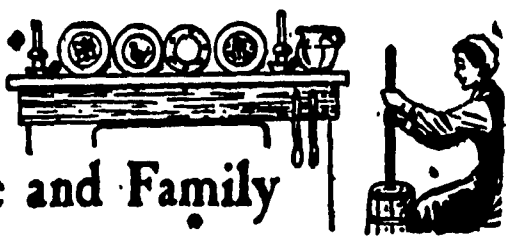


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor  
*Fancy Fare For February*



SPENCE

## FEBRUARY'S FESTIVE CHERRY CUSTARD PIE

### Crumb Shell:

- 1 cup coconut cooky crumbs
- 1 cup graham cracker crumbs
- 2 tablespoons sugar
- 1/2 cup (1 stick) butter, melted

### Filling:

- 1 can (1 pound) dessert cherries
- 2 egg yolks
- 1/3 cup sugar
- 1/2 teaspoon salt
- 1/3 cup milk
- 1 cup cottage cheese, sieved
- 1/4 teaspoon vanilla
- 2 tablespoons lime juice
- 2 egg whites
- 1 cup whipping cream, whipped

### Glaze:

- 5 teaspoons cornstarch
- 1 cup cherry syrup
- 2 tablespoons lime juice

To prepare shell: In a bowl mix together coconut cooky crumbs, graham cracker crumbs and sugar; blend in butter. Press firmly on bottom and sides of 10-inch pie plate to form crust. Bake 8 minutes in preheated 400 degree oven; chill. To prepare

Having guests for a Washington's Birthday dinner, or a bridge party near Valentine's Day? There's no doubt that February is the month for parties, whether you celebrate romantic or patriotic holidays, birthdays or anniversaries. Whatever the occasion, there are many special salads and dramatic desserts designed to set it off in festive fashion.

For Washington's Birthday, try a brand-new way to serve cherry pie. It's a custard pie, nestled in a buttery crumb crust and topped with a cherry cut-out.

Filling: Drain cherries reserving syrup. Beat egg yolks well; beat in sugar, salt and milk. Cook over low heat, stirring constantly, until mixture becomes thick; cool slightly. Add cottage cheese, vanilla and 2 tablespoons lime juice. Beat egg whites until soft peaks form; fold into cottage cheese mixture along with whipped cream. Place cherries in bottom of shell; mound cottage cheese mixture over cherries. Chill until set. To prepare Glaze: Combine reserved cherry syrup (if syrup doesn't measure 1 cup, add water to make up difference) and 2 tablespoons lime juice. Cook over low heat, stirring constantly, until thickened. Cook 2 additional minutes. Slowly pour glaze over top of pie. To make a decorative design, a cooky cutter may be placed on top of pie and glaze poured around it.

Here's the perfect salad for Valentine's Day serving to your family or guests. One layer is red with raspberries, the other a medley of cottage cheese and dairy sour cream tinted pale pink.

## FEBRUARY'S BLUSHING HEART SALAD

### First Layer:

- 1 package (10 ounces) frozen raspberries, thawed
- 1 cup liquid
- 2 cups (1 pound can) fruit cocktail

- 1 tablespoon (1 envelope) unflavored gelatin
- 3 drops red food coloring

### Second Layer:

- 1 tablespoon (1 envelope) unflavored gelatin
- 1 cup cottage cheese, drained

- 1 1/2 cups dairy sour cream
- 1/4 teaspoon salt
- 2 drops red food coloring

To prepare First Layer: Drain raspberries reserving syrup. Add water to syrup to make 1 cup. Set aside. Drain fruit cocktail reserving juice separately; set aside. In a saucepan combine 1/2 cup raspberry juice, 2/3 cup fruit cocktail juice and gelatin; heat until gelatin is dissolved. Stir in food coloring. Add raspberries and fruit cocktail; chill until partially

set. Place heart-shaped cooky cutter in center of 1-quart heart-shaped mold. Pour fruit mixture around cutter. Chill until set. To prepare Second Layer: In a saucepan combine remaining raspberry juice and gelatin; heat until gelatin dissolves. Add cottage cheese, sour cream, salt and food coloring. Chill until partially set. Remove cooky cutter; pour cottage cheese mixture into heart-shaped space and over entire first layer; chill until firm. Unmold onto greens. Serves 6-8.

- 1 cup whipping cream
- 2 tablespoons sifted confectioners sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon chopped pecans

In a small bowl combine cranberry sauce and lemon juice. Spread evenly in an 8-inch square pan. Whip cream; fold in sugar, vanilla and pecans. Spread over cranberry mixture and freeze until firm. Serve on chilled salad plates. Makes 9 servings.

## RED 'N WHITE FROZEN SALAD

- 2 cans (1 pound each) whole cranberry sauce
- 1/4 cup lemon juice

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