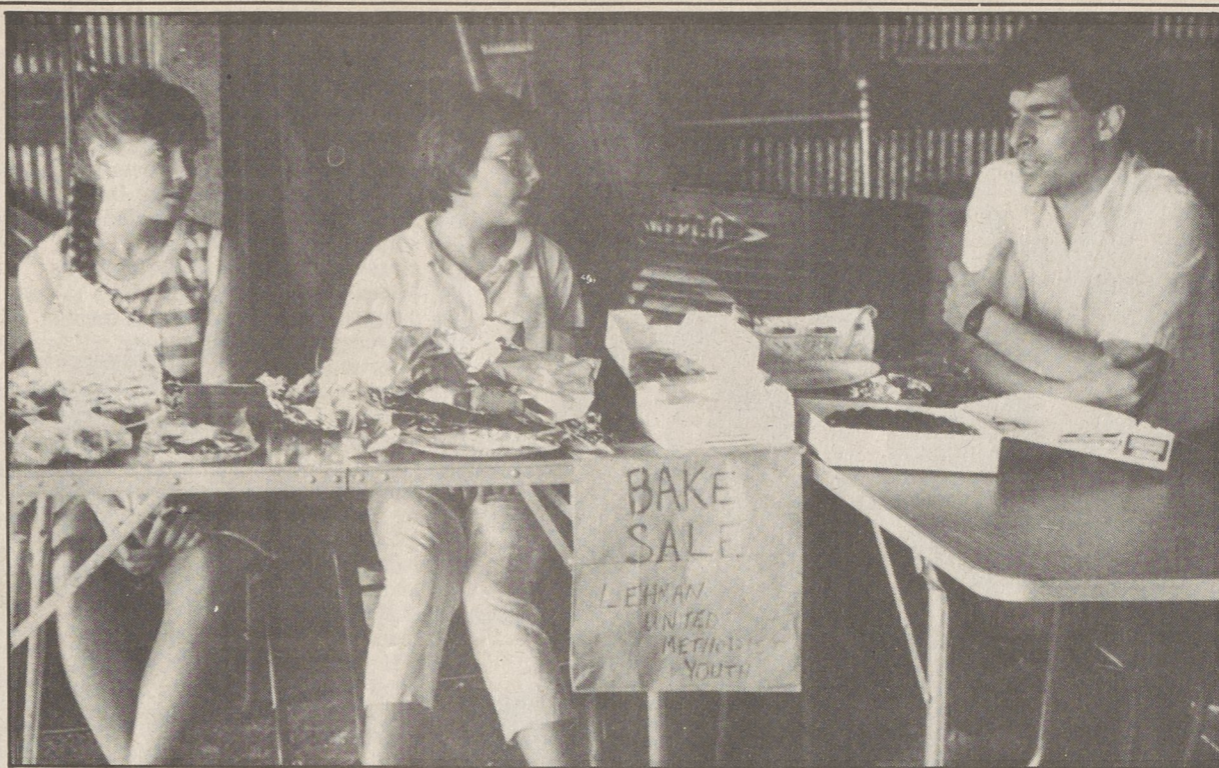
Beat cream cheese and sugar until fluffy, beat in eggs, one at a time, add lemon rind, vanilla and salt. Blend in yogurt and pour into partially baked crumb crust. Bake at 350 degrees until top is puffed and firm when lightly touched, 40-45 min. Cook, then add strawberry glaze as directed. Chill at least four hours, or more.

### Strawberry Glaze

2/3 c. strawberries, washed & hulled  
1/3 c. sugar  
1 T. cornstarch  
1 T. lemon juice  
Place half the strawberries in saucepan, crush with a fork. Add sugar, cornstarch and lemon juice and cook, stirring over medium heat until mixture is thick and clear. Cool to lukewarm. Slice remaining berries and arrange evenly over pie. Spoon the strawberry glaze evenly over the sliced berries. Chill as directed before serving.

### RUM FLAMBEED STRAWBERRIES

1 pt. fresh strawberries, cleaned & hulled  
2 T. butter or margarine  
1/3 c. sugar  
1/3 c. sweet sherry  
1/3 c. golden rum  
1 pt. vanilla ice cream  
2 T. toasted almonds, chopped  
Clean, hull and dry strawberries. Heat butter in skillet, add sugar and stir until sugar is golden and melted. Add sherry and cook, boiling, until syrup is smooth and free of any lumps of sugar, add strawberries and heat through. At the table or in the kitchen, heat rum slightly, light and pour over berries, stirring juices until flame dies down. Spoon mixture over ice cream immediately and top with toasted almonds. Serves 4.



Dallas Post/Charlot M. Denmon

### Bake sale held

Jonathan Pineno, group advisor, discusses the progress of the bake sale sponsored by the Lehman U.M. Church youth group at the Barn's open house recently. The bake sale was one of the group's fundraising activities for the year.

