Sweeten summer with this dreamy dessert



AMERICAN INSTITUTE FOR CANCER RESEARCH Berry delicious: Fresh strawberries, egg whites and strawberry jelly will sweeten the summer.

We lové strawberries because they are beautiful, nutritious and delicious.

Naturally sweet and juicy, these luscious berries are high in folic acid and provide a good source of dictary fiber and potassium. One serving of strawberries - about 8 medium berries - about 8 medium berries - has 160 percent of the vitamin C our bodies need every day, more than an orange. All of these wonderful nutrients, which may help keep certain cancers at bay, are packed into just 46 calories. Most supermarkets earry both fresh and frozen strawberries e careful taking fresh strawberries home because they bruise easily. They are best stored unwashed in a large container lined with paper toweling. Wash them just before using. Strawberries taste best at room temperature. You can freeze them for up to a year in an airtight bag, allowing one inch of head space.

Strawberries are an excellent addition to any meal - and not just for dessert. Add them to addition to any meal – and not just for dessert. Add them to ecreal, non-fat yegurt or salads. For an elegant fruit salad, combine strawberries with blueberries, oranges and melon, add a dressing of orange juice and loney, then finish with a sprinkling of chopped fresh mint leaves. Make a herry smoothing for a quick breakfast drink 'to go.' Combine forces strawberries with a beanna and a litte orange juice in a blender and purée.

Make strawberry ice cream sandwiches with your kids by mixing sliced strawberries with plain or vanilla yegurt, spreading the mix in between two graham crackers, and then placing the sandwiches in the freezer until firm.

Adults can enjoy the tradition al richness of strawberry pie, minus the extra colories and fat, with this airy version that

STRAWBERRY DREAMS

1/2 cup superfine suger
1/4 tenspoon cream of tartar
4 large egg whites (1/2 cup) at
room temperature*
1-1 1/2 pints rinsed and
hulled small strawberries
1/3 cup strawberry jelly

Make meringue shells the day before filling. Preheat oven to very low heat (200 to 275 degrees).

Sift sugar with cream of tartar. Beat whites with electric beater, first at low speed until frothy, then at high speed until stiff but not dry. Slowly add sugar mixture, beating until stiff and glossy.

Spoon mixture into 6 individual tart pans coated with spray canola oil. (Alternately, shape meringue with spoons into free-form nests on non-stick baking sheets sprayed with oil.) Bake until dry

hours, depending on oven heat and size of shells.

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Shut off oven and allow shells to cool inside, preferably overnight.

Carefully remove shells from pans (if used) and store in air-tight containers until ready to serve.

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Just before serving time, cut
strawberries lengthwise in halves.
Melt jelly in microwave and pour
just enough into bottom of shells
to thinly cover. Arrange berries
vertically in shells, stem-side
down, in a circular pattern with
cut sides facing inward. Spoon
melted jelly over berries to form
thin film of glaze. Serve immediately. Makes 6 servings.

Nutritional information per
serving: 113 calories, 9 g. fat (0 g.

serving: 113 calories, 0 g. fat (0 g. saturated fat), 25 g. carbohydrate, 3 g. protein, 1 g. dietary fiber, 46

mg. sodium.
Recipe courtesy of American
Institute for Cancer Research.

WHAT'S COOKING

Send items for Taste calendar at least two weeks in advance of event to Ken Abramczyk, Taste Editor, Observer Newspa-pers, 36251 Schoolcraft, Livo-

pers. 30231 Schoolcraft, Livenile, Mi 49150.

KITCREN WITCH
The Kitchen Witch, 134 E. Main
in Northville offers cooking
classes, including one about Italian cooking from Ernesto's Trattoria with Chef Robert Gascoigne, who instructs 7-9 p.m.
Tuesday, June 5. Gascoigne will
discuss and prepare tortellini
arrabiata, julienne savoy cabbage salad with genoa salami
and bruschetta with roma tomatoes, fresh herbs and mozzarella.
Learna about throwing your own
ten party with Michele Bommarito as she shares recipes for tea
sandwiches, scones and petit
fours 7-9 p.m. Wednesday, June
6. One week advance registration necessary. Fees are 530 for
each class. Call (248) 348-0488
for information.

SCHOOLCRAFT COLLEGE

CONTINUING EDUCATION
Schoolcraft College, 18600 Haggerty in Livonia, now offers the following Continuing Education classes in the culinary arts department

department.
Students can fax, walk-in or mail and, for repeat students, they can now phone-in, to register for any of these classes.
For more information, call 734-462-4448.

462-4448.
SUMMER REFRESHERS
Refreshing amoothies, cool coffee coolers, delicious ice cream drinks and many luscious fruit drinks will lower your temperature and help keep you cool this summer. Learn how to make these and others that will cool you off and make a splash the next time you entertain family or guests at this class taught 6-9 p.m. Wednesday, June 27. Class fee is \$50, and for seniors \$40.

MAIN ENTEES

MAIN ENTREES This two-day course, taught by Chef Jeff Gabriel is scheduled for 5:30-9:30 p.m. Wednesday,

June 6, and Thursday, June 7, and will instruct the students in the art of roasting, braising, sautéing and grilling meat, fish and poultry.

Through demonstration and hands-on experience, students will oppreciate the art of cooking the main entree. Complementary side dishes will be demonstrated as well as tasted. Students can create holiday meals to take home. Class fee is \$160, for seniors, \$128.

QUICK EASY MEALS

QUICK EASY MEALS
This course is designed for the
busy person who would like to
create elegant meals using simple techniques with products
from local supermarkets. The
chef will demonstrate many
dishes including soups, salads,
entrees and simple desserts.
There will be substantial tastings of dishes prepared and
recipes will be shared. Taught by
ChefGabriel, the class meets 9
a.m. to 1 p.m. Saturday, June 9.
Class fee is \$70, for seniors, \$56.





Help the Yellow Ribbon Project

In March of 1996, Glenda Everett said good night to her 14-year old son Jesse for the last time. The next day, he put a gun to his curly brown head and forever changed the lives of his family and friends. To make sense of the tragedy, Glenda started

the Yellow Ribbon Project which educates thousands of kids each year on the senselessness of suicide. This year's class of Leadership Oakland adopted Glenda and the Yellow Ribbon Project. You can help us by making a donation. A gift of \$25 will save many lives and bring joy to Glenda who devotes her life to spreading Jesse's message, the one she never heard.

Leadership Oakland

✓ I would love to help Yellow Ribbon Project.	
Name	Ph#
Address	
I wish to donate S100	one)
Credit Card #	
Please make checks paya	Signature ble to: Yellow Ribbon Project, Leadership Oakland 4555 Investment , M1 48098 (248) 952-6880 6 Michigan Tax Credit for Gifts of \$200. Couples tiling jointly receive this credit for gifts to a credit of up to \$5000.

Thank you for your support.