

2 Colorful Berry Desserts, These.....



Two pretty pink desserts made at one time are these.

Even the names have a delicious sound—Strawberry Frost Pudding and Strawberry Frost Pie! And the strawberry season is on!

Both can be made at the same time with one package of vanilla pudding and pie filling mix as the basic ingredient, plus one package of strawberry-flavored gelatine, and, of course, those luscious Willamette valley strawberries.

The desserts take on a dainty pink color, contrasting with the deep red of the berries.

Strawberry Frost Pie

- 1 package vanilla pudding and pie filling mix
 - 2 cups milk
 - 1 package strawberry-flavored gelatine
 - 1 cup hot water
 - 1/2 cup cold water
 - 1 pint fresh strawberries, crushed and sweetened
 - 2 baked 8-inch pie shells
- Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes

to a full boil. Remove from heat. Pour into a bowl. (To avoid surface film, place waxed paper directly on surface of hot pudding.) Chill.

Dissolve strawberry-flavored gelatine in hot water. Add cold water and strawberries. Chill until slightly thickened. Set bowl partly filled with ice and water. (Be sure it rests firmly in larger bowl.) Whip gelatine with rotary beater until fluffy and thick.

Add the chilled pudding gradually to the fluffy gelatine, beating after each addition until well blended. Pour into pie shells. Chill until firm (about 1 hour). Before serving, garnish with whipped cream and whole strawberries, if desired.

Strawberry Frost Pudding: Make filling as for Strawberry Frost Pie. Pour into parfait or sherbet glasses and chill until firm. Before serving, garnish with whipped cream and whole strawberries, if desired. Makes 10 to 12 servings.

A 'Different' Lemon Pie...

For something a bit different in the way of lemon desserts try this version of lemon pie with an eggy custard crust. The filling is made with rice and frozen canned lemonade.

Lemon Pie in Coconut Crust

- 2 tablespoons soft butter or margarine
- 1 5-oz. package or can moist coconut (1 1/2 cups)
- 1/2 cup uncooked white rice
- 1/2 cups water
- 1 teaspoon salt
- 1 cup milk
- 1/2 cup beet or cane sugar
- 1 6-oz. can frozen concentrated lemonade
- 2 teaspoons grated lemon rind
- Yellow food coloring
- 1 teaspoon vanilla
- 1/2 pint whipping cream, chilled

Method: Spread the butter or margarine evenly over an eight inch or nine inch pie pan. Sprinkle the coconut into the pan and press into the butter or margarine. It helps to use a moist

teaspoon to press the coconut against the pan. Bake in a preheated 300 degrees F. oven 15 to 20 minutes or until crisp and golden brown.

While the crust bakes put the rice, water and salt in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over this low heat 14 minutes. After the rice cooks 14 minutes, stir in the milk. Turn the heat up slightly. Cover and cook about 15 minutes or until the milk is completely absorbed by the rice and the mixture is rather stiff. Stir frequently during the cooking.

After the rice cooks, stir in the sugar, lemonade and grated lemon rind. Add food coloring until the desired shade of lemon-yellow is obtained. Cover and cool the rice. Stir in the vanilla. Cover and chill in the refrigerator. When the rice is cold, whip the cream until stiff. Fold the lemon rice mixture into half of the whipped cream, saving the rest to decorate the top of the pie. Place the lemon-rice mixture in the coconut crust. Decorate the top with the remainder of the whipped cream. Store in the refrigerator until firm. To serve, cut into wedges. This recipe makes 6 to 8 servings.

Party Torte With Berries

A pretty party dessert is this Spring Party Torte, and it is delightful with strawberries.

