



Orange-Crowned Cheese Salad, a pretty luncheon dish, is as delectable a way to serve fresh strawberries as the ever-popular combination of sugared berries and thick rich cream.

From the STRAWBERRY PATCH

● It's strawberry-festival time again, and many towns across the country are celebrating the abundance of the berry harvest. Food processors, too, are taking advantage of this harvest time to capture the luscious flavor of the fruit at its peak so that it can be strawberry-festival time any day of the year. Here are strawberry recipes picked from FAMILY WEEKLY'S own patch to give you year-round enjoyment.

Orange-Crowned Cheese Salad

TO PREPARE: 35 MIN.

TO CHILL: 5-6 HRS.

- 1 pkg. lemon-flavored gelatin
- 1 cup very hot water
- 1 6-oz. can frozen orange-juice concentrate, thawed (undiluted)
- 3 tablespoons cold water
- 1½ cups large-curd cream-style cottage cheese, sieved
- ½ teaspoon salt
- 16 large orange sections (about 2 large oranges)
- 1 pt. fresh strawberries, rinsed
- 1 medium-size ripe avocado, sieved

1. Dissolve gelatin in hot water. Stir in the orange-juice concentrate and cold water. Chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white.

2. Meanwhile, lightly oil a 2-qt. fancy ring mold

with salad or cooking oil (not olive oil); set aside to drain.

3. Arrange orange sections in bottom of mold.

4. Divide gelatin mixture into two portions. Blend cottage cheese and salt into one portion; set other portion aside. Turn cottage-cheese mixture into mold. Chill until slightly set.

5. Meanwhile, hull ¾ cup of the strawberries and cut berries into halves; reserve remaining berries for garnish. Arrange berry halves on gelatin mixture in mold with rounded sides against mold.

6. Blend sieved avocado into other portion of slightly thickened gelatin. Turn avocado mixture into mold over partially set cottage-cheese layer. (Layers should be of almost the same consistency to avoid separation of layers when unmolded.) Chill until firm. Unmold onto chilled serving plate and garnish with berries. 6 to 8 servings

Fruit Pockets

The full flavor of strawberry jam, whether home-made or commercially prepared, enhances this cream cheese-butter cookie.

TO PREPARE: 25 MIN.

TO BAKE: 10-15 MIN.

(allow time for chilling dough)

- 2¼ cups sifted flour
- ½ teaspoon salt
- 1 cup butter
- 8 oz. cream cheese
- ¼ teaspoon vanilla extract
- Strawberry jam

1. Sift flour and salt together. Set aside.

2. Cream butter, cream cheese, and vanilla extract together thoroughly.

3. Mixing until well blended after each addition, add dry ingredients in fourths to creamed mixture. Chill dough thoroughly in refrigerator.

4. Roll dough about ¼ in. thick on lightly floured surface. Using a pastry wheel or sharp knife, cut dough into 2-in. squares. Put about ½ teaspoon of the jam onto each of two opposite corners of each square. Bring together the other two opposite corners to overlap slightly; press firmly to seal. Transfer to cookie sheets.

5. Bake at 350° F 10 to 15 min., or until delicately browned. With spatula remove cookies to cooling racks. About 2½ doz. cookies