



LISTEN TO THIS! — Lighthearted pouf of strawberry rhubarb fluff is a delightful dessert for special meals. Two favorite fruits of springtime make a pretty picture in a pale pink blend made with whipped evaporated milk.



WHITEHOUSE CHINA

TIP FOR GOURMETS
By adding a teaspoon of dry tarragon leaves to one convenient can of tomato sauce, simmering briefly and gently, then chilling in the refrigerator, you've created an excellent sauce to serve with cold cuts.

Roosevelt Dinner Plate

To replace the Lenox dinner service ordered by President Woodrow Wilson in 1918, President F. D. Roosevelt ordered a 1,722 piece in 1933. The design of this service, the dinner plate of which is shown above with a cream soup and stand, is a departure from the rather severe lines of the Wilson service, which had an etched gold rim and shoulder line with the President's seal on an ivory border.

It appears to indicate to some extent the difference in the personalities of the two presidents. Wilson the scholar and Roosevelt the colorful extrovert. The dark band on the Roosevelt plate is a deep cobalt blue decorated with 40 gold stars. The roses and plumes in the circling gold design were taken from the Roosevelt family coat of arms. The President's seal on each plate is in subdued colors and stands out against the creamy background of the ware.

DATE DESSERT

Sweet and simple describes this date dessert. Beat 3 egg whites with 1/2 teaspoon cream of tartar until foamy. Gradually add 1 cup sugar and continue beating until very stiff. Fold in 1 teaspoon maple flavoring, 12 crumbled soda crackers and 1/2 cup chopped fresh California dates. Place in greased 9-inch pie pan and bake in moderate oven about 25 minutes. Cool and fill with vanilla or maple-nut ice cream.

Cook lamb at low temperatures to retard shrinking and retain flavor and juiciness.



By RUTH KING

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HIGH FASHION DESSERT COLORS

Many years ago a learned physician uttered some profound words about the strawberry. "Doubtless God could have made a better berry but doubtless God never did."

If you're a doubter, you won't be, not after making and tasting this delicious strawberry-rhubarb fluff. It's a luscious pink concoction with a flavor as fresh as the first springtime strawberry. The rhubarb "mostly" slips in a little subtle background flavor for extra tang.

A dessert that's as gay as a pink party gown is strawberry rhubarb fluff. It has a texture as smooth as the finest chiffon highlighted with the frivolous flavors of springtime. The very freshness of flavor with a light and airy texture makes it an especially delightful finale for special dinners.

Outstanding in this recipe is its ease of preparation. Cooking is confined to a brief simmering of the rhubarb with just an occasional stir. The strawberries come in frozen form ready for instant use when the package is opened. The hot rhubarb sauce does all the defrosting.

When the fruit mixture has cooled it is changed to a magical pink fluff by folding in whipped evaporated milk. It's an easy matter to spoon it into dessert dishes and the amount in each is up to you. The dessert is so very refreshing you may want to add a little extra just for good measure.

STRAWBERRY RHUBARB FLUFF

- 1 pound fresh pink rhubarb
- 1/2 cup water
- 1/4 cup sugar
- 2 envelopes unflavored gelatin
- 1-3 cup water
- 1 pkg. (10 oz.) frozen sliced strawberries
- 2-3 cup evaporated milk, chilled icy cold
- 1 tablespoon lemon juice

Wash rhubarb. Cut off and discard root ends and leaves. Cut pink stalks crosswise into 1/2 inch slices. Mix sugar and the 1/2 cup water in a medium size saucepan. Add rhubarb and bring to a rolling boil over medium heat. Reduce to simmer and cook, stirring occasionally, until rhubarb is sauce-like, about 12 minutes. While rhubarb is cooking, sprinkle gelatin over the 1-3 cup water and let stand 5 minutes to soften. Add softened gelatin to hot cooked rhubarb and stir until gelatin is dissolved. Add frozen berries and stir until thawed and separated. Cool, then chill until mixture begins to set. When almost set, whip icy cold evaporated milk in small bowl of electric mixer until it is stiff and will hold a peak. Beat in lemon juice. Fold rhubarb mixture into the whipped evaporated milk lightly but thoroughly. Spoon into individual dessert dishes. Chill until set, about 1 hour. If desired, garnish each serving with a fresh strawberry. Makes 6 to 8 servings.

Canned Clings Fruit Compote

Chilled "Golden Fruit Compote" fits equally well into three different categories—an eye-opener at breakfast, a luncheon appetizer or a dinner dessert served with wafers.

Sunny canned cling peach slices and diced orange are topped with prunes and drizzled with a delightful dressing of canned cling syrup, honey, lemon rind and lemon juice.

Golden Fruit Compote

1 can (1 lb.) cling peach slices

1 tablespoon honey

1 teaspoon grated lemon rind

2 tablespoons lemon juice

1 large orange

1 can (1 lb.) cooked prunes or 12 stewed prunes

Drain peaches, saving 1/2 cup syrup. Blend syrup, honey, lemon rind and juice. Pare and dice orange; combine with peach slices. Spoon into 6 compotes or dessert dishes. Top each serving with 2 prunes. Pour syrup mixture over fruits and chill well. Makes 6 servings.

City Grade School Menus

Monday, May 20
Pork and Noodles
Carrot-Raisin Salad
Buttered Homemade Rolls
Fruit
1/2 pint milk

Tuesday, May 21
Barbecued Beef on Homemade Buns
Cheese Sticks
Buttered Corn
Dish of peaches or other fruit
1/2 pint milk

Wednesday, May 22
Creamed Turkey and Mashed Potatoes

Thursday, May 23
Vegetable Salad
Stuffed Celery
Homemade Buttered Rolls
Jello
1/2 pint milk

Friday, May 24
Chili Beans
Raw Vegetable Finger Foods
Homemade Buttered Rolls
Fruit cup with Bananas
1/2 pint milk

Saturday, May 25
Grilled Cheese Sandwiches
Macaroni Salad
Buttered Green Beans
Dish of fruit
1/2 pint milk



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