



FROZEN Strawberry Tower is a frosty treat to make with some of your home frozen strawberries. One quart of ice cream and one pint of frozen strawberries, partially thawed, are alternated in layers in two Vapocans, pint-and-one-half size. Snap on rigid plastic lids and freeze. To serve, unmold and garnish with strawberries. (If you want to serve this when strawberries are out of season, surround the Strawberry Tower with dainty cookies or sweet wafers).

SHERBET

Cool, frosty "Pear Nectar Freeze" is just right for hot weather eating. Stick a perky sprig of fresh mint into each serving and pass thin crisp chocolate cookies. Simply wonderful!

This recipe uses red currant jelly and lots of fresh lemon juice to give the right sweet-sour balance. It's a perfect combination with the delicate pear whole fruit nectar. Surprise your family or guests by serving scoops of this luscious fruit freeze along with a platter of thinly sliced baked ham or roast chicken.

PEAR NECTAR FREEZE

1½ cups pear whole fruit nectar
½ cup sugar
1½ teaspoon salt
1 teaspoon plain gelatin
¼ cup cold water
½ cup red currant jelly
8 tablespoons fresh lemon juice

Heat together ½ cup nectar, sugar and salt. Remove from heat. Soften gelatin in cold water and dissolve in hot nectar. Add jelly and lemon juice, and beat with rotary beater until mixture is smooth. Blend in remaining nectar. Turn into refrigerator tray, place in freezing compartment with control set at lowest temperature and freeze, but not too firm. Reset temperature control to normal. Mixture may also be frozen in ice cream freezer. Makes 6 servings.

PICKLE CORN KABOBS

Break into halves six ears of corn. Fasten a gherkin to each end of the corn halves, using toothpicks. Combine ½ cup French dressing, one teaspoon garlic salt and salt and pepper to taste; blend. Brush corn and gherkins with dressing mixture. Broil three to four inches from source of heat or cook on outdoor grill eight to 10 minutes or until done. Turn and brush with dressing mixture frequently during cooking.

ROYAL TREAT

Cleopatra found pickles a royal treat for flavor and zest, and like many another beautiful lady of that land noted for beautiful ladies, the Egyptian queen believed that pickles contributed to beauty and health.

Dry Sugar Pack Strawberries

Here are Vapocan's own suggestions for freezing foods at home, using those convenient waxed cartons with reusable rigid plastic lids.

Junior may be appalled at the spinach you have put away in the freezer and the man of the house may consider the dairy bridge sandwiches a waste of freezer space, but those quarts of home frozen strawberries always win the applause of everyone. Since it is almost strawberry time, here are some tips for packing them in square, waxed-board Vapocan home freezing containers for a whole year of good eating.

The unsweetened dry pack, dry sugar pack, and syrup pack are the three most popular methods of

packing berries for freezing. Here is all you have to do for the unsweetened dry pack, recommended for strawberries to be used later in pies, puddings, and preserves. Wash berries in very cold water, drain in a colander, and scoop into moisture-proof Vapocans, allowing one-half inch expansion room. Seal by simply pressing down the rigid plastic lid. Place in the freezer immediately.

The dry sugar pack is suggested for berries to be used later in dessert recipes. Start by washing them with cold water and draining. Next, sprinkle the berries with granulated sugar, about one cup to every five cups of berries, and mix well. Package them in square, waxed-board home freezing containers and place in freezer.

Strawberries are delicious when frozen in a syrup pack, too. A moderately sweet syrup consists of

three and one-third cups of sugar dissolved in four cups of water. Prepare syrup in advance and let stand in the refrigerator for the necessary chilling. Fill Vapocans up to three-quarters inch from the top with washed berries and add two-thirds cup of syrup for every

pint of berries. Seal and place in the freezer.

Be sure that the strawberries you select are fully ripened and that you freeze them the day they are picked or purchased. Utensils used for preparing the berries should be wood, earthenware,

enamel, aluminum, or stainless steel. Other material may produce off-flavors or their finish may disfigure the fruit acid juices. And, finally, be sure to mark on the lid's identification band the kind of packing method and freezing date to save guess-work later.

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