

WAYS OF SERVING STRAWBERRIES

By Mary J. Safford

MANY persons believe that it is impossible to improve strawberries by any method of cooking them, but for those who hold to the contrary, there is no lack of excellent receipts. Possibly the most popular way of serving them, when cooked at all, is in the good, old-fashioned

STRAWBERRY SHORTCAKE

ONE quart of flour, one cup of butter, three teaspoonfuls of baking powder, half a saltspoonful of salt, the white of one egg. Rub the butter into the flour, then add the baking powder and salt. Beat the white of the egg to a stiff froth, and add with cold milk sufficient to make a dough stiff enough to roll out. Make the cakes about half an inch thick, and bake on pie-tins in a quick oven. When done, cut around the edges and split them; place a thick layer of well-sugared strawberries between, sift powdered sugar over the top and serve with cream.

STRAWBERRY COTTAGE PUDDING

CREAM together one-half cup of butter and one cup of sugar, add one cup of milk, one beaten egg, one pint of sifted flour and two teaspoonfuls of baking powder. Bake in a cake-pan, and serve hot with liquid sauce, into which fresh strawberries, mashed with sugar, have been stirred.

STRAWBERRY JELLY

BOIL three-quarters of a pound of sugar in half a pint of water, pour it boiling hot over three pints of strawberries placed in an earthen vessel, add the juice of two lemons, cover closely, and let it stand twelve hours. Then strain through a cloth (flannel is the best thing); mix the juice which has run through with two and a half ounces of gelatine, which has been dissolved in a little warm water, and add sufficient cold water to make the mixture one quart. Pour into a mould and set on the ice to cool.

JELLY WITH STRAWBERRIES

A VERY ornamental dish for desserts, strawberry festivals, etc., is made by placing handsome large strawberries which have been dipped into powdered sugar, in a lemon jelly made as follows: Add a large wine-glass of water to three-quarters of a pound of sugar, let it boil, skim it, pour it into a porcelain dish, let it cool, add two and a half ounces of gelatine (which has been dissolved), the juice of six lemons, a pint of boiling water and the grated peel of a lemon. Let it stand for half an hour, then pour it through a jelly-bag into a mould, perhaps one-fifth of the depth. Set it on ice to stiffen. Arrange a layer of strawberries on it, pour on a little more of the jelly. Set it away to stiffen. Add another layer of the strawberries, and continue in this manner until the mould is filled. A border of whipped cream may be arranged around it after it is turned out of the mould.

STRAWBERRY WHIPPED CREAM

RUB two pounds and a half of strawberries through a sieve, and add half a pound of powdered sugar and one quart of whipped cream. Place a layer of macaroons or any small sweet biscuit in a dish, add a layer of the strawberry whip, then another layer of biscuit, and continue alternately until the cream is used up. Set aside in a very cold place, or on ice, and serve in the dish in which it is prepared.

STRAWBERRY CREAM

ADD to the beaten yolks of six eggs one and a half tablespoonfuls of flour and seven ounces of sugar; mix the whole thoroughly, and stir it over a slow fire to a smooth cream. Having rubbed one pint of strawberries through a sieve, stir the fruit juice into the cream, let it come to a boil, color it with a few drops of tincture of cochineal, and add to it the whites of the six eggs beaten stiff. Pour into a mould and set away to harden.

FROZEN STRAWBERRIES

AFTER carefully stemming, lightly rinse one quart of strawberries. Mash them thoroughly and add the juice of two lemons and one pound of granulated sugar. Set them aside in a cool place for an hour, then add one quart of water, and place in an ice cream freezer and freeze.

STRAWBERRIES FOR BREAKFAST

SELECT some unusually large berries, shake them free from dust, and serve them unhulled in plates with the hulls uppermost. In the centre of each plate place a small coffee-cupful of powdered sugar. The strawberries may be dipped in the powdered sugar and eaten from the hulls.

STRAWBERRY PRESERVES

A DELICIOUS preserve may be made by hulling strawberries that are free from blemish and not over-ripe, and placing them in a porcelain kettle with their weight in white sugar. Allow them to stand over night, and in the morning set them over the range and allow them to boil steadily for an hour. Not a drop of water should be used; the juice from the berries will furnish all the liquid necessary.