

Berry Delights

STYLED FOR SUMMER

By Susan Lowe

"A rose is a rose" sang a celebrated poet, but not always is this so, for a strawberry too is a rose of sorts; a legitimate member of the rose family. No wonder the fragrance of strawberries is so meltingly sweet; their beauty so enticing.

We've assembled a bevy of berry dessert recipes, all styled for summer entertaining. Most are simple enough for everyday fare, but glamorous and delicious too. You'll want to make good old fashioned strawberry shortcake of course, and it's fun to make as individual shortcakes for a change, cutting with a cookie cutter.

Remember too that you can always combine rhubarb with strawberries in pie. You'll want to freeze berries for winter desserts, so why not freeze some of your strawberry pies while you're at it?

Remember that the berry season isn't confined to strawberries alone for raspberries and blueberries also make delicious summer desserts. You can make a pretty berry pie with raspberries, loganberries or blackberries.

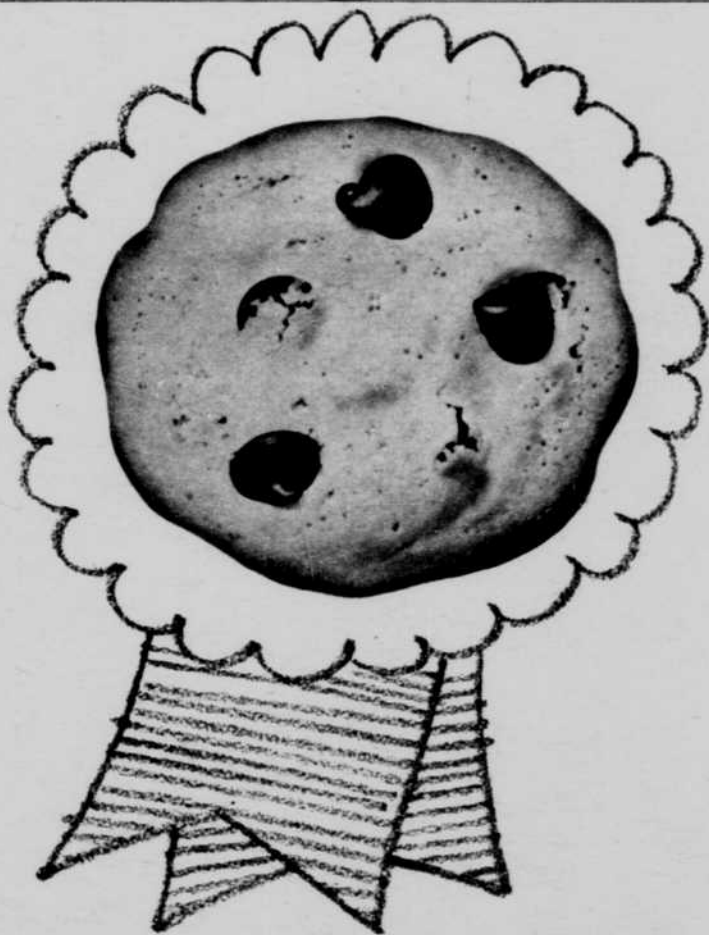
These are but a few of the berry desserts you can make, all styled for summer serving!



OLD FASHIONED STRAWBERRY SHORTCAKE

- 1 quart fresh strawberries, cut in half
- 1 cup sugar
- 2 cups sifted flour
- 3 teaspoons baking powder
- 3/4 teaspoon salt
- 1/4 cup sugar
- 1/2 cup shortening
- 1 egg, beaten
- 1/2 cup milk
- 2 tablespoons melted butter or margarine
- 1 cup heavy cream, whipped

Combine strawberries and 1 cup sugar; mix well. Sift flour, baking powder, salt and 1/4 cup sugar together. Cut in shortening. Add egg and milk and mix lightly. Knead gently 10 times. Roll out on lightly floured surface into 8-inch circle. Press lightly into greased 8-inch layer pan. Bake in hot oven (400°) 30 minutes. Split layer in half. Brush lower half with butter or margarine. Top with half of strawberries, half of cream and remaining layer half. Top with remaining strawberries and cream.