Spring Party Torte

- 1 cup sifted all-purpose flour
- 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 pint) margarine or butter
- 1/2 cup sugar
- 3 eggs, separated
- 1 teaspoon vanilla
- 1/2 cup milk
- 1 cup sliced strawberries, fresh or frozen
- 1/2 cup sugar

Sift flour, baking powder and salt together. Cream margarine or butter with 1/2 cup sugar until fluffy. Add eggs yolks and vanilla and stir until smooth. Add flour mixture alternately with milk. Spread batter evenly into two 8-inch round layer pans which have been greased, lined with waxed paper and paper greased. Place fruit evenly over batter. Beat egg whites until stiff, gradually adding remaining sugar. Spread meringue over fruit to edges of pan. Bake in moderate oven (350°F.) 35 to 40 minutes. Cool 19 minutes before removing from pans. When cool turn one layer upside down and place on other layer so meringue sides are together as filling. Frost with sweetened whipped cream and garnish with additional whole strawberries, if desired. Yield: 6 to 8 servings.

Note: 1/2 teaspoon unflavored gelatine may be softened in 1 tablespoon cold water, dissolved over hot water and added to whipped cream to make smoother frosting.

Homemade Pastry Mix Easy Way

Pie is a great American dessert! Passed down from mother to daughter, it has become a century old favorite. Fillings are numerous and add the final touch but it takes a superb pastry to make a perfect pie.

A light hand and a good shortening spell success in pie making.

As a short cut for every homemaker, especially during the summer months, it will be to her advantage to keep a supply of Homemade Pastry Mix on hand. It stores easily and with half the measuring done ahead of time, the pie will be a frequent dessert in many homes.

Homemade Pastry Mix

- 7 cups sifted enriched flour
 - 4 teaspoons salt
 - 1 1/4 cups lard for soft wheat flour or 2 cups for hard wheat flour
- Add salt to flour. Cut lard into flour and salt with a fork or pastry blender until the crumbs are about the size of small peas. Cover and store in the refrigerator until ready to use. Mix will keep at least a month in the refrigerator. Yield: 8 single pie crusts. For single pie crust, add 2 to 4 tablespoons cold water to 1 1/2 cups Homemade Pastry Mix, and for double pie crusts 4 to 6 tablespoons cold water to 2 cups Homemade Pastry Mix.

Apple Sauce Ways

Canned apple sauce is mother's helper for sure on warm days when easy desserts are the order of the day. Just keep several cans or jars of apple sauce chilling in the refrigerator to serve any time as dessert for lunch, dinner or supper. Plain; with cream; mixed with berries; with a scoop of ice cream on top—any way at all—apple sauce always makes a hit.

Dairy Products Featured Here

Serve your family flavorful, nourishing dishes made with milk, butter, and cheese during the warm days to come. Remember, too, that ice cream is mighty hard to beat as an easy, cool, good-tasting dessert. Refreshing milk drinks topped with a scoop of ice cream makes a delicious mid-afternoon or evening snack. Sour cream is becoming more popular each day for the flavor it adds to gravies, salad dressings and hot breads.

Remember, that to stay fresh and flavorful, dairy foods should be stored properly during warm weather.

These delicious dairy dishes will make summer meals a real pleasure.

Fish Fillets in Sour Cream

- (Serves 3 to 4)
- 1 lb. fish fillets or steaks
- Salt and pepper
- 1 cup sour cream
- 2 tbsp. finely chopped dill pickle
- 2 tbsp. minced onion
- 2 tbsp. chopped green pepper
- 1 tsp. chopped parsley
- 1 tsp. lemon juice
- 1/4 tsp. dry mustard
- 1/4 tsp. sweet basil
- Paprika

Arrange fish in a well buttered baking dish. Sprinkle with salt and pepper. Combine remaining ingredients and spread on fish. Sprinkle with paprika and bake at 375 F. for 20 to 25 minutes or until fish flakes when tested with a fork.

