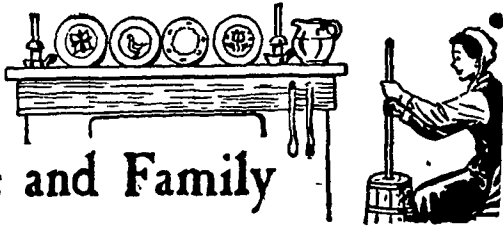


For the Farm Wife and Family



Happy Entertaining!

By Mrs. Richard C. Spence

February is a short month but it boasts several good holidays, two of which seem to be special favorites—Valentine's Day and Washington's Birthday. Red and white seem to be the favorite color schemes for these two days.

Valentine's Day is the time to take out all the heart-shaped molds you have, use them for cakes and cookies and also for salads. Here is a recipe for an ice cream tart that can be used for either holiday.

SWEETHEART ICE CREAM TARTS

- 1/2 cup shortening
- 1 cup sifted flour
- 1/2 teaspoon salt
- 1/4 cup finely chopped maraschino cherries
- 1 to 2 tablespoons maraschino cherry juice
- Vanilla ice cream
- Whipped cream

Maraschino cherries, stem on Sift flour into bowl with salt. Add well-drained, chopped cherries. Cut in shortening, using a pastry blender or fork until the mixture is the consistency of corn meal and small peas. Sprinkle cherry juice, a little at a time, over different parts of the flour-shortening mixture. Toss together lightly with a fork. Use as little liquid as possible, just enough to make dough hold together. Place dough on waxed paper. Knead 3 times. Press gently into a ball.

Let stand at room temperature for 15 to 20 minutes. Lightly flour pastry cloth or board and stockinette covered rolling pin. Roll dough about 1/8 inch thick. Cut into circles. Place over outside of heart-shaped molds. Trim edges to fit mold. Prick with fork. Bake in a very hot oven (450 degrees) about 10 minutes, or until lightly browned. Cool. Fill baked shells with vanilla ice cream. Top each with whipped cream and a cherry. Makes 4 tarts or one 8-inch pie.

FRENCH CHERRY DESSERT

- 2 cups corn flakes or 1/2 cup corn flake crumbs
- 3 tablespoons confectioners' sugar
- 1/2 cup sifted flour
- 1/2 cup butter or margarine
- 1/4 cup sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs, well beaten
- 1 cup sugar
- 1 teaspoon vanilla flavoring
- 1/2 cup chopped nutmeats
- 1/2 cup flaked coconut
- 1/2 cup maraschino cherries, halved, drained

If using corn flakes, crush into fine crumbs. Combine confectioners' sugar, flour and corn flake crumbs in mixing bowl. Cut in butter until mixture resembles coarse corn meal. Press into bottom of 8 x 8-inch baking pan. Bake in moderate oven (350 degrees) about 25 minutes or until lightly browned.

Sift together flour, baking powder and salt. Blend eggs, sugar and vanilla. Stir in sifted dry ingredients. Fold in nutmeats, coconut and cherries. Spread over baked crust. Bake in slow oven (325°) about 40 minutes or until done. Cool. To serve, cut into squares and top with whipped cream or ice cream, if desired. Makes 9 servings.

Two salads to serve for a February party:

FEBRUARY'S BLUSHING HEART SALAD

First Layer:

- 1 package (1 pound) frozen raspberries, thawed
 - 2 cups (1 pound can) fruit cocktail
 - 1 tablespoon (1 envelope) unflavored gelatin
- Drain raspberries thoroughly to obtain one cup

juice; set aside. Drain fruit cocktail, reserving juice separately; set aside. In a saucepan combine 1/2 cup raspberry juice, 1/4 cup fruit cocktail and gelatin; heat until gelatin is dissolved. Add raspberries and fruit cocktail, chill until mixture mounds. Place heart-shaped cookie cutter in center of mold; pour fruit mixture around cutter, chill until set.

Second Layer:

- 1 tablespoon (1 envelope) unflavored gelatin
- 1 cup small curd cottage cheese
- 1 1/2 cups dairy sour cream
- 1/4 teaspoon salt
- 2 drops red food coloring

In a saucepan combine remaining 1/2 cup raspberry juice and gelatin; heat until gelatin dissolves. Add cottage cheese, sour cream, salt and food coloring; chill until mixture mounds. Remove cookie cutters from mold; pour cottage cheese mixture into heart shaped space and over the entire first layer; chill until firm. Unmold on chilled serving plate; garnish with salad greens.

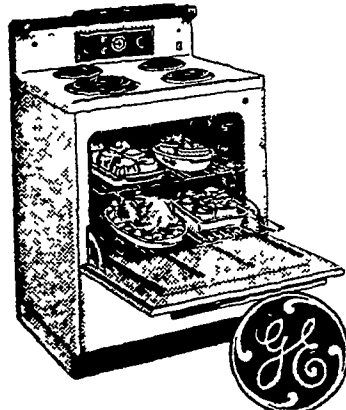
- #### BUTTERMILK CHERRY HEARTS
- 1 can (1 pound-4 ounces) frozen cherries, thawed
 - 1/4 cup cherry juice
 - 1/2 cup orange juice
 - 1 package (3 ounces) cherry-flavored gelatin
 - 1/2 cup sugar
 - 1 tablespoon lemon juice
 - 1/2 teaspoon almond extract
 - 1/4 teaspoon salt

(Continued on Page 9)

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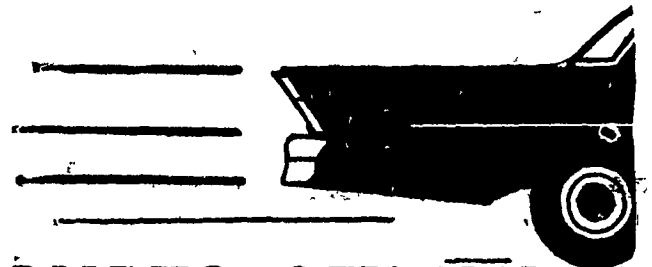
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