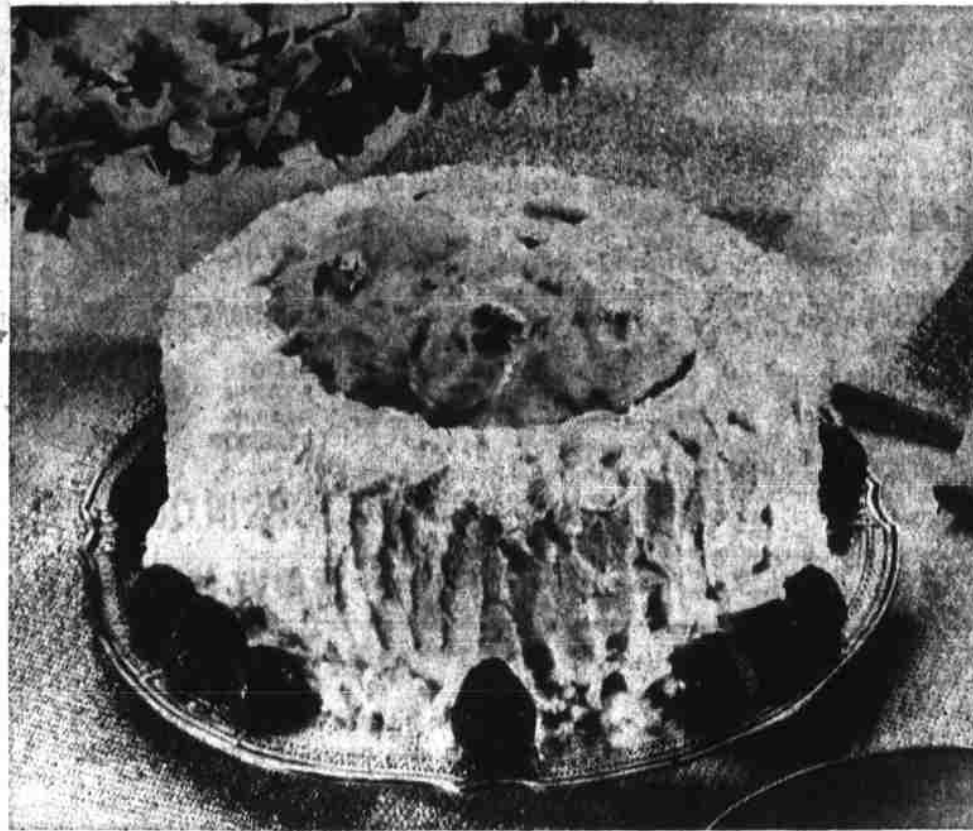


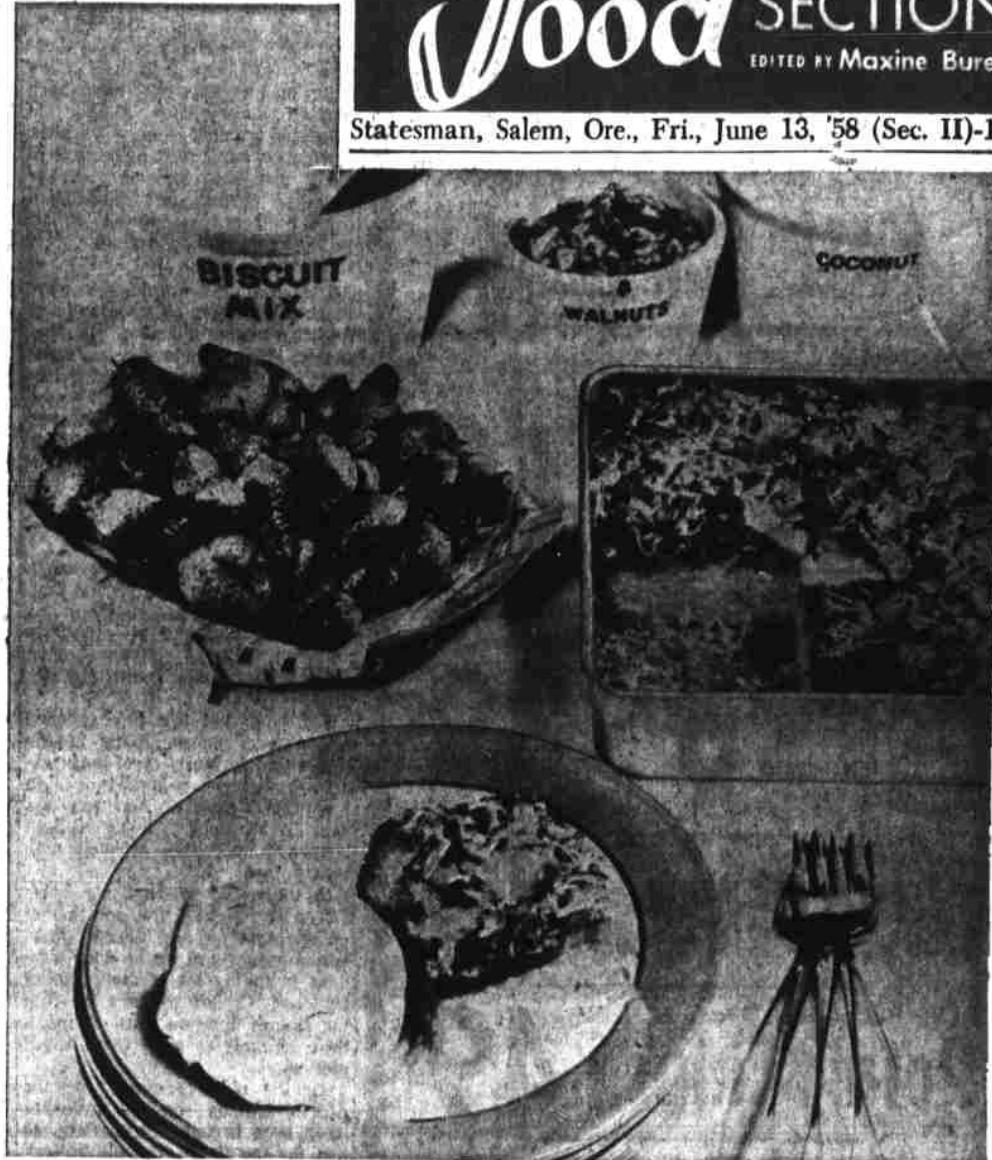
# Strawberries Go Glamorous in June . . .



