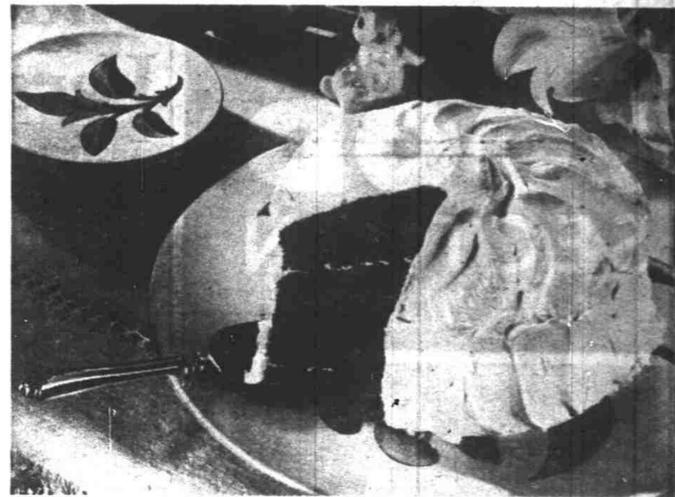


A SIGN OF SPRING



INTO THE ICEBOX



IT'S A QUICKIE

Desserts Pretty as a Picture--3 Pictures

In the illustrations above are three good looking springtime desserts. Reading from left to right they are a super strawberry pie, built from graham crackers and frozen berries or the first fresh ones of the season; a refrigerator cheese cake which starts with a graham cracker crumb mixture in the refrigerator tray and another spring specialty, chocolate cake, whipped up from a package of ready mixed cake and topped with a thick layer of good old Seven Minute Icing.

SUPER STRAWBERRY PIE

Crust:
20 graham crackers, finely rolled (1 1/2 cups crumbs)
1/4 cup softened butter or margarine
1/4 cup sugar

Thoroughly blend together graham cracker crumbs, softened butter or margarine and sugar. Pour mixture into 9-inch pie plate; firmly press into an even layer against bottom and sides of plate. Bake in moderately hot oven (375°) 8 minutes. Cool.

STRAWBERRY FILLING

1 quart fresh strawberries
3 tablespoons cornstarch
1 cup sugar
Juice of 1 lemon
Heavy cream, whipped

Wash and hull berries, saving three for garnish. Put half of the berries into a saucepan and crush with a fork or pastry blender. Add cornstarch, sugar and lemon juice. Cook and stir over moderate heat until mixture thickens and becomes clear; cool. Cut remaining berries in halves and stir gently into cooked mixture. Pour into graham cracker crumb crust; garnish with whipped cream and whole berries. Chill.

REFRIGERATOR CHEESE CAKE FILLING

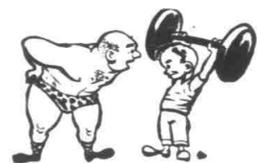
1 envelope unflavored gelatin
1/4 cup cold water
1 egg yolk, slightly beaten
1/4 cup milk
1/2 cup sugar
1 cup cottage cheese
3-oz. package cream cheese
Grated rind of 1/2 lemon
1/2 teaspoon vanilla
1/2 cup light cream
Juice of 1/2 lemon
1 egg white, stiffly beaten

Soak gelatin in cold water 5 minutes. Combine egg yolk, milk and sugar; cook 5 minutes, over low heat, stirring constantly. Remove from heat; add gelatin and stir until dissolved. Cream cheeses together; add lemon rind and vanilla. Add gelatin mixture. Chill. Beat cream until foamy; add lemon juice and whip until thickened. Fold cream and beaten egg white into cheese mixture. Pour into wedge-shaped pieces. Serves 6.

FLUFFY EGGS

Fluffy scrambled eggs and strips of crisp bacon or broiled ham can't be beat for popular fare for Sunday morning. Cook a couple of sliced green onions a few minutes in melted butter, then add the egg-milk mixture and cook slowly until soft and creamy. Lastly fold in 1/2 cup of ripe olives cut from pits into large pieces, and serve immediately.

