

# Cherries Are Featured in 'Favorite Recipes' Column

(Continued From Page 18) spoons and sprinkle a bit on bottom of pan.

**Crust:**  
 2½ cups sifted flour  
 ½ cup lard or Crisco  
 ¼ teaspoon salt  
 ½ cup ice water, as needed  
 Roll out bottom crust for nine inch pan. Fill and add top crust. Sprinkle with sugar.  
 Bake 10 minutes at 425°, decrease heat to 350° and bake about 30 minutes more.

Mrs. Richard B. Nolt, 635 Church Street, Landisville, has a considerably different pie which she calls Cherry Cheese Pie, as follows:

**Cherry Cheese Pie**  
 1 8 oz package cream cheese, softened  
 ¼ cup sugar  
 1 cup heavy cream, whipped  
 1½ cup pitted dark sweet cherries  
 1 9 inch graham cracker pie shell

Whip softened cream cheese and sugar together well. Fold in the whipped cream. Then add cherries. Spoon in pie shell.

Chill thoroughly about two hours, until filling is set.

Mrs. Richard N. Myers, Elizabethtown RD1, sent an unusual

recipe which she calls a Cherry Roly Poly. Maybe it should fall into the pudding category. We're not sure. Anyway, it sounds interesting. It is as follows:

**Cherry Roly Poly**  
**Dough:**  
 2 cups sifted enriched flour  
 1 tablespoon baking powder  
 1 teaspoon salt  
 ¼ cup shortening  
 ¼ cup sugar  
 ½ cup milk  
 1 No. 2 can  
 or  
 1 pint pitted sour cherries  
**Topping:**  
 ½ cup sugar  
 1 cup liquid  
 2 tablespoons cornstarch  
 Few drops red coloring

Sift flour, baking powder, sugar and salt. Cut in shortening until mixture has a fine, even crumb. Add milk slowly to make a soft dough. Turn onto lightly floured surface and knead gently for 30 seconds. Roll into rectangle ¼ inch thick.

Drain cherries and save juice. Place cherries on dough. Roll as for jelly roll and cut into one inch slices. Place cut surface down in greased nine inch square baking dish.

Mix sugar and cornstarch. Add enough water to cherry juice to make one cup liquid and mix

with sugar and cornstarch. Cook until thick and clear.

Bake in rolls in hot oven (425°) for 15 minutes. Pour topping over rolls and bake ten minutes longer.

Yields 8 to 10 rolls. May be served hot with milk or cold with vanilla ice cream.

The Cherry Marshmallow Fluff recipe of Mary L. Hoover, Denver RD1, is certainly a dessert dish. It is as follows:

**Cherry Marshmallow Fluff**  
**Base:**  
 1 cup uncooked oats  
 1 cup brown sugar  
 ½ cup butter or margarine, melted  
**Topping:**  
 1 quart pitted, dark sweet cherries  
 1 package cherry flavored gelatin  
 2 cups miniature marshmallows  
 1 cup chopped nutmeats  
 1 pint whipping cream

For base, thoroughly mix all ingredients, put into two medium size dishes, chill.

For topping, drain cherries reserving 1½ cups cherry juice. Heat cherry juice, add gelatin and stir until dissolved. Place in refrigerator until partially set.

Mix drained cherries, marsh-

mallows and nutmeats. Let stand into whipped gelatin and cherry while gelatin is setting. Beat gelatin until frothy. Add Cherry-romo mixture. Whip cream, fold thoroughly set

## Ida's Notebook

We've been trying to move some heifers to another pasture on a nearby farm. Two of these animals habitually jump over the new woven fence without even bending it and then head for home.

Some first-calf heifers go through the milk parlor very calmly while others are highly excitable.

Some cows whose new calves are tied in the barn go into the meadow quietly while others run back and forth every few minutes day and night bawling loudly.

Cows seem to have as varied personalities as people.

Our local 4-H community club recently had a very interesting tour of a local greenhouse operation.

Only when the expense of heating the 14 greenhouses and the time and labor are explained to us do we realize why flowers are expensive.

Many kinds are started 12 or 14 months ahead of the planned selling time. The roses must



By Ida Risser

be cut twice a day all year long.

The work schedule sounded quite similar to farm work.

The children enjoyed the orchids. We were each given a sweetheart rose to take home.

I seem to be one of those people who own an 11 foot pole. This is used "to do the jobs you would not touch with a 10 foot pole."

It seems I'm the one left to skin the catfish someone else had the fun of catching. Sometimes, because I make the first phone call, it is my dubious privilege to carry out the function of a committee.

Maybe I'm just too anxious to get a job "over and done with" in order to go on to something else. At least my life has many facets and is never dull.

## 62 Federal Milk Orders Amended

Amendment of all 62 Federal milk marketing orders to adopt uniform terminology for some provisions, after approval by the required majority of dairy farmers affected, was announced recently by the U.S. Department of Agriculture. The changes will become effective July 1.

USDA's Consumer and Marketing Service said a common set of administrative provisions has been established for all Federal milk orders, and corresponding provisions have been deleted from the individual orders. The new uniform provisions cover certain definitions and USDA instructions, and serve the same purpose in every order. The amendments will eliminate confusion over language differences and repetition in each order.

The amendments are based on a public hearing in Washington, D.C., last September. Copies are available from the market administrators of the various orders, or from the Dairy Division, Consumer and Marketing Service, USDA, Washington, D.C. 20250.

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