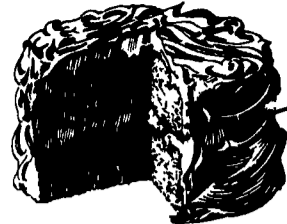


Home On The Range



Celebrate Cherry Month

George Washington's birthday is most often celebrated with cherry desserts in remembrance of his youth when he chopped down a cherry tree and then admitted it to his father because he could not tell a lie.

Doubtless the cherry industry has profited from this tidbit from Washington's childhood, but consumers too have reaped bountiful results. If it wasn't for George Washington, perhaps the luscious cherry desserts that abound during the month of February would never be printed and society would never have realized how much can be done with a small cherry.

Here are recipes from our readers. Some of the recipes were taken from the Schuylkill County Fair Cookbook. This 200 page cookbook contains wonderful recipes compiled by individuals who wanted to raise support of the Schuylkill Fair. The spiral-bound book is printed in large easy to read type.

For a copy of the cookbook, send \$9.25, which covers postage and handling, to Helen Koch, R.D. #2, Box 18, New Ringgold, PA 17960. For more information, call Helen at (717) 943-2346.

CHERRY ROLL

3 cups sour cherries
2 cups flour
2 tablespoons sugar
3 teaspoons baking powder
1 teaspoon salt
6 tablespoons shortening
½ cup milk
½ cup sugar
3 tablespoons butter
¼ teaspoon cinnamon
½ cup sugar

Drain cherries, reserving syrup. Sift together flour, 2 tablespoons sugar, baking powder and salt in a bowl. Cut in shortening; stir in milk. Roll dough to 12x6-inch rectangle. Mix ½ cup sugar, 1 tablespoon butter and cherries; spread over dough. Roll dough as for jelly roll; cut in 8 slices. Add enough water to reserved cherry syrup to equal 2 cups liquid. Mix cinnamon and ½ cup sugar in saucepan; stir in cherry liquid. Bring to a boil; add remaining butter. Pour syrup into baking pan; arrange cherry roll slices in pan. Bake at 450 degrees for 15 minutes. Yield: 8 servings.

Ivy Seyler
Jersey Shore

TASTY TINY CHEESE CAKES

2 8-ounce packages cream cheese
¼ cup sugar
2 eggs
1 tablespoon vanilla
Vanilla wafers
Cherry pie filling
Line muffin tin with paper baking cups. Place a vanilla wafer at the bottom of each paper baking cup. Mix cream cheese, sugar, eggs, and vanilla and fill cups ¾ full. Bake 15 minutes at 350 degrees. Cool and place cherry pie filling on top. Yield: approximately 12.

PA Dairy Promotion Program CHERRY COBBLER

1½ cups flour
2 teaspoons baking powder
½ teaspoon salt
½ cup sugar
¼ cup butter
½ cup milk
1 egg
1 pint cherries
1 tablespoon tapioca
Sift flour, measure, sift with baking powder, salt, and sugar.

Cut shortening into flour until mixture has consistency of very coarse cornmeal. In another bowl, add milk to beaten egg; stir in dry ingredients. Stir until well blended. Pour cherries, sweetened if desired, into a well greased shallow dish (2-quart size). Sprinkle tapioca over the top.

Drop the batter in 6 mounds over cherries. Bake 350 degrees for 45 minutes.

Serve hot with hard sauce or cream. Yields 6 servings.

Vera Scott
Cortland, N.Y.

CHERRY CRUNCH

21-ounce can cherry pie filling
16½ ounce can pitted dark sweet cherries, drained
¼ cup Bisquick baking mix
½ cup chopped nuts
¼ cup sugar
½ teaspoon ground cinnamon
½ cup firm butter

Heat oven to 375 degrees. Mix pie filling and cherries in ungreased square baking dish. Spread evenly.

Mix baking mix, nuts, sugar, and cinnamon. Cut in butter until crumbly. Sprinkle over cherry mixture. Bake until brown, about 35 minutes. Serve with vanilla ice cream if desired. Makes 6 to 8 servings.

Schuylkill Co. Cookbook



Use cherries to dress up a plain chiffon cake.