The combination of rhubarb and strawberries has long been a favorite one for marmalade, and now we use it in a dessert. Strawberry-Rhubarb Supreme uses nonfat dry milk powder for its rich creaminess, tapioca to thicken and strawberries and rhubarb for flavor.



Strawberries lend their delicious flavor to this delicate dessert that begins with a hollowed out angel cake. The strawberries are folded into a gelatine, whipped cream mixture and piled in the center of the dessert. More whipped cream is used to frost the angel cake.



When the family has at last been satisfied with strawberries, unadorned, try dressing them up into fancier dishes, like this Strawberry Quickcake that takes biscuit mix. The nuts, berries and coconut go into a topping that's broiled for a few minutes.

## Strawberries Plain Prelude to Fancy

By MAXINE BUREN  
Statesman Woman's Editor

Sometimes I wonder if we Willamette Valleyites properly appreciate the wonders of fresh grown foods. Take strawberries for instance, we get them still warm from the sun, we pile them generously on biscuits for shortcake, drown ice cream in them for sundaes or just load up a great big dish with the berries and float them in cream. We think nothing of these extravaganzas except that they taste good.

But when one travels to a section of the world far removed from the source of the strawberry and finds that a shortcake is a piece of nondescript white cake and quartet of last week's strawberries; a sundae sports commercially prepared syrup and a dish of berries and cream is almost unknown, one can appreciate the generous way Mother Nature has remembered our valley.

The berries, though distinctly flavored, certainly lend themselves to delicate desserts such as this one that takes an angel cake baked in a ring pan, and strawberries in gelatine as a center.

### Strawberry Angel Dessert

1 angel cake, hollowed out or baked in ring mold  
1 cup sugar  
1 envelope plain gelatine  
1/4 cup cold water  
1/4 cup boiling water  
1 1/2 cups whipping cream  
1 1/2 tablespoons powdered sugar

If angel cake is regular kind, hollow out center until 1 1/2 inch shell is left. Day old cake is easiest to hollow out.

Crush berries with sugar in a bowl; let stand half an hour for sugar to dissolve. Add gelatine to cold water; let stand a few minutes, then add boiling water and stir until dissolved. Mix this with the berries. Chill until partially thickened, then whip 1 cup of the cream and fold in along with bits of cake. Pour into cake shell, heaping high in center. Chill until firm. (Overnight is fine.)

An hour or so before serving, add powdered sugar to remaining 1/2 cup whipping cream; whip stiff. (Adding the powdered sugar before whipping makes the whipped cream stiffer, so it will hold up nicely for a much longer time than usual.) Frost the cake shell and put back to chill until ready to serve. Makes 10 to 12 generous servings.

The flavors of rhubarb and strawberries complement each other in marmalade and pie—and taste no less delightful when combined in a rich dessert that gets its smooth texture from dried milk and tapioca.

