



July is berry month, and through the strawberry season is practically past with only a few remaining in the markets from up the valley. Other berries and peaches lend themselves to this super deluxe dessert which features a new meringue combination—popped cereal. The shells are first filled with ice cream then topped with the fruit.

Bananas Join Cheese, Juice In Cold Pie

A pie that is a cook's dream for a hot day dessert is banana refrigerator cheese pie. It's so cool and refreshing with a smooth, delicate texture, a rich and wonderful cheese and banana filling and a generous lining of crisp crumbs for a crust. Best of all, there's no baking required, not even for the crust.

The first gleam of this recipe came from a cook book of the Woman's Society of Christian Service of the Clifton Dale Methodist Church of Saugus, Mass. Home economists tried their recipe and liked it so much, that they made it up again and added a layer of diced, fully ripe bananas between the crust and the rich, creamy, cheese filling. A little more streamlining, and the recipe was born.

The bananas make this cheese pie particularly delicious. Bananas have an accommodating way of blending with almost any flavor, and they were never a more delicious asset than in this distinctive cheese pie. To capture the peak of sweet, mellow banana flavor for this pie, choose fully ripe bananas that have yellow peel flecked with brown.

BANANA REFRIGERATOR CHEESE PIE
 1 envelope unflavored gelatin
 1/4 cup cold water
 2 egg yolks, slightly beaten
 1/4 cup sugar
 1/4 cup water
 1 cup cottage or cream cheese (1/2 pound)
 2 teaspoons lemon juice
 1/4 teaspoon lemon rind
 1/4 teaspoon salt
 1/4 cup heavy cream, whipped
 2 egg whites, stiffly beaten
 1 cup diced, ripe bananas (1 to 2 bananas)
 1 tablespoon sugar
 1 tablespoon lemon juice
 Crumb crust

Use fully ripe bananas... yellow flecked with brown. Soften gelatin in cold water. Mix together egg yolks, sugar and water in top of double boiler. Cook over hot, but not boiling water, until thickened. Stir in gelatin. Beat cheese until smooth and creamy. Gradually add egg yolk mixture, lemon juice, rind and salt, beating until well-blended. Chill. Beat mixture thoroughly. Fold in whipped cream and egg whites. Combine bananas with sugar and lemon juice and let stand for about 5 minutes. Spread lightly over bottom of Crumb Crust. Pour cheese mixture over bananas. Top with 1/4 cup crumbs which have been reserved from Crumb Crust recipe. Chill until firm. Makes 1 9-inch pie.

CRUMB CRUST
 1/4 cup melted butter or margarine
 1 1/2 tablespoons sugar
 1/2 teaspoon ground cinnamon
 1 cup finely crushed graham crackers, corn flakes or zwieback
 Add butter or margarine, sugar and cinnamon to crumbs and mix thoroughly. Press firmly 3/4 of the crumb mixture along sides and

PICNIC LIST: SALAD
COLD MEATS
CHEESE
PAPER CUPS
AND LIGHT
OLYMPIA BEER
OF COURSE.

Shortcakes with Crunch Take Summer Fruit, Berries

Strawberries, the traditional shortcake fruits, are gone but there are many other fruits and berries in the market that make mighty good shortcakes. Here's a new quirk for a cake—meringue shells that take pre-sweetened popped cereal to give crispness. The picture shows it in the more super colossal deluxe form, which fills it with ice cream and tops it with the crushed, sweetened fruit.

Secret of meringue techniques is getting the egg white properly whipped. Eggs not too fresh will whip more readily and give greater volume, probably the only known advantage of old over new eggs. Fold the crunchy cereal in at the last minute so it will remain crisp.

PUFFED CORN MERINGUE SHELLS
 3 egg whites 1/2 cup sugar
 1/4 teaspoon salt 1/2 teaspoon vanilla flavoring
 1/4 teaspoon cream of tartar 3 cups pre-sweetened puffed corn
 Beat egg whites until frothy; sprinkle with salt and cream of tartar. Continue beating until stiff but not dry. Gradually beat in sugar, a tablespoon at a time, adding vanilla with last of sugar. Fold in cereal. Drop by tablespoons onto baking sheet covered with ungreased paper. Shape into shallow cups. Bake in pre-heated slow oven (275°) about 40 minutes or until lightly browned and dry on surface. Remove from paper while warm. Cool; fill with ice cream or fresh fruit and serve immediately. Yield: 12 meringue shells, 3 1/2 inches in diameter.

bottom of a 9-inch pie pan. Reserve remaining crumbs for sprinkling on top of pie.

Variation:
 Banana Refrigerator Cheese Cake: This recipe may be made into a cake if desired, by doubling the ingredients in the recipe and using one 9-inch spring form pan in place of the pie pan. (A spring form pan is a round baking tin from which the side can be removed, to allow for serving the cake from the bottom of the pan.) Line only the bottom of the spring form pan with crumbs. Makes 10 to 12 servings.

Blueberries in Pudding Recipes

With fresh blueberries coming into the markets we'll like a few recipes for their use.
Baked Pudding Sound Practical:
 2 cups flour
 1 teaspoon salt
 1 cup molasses

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Frozen Dessert Of Fruit, Rice Smooth, Good

A frozen dessert that fills the place of richer creams is this one that features rice and pineapple and includes evaporated milk. The combination is novel and the flavor interesting.

