



Ah! Strawberry Shortcake Season Soon

Strawberry season is here again soon, which means Strawberry Shortcake — good all during the season of this luscious scarlet fruit. But none of these sponge cake layers for housing them, if you please. Short cake, to be good old-time favorite that it is, must be a sweetened biscuit dough enriched a bit by the addition of melted butter and egg along with the milk or by the use of cream.

It's so easy to make, thanks to the packaged biscuit mix you find on the grocers' shelves, that one just can't go wrong in the making, and so good that you'll find yourself making shortcake of other fruits long after the strawberry season has come and gone.

Patted thick and split after baking or rolled thin and put together sandwich style before

baking, the shortcake needs butter aplenty both between and atop. And, as it's served with the sugar-sauced berries fairly bursting the sides and rolling off the top of the piping hot cake, there should be cream — good thick cream and plenty of it — to serve poured from the pitcher or whipped to rest atop each serving like a fluffy white cloud.

But remember, this is a hearty dessert, a favorite that needs a bit of publicity before family or friends have spoiled their enjoyment of the dish with too much food that has come before. Having a hearty soup and a light salad or the two in reverse makes for full appreciation of.

Ada's Strawberry Shortcake
(Modern version of the old-time favorite)
2 cups prepared biscuit mix
2 tablespoons sugar

$\frac{3}{4}$ cup cream or
 $\frac{1}{2}$ cup milk and
 $\frac{1}{4}$ cup melted butter
1 quart of strawberries
Add cream or milk and melted butter to the biscuit mix and sugar. Mix with a fork. Keep the dough soft but if it is sticky add a bit more biscuit mix.

Turn out on floured cloth. Knead ten times to shape in ball. Pat or roll out to half of thickness desired when baked. Shortcake doubles in volume.

Cut 6 individual shortcakes with a cutter dipped in flour or gently pat or roll out half of dough to fit in round pan 8 inches in diameter and $1\frac{1}{2}$ inches deep. Dot or spread liberally with softened butter. Pat out other half of dough and place on top. Dot or spread with butter and sprin-

kle with sugar.
Bake in hot oven (450 F.) about 10 minutes for the individual shortcakes, 15 to 20 minutes for the large short cake.

To serve, split the shortcakes. While hot, spread with butter. Cover lower half with sweetened strawberries, both sliced and whole depending on size. (Use about $\frac{3}{4}$ to 1 cup sugar for a quart of berries and allow them to stand at room temperature for a while.) Put on the top crust. Cover with strawberries.

Serve at once with plenty of slightly sweetened whipped cream or cream to pour from a pitcher.

Honey Butter
Add that sweet touch to toast, hot breads or waffles. Cream $\frac{1}{4}$ cup butter or margarine well. Add $\frac{1}{4}$ to $\frac{1}{2}$ cup honey gradually. Beat thoroughly. Chill until firm.

Rib Roast Now More Available

It has been many a long year since this foods writer's conscience would let her blithely suggest that anybody can afford a rib roast of beef, but today is the day. We say freely, roast beef, king of the dinner table, is a meat anyone can afford. Actually rib roast of beef is selling in many stores at hamburger prices of last year.

Buying Pointers
For successful roasting, a rib roast should have at least two ribs. This will serve four persons with leftovers for at least one other meal. A three-rib roast will serve six, with leftovers.

If there are only two persons to be fed, you might buy a one-rib roast and then, instead of roasting it, broil it exactly as you would a thick steak. Ahhhh!

Roasted Rib Roast
This is a standing rib roast from which the bones have been removed; then it has been rolled and tied. This roast should be roasted fat side up in a shallow open pan in cooking a standing rib roast but it should be placed on a rack for drippings. Allow 10 minutes more cooking time per pound than for standing ribs.

Rump Roast
Oven-roast only very high quality, top grade rump roast. Most rump roasts should not be pot roasted.

Extra Roasting Hints
No need to flour a roast before cooking... nor to baste it during cooking. No searing in a hot oven. We know that we get less shrinkage, more servings and a beautifully browned roast when one oven temperature is maintained throughout the roasting period — 325 degrees.

Rare Roast Beef
Twenty-two minutes per pound. Medium, 26 minutes per pound. Well-done, 30 minutes per pound. Remove roast from oven 15 minutes before time to carve it; makes carving easier and allows time for gravy making. Good eating!

DULLES IN ISRAEL
Tel Aviv, Israel (AP)—U. S. Secretary of State Dulles and Foreign Aid Chief Stassen arrived in Israel from Cairo Wednesday on their Middle East tour. They plan a 28-hour visit in Israel.

Onion Soup Well Liked

Onion soup is always a favorite. Here's a variation on the French type.

Quick French Onion Soup
(Makes 6 Servings)
4 large onions
4 tablespoons butter
6 beef bouillon cubes or 6 cups beef or chicken

stock
1 tablespoon Worcestershire sauce
2 teaspoons salt
 $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{4}$ teaspoon pepper
2 hard rolls
grated Parmesan or Parmesan-style cheese
Slice onions thin, cook in a large frying pan in the butter until golden. Pour dissolved bouillon cubes (or stock) over cooked onions. Add Worcestershire, salt paprika, and pepper.

Bring to boiling point and simmer gently about 5 minutes. Do not boil. Serve in deep bowls, each topped with sliced hard rolls sprinkled with cheese. If possible, under broiler to melt cheese just before serving. This soup develops flavor as it stands and is excellent when reheated.

Fried mush or farina with honey butter is a delicious breakfast dish.

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