## Tasty salads can perk up any lunch

Perk up lunch with a layered lettuce salad topped by tasty cheddar cheese, fresh peas, bacon bits and a tart sour cream dressing. Or count calories with a salad featuring low fat cottage cheese and your favorite fresh spring vegetables.

These are among the dozen recipes selected by the Pennsylvania Dairy Promotion Program for the new brochure, "Spring Salads with a Dairy Touch." For a free copy, write Pennsylvania Dairy Promo-

## VA starts volunteer program

The nursing staff of the VA Medical Center is accepting applications from youth between the ages of 14 and 18 to assist the staff.

Volunteers will provide help in performing numerous supplemental services for the staff and the patients. Written detailed assignments will be utilized to provide constructive service. The youth volunteer program is another means of orientating the community to the VA Medical Center.

Applicants should contact the Voluntary Service in person or call 824-3521, extension 7237 for information. Each applicant will be interviewed and selected according to the needs of Nursing Service. All volunteers will be trained in hospital procedure prior to assuming responsibility. Sessions will be scheduled according to the needs of the individual nursing service.

Applicants will be selected based on an interview and order of registration. Volunteers must attend an orientation program to be held Saturday, June 21, at the Wilkes-Barre VA medical Center.

tion Program, 2301 North Cameron Street, Harrisburg, Pa. 17110-9408.

But first treat yourself to these tasty salads:

### LAYERED LETTUCE SALAD

1 hd. lettuce  
½ lb. crisp bacon  
1 c. dairy sour cream  
½ c. mayonnaise  
10 oz. pkg. frozen peas  
1 c. (4 oz.) shredded cheddar cheese  
½ c. sugar  
½ c. vinegar

Tear lettuce into bite-size pieces. Place in the bottom of a salad bowl or a shallow pan. Add frozen peas and sprinkle with crumbled bacon. Combine sour cream, sugar, mayonnaise and vinegar and pour over salad. Top with grated cheese. Cover and refrigerate 3 hours.

### COTTAGE CHEESE WITH VEGETABLES

16 oz. lowfat cottage cheese  
1 t. onion, very finely chopped  
2 T. celery, chopped  
2 radishes, sliced  
salad greens, as desired  
s c. carrots, shredded  
2 T. green pepper, very finely chopped  
½ cucumber, chopped  
½ t. pepper

Mix all ingredients except salad greens together lightly. Serve on crisp salad greens. Or for variation serve as a dip for crackers.

### CHEESE-MOUSSE SALAD

2 t. unflavored gelatin  
2 t. dry Italian Salad dressing mix  
1 c. cottage cheese  
2 c. sour cream  
¼ c. crumbled blue cheese

Soften gelatin in one quarter cup cold water. Place over boiling water, stir until gelatine dissolves. Stir gelatine into sour cream; add dressing mix, blue cheese and cottage cheese. Beat until well blended. Pour into ¾ cup ring mold or small loaf pan; chill until firm. Unmold, garnish with parsley and carrot curls. Serves 8-10.

### YOGURT-FRUIT SALAD

2 med. bananas, sliced  
2 c. fresh strawberries, halved  
½ c. yogurt  
2 T. sugar  
Lemon juice  
2 med. oranges, peeled and sectioned  
4 oz. whipped cream cheese  
Lettuce

Dip bananas in lemon juice. Combine strawberries, orange sections and bananas. Chill. Stir yogurt into cream cheese; add sugar. Spoon yogurt mixture over fruit. Serve in lettuce cups. Serves 4-6.

## Nesbitt slates festival

Mrs. Bette Roarty, June Festival Chairman, has announced the schedule of events for the Nesbitt Memorial Hospital Auxiliary's June Festival on Wednesday, June 18 from 11 a.m. to 9 p.m. on the grounds of the hospital's Medical Arts Building, 534 Wyoming Avenue, Kingston.

Opening ceremonies will begin at 11 a.m. A number of hospital and community figures will be among the special dignitaries on hand.

The Celebrity Splash is returning again this year. Community residents will have an opportunity to dunk their favorite personalities. A complimentary health fair will be held with a variety of screenings and health exhibits featured.

