

Byrd's Kitchen

by Vivian Byrd

First fruit of season bursting with extra flavor

Spring melons, strawberries and ofter fruits are larger and juicler, birsting with extra flavor their winter cousins lack. Peaches blush rosier and, peeled and sectioned, glisten in golden spiendor on a plate.

The first of any fruit is best eaten straight from the hand, no washing, peeling, cutting, etc. Just popped into the mouth or savored bite by delicious bite.

Later, when that first craving has been eased, pile a plate with sections of half a dozen fruits and enjoy a fruit salad as a first course, main course or

SARAU as a Market of Sarau salads can be tart or sweet. Choose flavors that merge or contrast to enhance each other. The colors add

Some fruits such as apples, pears, peaches and bananas darken after cutting and should be brushed with lemon juice to prevent discotoration.

Then top them off with one of the dressings below for a sunny, delightful treat. Sprinkle pine must or siliced blanched or toasted almonds on top for crunchy contrast! a crunchy contrast.

SOUR CREAM AND STRAWBERRY DRESSI TNG Makes about 2 cups

1 1/2 cups sour cream 1½ cups strawberries, hulled, sliced and sweetened, or 1 10-oz. pkg. frozen sweetened strawberries, thawed

Combine' the sour cream and strawberries in a bowl. Stir until well

Makes about 1 cup.
1 cup sour cream
1½ tisps, honey
1½ tsp, freshly squeezed and strained
lemon or lime julce
4 tsp, salt

Combine all the ingredients in a owl. Stir until well blended. Cover and

CREAM AND HONEY DRESSING Makes about 1 cup ½ cup heavy cream, chilled

3 thsp. honey
2 tsp. freshly squeezed and strained orange juice

SOUR CREAM, HONEY, AND CREME DE MENTHE DRESSING

Makes about 11/2 cups 1 cup sour cream 1 thsp. honey or to taste 1½ thsp. green creme de menthe li-

1 drop green food coloring (optional)

Combine all the ingredients in a

I tsp. freshly squeezed and strained lemon julce

In a chilled bowl, whip the cream with a whisk or a rorry or electric leavester until medium thick. Combine the honey, orange julce, and lemon julce. Add to the cream and beat until well blended.

BANANA Mak 2 tsp. brown: lavored yogurt, freshly squeezed and beat until medium thick. Combine training free from the front of the properties o

SOUR CREAM, HONEY AND ORANGE RIND DRESSING Makes about 1 cup 1 cup sour cream

2 tbsp.honey ¼ tsp. grated orange rind

BANANA CREAM DRESSING

Makes about 2 cups
2 thsp. brown sugar
2 thsp. boney
3 medium fully ripe bananas, peeled
and mashed 1 cup heavy cream, whipped

Combine the brown sugar and honey with the mashed bananas and blend until smooth. Force through a sieve. Fold the whipped cream into the banana mixture. Serve with dessert fruit sal-

** tsp. grated orange rind

Combine all the ingredients in a brown. Stir until well blended. Cover and chill. Serve over silced oranges, pears, Street, Birmingham, Mich. 48012.

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This Short Torte used pound cake

When the first strawberries reach the supermar-kets, chances are just about everyone will be mak-ing shortcake or one of its delicious variations for descent

A simple way to prepare it is to use a pound cake

STRAWBERRY SHORT TORTE

1 pound cake (10%-oz. size) 4 tsp. orange liqueur or orange juice ¼ cup orange marmalade 1 cup sliced fresh strawberries 1¼ cups whipped topping Fresh strawberries, halved

Cut frozen pound cake lengthwise into 3 layers. Drizzle cut side of bottom 2 layers with orange liqueur, spread with orange marmalade. Areasemble cake, using plain layer on top, Frost top and sides with whipped topping. Garnish with strawberry halves. Makes to servings.



Fresh strawberries and non-dairy whipped topping combine with a buttery pound cake for a short torte with an orange touch.

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