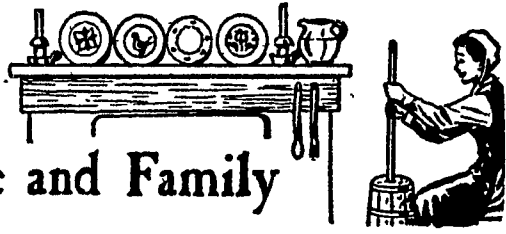


For the Farm Wife and Family



Starring This Week - Cherries

By Mrs. Richard C. Spence

George Washington certainly did his part to popularize the cherry when he cut down a cherry tree

What could be more fitting than to have some special cherry recipes featured over this famous man's birth day. Our guess is that no one is quite sure just what kind of tree was cut down so we are not limiting ourselves to any one kind of cherry.

DUTCH CHERRY CAKE

2 cups canned red cherries
1½ cups sifted flour
¼ teaspoon salt
3 teaspoons baking powder
¾ cup sugar
2 eggs, separated
½ cup milk
1 teaspoon vanilla
½ cup shortening, melted
Drain cherries, saving the juice. Sift flour, salt, baking powder and ½ cup sugar together. Beat egg yolk and combine with milk, vanilla and melted shortening. Add to flour all at once and beat until smooth. Fold in cherries. Beat egg whites until stiff but not dry, add remaining sugar and fold into mixture. Bake in greased pan (7x11x1½ inches) in moderate oven (350 degrees) 50 minutes. Serve either hot or cold with hot Cherry Sauce.

RICH CHERRY SAUCE

¼ cup sugar
2 tablespoons flour

1 cup hot red cherry juice
¼ cup butter
2 tablespoons lemon juice
2 drops almond extract

Combine sugar and flour, stir in cherry juice gradually, heat to boiling and cook until thickened, stirring constantly. Add butter, lemon juice and almond extract. Serve hot or cold. Makes 1-½ cups.

CHERRY PECAN UPSIDE-DOWN CAKE

1 cup butter
2 cups sugar
1 cup pecan meats, chopped
2 cups pitted tart cherries well drained
2½ cups sifted cake flour
3 teaspoons baking powder
¼ teaspoon salt
2 eggs, well beaten
¾ cup milk
1 teaspoon vanilla
Whipped cream
Fresh cherries (optional)

Melt ½ cup butter in a heavy skillet, add ½ cup sugar and stir until dissolved. Add nuts and cherries. Sift flour, baking powder

and salt together. Cream remaining butter with remaining sugar until fluffy. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla and pour batter over mixture in skillet. Bake in a moderate oven (350 degrees) 1 hour. Remove from oven and turn onto large platter. When cool, cover with whipped cream and garnish with cherries, if desired. Serves twelve.

CHERRY CHIFFON PIE

1 tablespoon unflavored gelatin
¼ cup cold water
4 eggs, separated
¾ cup sugar
½ cup cherry juice
¼ teaspoon salt
1 tablespoon lemon juice
1 cup drained canned tart cherries
1 baked pastry shell (9-inch)

Whipped Cream
Soften gelatin in water 5 minutes. Beat egg yolks and add ½ cup sugar, cherry juice and salt; cook over boiling water until of custard consistency. Remove from heat, add gelatin and stir until dissolved. Add lemon juice and cherries and cool until mixture begins to thicken. Beat egg whites until stiff, beat in remaining sugar and fold into cherry mixture. Pour into pastry shell and chill until firm. Spread with whipped cream. Makes 1 (9-inch) pie.

CHERRY CREAM

1½ tablespoons unflavored gelatin
½ cup cold water

2 cups heavy cream
¾ cup sifted confectioner's sugar
¾ cup oxheart cherries, cut into small pieces
1 teaspoon vanilla
¼ teaspoon almond extract
Soften gelatin in water 5 minutes, then dissolve over boiling water. Chill until it begins to thicken. Whip cream and fold in sugar, cherries, flavorings and gelatin. Pour into mold and chill until firm. Decorate with additional cherries and leaves. Serves 8.

CHERRY RICE

1 No. 2 can pitted tart cherries
¾ cup heavy cream, whipped
½ cup sugar
½ teaspoon vanilla
1½ cups cooked rice

Drain cherries. Whip the cream until stiff; beat in sugar; add vanilla. Fold in rice and chill. Fold cherries into chilled cream mixture and serve in sherbert glasses with Cherry Sauce. Serves 6 to 8.

BLACK CHERRY SALAD
2 cups cherry juice and water
1 package cherry gelatin
2 cups canned black cherries, drained
1 cup chopped blanched almonds
8 stuffed olives, chopped lettuce
Heat cherry juice and water, add gelatin, and stir until dissolved. Chill until it begins to thicken, add remaining ingredients, except lettuce, pour into a mold, and chill until firm. Unmold and serve in lettuce cups with salad dressing. Serves 8.

CRIMSON CHERRY TREAT

Cherry Topping:

Two 1-pound 1-ounce cans red tart pitted cherries, (syrup pack)
2 tablespoons sugar
1 tablespoon cornstarch
½ teaspoon lemon juice
Few drops red food coloring, optional
1 tablespoon butter or margarine
½ cup flaked or shredded coconut

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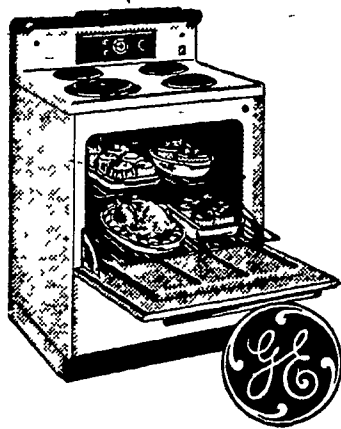
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