Bluberries Scarce But **Delicious**

By ELLY Bad news from the Depart-ment of Natural Resources concerning the blueberry crop in northern Michigan.

in northern Michigan. Earlier this year a bumper crop had been predicted, but on the night of June 26 temper-atures in that part of the state dropped to 25 degrees and the crop was just about wiped out.

Damage was less severe in Luce County and parts of Iron and Marquette counties and plump Michigan blueberries are available now in the mar-kets. . . .

KNOW HOW to tell a blue-berry from a huckleberry? The blueberry has tiny almost unnoticeable seeds while the huckleberry has 10 hard seeds or nutlets.

Blueberries grow wild from above the Arctic Circle to Florida. They were a favorile food of the Indians who ate them raw, cooked them with meat and dried them for win-ter use

When dried, they may be used as currants or raisins. Spread the berries in a single laver. Expose to the sun dur-ing the day and keep in a warm room at night. When they are hard and dry, pack in sterilized jars, heat al lowest temperature in oven for 20 minutes: cool: cover and store in a cool place.

BLUEBERRY MUFFINS 1-1 c: wheat bran 1-1 c: supar 1-1 c: supar 1-1 c: supar 1-2 c: blueberries 1-2 c: BLUEBERRY MUFFINS

BLUEBERRY BUCKLE

BLUEBERRY BUCKLE bac buttor or margarine tac buttor or margarine tac gar legg 2 c. sitted all-purpose flour 2 l. baking powder 5 t. sait 2 c. mik 2 c. mik 2 c. rmik 2 c. ream butter; add sugar add beat until light. Add eeg Cream butter: add sugar Gream butter: add sugar ad beat unil light Add stred ingr-dentes well-Add stred ingr-dentes well-Add stred ingr-dentes Powint into greated pan-tysky inches. Sprinkle with crumb topping Bake in pre-heated oven at 37 degrees for about 35 mitutes. Makes six to nine servings. CRLMB TOPPING Bierd 1; cup soft butter. ¹2 cup sugar. 13 cup all-purpose four, and 1: steaspoon ground cinnamon.

FRESH BLUEBERRY PIE

PRESH BLUEBERRY PIE 1 c. salar 1 c. allor propose floar 1 c. allor propose floar 1 c. allor propose floar 2 c. allor proposed floar 2 c. allor proposed floar 2 c. fresh bleaderries. washed Pastry for 2-crust. 9-inch pie. unbaked 2 T. butter Combine first seven ingredi-ents. Turn into nue-inch pie. pan lincid. Duroith butter or margarine. Cover with the remaning pastin point botter or margarine. Cover with the remaning pastin point botter 1 degreess for 40 minutes. 3 un util crust is brown. Makes six servings.

BLUEBERRY-COTTAGE CHEESE CAKE 1. soft builterries, washed 2. chuleberries, washed 2. convelopes unflavored gelatin 3. c. sugar 1. t. sait 1. gated lemon rind 3. c. cottage cheese, sieved 2. T. (resh lemon juice 1. t. vanilla extract

3 c. črutage cheese, sieved 2 T. tresh lemon juice 1 t. vanilla extract 4 s. cheavy cream, whitpod Spread butter on tottom and sides of shallow 1^{1,3}-squart dish. to form a shell. In top part of double boiler mix gelatin in, sugar and sailt. Beat egg yolk and milk; add to gelatin mixture. Cook over boiling water, sitring, until gelatin is disolved, about six minutes. Add lemon rind and cool. Slir in next three ingredients. Chill unti slightly thickened to the consistency of unbalan egg whites. Fold in stilly beckened to the gg white and cream Peru into shell; pat tail cream Peru into shell; pat tail cream.

UMBO 5 SIZE

Honeydews.....

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