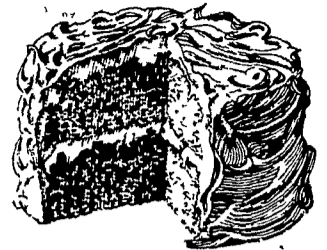


# Home on the Range



## Salute Washington's Birthday with cherries

Maybe George Washington didn't really cut down a cherry tree, but that doesn't matter to all of our cooks who like the taste of cherries. This week the Home on the Range is loaded with delicious cherry dessert recipes which have been sent in by readers.

This is the last chance to get your recipes in for the Eggs—any way you like them column, which will be featured next week.

March, the month that heralds Spring, will start off with homemade ice cream recipes. For that week, we'd like some recipes that are made with the crank-style freezer as well as some that can be made in the freezing compartment of your refrigerator.

March 10 will feature low-calorie recipes, ones that taste good and fill the tummy. They will be followed by breakfast goodies, any old-fashioned early-in-the-morning tasty morsels that prepare your family to face the day.

The week of March 24, Home on the Range will go Italian, with spaghetti varieties filling this page. And finally, to finish the month, casserole classics will be seen the month of March 31.

Send your recipes to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

### CHERRY RICE PUDDING

1 can, (1 pound, 5 ounces), cherry pie filling, or use your own  
 ½ cup granulated sugar  
 3 eggs, slightly beaten  
 ½ cup granulated sugar  
 ½ teaspoon salt  
 1 teaspoon vanilla  
 3 cups milk, scalded  
 2 cups cooked rice  
 slightly sweetened whipped cream

Combine cherry pie filling with ½ cup sugar and spoon into the bottom of a nine inch square baking dish or two quart casserole. Beat eggs slightly, stir in ½ cup sugar, salt, and vanilla. Add the scalded milk slowly, stirring constantly. Add the rice and carefully transfer to baking dish using a measuring cup or ladle so the filling and pudding do not mix. Set in a shallow pan of hot water. Bake in a moderate oven at 350 Degrees F. for 45 to 50 minutes. The center may still be soft but will firm as the pudding cools. Cool, then chill thoroughly. Cut into squares and top with whipped cream.

Mrs. Carl S. Bacon  
 Felton, Pa.

### FRESH CHERRY GLACE PIE

baked pie shell of desired size  
 1 quart pitted sweet cherries  
 1 cup water  
 1 cup granulated sugar  
 3 tablespoons cornstarch  
 1 package, 3 ounces, cream cheese, softened

Simmer one cup cherries and ¾ cup water about three minutes. Blend sugar, cornstarch, and remaining ½ cup of water; add to boiling mixture. Boil one minute; stirring constantly. Cool. Spread cream cheese over bottom of cooled baked pie shell. Save out ½ cup of choice cherries, put remaining 2½ cups of cherries in baked pie shell. Cover with cooked mixture and garnish with the ½ cup of cherries. Refrigerate until firm, about two hours.

Sylvia J. Ruoss  
 Blain, Pa.

### CHERRY GELATIN SALAD

1 large package of cherry gelatin  
 1 jar of cherry pie filling  
 1 small can of crushed pineapple, drained  
 2 cups hot water  
 1 cup cold water

#### Topping:

1 large package cream cheese  
 ½ cup granulated sugar  
 1 cup sour cream  
 ½ teaspoon vanilla

Dissolve gelatin in the hot water and add the cold water. Add the pie filling and pineapple. Let congeal.

Cream the cheese and sugar. Add sour cream and vanilla. Spread over salad. Sprinkle with finely chopped nuts.

Dorothy Buckalem  
 Oxford, Pa.

