

the THINKING WOMAN

Dorothy Johnson's Food Forum

Fresh Fruit Binge

This is a banner year for fruit. Markets and roadside stands are loaded to the hilt with an abundance of summer fruits.

Strawberries are still plentiful and available at good prices. Bing cherries are sweeter than ever this year. Peaches, nectarines and plums are just beginning to flood the produce sections. In selecting these natural summer sweets, look for firm unblemished fruit.

PEACH-STRAWBERRY PIE

- 3 cups sliced, peeled peaches
- 2 cups strawberries, halved
- Sugar
- 2 tbsp. quick-cooking tapioca
- 1 tbsp. lemon juice
- 1/4 tsp almond extract
- Dash of salt
- 2 tbsp. butter or margarine, cut up
- Pastry for two-crust 9-inch pie

Combine peaches, strawberries, 3/4 cup sugar, tapioca, lemon juice, almond extract, salt and butter. Line a 9-inch pie plate with half the pastry. Pour in fruit mixture. Cover with top crust. Brush lightly with warm water and sprinkle with 1 tbsp of sugar. Bake at 400 degrees for 40 to 50 minutes.

OZARK CHERRY COBLER

- 3 cups flour
- 1-1/2 tsp salt
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1-1/2 cups shortening
- 6 cups pitted, sweet cherries
- Sugar
- 1/3 cup orange juice
- 1/2 tsp grated orange peel
- 1 egg, slightly beaten
- 2 tbsp water.



Sift flour with salt, cinnamon and nutmeg. Cut in shortening until mixture resembles small peas. Divide into three equal parts. Roll each part to fit a deep-dish pie pan. Place one rolled pastry on bottom. Mix cherries, 1/2 cup sugar, orange juice and peel and pour half of mixture over pastry. Place another pastry over cherries and cover with remaining half of cherries. Top with last rolled pastry. Brush top with a mixture of egg and water and sprinkle with 1 tsp sugar. Pierce holes in top crust. Bake at 375 degrees for 40 minutes.

CALIFORNIA STUFFED PEACH PIE

- 1 cup crushed macaroons
- 6 peaches
- 1/2 cup brown sugar, packed
- 1/4 cup chopped walnuts
- 2 tbsp. maple syrup
- Pastry for one crust pie
- Nutmeg Sauce

Place macaroons in bottom of an 8-inch pie plate. Peel, halve and remove stones from peaches. In a small bowl, combine brown sugar, walnuts and syrup, mixing thoroughly. Place a heaping tsp. of the brown sugar mixture in six peach halves. Arrange in pie plate. Roll out pastry and place on top of peaches. Bake at 425 degrees for 20 minutes or until pastry is lightly browned. Serve with Nutmeg Sauce.

NUTMEG SAUCE

- 1 cup sugar
- 1/2 cup flour
- 1 cup boiling water
- 1 tbsp butter or margarine
- 1 tsp nutmeg
- 1 tbsp lemon juice

Combine sugar and flour in a saucepan. Add boiling water and cook stirring constantly until sauce thickens slightly. Add butter and simmer for 5 minutes. Remove from heat and stir in nutmeg and lemon juice. Serve warm.

PEACH FOLDOVERS

- 1 cup pancake mix
- 3/4 cup milk
- 1 cup dairy sour cream
- 1 egg
- 1 tbsp melted shortening
- 1 cup fresh peach slices, drained

Place pancake mix, milk, 1/2 cup sour cream, egg and shortening in bowl and stir lightly until batter is fairly smooth. For each pancake pour about 1/4 cup of batter onto hot, lightly greased griddle. Batter will make 8 pancakes. Turn pancakes when tops are covered with bubbles and edges look cooked then cook other side. To assemble, spread sour cream on underside of each pancake. Sprinkle with brown sugar and fold over. Top each serving with peach slices and additional brown sugar.



Tina Marquez Joins "Up With People"

Miss Tina Marquez, 21, has been accepted as a member of the "Up with People" group in Tucson, Ariz.

"This group travels and performs in different places in the United States and abroad," Miss Marquez said.

"I am very fortunate to have been selected to sing and tour as part of this group, also fortunate to have been granted a scholarship that will help me pay for the year's membership and travel expenses," Miss Marquez continued, "and I will represent my home state of Nevada to the best of my ability."

Miss Marquez, who sang the Star Spangled Banner at the banquet held in honor of Senator Howard Cannon May 9 said, "Not only do I sing, but I have been active in student government as well as community affairs involving aid to the needy and volunteering time with the retarded and handicapped."

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