

BERRIES COME INTO THEIR OWN

Even though poets have sung the praises of berries for centuries, it's only recently that berries have come into their own. Strawberries will always continue to star in the good old fashioned shortcake but today we find them meandering all the way from crowning a Bread Crumb Omelet to providing elegant desserts.

We find summertime activity gay and alive as a Strawberry Mold tempts the appetite . . . berries creep into more and more cakes . . . are rolled as you would a jelly roll in a Strawberry Cream Roll . . . and give substance to Chiffon Pies while they also co-star with ice cream in many delicious desserts.

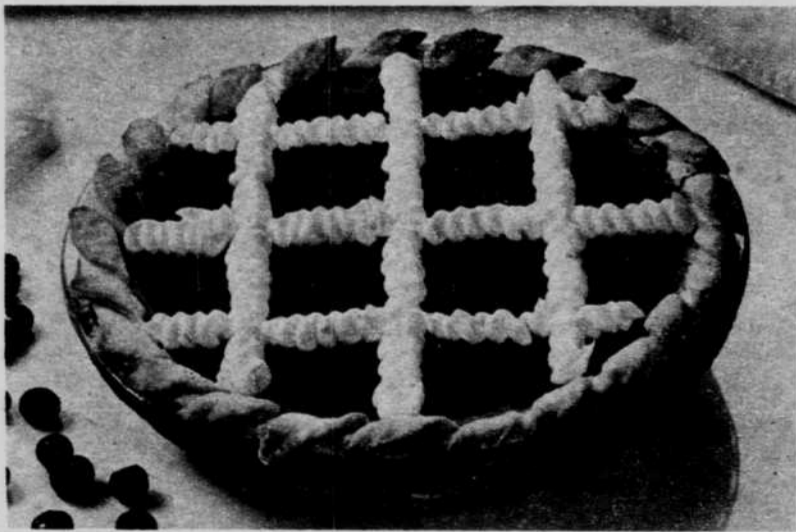
Other berries have a way of following suit — blueberries wend their way into a Miracle Pie, raspberries creep into the most adorable tarts, and as the season rolls along we often replace strawberries in our favorite recipes with raspberries, blueberries, and blackberries.

And now that frozen berries (and many fresh berries) are available throughout most of the year, we can change our berries in our desserts to meet our moods at any time.

FROZEN STRAWBERRY CHEESE PIE

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| 1 package (8 ounces)
cream cheese | 2 cups fresh sliced straw-
berries or 1 package (1
pound) quick-frozen
sliced strawberries,
thawed |
| 1 cup sour cream | |
| 1 baked 9-inch graham
cracker pie crust | |

Softened cream cheese and combine with sour cream. Beat until creamy. Fold in strawberries well. Spoon mixture into pie crust. Place in freezer for 4 to 5 hours or until firm. Makes 8 to 10 servings.



MIRACLE BLUEBERRY PIE

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| 1 cup fresh blueberries or
1 package (12 ounces)
quick-frozen blue-
berries, slightly thawed | $\frac{1}{4}$ teaspoon salt
2 teaspoons lemon juice
1 tablespoon butter
1 baked 8-inch pie shell,
cooled |
| $1\frac{1}{2}$ cups water | |
| 1 package vanilla
pudding and pie filling
mix | |

Place slightly thawed blueberries and $\frac{1}{2}$ cup of the water in a saucepan. Bring to a boil. Meanwhile, combine pudding mix, salt, lemon juice, and remaining $\frac{1}{2}$ cup water. Stir to form a smooth paste. Add to boiling fruit, stirring to blend. Then cook and stir until mixture comes to a full boil.

Remove from heat and add butter. Cool 5 minutes. Pour into pie shell. Let stand about 3 hours, or until firm. Serve with sweetened whipped cream, if desired.



RASPBERRY TARTS

- 1 package strawberry chiffon pie
filling mix
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ cup chilled raspberry juice
- $\frac{1}{4}$ cup sugar
- 1 package (10 ounces) quick-frozen
raspberries, thawed and drained
- 6 baked 4-inch tart shells

Place contents of package in a large deep mixing bowl. Add boiling water and mix thoroughly. Add raspberry juice. Beat vigorously with a rotary beater or at highest speed of electric mixer until mixture is very foamy — takes about 1 minute. Fold in sugar and beat until filling stands in peaks — takes 1 to 3 minutes. Then fold in drained raspberries and pour into tart shells. Chill until set, about 3 hours. Garnish with whipped cream, raspberries and mint, if desired.