### Strawberry-Rhubarb Supreme

1 1/2 cups diced rhubarb  
1/2 cup sugar  
1/2 cup water  
1 tablespoon quick-cooking tapioca  
2 pints fresh strawberries  
2 1/2 cups whipped instant nonfat dry milk

Combine rhubarb, sugar, water and tapioca; mix well. Turn into buttered 1 1/2-quart casserole. Cover and bake in moderate oven (350) 45 minutes, or until rhubarb is just tender. Cool slightly. Add 3 cups strawberries to rhubarb; mix lightly. Chill. Crush remaining 1 cup strawberries and fold into whipped instant crystals. Top strawberry-rhubarb mixture with strawberry whipped instant crystals. Garnish with whole strawberries, if desired.

To Whip mix 1/2 cup dry milk with 1/2 cup ice water until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice and continue beating, while gradually adding 1/4 cup sugar, until stiff peaks form (3-4 minutes longer).

For dinner tonight, try this dessert that's a shortcut to shortcake Strawberry Quickcake. It's economical, too, making good use of a pint of berries.

### Strawberry "Quickcake"

1 1/2 cups biscuit mix  
1/2 cup granulated sugar  
3 tablespoons softened shortening  
1/2 cup milk  
1 teaspoon vanilla  
3 tablespoons butter or margarine, softened  
1/2 cup firmly-packed brown sugar  
2 tablespoons light cream  
1/2 cup flaked coconut  
1/4 cup chopped walnuts  
1 pint fresh strawberries

Combine biscuit mix, granulated sugar, shortening, egg and 1/4 cup milk; blend. Add remaining 1/4 cup milk and vanilla; mix well. Turn into greased 8x8x2-inch baking pan. Bake in moderate oven (350 degrees) 25-30 minutes, or until cake tests done.

Meanwhile, combine butter or margarine, brown sugar, cream, coconut and walnuts; blend. Arrange strawberries over cake. Sprinkle with coconut mixture. Broil 3-4 inches from source of heat 3 minutes.

### Shortcake Uses Bran for Crunch

Before we know it, our favorite markets will again be arrayed with the rich, golden-red of fresh, tree-ripened peaches. And, in order to take advantage of their abundance and low cost, thrifty homemakers already have begun to collect recipes for fresh peach dishes.

Here is one for Peach Shortcake which you might want to add to your collection. This dessert dish combines the sweet, refreshing flavor of succulent peaches with the wholesome nutrition of bran-buttermilk shortcake for a truly perfect warm-weather treat.

**PEACH SHORTCAKE**  
1/2 cup ready-to-eat bran  
1/2 cup buttermilk  
1 1/2 cups sifted flour  
2 tablespoons sugar  
1 teaspoon baking powder  
1/2 teaspoon soda  
1 teaspoon salt  
1/2 cup shortening  
2 teaspoons butter or margarine  
Soak bran in buttermilk. Sift flour, sugar, baking powder, soda and salt together. Cut in shortening until mixture is like coarse corn meal. Add soaked bran; stir until combined. Turn out into lightly floured board. Pat into two layers. Place one-layer in greased round pan; spread with softened butter. Cover with remaining layer. Bake in preheated hot oven (450 degrees) 20-25 minutes.

**Peach Sauce**  
2 1/2 cups fresh sliced peaches  
1/2 cup sugar  
1/4 teaspoon salt  
1 tablespoon cornstarch  
1 cup peach juice  
1 tablespoon lemon juice  
Cook peaches slightly and drain thoroughly. Mix sugar, salt and cornstarch; stir in peach juice. Cook over low heat until thick and clear; add lemon juice. Pour hot syrup over peaches.

### Jelled Consomme Summer Delicacy

Sparkling and cooling jelled consomme, made with canned condensed consomme, is delightful summer fare. Serve it often. Keep cans of condensed consomme in the refrigerator, or chill a can for at least 4 hours just before serving. Spoon into sherbet glasses or bowls. Top with sour cream and mandarin orange segments. Makes 2 to 3 servings.

**A LITTLE SWEET**  
Spread lamb chops with mint jelly before broiling. They're good, but use a light hand with the jelly.

### Luncheon Salad Uses Consomme

Chicken Perfection Aspic tempts the appetite by its beauty of design and the popularity of its ingredients. It can be made with a minimum of effort by the hostess because it calls for such pantry shelf foods as canned chicken or turkey, canned condensed consomme, and an envelope of unflavored gelatine. This party main dish can be made the night before serving.

