



Recipe To Remember

FELICIA KINCY, Chicago dancer, smiles as she holds one of her "extra-special" desserts, Strawberry Shortcake, the subject of this week's "Recipe to Remember".

Strawberry Shortcake is Favorite of Chicago Dancer

Felicia Kincy, a professional dancer who studied under Julian Swain and Lester Goodman, offers **MUHAMMAD SPEAKS** readers a favorite dessert, Strawberry Shortcake.

Taking advantage of Chicago's many miles of lake front, Felicia is a yachting enthusiast and spends many hours on the lake, weather permitting. She also loves tennis and volley ball.

Just 21, Felicia has her eyes set on a career as a top-flight model. She spends hours practicing her walk, turns and all the other nuances that separate the top models from the "also rans."

Here is a delectable Strawberry Shortcake recipe:

STRAWBERRY SHORTCAKE

- ½ Cup shortening
- 2 eggs
- ½ tsp. flavor
- ½ cup thin milk
- 1 cup sugar
- 1¾ Cups sifted flour
- ½ tsp. salt

1¾ tsps. double-action
baking powder

Have shortening at room temperature, then cream, adding sugar gradually. Beat eggs until fluffy and blend into shortening and sugar. Sift together all dry ingredients and stir in—alternating with milk, and adding flavoring to the last of milk. Beat batter just a few strokes to be sure it is smooth and pour into two greased 8" pans and bake 25 to 30 minutes.

STRAWBERRIES

2 pints of fresh strawberries, washed and cleaned, sweetened to taste and chilled.

WHIPPED CREAM

Most of the commercial brands of whipping cream are sufficient and ½ pint is all that is needed. Add a bit

known that when Edith finished I could do the same thing for Janice when she started college.

Well, I had been getting little petty complaints from Janice about Edith having more than she did — even though I had explained to both of them what I was going to do. Now, Janice is a high school sophomore and Edith is a university sophomore — attending a very good university. Edith doesn't have to work, she has plenty of everything and is doing well.

But Janice is turning out to be scholastically below average and has no interest

of powdered sugar to cream and whip till it stands in mounds.

Make a circle of whipped cream on chilled cake layer, and fill with strawberries which have been drained of most of their juice. Add second layer and repeat process.