

Set Off Summer Meals With These Delicious Dishes

By MRS. GAYNOR MADDOX
NEA Service Staff Writer

Some people say they never did have enough raspberries. Well, here are three more recipes for these raspberry fans—simple, delicious recipes to make summer meals perfect.

Raspberry Frozen Cream.
One pint box red raspberries, 1 cup sugar, 1 cup water, 2 cups thick sour cream or 1 cup sour and 1 cup sweet cream whipped. Wash raspberries and add to

spoon salt, 2 tablespoons corn starch.

Wash raspberries, crush and add half the sugar and water. Simmer for 5 minutes. Strain through fine cloth. Pour over the remaining sugar mixed with the salt and corn starch. Cook over low flame until transparent and moderately thick, stirring constantly. Pour into molds. Chill, unmold and serve with thin cream.

Raspberry Sherbet
(Serves Eight to 10)
Two pint boxes red raspberries, 1 cup sugar, 1 cup water, pinch of salt, juice of 1 orange, 2 egg whites.

Wash berries, crush and cover with sugar and water. Allow to stand a few minutes. Heat to boiling and strain through fine cloth. Chill. Add salt, orange juice and egg whites.

Freeze in crank freezer. One part rusk to eight parts crushed ice is good proportion for sherbet. Turn slowly to produce fine texture, increasing the speed the last few minutes to increase bulk. (This recipe may be halved.)

For an unusual dessert, trash 2 cups raspberries and add 1 cup granulated sugar. Stand for 1 hour. Serve with sliced peaches instead of cream. Place macaroons with this dessert.

Raspberry Plummary
One pint box raspberries, 1 cup water, 1 cup sugar, 1 tea-

Menu

Breakfast: Raspberries and cream, dry cereal, whole-wheat toast, coffee, milk.
Luncheon: Black bean soup with lemon, hard rolls grapes, frosted cup cakes, tea, milk.
Dinner: Fried ham steak, mustard gravy, brown rice, summer squash, celery, raspberry frozen cream, ladyfingers, coffee, milk.

sugar and water. Cook for 5 minutes. Strain through a cloth. Chill and fold in the sour cream and whipped sweet cream.

Freeze in tray of mechanical refrigerator for about 2 hours.

One pint box raspberries, 1 cup water, 1 cup sugar, 1 tea-

Tender Flavor of Luscious Raspberries Always Popular

By MRS. GAYNOR MADDOX
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The tender delicacy of raspberries is one of the blessings of summer. Try them in these two cakes for gala parties or to celebrate the glorious Fourth.

RASPBERRY SHORTCAKE
(Serves 8 to 10)

Three cups sifted cake flour, 3 teaspoons combination baking powder, 1 teaspoon salt, 1 cup butter or other shortening, 1 cup milk, 11 quarts crushed, sweetened raspberries.

Sift flour once, measure, add baking powder and salt and sift again. Cut in once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl.

Turn out immediately on slightly floured board and knead for 30 seconds. Roll 1 inch thick into sheet about 18x8 inches. Cut in half. Fit one-half into well-greased 8x8x2 inch pan. Brush with melted butter. Fit the second layer of dough into pan. Brush with melted butter. Bake in hot oven (450 degrees F.) 15 to 20 minutes.

To serve, separate halves and spread bottom half with soft butter and part of the raspberries. Adjust top and spread with butter and remaining raspberries. Garnish with whipped cream and whole berries.

RASPBERRY SPONGE CAKE
(Serves 6 to 8)

One cup sifted cake flour, 1 teaspoon combination baking powder, 1 teaspoon salt, 3 eggs, 1 cup sugar, 2 teaspoons lemon juice, 6 tablespoons hot milk, 14 quarts crushed, sweetened raspberries.

Sift flour once, measure and add baking powder and salt, and sift together three times. Beat eggs until very thick and light and nearly white (beat for 10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly and thoroughly until batter is blended. Turn at once into two 8x8x2 inch pans which have been greased very lightly, and bake in moderate

oven (350 degrees F.) for 25 minutes.

To serve, spread whipped cream and part of raspberries between layers. Adjust top and spread with whipped cream and berries, garnishing with whole berries.

MENU

BREAKFAST: Orange juice, oatmeal, raisin toast, coffee, milk.

LUNCHEON: Baked bean salad, toasted brown bread, sliced oranges, cookies, tea, milk.

DINNER: Steak and kidney pie, boiled potatoes, buttered carrots, Roman salad, raspberry cream sponge cake, coffee, milk.

Midland

Midland grange will hold their regular meeting Friday evening at which third and fourth degrees will be given. All candidates are asked to be present. Ladies are asked to bring pie.

Mrs. Walter Folsom of Algoma is visiting her son, Andrew, at the old home place near Spring Lake.

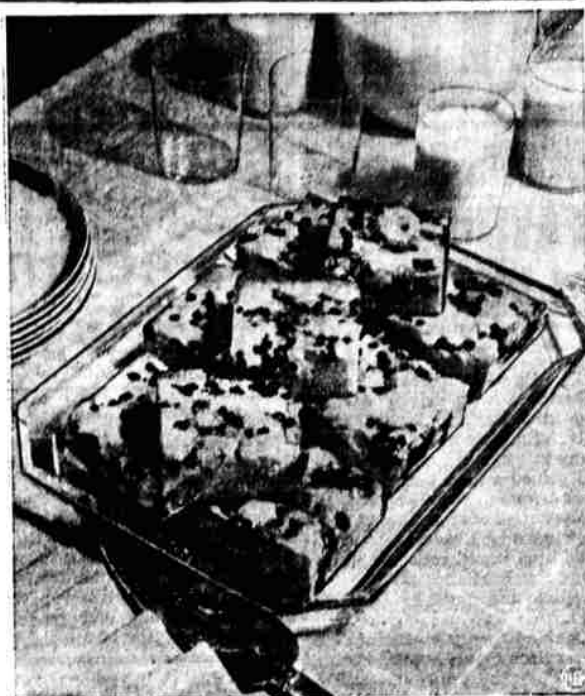
Mr. and Mrs. Evan Byers and family of Spokane, Wash., spent the weekend here with friends. The Byers formerly lived in Midland. Mr. Byers is traveling for Mitchell Lewis and Staver company of Spokane.

