

In Strawberry Time



Recipes for the Use of the Fresh Fruit

Strawberry Salad

ARRANGE as many halved ripe strawberries as would fill a sauce plate, chill them, and when ready to serve arrange 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 teaspoonful of sugar, a saltspoon of salt and a saltspoon of pepper.

Frozen Strawberry Cream

ONE and one half cupfuls sugar, $\frac{3}{4}$ 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

TWO cupfuls flour, $1\frac{1}{2}$ teacupfuls baking powder, 2 tablespoonfuls butter, milk, $\frac{1}{2}$ teaspoonful salt, strawberries, sugar.

Sift together flour, salt, and baking powder, rub in the butter, then mix as for biscuit dough. Roll out, spread quickly with strawberries, then with sugar and dredge with flour. Roll up as for jelly roll, moistening the edges of the dough with a little milk to 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 Tapioca

ONE cupful tapioca, $\frac{1}{2}$ cupful sugar, 1 pint boiling water, juice $\frac{1}{2}$ lemon, $\frac{1}{2}$ box strawberries.

Cook tapioca in boiling water until clear, using double boiler. Crush berries add them to tapioca, together with sugar, cook ten minutes, stir in lemon juice. Set aside to cool. Serve either plain or with cream.



Strawberries with Cream

Strawberry Sauce

Strawberry and Rhubarb Preserve

WASH and pare $2\frac{1}{2}$ pounds rhubarb and cut crosswise in two and a half inch pieces; sprinkle with $4\frac{1}{2}$ cupfuls sugar. Cover. Let stand over night. Put in stew pan. Bring to boiling point, simmer till tender. Prepare one quart strawberries. Add to rhubarb. Cook till thoroughly heated. Fill jelly glasses, cover, seal.

Strawberry Shortcake

TWO cupfuls flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, milk, 2 tablespoonfuls sugar, butter size 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 $\frac{2}{3}$ 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 portion of crushed and sweetened strawberries between the layers. Put the fresh berries on top—serve with or without cream.

Strawberry Fritters

ONE cupful flour, $\frac{1}{3}$ teaspoonful salt, 1 teaspoonful baking powder, 3 tablespoonfuls sugar, 2 eggs, milk, $\frac{1}{2}$ box strawberries, frying fat.

Sift flour, salt and baking powder together—add the beaten eggs and enough milk to form a batter. 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 strawberries.

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 and let stand.




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