### CHERRY CRUNCH COFFEE CAKE

#### Topping:

½ cup brown sugar  
 2 tablespoons flour  
 2 tablespoons butter

#### Cake:

1½ cup flour  
 1½ teaspoon baking powder  
 ¾ teaspoon salt  
 2 eggs  
 1 cup granulated sugar



Here's an old family favorite—cheesecake topped with cherries. This and many other recipes using

¼ cup melted butter  
 ½ cup milk  
 1 can cherry pie filling

Sift flour baking powder and salt. Beat egg until light and thick. Gradually add sugar. Beat well after each addition. Stir in melted but not hot butter. Add flour mixture alternately with milk. Beat well. Put half of the batter into a nine inch square pan. Cover with cherry pie filling then add the remainder of the batter. Sprinkle with topping. Bake at 350 Degrees F. for 45 to 50 minutes.

Mrs. Charles Biehl  
 Allentown, Pa.

### CHERRY DELIGHTS

#### Crust:

1 package graham crackers  
 2 tablespoons brown sugar  
 ¼ cup melted margarine

#### Filling:

8 ounces cream cheese  
 1 package whipped cream topping  
 1 cup confectioner's sugar

Mix together the crust ingredients and press to form a flat crust in a nine by 13 inch pan. Beat together and pour the filling ingredients on top. Let it get firm, then add thickened fruit on top. Other fruits can be used besides cherries.

Ruth Stoltzfus  
 Dundee, N. Y.

### CHERRY ROLL

unbaked pie crust  
 cherries  
 sugar

#### Syrup:

1½ cup granulated sugar  
 1½ cup water  
 3 tablespoons cornstarch  
 few cherries

Make pie dough crust into rectangle. Lay cherries over top, cover with approximately ⅓ or ½ area, and sprinkle with sugar. Roll up like a jelly roll. Make a syrup of 1½ cup of sugar, 1½ cup water, 3 tablespoons cornstarch, and a few cherries to make color and flavor (or add some juice). Cook until thick. Pour over top of rolled dough with cherries, prick with fork. This syrup is enough for two rolls. Bake at 425 Degrees F. for 45 minutes. Serve with milk and sugar.

Mrs. Kenneth L. Zimmerman  
 Frederick, Md.

### CHERRY PUDDING

1½ cups sifted flour  
 2 teaspoons baking powder  
 ¼ teaspoon salt  
 ½ cup granulated sugar  
 ⅓ cup butter or margarine  
 1 egg, slightly beaten  
 ½ cup milk  
 1 teaspoon vanilla  
 15 to 20 marshmallows  
 2 cups cherries, drained

cherries can be found in today's Home on the Range.

Sift flour, baking powder, salt, and sugar together. Cut in butter or margarine. Add egg, milk, and vanilla. Mix thoroughly. Stand half the marshmallows on bottom of well greased and floured tube pan. Arrange one cup of cherries around marshmallows. Spread half the batter over the cherries and marshmallows. Repeat with the marshmallows, cherries, and batter, spreading batter so that a few marshmallows and cherries show through the top of the pudding. Bake at 300 Degrees F. for about one hour and 20 minutes. Serve warm with milk or ice cream or by itself.

Mrs. Nancy Baumgardner  
 Emmitsburg, Md.

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## HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

### PINEAPPLE UPSIDE-DOWN GINGERBREAD

**Topping:**

1 tbsp. butter or marg.	½ tsp. ginger
⅓ C. HB table syrup or HB Baking Molasses	½ tsp. cinnamon
¼ C. sugar	¼ tsp. cloves
6 slices pineapple	⅓ C. shortening
6 maraschino cherries	½ C. sugar
1½ C. sifted enr. flour	½ tsp. soda
¾ tsp. salt	½ C. HB Baking Molasses
¾ tsp. dbl. Bk. Pwd. or 1 egg	
1¼ tsp. Cr. of Tartar	½ cup sour milk

Heat oven to 350 de. Melt butter or margarine in 8x8x2 inch pan. Stir in molasses and sugar; heat just to boiling point. Over this, arrange pineapple and cherries; set aside. **TO MIX CAKE:** Sift together first six ingredients. Cream shortening, sugar and soda. Add molasses. Stir in ¼ cup flour mixture. Beat in egg. Add sour milk alternately with remaining flour mixture. Beat ½ minute. Pour batter in pan over pineapple and cherries. Spread to sides and corners. Bake 1 hr. Cool before removing from pan.

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