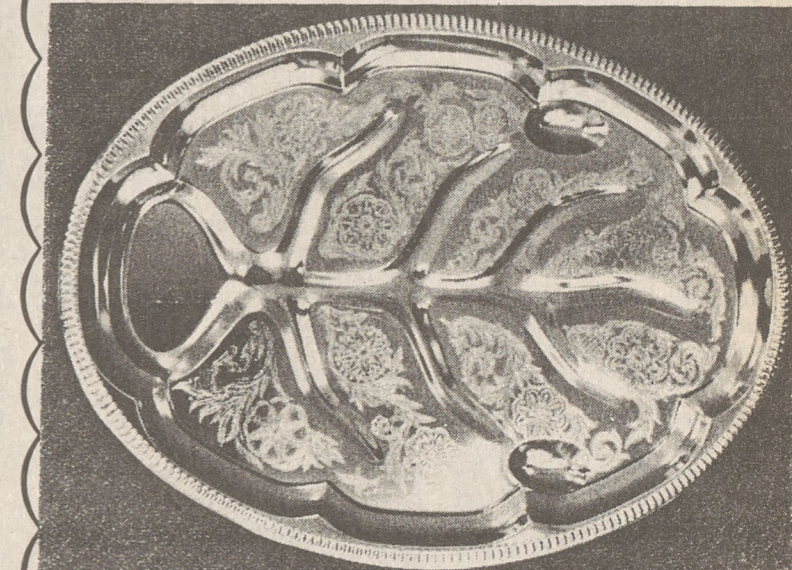
Live musical entertainment will be provided on the bandshell throughout the day. The following groups will be performing: 1-2 p.m., Barbara Woronko-Anzalone School of Dance; 2-3 p.m., David Blight School of Dance; 3-4 p.m., Joan Harris Centre for Gifted and Talented; 4-5 p.m. Marsh's School of Goshin Jutsu Karate; 5-6 p.m., East End Celi Dancers; 6-7 p.m. Dixiecrats Jazz Band; and 7-8 p.m. Irem Temple String Band.

The Alumni Association of the Nesbitt School of Nursing is sponsoring chicken and spaghetti dinners. Dinners will be served in the hospital dining room from 3:45 to 6:45 p.m.

The chicken dinner features oven-baked chicken, mashed potatoes, or baked beans, cole slaw, salad, rolls-butter, homemade cake and beverage. Donation is \$4. The spaghetti dinner includes spaghetti and two meatballs, Italian bread, salad, homemade cake and beverage. Donation is \$3. Takeouts are available.

Another favorite festival event is the Baby Parade and Contest. The contest is open to children of walking age to six-year olds. Tots must be able to walk across the stage without assistance to be eligible. Registration will begin at 10:30 a.m. The Parade will begin at 12 noon on the Bandshell. The entry fee is a \$1 donation. First, second and third prizes will be awarded in each division, walking age to 3 years old and four years old to six years old.

*Creative Kitchens and Baths*  
"WE'RE THE PEOPLE WHO CARE ABOUT YOU AND YOUR HOME!"  
Featuring  
**Kraft Maid**  
Kitchen & Bath Cabinetry  
• Don't forget our complete line of goods and services  
• Free estimate & layout  
HOURS: Closed — Mon.  
Open Tues.-Fri. 9 a.m. - 4 p.m.  
Sat. 9 a.m. - 12 p.m.  
Rt. 309 Across from Cross-Country Restaurant  
(717) 836-6601



**NEW SUBSCRIBERS...**  
We'll give you as a gift this beautiful serving platter, if you'll subscribe to The Dallas Post for one year.  
This beautiful serving platter will enhance any table decor. So whether the subscription is for yourself or as gift, the serving platter is absolutely FREE if you subscribe for one year.  
We know you'll enjoy keeping up with all the news by reading The Dallas Post every Wednesday. And we're sure you'll love this beautiful serving platter. Get both by simply filling out the coupon below and bring it along with your payment of \$12.00.

**The Dallas Post Circulation Department**  
Rte. 309-415 Plaza Dallas, Pa. 18612  
Yes, please begin my one year subscription to The Dallas Post. I have not been a subscriber in the past three months.  
Deliver to:  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
Phone \_\_\_\_\_  
NOTICE: This special offer is limited to NEW subscribers only. Not to be used in conjunction with any other specials. Renewals are not eligible.  
**HURRY, OFFER GOOD WHILE SUPPLIES LAST!**

Betty McDonald  
OWNER  
NUMBER 9  
SHOP  
9 W. Northampton St.  
(corner S. Franklin St.)  
Wilkes-Barre, Pa. 18701  
Phone: (717) 825-2024  
IMPORTED CLOTHES — JEWELRY — ACCESSORIES

**Subscribe to The Post**  
• Pregnancy Terminations to 14 weeks  
• Confidential Counseling  
• One Visit  
Office of  
**Salomon Epstein, M.D.**  
2548 Vestal Parkway, East Vestal  
607-770-9011

**MAN'S BEST FRIEND**  
  
**the CLASSIFIEDS**  
Even your best friend knows that the classifieds give you the answers you need! For anything you might want to SELL or BUY!  
CALL TODAY  
CLASSIFIEDS 675-5211

**Read the Classifieds**  
New York Presents SALVATORE'S  
**designing heads**  
Hair Cutting and Design  
Dallas Shopping Center • Dallas, Pa. 18612 • 675-0447  
Narrows Shopping Center • Edwardsville, Pa. 18704 • 287-1730  
PRECISION HAIRCUTTING FOR MEN & WOMEN  
PERM WAVING DIMENSIONAL COLORING  
MANICURES SCULPTURED NAILS  
Appointment Not Always Necessary