# In Strawberry Time

**Recipes for the Use of** the Fresh Fruit

## Strawberry Salad

A RRANGE as many halved ripe straw-berries as would fill a sauce plate, chill them, and when ready to serve ar-range in a small deep white cabbage leaf, carefully washed and dried, and cover with a dressing made of a half cup of sour cream, juice of half a small lemon, a few drops of tarragon, half a teaspoonfull of sugar; a saltspoon of salt and a saltspoon sugar; a saltspoon of salt and a saltspoon of pepper.

### Frozen Strawberry Cream

ONE and one halt cupfuls sugar, <sup>3</sup>/<sub>4</sub> cupful water, 1 qt. strawberries, 1 cupful cream.

Make syrup by boiling together the water and sugar. Add the berries cut in halves and simmer them in the syrup fifteen minutes. Remove the fruit, add the cream to the remaining syrup, cool and freeze rather soft. Now add the strawberries, pack down closely, set aside for from  $1\frac{1}{2}$  to 2 hours.

## Strawberry Roll

 $\begin{array}{c} T {\rm WO} \mbox{ cupfuls flour, $1\frac{1}{2}$ teacupfuls baking powder, $2$ tablespoonfuls butter, $$ milk, $\frac{1}{2}$ teaspoonful salt, strawberries, $$ \end{array}$ sugar.

keep them sticking together. Tie in a cheese cloth and steam one hour or if preferred, lay the roll in a baking sheet, brush over with milk and bake in a moderately hot oven. Serve with Strawberry Sauce.

Strawberry Sauce

THREE-QUARTERS of a cupful powdered sugar, 3 tablespoonsful butter, 8 large strawberries.

Beat butter and sugar to a cream as for hard sauce, add berries one at a time, mash-ing them thoroughly in with the ingre-dients—when all have been mashed, pile sauce in dish. Put in cool place till needed.

## Strawberries with Cream

TO serve strawberries in an attractive To serve strawberlies in an attractive manner. Whip ½ pint cream to a stiff froth, add 3 tablespoonfuls powdered sugar, and flavor with vanilla. Place in a covered dish and chill for three hours. Before serving place in individual glasses, stirring in sliced strawberries and tossing the large whole strawberries on top.

#### Strawberry Whip

ONE and a quarter cupsful berries, <sup>3</sup>/<sub>4</sub> cupful powdered sugar, 1 egg white. Put ingredients in a dish and whip for about 30 minutes or until it will hold in shape. Pile lightly on a dish. Chill. Surround with lady fingers and serve with boiled custard,

#### Strawberry Sherbet

TWO boxes strawberries, 1 qt. Milk,

freeze.

### Strawberry Sherbet

TWO boxes strawberries, juice 1 lemon, 1½ pints water, 1 lb. sugar. Mash berries, add water and lemon

Juice; mix all together and place in cheese cloth fruit bag; then put sugar in vessel, let juice drip over sugar; take silver knife, using flat side against bag to press out juice. Mix thoroughly, freeze, allow to stand four hours before using.

## Strawberry-Cinnamon Filling

ONE pint strawberries, ½ cupful sugar, 1 teaspoonful cinnamon.

Crush strawberries and sugar together, add cinnamon, let stand in sun for two hours. Use between the layers of chocolate cake.





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Strawberries with Cream

## Strawberry and Rhubarb Preserve

berries. Cook tapioca in boiling water until clear, using double boiler. Crush ber-ries add them to tapioca together

tapioca, together with sugar, cook ten minutes, stir in lemon juice. Set lemon juice. Set aside to cool. Serve either plain or with

cream.

CTRAWBERRY RIPE!"

When that cry goes up from the garden for the first time, or one's sleepy consciousness recognizes the burden

sleepy consciousness recognizes the burden of the street call that a moment before had been passed over, as that of the newsboy or the Rag and Bottles Man—it is the last evidence that summer has really come. Of course, we have had imported berries for some time, but it is only when our own Canadian strawberries are ready that we think of using them in quantities. Mrs. Fletcher-Berry, an eminent author-ity on fruit, has an encouraging suggestion

ity on fruit, has an encouraging suggestion to offer the unfortunate who cannot eat strawberries. She recommends a tiny sprinkling of cayenne pepper over the berries, to counteract the action of their acid, and assures us that the flavor is not imposited by this treatment.

WASH and pare 2½ pounds rhubarb and cut crosswise in two and a half inch pieces; sprinkle with 4½ cupfuls su-gar. Cover. Let stand over night. Put in stew pan. Bring to boiling point, simmer till tender. Prepare onequart strawberries. Add to rhubarb. Cook till thoroughly heated. Fill jelly glasses, cover, seal.

## Strawberry Shortcake

TWO cupfuls flour, 2 teaspoonfuls baking powder, ½ teaspoonful salt, milk, 2 tablespoonfuls sugar, butter size of an egg, strawberries.

of an egg, strawberries. Sift together the flour, salt, and baking powder, add the sugar and rub the butter in lightly with the fingers. Mix with enough milk to make rather a soft dough, divide in two and roll out about 2/3 inch thick. Place one round of dough in a pie plate. Brush over with butter. Put the second round on top of this, brush the top again with butter and bake in a moderately hot oven. Split apart when done and place a liberal

Split apart when done and place a liberal portion of crushed and sweetened straw-berries between the layers. Put the fresh berries on top--serve with or without cream.

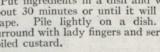
## Strawberry Fritters

ONE cupful flour, 1/3 teaspoonful salt, 1 teaspoonful baking powder, 3 tablespoonfuls sugar, 2 eggs, milk, ½ box strawberries, frying fat.

strawberries, frying lat. Sift flour, salt and baking powder to-gether—add the beaten eggs and enough milk to form a hatter. Cut strawberries in half and sweeten them—add them to the batter. Drop by spoonfuls into a frying pan in which is a little fat. Cook golden brown on both sides. Then sprinkle with sugar and garnish with a few fresh straw-berries. berries.

## Frozen Strawberries

LARGE ripe strawberries, sugar. Pick berries carefully, selecting only fully ripe ones. Cover with as much sugar as can be allowed, let stand for one hour. Then pack into a freezer with ice and salt ond let stand and let stand.



1¾ cupfuls sugar. Mash strawberries, put through colan-er, use only juice, add milk, sugar and