The 4-H members returned from the summer school at Corvallis. Those attending were Helen and Betty Largent and Jean Burnett who report a nice trip and wish to thank the Midland grange for their cooperation in sponsoring them as delegates.

Midland grange will sponsor a public dance at the hall Saturday evening, June 29. The public is invited to attend.

Mr. and Mrs. Glen Thomas and son of Stokton, Calif., visited friends here during the last week.

The sea anemone, an animal that looks like a flower, leaves pieces of its feet clinging to the rocks as it moves about. These pieces grow into complete individuals.



Fresh Maine blueberry cake goes well with milk.

Maine Blueberry Cake Adds Color to Your Dinner Table

By MRS. GAYNOR MADDOX
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Whether in cake or in muffins, blueberries always color the summer menu to everyone's taste. Served with crisp dry cereals, they awaken the breakfast appetite brightly, and for various desserts are full of flavor and intense color. There are plenty in the markets now at reasonable prices.

Maine Blueberry Cake
(12 by 8 by 2-inch Cake)

Two and one-half cups sifted flour, 24 teaspoons combination baking powder, 1 teaspoon salt, 1 cup butter or other shortening, 1 cup sugar, 1 egg unbeaten, 1 cup sugar, 2 cups blueberries.

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg to mixture and beat very thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth.

This makes a stiff batter. Fold in blueberries. Turn into greased 12 x 8 x 2 inch pan, spreading evenly. Bake in moderate oven (350 degrees F.) for 45 minutes. Makes 24 2-inch squares.

Blueberry Muffins

Two cups sifted flour, 2 teaspoons baking powder, 1 teaspoon salt, 4 tablespoons sugar, 1 cup milk, 3 tablespoons melted butter, 1 egg, beaten, 1 cup blueberries.

Sift dry ingredients. Combine liquid ingredients and add to dry mixture as quickly as possible, mixing only enough to dampen flour. Fold in blueberries. Fill greased muffin tins 2/3 full and bake in hot oven (400 degrees F.) for 25 minutes.

Blueberry Two-Crust Pie
One recipe pastry, 1 cup sugar, 3 tablespoons flour, 1 teaspoon

salt, 4 cups washed and drained blueberries, 1 tablespoon butter.

Line 9-inch pie pan with pastry. Combine 1 tablespoon sugar with the flour and sprinkle this mixture over the pastry lining. Combine remaining 2 tablespoons sugar with the salt. Fill the pastry with alternate layers blueberries and sugar mixture. Dot with tiny pieces of butter. Cover with top layer pastry. Bake in moderately hot oven (425 degrees F.) for about 30 minutes, until done.

Menu

Breakfast: Grapefruit juice, dry cereal, blueberry muffins, coffee, milk.
Luncheon: Deviled salmon on toast, tomato and lettuce salad, caramel custard, tea, milk.

Dinner: Quick-frozen fish fillets poached in vegetable stock, braised tomatoes, chicory salad, Maine blueberry cake, cheese, coffee, milk.

LIGHTNING DOUBLEPLAY
MARIETTA, O., (AP)—A bolt of lightning shot into Mrs. Pete Silvis' kitchen, knocked a skillet from her hand, jumped to a nearby field and knocked a pitchfork from her husband's grasp.

The husband escaped injury, but Mrs. Silvis was burned severely.

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Nuts Add Flavor, Nutrition To Many Different Dishes

By MRS. GAYNOR MADDOX
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NUTS are incomplete proteins, but they can be used to add protein value to recipes. And they add a touch of difference and pleasant flavor.

NUTS and MEAT LOAF
(Serves 4 to 5)

One pound ground beef, 1 pound ground pork, 14 teaspoons salt, 4 slices bread, 1 onion, cut fine; 1 egg, 2 tablespoons prepared mustard, 1 cup Brazil nuts, chopped.

Soak bread in water and press dry. Mix all ingredients together except the Brazil nuts. Divide mixture in half and shape into 2 flat-topped loaves. Spread half of chopped Brazil nuts on one, cover with second loaf. Cover top with remaining chopped nuts. Arrange in baking dish or pan. Bake in hot oven (400° F.) 15 minutes, then reduce heat to (350° F.), cover bottom of pan

with water and bake additional hour.

A glass of milk and a cookie jar — when there are nuts in the cookies — will supply ample protein to the after-school snack. This Vermont recipe tastes good.

MAPLE NUT COOKIES
(Five Dozen Cookies)

Three cups flour, sifted; 1 teaspoon baking powder, 1 teaspoon salt, 14 cups soft maple sugar, 3 eggs, beaten; 1 teaspoon soda, 1 cup hot water, 14 cups walnut meats, chopped; 1 cup dates, cut in pieces.

Mix and sift flour, baking powder, salt. Beat maple sugar into egg, stir in dry ingredients, add soda dissolved in hot water, nuts and dates. Drop from a teaspoon on baking sheet and bake in a moderately hot oven (375° F.) about 12 minutes.

Tripe is part of the stomach of any ruminant animal.

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