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Rhubarb Dessert Has Noodles Too

Fried noodles, cooked in deep fat, are the beginning for a recipe that includes rhubarb in fluffy gelatin. It sounds a bit odd, but read the recipe and see.

RHUBARB CHIFFON WITH NOODLE NUTS

4 ounces fine noodles
Fat for deep frying
2 tablespoons melted butter or margarine
1/4 cup confectioners' sugar
2 cups sliced rhubarb (1/2 pound)
1/4 cup water
1/2 cup sugar
1/4 cup water
1 package gelatin
2 egg whites, stiffly beaten

Place small amount of uncooked noodles in flat-bottom wire basket or strainer. Fry in deep fat (375 degrees) until golden brown (about 2 minutes). Drain on absorbent paper. Crush lightly. To noodles add butter or margarine and confectioners' sugar, mixing well. To rhubarb add 1/4 cup water and 1/2 cup sugar. Cook until rhubarb is tender (about 10 minutes). While rhubarb is cooking, soften gelatin in 1/4 cup water. Add rhubarb mixture to gelatin and cool slightly. Fold into egg whites. Press 1/2 of noodle mixture in bottom of refrigerator tray. Pile 1/4 rhubarb chiffon on noodles. Spread 1/4 of noodles lightly over rhubarb and top with remaining rhubarb chiffon. Sprinkle remaining noodles over top. Chill in refrigerator until firm. Makes 4 servings.

RHUBARB SPECIAL

Fresh rhubarb in the markets is a sure sign that spring is here. Cook it this way so you preserve its pink glow and wonderful flavor. Slice 1 pound fresh rhubarb into 1/2-inch slices. Add 1/4 cup water and 1 cup seedless raisins. Cover and boil gently about 5 minutes or until tender, stirring once or twice. Add 1/2 cup brown sugar and stir until dissolved. Serve chilled.

FRUIT GARNISH

One of the prettiest garnishes for baked ham, whether you serve it for breakfast or dinner, is broiled canned peach halves filled with tart jelly. Broil the drained peaches only long enough to heat them through.

Meat, Macaroni in Baked Hot Dish

Cubed table-ready meat of your choice is the beginning for this macaroni dish.

DOWN EAST MACARONI

4 ounces elbow macaroni
1 cup cubed table-ready meat
2 tablespoons chopped onion
1 tablespoon fat or drippings
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon dry mustard
Dash pepper
1 1/2 cups cooked tomatoes
2 tablespoons molasses
1 cup shredded American cheese

Cook macaroni in boiling salted water until tender (about 8 minutes). Drain and rinse. While macaroni is cooking, brown meat and onion lightly in fat or drippings. Stir in flour, salt, mustard and pepper. Add tomatoes and molasses and cook, stirring constantly until thickened. Stir in cheese and macaroni. Pour into greased 1 1/2-quart casserole. Bake in moderate oven (350° F.) about 25 minutes. Makes 4 servings.

Dessert or Salad Includes Oranges

This mixture of fruit and rice has a dual personality, it's either dessert or salad and serves equally well in either capacity.

ORANGE RICE SPECIAL

1/2 cup orange juice
1/4 cup white corn syrup
1/4 cup light brown sugar
2 cups diced orange sections
1/2 teaspoon almond extract
3 cups cooked rice

Combine orange juice, corn syrup, and brown sugar in a saucepan. Bring to a boil and boil for 5 minutes. Add orange sections, almond extract and rice. Cook for 5 minutes, stirring occasionally to prevent sticking. Chill before serving.

If desired, top or garnish with orange sections, whipped cream, mayonnaise, salad dressing, toasted coconut, chopped nuts, marshmallow cherries, or a sprig of mint. Recipe makes seven 1/2-cup servings.

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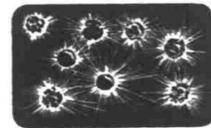
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