

Strawberry Crêpes

Crêpes with strawberries need know no season since California growers ship strawberries to almost any market most of the year.

TO PREPARE: 30 MIN.

4 cups fresh strawberries, rinsed and hulled	1 cup sifted flour
1 cup confectioners' sugar	$\frac{1}{4}$ cup sugar
2 tablespoons butter	$\frac{1}{4}$ teaspoon salt
	3 eggs, beaten
	1 cup milk
	Butter

1. Combine 3 cups of the strawberries with the confectioners' sugar. Set aside. Crush remaining 1 cup berries to use for topping.
2. For crêpes, melt 2 tablespoons butter in a 6-in. skillet and set aside.
3. Sift flour, sugar, and salt together into a bowl. Set aside.
4. Beat eggs and milk together. Beat in the melted butter. Combine egg mixture with dry ingredients and beat with rotary beater until smooth.
5. Heat skillet moderately hot. Pour in just enough batter to cover bottom. Immediately tilt skillet back and forth to spread batter thinly and evenly. Cook each crêpe over medium heat until light

brown on bottom and firm to touch on top. Loosen edges with spatula. Turn and brown second side. It should be unnecessary to grease skillet for each crêpe. As each crêpe is cooked, transfer to a hot platter.

6. Drain the sweetened berries and reserve the sirup. Arrange whole berries on crêpes; roll up. Melt 2 tablespoons butter in a skillet. Add about one-half of the crêpes and of berry sirup; heat. Repeat with remaining crêpes. Serve with strawberry cream.

About 16 crêpes

For Topping—For a richer flavor and deeper color, blend crushed strawberries with whipped cream. For a pastel pink color, add only a small amount of strawberry juice to whipped cream.

Pancakes à la Bahamas

TO PREPARE: 25 MIN.

Orange Butter	$\frac{1}{2}$ cup sifted flour
3 egg yolks	3 egg whites
1 cup milk	Butter
few grains salt	

1. Prepare Orange Butter and chill thoroughly.

2. Beat egg yolks. Add milk and salt; beat until blended. Mix in flour in thirds, beating after each addition until well blended.

3. Using a clean beater, beat egg whites until rounded peaks are formed. Fold egg whites into egg-yolk mixture.

4. Heat butter (allowing about 2 tablespoons of butter for preparing each 8-in. pancake) in an 8-in. skillet. When butter begins to foam, pour it into a small cup.

5. Stir batter (stirring each time before pouring into skillet); using about $\frac{1}{2}$ cup for each pancake, pour batter into the heated skillet and tilt to evenly coat the bottom of the skillet. Set over low heat.

6. When the batter has set, spoon a portion of the melted butter around the edges of the pancake. Continue spooning in the butter until the pancake seems to "float." Allow the pancake to cook slowly in the butter until the underside is golden (5 to 7 min.). Turn and cook until the other side is golden. Add more butter, if necessary, to keep the pancake free from the skillet at all times.

7. Transfer pancake to a hot platter and top each with a spoonful of the Orange Butter; roll. Set platter in warm oven while preparing remaining pancakes. Serve immediately. About 6 pancakes

Pancakes

basic premise of imaginative wonders!



For elegant fare, serve luscious ripe California strawberries nestled in tender rich crêpes topped with billowy strawberry cream.