You've made Toll House
America's #1 cookie

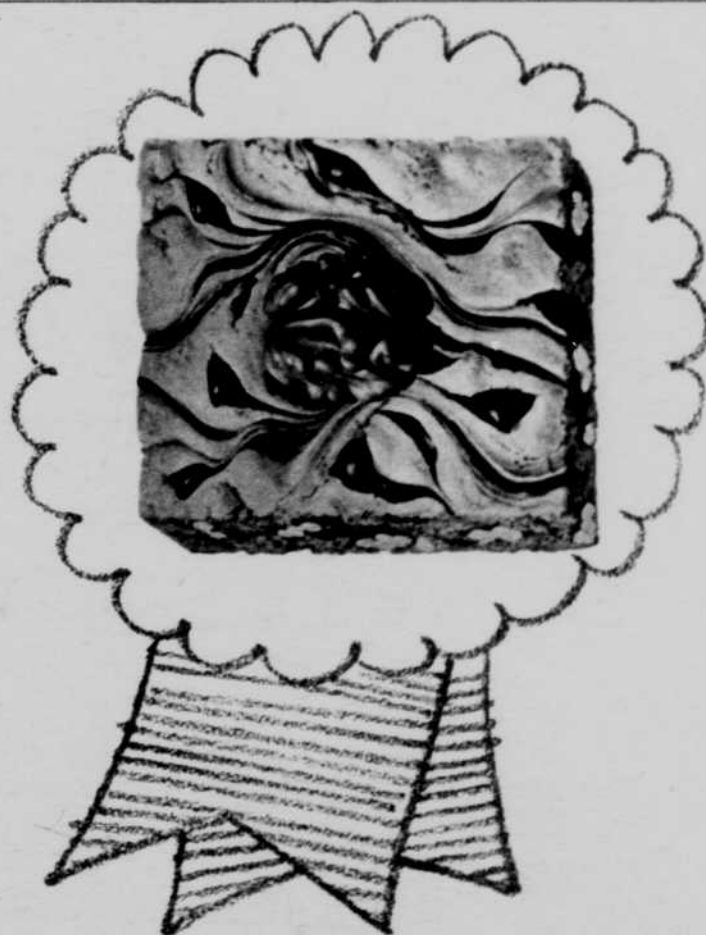
A true American success story—Toll House cookies were "born" just 20 years ago at the famous Toll House Inn. The recipe called for Nestlé's Semi-Sweet Chocolate—and still does! Only Nestlé's fills these favorite crispy cookies with the richer flavor of quality chocolate. Only Nestlé's crams them with the chewy delight of chunky whole Morsels. So easy to make.

Recipe on every package of Nestlé's Semi-Sweet Morsels.



Remember... "round" or "square"...

Only Nestlé's Chocolate makes these authentic Toll House treats!



Now try this sensational
new Toll House #2

TOLL HOUSE MARBLE SQUARES

Preheat oven to 375°F. Sift together 1 c. plus 2 tbs. sifted flour, 1/2 tsp. baking soda, 1/2 tsp. salt—set aside. Blend 1/2 c. soft butter (or shortening), 6 tbs. granulated sugar, 6 tbs. brown sugar, 1/2 tsp. vanilla, 1/4 tsp. water. Beat in 1 egg. Add flour mixture—mix well. Stir in 1/2 c. coarsely chopped nuts. Spread in greased 13" x 9" x 2" pan. Sprinkle one 6-oz. pkg. (1 c.) Nestlé's® Semi-Sweet Chocolate Morsels® over top of batter. Place in oven 1 min. Remove from oven and run knife through batter to marbleize. Return to oven and continue to bake. BAKE at: 375°F. TIME: 12 to 14 min. Cool. Cut in 2" squares. YIELD: 2 dozen.

NESTLÉ'S MAKES THE VERY BEST CHOCOLATE