

As American as Apple Pie, Ham and Eggs, and Hot Dogs, the Queen of all fruits - strawberries.

The rich soil and abundant rain in the Pacific Northwest produce some of the finest berries in the United States. Washington, California and Arizona furnish us with most of our berries. However, Mexico sends us part of our abundance of strawberries. With a pleasant interchange of recipes, families share their best with us.

FRENCH STRAWBERRY PIE

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1 baked 9-inch pie shell 1 quart strawberries 1/2 pint whipping cream, whipped Powdered sugar to taste

Sprinkle sides and bottom of baked pie shell with powdered sugar. Clean fresh strawberries drain and put into refrigerator to cool. When pie shell is cool, fill with strawberries and sprinkle with additional powdered sugar. If berries are large cut them in half. Also taste berries for tartness, then add sugar accordingly Top with whipped cream and decorate each piece with whole berry. Chill before serving.

STRAWBERRY ROLL 4 eggs 3/4 cup granulated sugar 3/4 cup sifted cake flour 1/4 tsp. salt 3/4 tsp. double acting baking powder 1 tsp. vanilla confectioners sugar Filling

Let eggs stand at room temperature for one hour. Preheat oven to 400 degrees. Line bottom of a 15 x 10 x 1 inch jelly roll pan with waxed paper. Sift together flour, salt, and baking powder. Beat eggs at a high mixing speed until they are foamy. Beat in 3/4 cup sugar slowly; continue beating until very thick and light colored. Fold in flour and vanilla. Turn into jelly roll pan. spreading evenly. Bake until light brown, approximately 13 minutes. Lightly dust clean muslin dish towel with confectioners sugar. When cake is done loosen from sides of pan and invert on towel. Lift pan off and peel away paper. Cut off crisp edges with a sharp knife. Starting at narrow end of cake, roll up in towel very gently This will prevent cake from sticking. Let cool. At this stage cake can be wrapped in foil and frozen. When the roll is to be used, allow it to thaw in towel and foil.

## FILLING

1 cup heavy cream, whipped and then sweetened with confectioners sugar

1 tsp. vanilla extract

2 cups sliced fresh unsweetened strawberries, or frozen sliced strawberries.

About 1-1/2 hours before serving unroll cake and lay it flat on towel. Spread with whipped cream; sprinkle cream with sliced strawberries. Roll cake up from narrow end by folding edge of cake over, then tucking in under. Lift towel higher and higher with one hand as roll is guided by the other hand. Finish with open end of cake on underside. Place on, serving plate. Refrigerate about one hour. Just before serving sprinkle top of cake with confectioners sugar. Cut into one-inch slices and garnish with whole strawberries. Serves six to eight persons.

STOVETOP STRAWBERRY PIE

1/3 cup butter

3/4 cup all-purpose flour 1/3 cup diced, toasted almonds

2 Tbsp. honey

1 cup swiss style strawberry yogurt or 1 cup commerical sour cream

1 cup boiling water 3-ounce package lemon flavored-gelatin

1/2 cup sugar

1/2 tsp. salt





2 cups strawberries, cut up.

Melt butter in skillet. Add flour, almonds and honey to skillet, cook over medium heat, stirring constantly, until mixture barely begins to brown, 3 to 4 minutes. Cool slightly. With back of spoon or fork, lightly press mixture into bottom and sides of a 9-inch pie pan. Refrigerate. For filling, dissolve gelatin in boiling water; add sugar and salt until dissolved. Add yogurt or sour cream to gelatin mixture. Mix with rotary beater until well blended. Refrigerate until thickened but not set. Stir strawberries into gelatin and spoon into pie shell. <u>Refrigerate until set.</u>





vileges restored by VA.

such as compensation

and pension, educational

assistance, subsistence

payments to vocational

rehabilitation trainees,

and grants for homes

or autos to severly disabled veterans are ex-

empt from taxation, and

need not be reported

as income on tax re-

turns. GI insurance dividends also are not tax-

able. However, the in-

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Veterans benefits