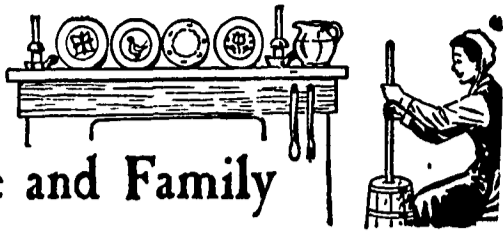


For the Farm Wife and Family



In The Red For February

By Mrs. Richard C. Spence



SPENCE

February may be a short month as far as days go, but it is one of the easiest months when it comes to entertaining. No one would think of using any color but red as a color scheme in both the decoration and food for a party. Beautiful salads or desserts spring out of a box of red gelatin. Plump red cherries used in pies or sauces complement any red and white color scheme — the flavor of cherries is also a tasty complement to any party menu. If you think the color of the "red" food you are preparing is not deep enough, you can always add a few drops of red food coloring.

CHERRY SALAD

- 1 1/2 tablespoons gelatin
- 1/4 cup cold water
- 2 cups heavy cream, whipped
- 1/2 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 3/4 cup sweet cherries cut into small pieces

Soften the gelatin in cold water for 5 minutes, then dissolve over boiling water. Chill until it begins to thicken. Whip the cream and fold in the sugar, flavoring, cherries and the gelatin. Pour into a mold. Place in refrigerator 6 to 8 hours. When ready to

serve, unmold. Decorate with fresh cherries and cherry leaves, mint or watercress.

RAISIN CHERRYETTES

- 4 cups corn flakes or 1 cup corn flake crumbs
- 1 cup sifted flour
- 1/2 teaspoon salt
- 3/4 cup soft butter or margarine
- 3/4 cup sugar
- 1 egg
- 1 teaspoon grated lemon rind
- 1 cup flaked coconut
- 3/4 cup golden or dark raisins
- 1/4 cup coarsely chopped candied cherries

If using corn flakes, crush into fine crumbs. Sift together flour and salt, mix with corn flake crumbs. Blend butter and sugar until light and fluffy. Stir in egg and lemon rind. Add dry ingredients, mix well. Stir in coconut, raisins and cherries. Drop by teaspoonfuls onto greased baking sheets. Bake in moderate oven (350 degrees) about 15 minutes. Makes about 4 dozen cookies, 2 inches in diameter.

JELLY-FILLED DAINITIES

- 2 cups sifted flour
 - 1/2 teaspoon salt
 - 1 cup soft butter or margarine
 - 1/2 cup brown sugar, firmly packed
 - 1 egg
 - 1/2 teaspoon vanilla flavoring
 - 1/2 cup corn flake crumbs
- Currant, raspberry or strawberry jelly

Sift together flour and salt. Blend butter and sugar. Add egg and vanilla; beat well. Stir in sifted dry ingredients. Shape dough into balls about 1 inch in diameter. Roll cookies in corn flake crumbs. Place about 2 inches apart on ungreased baking sheets. Make dent in center of each cookie. Bake in slow oven; press down dent in top of each cookie. Return to oven and bake about 10 minutes longer. Fill centers of cookies with jelly when ready to serve. Makes about 4 dozen cookies, 1 1/2 inches in diameter.

In honor of Washington's birthday make this tempting cheesecake. The crust is made of chocolate chip cookies. The filling is lemon-flavored, creamy smooth and topped with tangy red cherry sauce.

LEMON CHERRY CHEESECAKE

- 2 cups finely rolled chocolate chip cookie crumbs
- 2 tablespoons butter or margarine, melted
- 2 tablespoons sugar
- 2 8 ounce packages cream cheese, softened
- 3/4 cup sugar
- 2 tablespoons flour
- 1 teaspoon vanilla extract
- 1/4 cup lemon juice
- 3 tablespoons grated lemon rind
- 4 eggs, separated
- 1 cup light cream
- 1 1 pound 6 ounce can

cherry pie filling. Combine crumbs, melted butter or margarine and sugar, mix well. Press against bottom and sides of 9 inch spring form pan. Combine cream cheese, sugar, flour, vanilla, lemon juice and lemon rind; beat until smooth. Add egg yolks, one at a time, beating well after each addition. Stir in cream. Beat egg whites until stiff, but not dry. Fold cheese mixture into egg whites. Pour into crumb crust. Bake in a slow oven (325 degrees) 1 hour or until center is set. Cool. Just before serving spoon some of the cherry pie filling on top of the cheese cake to make a circle. Serve remaining cherries as a sauce. Makes 8 to 10 servings.

Your family will love the flavor-mating of apricots and cherries in Cherry Apricot Crisp, plus the sweet topping, crunchy with nuts. Serve it still warm from the oven, and pour on milk or half and half.

CHERRY APRICOT CRISP

- 1 can (1 pound) red tart cherries
- 1 can (1 pound 14 ounces) apricot halves
- 3/4 cup pancake mix
- 1/2 cup brown sugar, firmly packed
- 1/2 cup chopped pecans
- 1/2 cup (1 stick) butter, melted

Drain fruit; arrange in pan. (Continued on Page 9)

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