CHERRY CHEESE BARS

Crust:
1 cup walnut pieces, divided
1½ cups all-purpose flour
½ cup brown sugar
½ cup butter flavored shortening
½ cup flaked coconut

Filling:
2 8-ounce packages cream cheese, softened
¾ cup granulated sugar
2 eggs
2 teaspoons vanilla
21-ounce can cherry pie filling
Heat oven to 350 degrees. Grease 13x9x2-inch pan with shortening. Chop ¼ cup nuts coarsely for topping; chop remaining nuts finely.

Mix flour and brown sugar. Cut in shortening to form fine crumbs. Add ½ cup finely chopped nuts and coconut. Mix well. Remove ½ cup and set aside. Press remaining crumbs in bottom of pan. Bake at 350 degrees for 12 to 15 minutes.

Beat cream cheese, sugar, eggs, and vanilla in small bowl at medium speed until smooth. Spread over hot baked crust. Return to oven and bake 15 minutes. Remove and spread cherry filling over cheese layer. Combine reserved coarsely chopped nuts with reserved crumbs and sprinkle over cherries. Bake 15 minutes longer. Refrigerate at least 1 hour and cut into bars.

Schuylkill Co. Fair Cookbook

CREEPING CRUST COBBLER

Step 1: Melt ¼ pound butter in 10-inch baking dish.

Step 2: Prepare cake mixture:

1 cup flour
1 cup sugar
1 teaspoon baking powder
½ cup milk
1 egg

Step 3: Heat thoroughly, but do not boil:

2 cups pitted cherries with juice
1 cup sugar

Step 4: Pour cake mixture over melted butter in oven dish. Pour cherries over the batter. Do not stir. Bake at 375 degrees for 30 minutes or until batter creeps to the top and is a golden brown crust.

Schuylkill Co. Fair Cookbook

WHITE FRUIT CAKE

4 cups nuts
5 large eggs, beaten
½ pound butter
1 cup sugar
1½ cups sifted flour
1 pound cherries (½ red, ½ green)
1 pound pineapple
4 cups milk
½ teaspoon baking powder
1 ounce vanilla
1 ounce lemon juice

Cream butter and sugar. Add eggs. Add to chopped nuts. Mix with part of flour. Sift together remaining flour and baking powder; add to butter and egg mixture. Add fruit, nuts, and flavoring. Put in cold oven. Bake 30 minutes at 300 degrees and 2½ hours at 250 degrees or until done. Check after 2 hours.

Schuylkill Co. Fair Cookbook

DATE NUT LOAF

1 pound pecans
1 pound dates
1½ cups sifted flour
1 cup sugar
6 jumbo eggs
1 rounded teaspoon baking powder
1 teaspoon salt
8 ounces cherries (red and green)
1 cup coconut

Sift flour and baking powder over uncut dates and nuts. Beat eggs until light. Add eggs and sugar to nuts and the remaining ingredients; mix thoroughly. Line a loaf pan with double brown paper bag. Bake 80 minutes at 300 degrees. Cake will look undone when done.

Schuylkill Co. Fair Cookbook

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Featured Recipe

Dairy products are major contributors to Dental Health. In celebration of Dental Health Month, the Pennsylvania Dairy Promotion Program offers several dental healthy recipes for children and adults. Dairy foods contribute many valuable nutrients, but for the teeth and gums, milk's calcium and phosphorus make teeth strong. Several hard cheeses, like cheddar, are also known to help prevent tooth decay.

The dairy industry offers several recipes that promote good nutrition and dental health. Share these meal and snack ideas with your family for better dental health.

FIVE CUP FRUIT SALAD

1 cup sour cream
1 cup mandarin oranges, drained
1 cup crushed pineapple, drained
1 cup coconut flakes
1 cup broken walnuts or pecans
In a large bowl, mix all ingredients together. Chill and serve.

CHEESY BAKED POTATO

1 white potato, medium
butter
grated cheddar cheese
Scrub potato and place on paper towel in microwave. Microwave on high for 3 minutes or until soft. Split, spread with butter and sprinkle with cheese. Microwave 30 seconds on high.

ENGLISH MUFFIN PIZZA

1 English muffin, split
pizza sauce
grated mozzarella cheese
Toast muffin in toaster. Spread with pizza sauce and sprinkle with cheese. Wrap in paper towel. Microwave on high 30 seconds or until cheese melts.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

February

27- Potato Lover's Month

March

6- Cooking With Dried Beef
13- Spinach Recipes
20- Peanut Butter Recipe