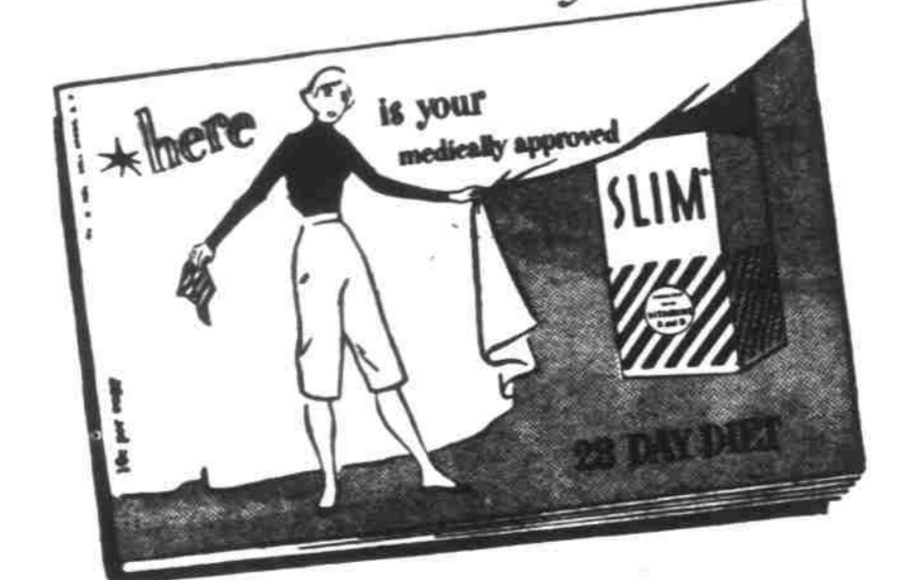
PINEAPPLE-RICE FREEZE
 2 cups cold cooked rice
 1 1/2 cups crushed pineapple, drained
 1/2 cup beet or cane sugar
 1 cup whipping cream or evaporated milk
 2 tablespoons lemon juice if evaporated milk is used
 Mix the cooled, cooked rice, pineapple and sugar. Whip the cream or the evaporated milk and fold into the rice, pineapple and sugar mixture. Place in freezing trays and freeze until firm. If dessert is kept for several days, remove trays from freezing compartment and place in coldest part of refrigerator several hours before dessert is served if a softer texture is desired.

For those who like almond flavoring, 1/2 teaspoon of almond extract is a delightful addition and may be added to the dessert when the whipped cream or whipped evaporated milk is folded in. To whip the evaporated milk, chill undiluted evaporated milk thoroughly. Pour into a chilled bowl. Whip until milk begins to thicken. Add the lemon juice and whip until stiff.

Caesar Salad Crisp

Caesar salads are summertime favorites. The tossed greens, the garlic-flavored croutons, the beaten eggs with the added dash of Worcestershire sauce, the intriguing anchovy taste, all combine to produce a dish with magically harmonized flavors. The crunchy croutons that lend the marvelous contrasts in texture may be made in a twinkling by heating together 2 tablespoons of vegetables oil and 1 1/2 teaspoons garlic salt in a skillet, adding 2 cups of 1/2 inch toasted bread cubes, and tossing them until they are thoroughly coated. Add these to the salad at the last instant.

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FORMER WAVE WIFE OF BIGTIME NAVY MAN

By JANE EADS
 WASHINGTON — Mrs. John F. Floberg, wife of the Assistant Secretary of the Navy for Air, speaks the same language as her husband when it comes to matters nautical. She's a former WAVE. The Floberg apartment is filled with pictures, posters, books and all manner of naval memorabilia. Even the Flobergs' black cocker spaniel bears a Navy name, "Mid-watch," and her puppies, now in other homes, were christened "Jet Pilot," "Blinker" and "Soups" (Senior Officer Present, U. S.).

Chicago and graduated from Trinity College in Washington in 1940, joined the WAVES in the fall of 1942 and entered the service's first midshipman's class at Smith College. "I consider this the most interesting and valuable experience I've ever had," she told me. And Mrs. Floberg, who is noted for her chic, added: "The WAVE uniform was the most becoming outfit I've ever had."

after the ceremony so I could go back to my job in the office of the Chief of Naval Operations." After the war, Cmdr. Floberg returned to Chicago to practice law until December 1949, when he came to the capital. In addition to her Navy relief work and the social obligations of an official Washington wife, Mrs. Floberg is studying at Georgetown University's School of Linguistics for her master's degree. She's fond of cooking, collects recipes, especially for curry dishes, but she's an expert on wild game—goose, duck, deer—which her husband totes home from winter trips during the fall and hunting. As for herself, Mrs. Floberg would

rather fish. "We haven't had a vacation really, ever," she said, "and I'm going fishing next month if I have to go by myself."

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 says Mrs. Natalie Walden of Miami, Florida.
 "I assumed you had to bleach to get clothes really white. But Tide—alone—washed my clothes whiter than I ever got them with bleach in the wash water. I could see the difference!"