



The Voice of Cookery

conducted by
PHIL LIBBY

former Restaurateur now Food Consultant
Listen to THE VOICE OF COOKERY, featuring Phil Libby, over Station WCFL (97.8 kilocycles) every week day morning, except Saturday, at 10:45 a. m. for interesting food facts, recipes, household hints and cooking advice.

Some of us think of strawberries in our gardens . . . others in boxes at the fruit stores. But have you given any thought as to where they come from? Tennessee, Louisiana, Missouri, Arkansas, Kentucky and Maryland lead in the production of strawberries.

Although practically void of vitamins, the strawberry, canned or fresh, adds calcium, iron and phosphorus to the diet. It is popular quite generally because of its simplicity in cultivation and lends itself to the foods easily canned in the home and that dish of dishes . . . "strawberry shortcake."

Fresh Strawberries in Pastry Baskets

Make a standard pie crust dough. Roll out to one-half inch thickness. Spread with soft butter. Roll as for a jelly roll and place in the refrigerator to chill. When chilled, roll to 1/4 inch thickness, cut in circles and place over back of muffin tins. Prick with a fork and bake at 350 degrees Fah., until nicely browned. Handles may be made for the baskets by rolling strips of dough six inches long and shaping into half circles. Bake on cookie sheet.

Filling

- 1 pint strawberries
 - red coloring
 - 2 tbslp. cornstarch
 - 1/2 cup sugar
 - 1 cup water
 - pinch salt
- Cut berries into quarters. Mix

sugar and cornstarch together. Add slowly to boiling water. Stir constantly and cook until transparent. Add red coloring. Remove from heat and add berries. Cool and fill pastry baskets. Let stand 2 hours before serving. Garnish with whipped cream and a whole strawberry. Place handles on basket.

Strawberry Roll

- 3 eggs
 - 5 tabsp. water
 - 1 teas. baking powder
 - 1 teas. flavoring
 - 2 cups whipping cream
 - 1 cup pastry flour
 - 1/2 teas. salt
 - 1 quart strawberries
- Beat eggs until light. Add sugar and continue beating. Add water. Gradually fold in the flour, which has been sifted with baking powder and salt. Add flavoring. Pour into lined 10 inch by 16 inch shallow pan. Bake about 15 minutes at 400 degrees Fah. Turn onto a towel and roll while still warm. When cool, unroll and fill with the following: Crush the smallest berries (leave large ones for garnishing) with about 1/2 cup of sugar. Allow to stand about an hour, drain, and fold in 1/2 cup of sugar. Allow to stand about an hour, drain, and fold in 1/2 of the whipped cream. Spread evenly over surface of cake. Roll up and cover with whipped cream. Garnish with whipped cream forced through a pastry tube and the whole strawberries.

My Favorite Strawberry Shortcake

- 2 cups flour
- 4 teasp. baking powder
- 1 egg
- 1/2 cup milk
- 1/2 cup sugar
- 1/2 teas. salt
- 1/2 cup butter

Mix and sift dry ingredients, and cut in shortening. Beat egg, add milk and combine with dry ingredients. Toss mixture on floured board and pat to 1/2 inch thickness. Divide into two parts. Spread melted butter on one-half and cover with second sheet of dough. Bake in a single round cake or as individual cakes. Bake 15 minutes at 450 degrees Fah. Cut berries in quarters or halves. Add sugar to sweeten. Stir and allow to remain in room temperature for sugar to dissolve before serving. Split cakes when baked, cover with berries, place other half on top and cover with remaining berries. Whipped cream atop all makes it tops.

Strawberry Parfait

- 1 pint strawberries
- 1/2 cupful crushed pineapple and juice
- 2 tbslp. sugar

1 pint strawberry or vanilla ice cream
Crush berries. Cook the pineapple with the sugar for a few minutes, remove from heat, cool slightly, and then pour over the berries. Spoon some of this fruit into parfait glasses. Cover with ice cream, again add strawberry mixture, and once more cover with ice cream. Top with strawberry sauce and a whole strawberry. Serves 6.

Shoppers Guide

by Phil Libby

Veal still holds forth as the lowest priced meat this week. Pork, beef and lamb remain at the same high level. Even spareribs are up in the "celebrity" class.

Strawberries are a bit lower and delightful in a bowl of Wheaties, with pure cream . . . or in some of the recipes that you'll find in the "Voice of Cookery" column.

Eggplant is within the reach of all and delightful for a vegetable change.

Droste makes of famous imported cocoa, now offer their users a new product . . . Droste's chocolate pudding. I might add that it is "plus ultra" in the chocolate pudding field.

Wilson & Co., makers of that well known "Tender-made Ham, now offers its customers another new ham. . . "Wilson's tender Certified ham." At your dealers.

Have you tried the new Bird's Eye Frosted foods yet? Clever hostesses always have a supply of them on hand, for every day use and when the guest is expected.

Jello as usual for those chilled salads and desserts. Six delicious flavors.

Liederkrans, Camembert and Brie cheeses for dessert, all grocers have a supply on hand.

A can of Ivanhoe potato salad on the pantry shelf will save the day many a time, when the unexpected guest steps in.

Many times you have wanted something to take the place of butter, in your frying, baking or for fresh vegetables. . . Durkee's margarine will do it, and it is delightful.

Election Party

Mr. and Mrs. C. M. Willman were hosts at a reception to hundreds of their friends, on Tuesday evening, at their home in Deerfield, following the election, at which Mr. Willman was elected president of the village of Deerfield.

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- Sunrite Cleanser 6 for 25c
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- CLEAN QUICK 35c
5 lb. box
- Stuffed or Ripe OLIVES 10c
per jar
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per jar
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No. 2 size can
- TOMATO JUICE 25c
Crosse & Blackwell, No. 5 can

LEMONS Thin Skin and Full of Juice Doz. 25c

- Security or Unome PEACHES or PEARS 20c
No. 2 1/2 size can
- Security Whole Spiced PEARS 25c
No. 2 1/2 size can
- Unome Solid Packed TOMATOES 2 for 25c
No. 2 1/2 size can, 3 for 29c
No. 2 size can, 3 for 29c
- Crabapple, Grape or Strawberry JELLY 10c
per jar

Grapefruit Florida Seedless Sweet and Juicy 4 for 29c

Blue Goose Meat Specials

- Swift's Prem. Georgia Cured Peanut HAM 28¢
per lb.
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Choice cuts per lb.
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per lb.
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