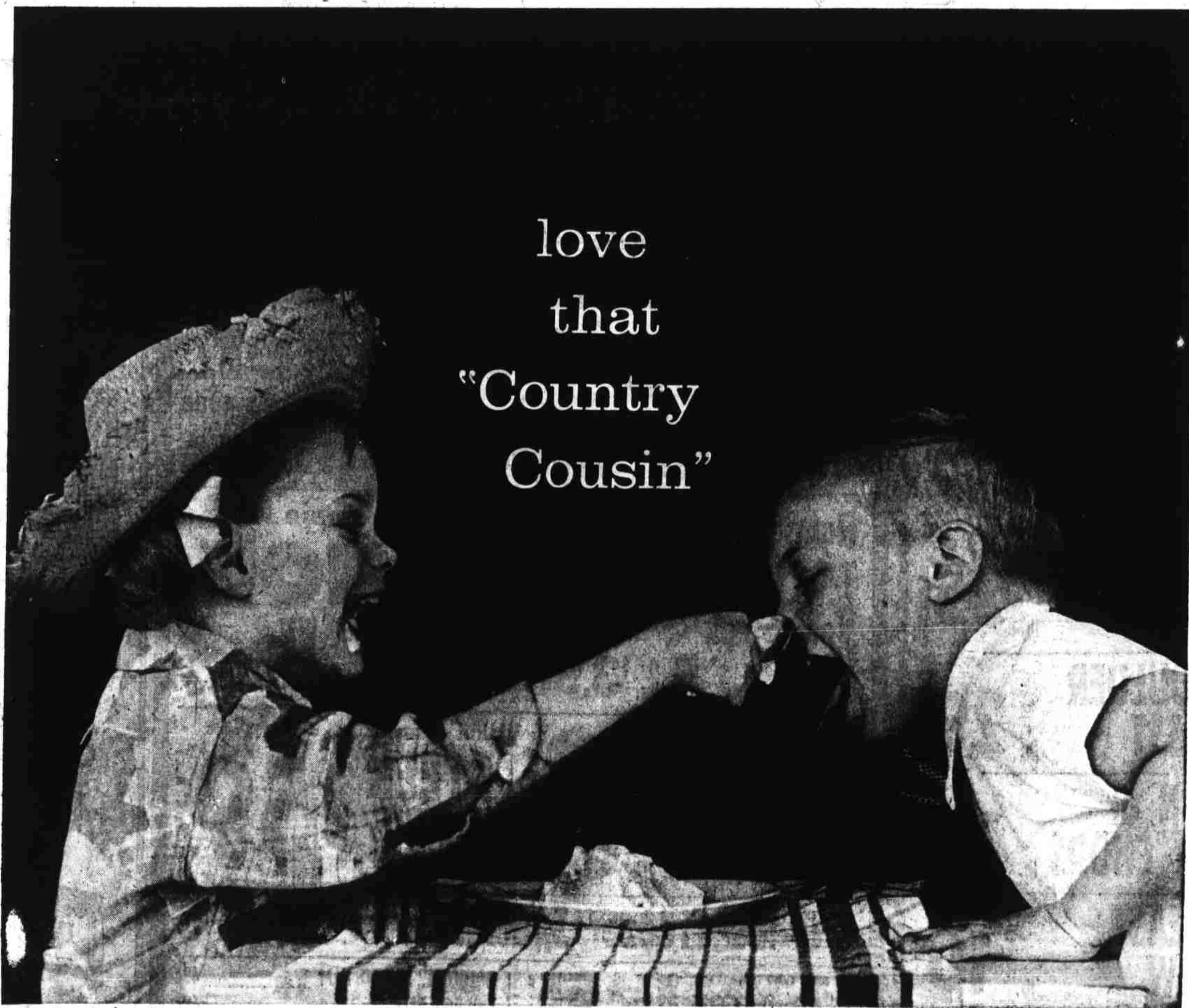
**CHICKEN PERFECTION ASPIC**  
1 envelope unflavored gelatine  
1 cup cold water, divided  
1 can (10 1/2-ounces) condensed consomme  
1/4 teaspoon salt  
2 tablespoons lemon juice  
1 can (5 ounces) boned chicken or turkey, diced  
1/2 cup finely shredded cabbage  
1/4 cup chopped celery  
1/4 cup chopped green pepper  
1/4 cup chopped pimento

Sprinkle gelatine on 1/2 cup of the cold water to soften. Place over boiling water and stir until gelatine is thoroughly dissolved. Add remaining 1/2 cup of the cold water to consomme. Stir in dissolved gelatine, salt, and lemon juice. Chill until mixture is the consistency of unbeaten egg white. Fold in diced chicken, cabbage, celery, green pepper and pimento. Turn into a 4-cup mold; chill until firm. Unmold on salad greens and garnish with salad dressing.

**GOOD FLAVOR**  
Don't forget how delectable tarragon is in a shrimp salad when you are preparing this summer dish.

**EASY WAY**  
Bacon slices may be placed on a rack in a shallow pan and baked in a hot (400 degrees) oven about 15 minutes or until crisp.

**KITCHEN THRIFT**  
If you have a large family you may find it economical to buy such a juice as pineapple in the 46-ounce (6 cups) size can.



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