

**PRIZE DESSERT**—This easy-to-make Strawberry Cream Pie has a luscious filling inside the graham cracker crust. It's one dessert that adults and children alike will applaud.

### Strawberry Pie Stars as Dessert

Even a king might forget his royal manners and smack his lips over Strawberry Cream Pie, just as would any other man who likes good food. It's a handsome summer dessert, and it makes the most of a pint of strawberries. The graham cracker crust which is the foundation of this pie adds its own flavor and texture. Its crunchiness makes a perfect contrast to the creamy filling and fresh berries.

The cream filling given here is especially good, but one of the new instant puddings can be used instead. Coconut pudding makes a delicious pie.

A word of caution: if a prepared pudding is used, put the strawberries on the pie just before serving. If you put the fruit on and let the pie stand, the filling becomes too soft to hold its shape.

**Strawberry Cream Pie**  
(1 8-inch pie)

**Graham Cracker Crust**  
1 cup fine graham crackers  
1/4 cup brown sugar, packed  
1/4 teaspoon salt  
3/4 cup melted margarine  
Mix crumbs, sugar and salt.

Baby turkey may be split and broiled over coals. Brush the turkey meat with a mixture of melted butter, lemon juice and seasonings as it cooks.

stirring with fork. Dribble melted margarine over crumb mixture, tossing lightly with fork to mix. With back of spoon press crumb mixture on bottom and sides of well-margarined pie plate. Do not spread on rim. Chill.

**Filling**  
1/2 cup sugar  
6 tablespoons flour  
1/4 teaspoon salt  
2 cups milk  
1 egg, beaten  
1 tablespoon margarine  
1 teaspoon vanilla extract  
1 pint strawberries  
1/4 cup sugar  
1/2 cup whipping cream

Mix 1/2 cup sugar, flour and salt in top of double boiler. Add milk gradually, stirring to mix smooth. Cook over hot water, stirring constantly until thickened. Add a little of the hot mixture to the beaten egg, stirring. Then add egg to mixture in double boiler. Cook 2 minutes longer, stirring.

Remove from heat. Stir in margarine and vanilla extract. Cool. While filling cools, wash and hull strawberries. Sprinkle with 1/4 cup sugar. Pour cooled filling into chilled pie shell. Cover with waxed paper and chill.

Just before serving, spread sweetened strawberries over fill-

### Party Dessert Uses Cheese, Strawberries

For a party dessert that can be prepared ahead and kept in the freezer until the big occasion, we offer Coeur a la Creme.

This is a favorite dish in France. It has a cottage cheese base, takes its name from Hearts of Cream— from the little heart-shaped basket-molds in which it is traditionally made.

It is usually eaten spread on bite-sized pieces of crusty French bread. You might find it more convenient, though, to serve it as a dessert to be eaten with a spoon.

We give here a simple, Americanized version of Coeur a la Creme, flavored with a hint of lemon and surrounded by tiny ripe strawberries.

**COEUR a la CREME AMERICAINE**

2 tablespoons unflavored gelatine  
1/2 cup cold milk  
1 lb. creamed cottage cheese  
1 cup whipping cream  
1/4 cup fine granulated sugar  
1 teaspoon lemon extract  
Whole, unhulled strawberries

Soften gelatine in cold milk and dissolve over hot, not boiling water. Put cottage cheese through or electric mixer until smooth. Stir in dissolved gelatine and mix well.

Whip cream. Beat in sugar, one tablespoon at a time. Add lemon extract and fold into cheese mixture. Fill individual heart-shaped molds. Chill until firm. Serve surrounded and topped with strawberries. Makes 8 to 10 servings. Sieve or beat on high speed mixers.

Don't forget that the coffee that party that will be remembered goes with it should be just the best you know how to make. It takes two level measuring tablespoons of coffee to each three-quarters of a measuring cup of fresh, cold water to produce a really delightful brew.

Serve the coffee piping hot, the Coeur a la Creme icy cold, for a

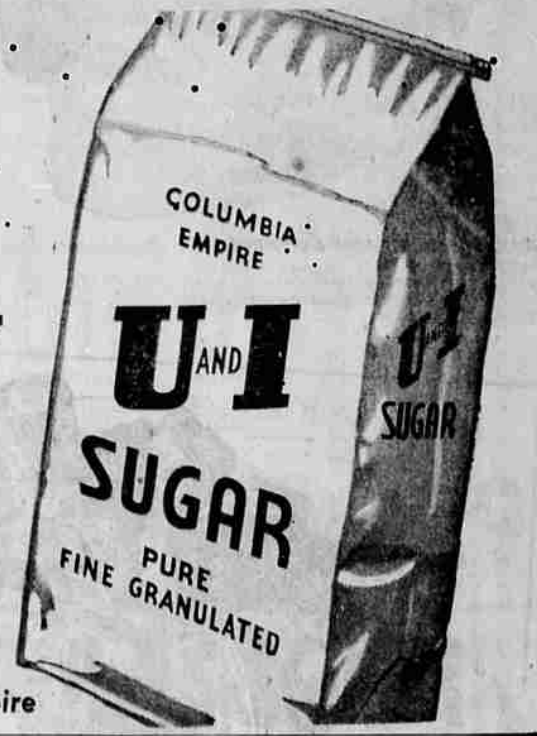
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