Tropical Freeze

- (Serves 8)
- 1/2 cup milk
- 3 bananas
- 1/2 cup orange juice
- 1/4 cup lemon juice
- 1/4 cup sugar
- 1/2 cup crushed pineapple
- 1/2 cup crushed macaroons
- 1/2 pint whipping cream

Scald milk and let cool. Mash bananas; stir in fruit juices, sugar, pineapple, macaroons and cool milk. Fold in whipped cream and spoon into 2 freezing trays. Set control for fast freezing until firm (2 or 4 hours). If you use undiluted concentrated orange juice, this dessert will have an especially nice sharp flavor, particularly good after a heavy meal.



Marmalade and frozen orange juice concentrate add color and flavor to this pie.

Colorful Pie Uses Marmalade

A delightfully flavored dessert is this Orange Marmalade Pie, using, as its name implies, of course, orange marmalade and frozen orange juice concentrate.

This is a good warm-weather dessert since only the pie shell has to be baked. All the filling needs is a sojourn in the refrigerator. This allows plenty of time to make a bounteous supply of coffee to go with the pie.

- Orange Marmalade Pie
- 1/2 cup orange marmalade, divided
- 9-inch baked pie shell
- 2 envelopes unflavored gelatine
- 1/2 cup cold water
- 2 eggs, separated
- 1/4 cup sugar, divided
- 1 can frozen orange juice concentrate

Spread 1/4 cup whipping cream on bottom of baked pie shell. Soften gelatine in cold water and dissolve over hot water. Beat egg yolks until thick and lemon-colored. Beat in 1/2 cup sugar and orange juice concentrate. Fold in remaining marmalade and half the dissolved gelatine. Beat egg whites until they form soft peaks. Beat in remaining sugar. Whip cream and fold into egg whites with remaining dissolved gelatine. Fold the two mixtures together lightly. Spoon into pie shell. Garnish top with orange shreds from marmalade. Chill until firm.

BRIGHT SALAD

Bright Bite for a summer luncheon: Mix chopped canned apple slices with half-inch cubes of cream cheese. Place on crisp lettuce and garnish with strawberries. Serve with French dressing.

Criss-Cross Coffee Cake

If you want to make a sizeable amount of coffee cake for a crowd, here's your dish, a delicious one with pineapple and coconut. **Pineapple Criss-Cross Coffee Cake** 2 packages yeast, compressed or dry 1/4 cup water (lukewarm for compressed yeast, warm for dry) 1 cup milk 1/2 cup sugar 2 teaspoons salt 1/4 cup shortening 5 cups sifted enriched flour (about) 2 eggs 1 teaspoon grated lemon rind Melted butter or margarine Pineapple-Coconut Filling 1 egg white, slightly beaten 1/2 cup slivered, blanched almonds Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour (about 2 cups) to make a thick batter. Mix well. Add softened yeast, eggs and lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl, cover and let rise in warm place until doubled (about 1 1/2 hours). When light, punch down. Let rest 10 minutes. Divide dough into 3 portions. Roll each portion to rectangle about 8 x 12 inches. Place on greased baking sheet. Brush

dough with butter or margarine. Spread Pineapple-Coconut Filling lengthwise on center third of dough. With scissors or sharp knife, make cuts 2 inches in from side at 1-inch intervals on unsprayed portions of dough (1). Alternately fold strips over filling (2). Let rise until doubled (about 45 minutes). Brush top with egg white and sprinkle with almonds. Bake in moderate oven (350°F.) 25 to 30 minutes. Pineapple-Coconut Filling: 2 1/4 cups crushed pineapple (1-pound, 4-ounce can) 1/2 cup brown sugar 1 cup toasted, shredded coconut 1 teaspoon cinnamon Combine ingredients and mix well. Spread down the center of dough. Makes 3 coffee cakes.

Quickie Casserole

Take one can of salmon or tuna fish, add one medium onion, grated or finely minced. Combine and put into a shallow greased casserole dish. Top with mashed potatoes to which a dash of garlic flavoring has been added. Dot with butter or margarine, sprinkle with grated American or Parmesan cheese. Put into the oven to bake and brown at 300 degrees, for 15 minutes. Served with green peas and a tossed salad you have a good meal in quick time.

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