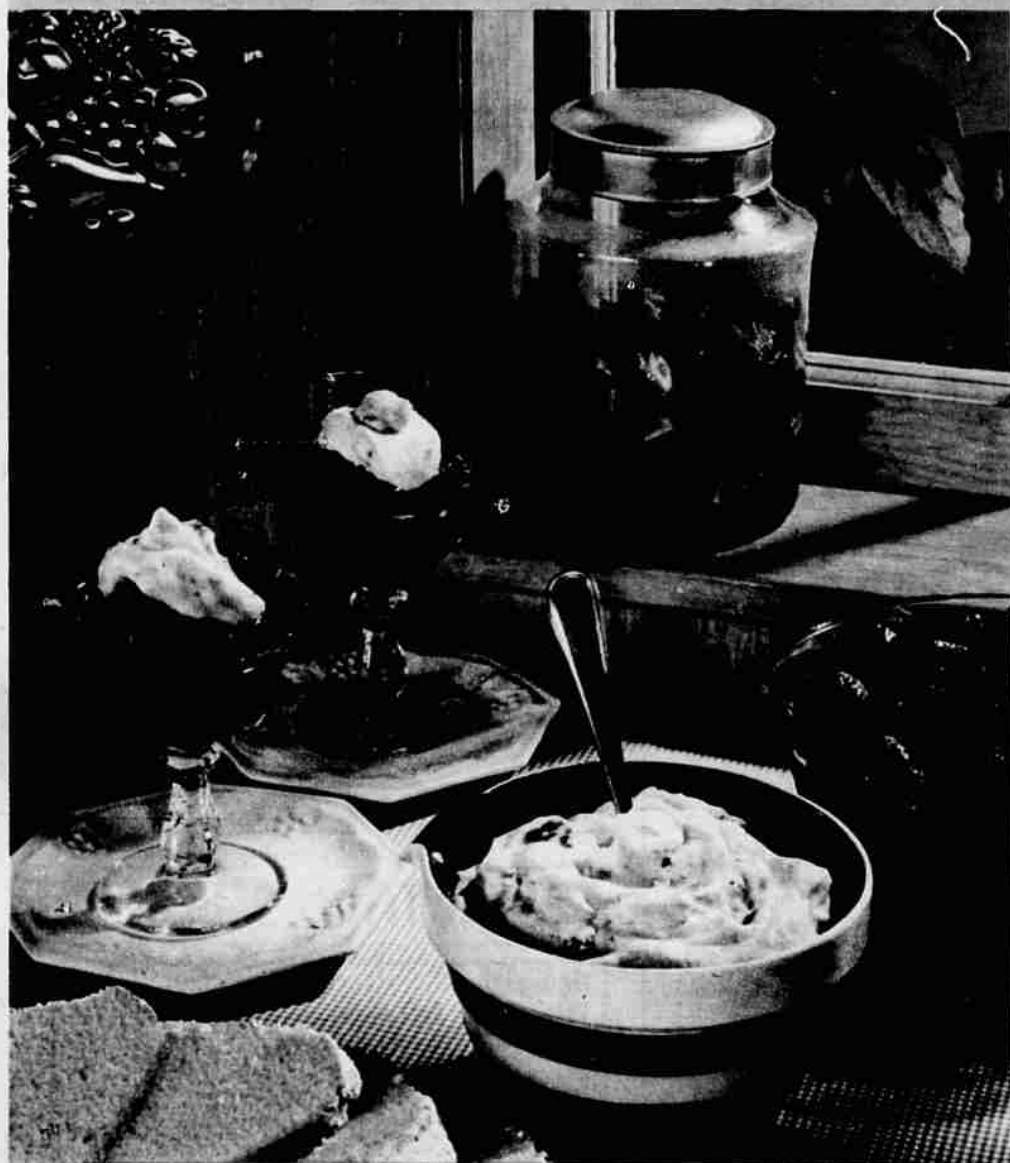


Quick-trick modern foods turn memories of Great-Grandmother's old-time

Modern Magic with OLD-FASHIONED Recipes

Family Weekly Cookbook MELANIE DE PROFT, Food Editor



This Strawberry-Lime Topping will come to the rescue often as a flavorful adornment for fresh fruits and countless desserts.

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. Jack Klein, Ironton, Ohio

FROZEN WALDORF SALAD

This clever homemaker uses a dash of ingenuity in creating this refreshing version of a favorite classic.

TO PREPARE: 35 MIN.

TO FREEZE: 3-4 HRS.

- 1 - 9-oz. can crushed pineapple, well drained (reserve sirup)
- 2 eggs, slightly beaten
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{8}$ teaspoon salt
- 2 $\frac{1}{2}$ cups diced apple (2 medium-size apples, unpared)
- $\frac{1}{2}$ cup diced celery
- $\frac{1}{2}$ cup coarsely chopped walnuts
- $\frac{1}{2}$ cup chilled whipping cream

1. Chill a bowl and rotary beater.
2. Mix together in a saucepan the eggs, sugar, lemon juice, salt, and reserved pineapple sirup. Cook over low heat, stirring constantly, until mixture is slightly thickened (about 20 min.). Remove from heat; cool.
3. Mix together in a bowl the drained pineapple, apples, celery, and walnuts.
4. Using chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold into cooled egg mixture. Pour over fruit mixture and toss lightly to mix thoroughly. Turn into an 8x8x2-in. pan. Freeze until firm, 3 to 4 hrs.

About 9 servings

STRAWBERRY-LIME TOPPING

TO PREPARE: 25 MIN.

- $\frac{1}{4}$ lb. marshmallows, quartered
- $\frac{1}{4}$ cup lime juice
- 1 cup fresh, ripe strawberries
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup nonfat dry milk
- $\frac{1}{2}$ cup icy cold water
- 2 tablespoons lemon juice
- 2 tablespoons sugar

1. Put marshmallows and lime juice in top of a double boiler. Heat over simmering water, stirring frequently until marshmallows are melted. Cool slightly; chill until mixture becomes thicker; stir frequently.
2. Rinse, drain, hull, and slice the strawberries. Toss with $\frac{1}{4}$ cup sugar. Let stand at room temperature about 15 minutes. Crush the strawberries.
3. Mix dry milk with cold water. Whip until soft peaks are formed, 3 to 4 min. Add lemon juice. Add sugar gradually, beating constantly. Continue beating until stiff peaks are formed, 3 to 4 min. Fold in crushed strawberries and the marshmallow mixture. Chill thoroughly.

About 4 cups topping

POUND CAKE

In Great-Grandmother's day, pound cake was quite a treat, since much energy was expended in the mixing. Today, this cake can be prepared "quick-as-a-wink" with available convenient mixes. For interesting variations, add goodly amounts of grated lemon or orange peel, chopped candied cherries or citron, currants, chopped walnuts, or caraway seeds to the mix batter.