



Home On The Range



Fantastic Cherries That's No Lie

From his birthday in February to his inauguration as our first president in April and on through the Fourth of July, to the British surrender in October and the crossing of the Delaware in December, Americans find a lot of reasons to think about George Washington.

What's more, we tend to think we know all about him. He was born on February 22; he chopped down a cherry tree as a boy but admitted it to his father because he could not tell a lie, he wore wooden teeth; and he threw a dollar across the Potomac, right?

Well, not quite.

Under the Old Style calendar in effect in 1732, his birthday fell on February 11. His teeth, historians say, were truly false, but were of whale bone or ivory, not wood. There's no evidence he ever threw a dollar across the Potomac or any other river. As for the cherry tree, that story was made up by Parson Weems as sort of a modern fable for the edification of the young.

Despite this, Washington has long been associated with cherries. We have him to thank that February is known as National Cherry Month.

Do yourself a favor. Try one of these recipes. You may not know all the facts about George Washington, but you will certainly know that cherries taste fantastic. And, that's no lie.

CHERRY PECAN BREAD DESSERT

- 1/4 cup sugar
- 1/4 cup butter
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 cup chopped pecans
- 10-ounce jar maraschino cherries, drained and chopped
- 1 teaspoon vanilla

In a large mixer bowl, cream together sugar, butter, and eggs until light and fluffy. Sift together flour, soda, and salt; add to creamed mixture with buttermilk. Beat until blended. Stir in nuts, cherries, and vanilla. Pour batter into greased 9x5x3-inch loaf pan. Bake at 350 degrees for 55 to 60 minutes. Remove from pan; cool. Glaze with confectioners' sugar icing, if desired. Serve with ice cream.

Jane Weaver
Lancaster

CHERRY DUMP PUDDING

- 1 cup flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup sugar
- 1/4 cup butter
- 1/2 cup milk
- 1/2 teaspoon vanilla

Preheat oven to 375 degrees. Sift together flour, salt, baking powder, and sugar. Add butter, milk, and vanilla to dry mixture, and beat 2 minutes. Pour batter into greased 2-quart casserole.

- 2 cups pitted cherries
 - 1/4 - 1/2 cup sugar
 - 1 cup hot cherry juice
- Cover batter with cherries. Sprinkle with sugar. Pour hot cherry juice over top. Bake at 375 degrees for 40 minutes. Serves 6.

Beaver-Lawrence
Dairy Promotion Committee

CHERRIES IN THE SNOW

- 1 cup flour
 - 1/2 cup melted butter
 - 1/4 cup light brown sugar
 - 1/2 cup chopped nuts, optional
- Filling:

- 2 cups confectioners' sugar
- 1 teaspoon vanilla
- 8-ounce package cream cheese
- 1 package Dream Whip, prepared according to package directions.

Combine first four ingredients and put into 13x9x2-inch pan. Bake for 10 minutes at 350 degrees. Cool. Break apart with a fork to a crumbly consistency. Filling, beat the softened cream cheese, vanilla, and sugar with a mixer until fluffy. Fold in prepared Dream Whip and spread over crumb mixture. Cover with cherries. Chill. Serves 12.

Carol Shafer
Liverpool

FROZEN CHERRY SNOWBALLS

- 1 quart cherry ice cream or frozen yogurt
- 1 cup coconut, finely flaked
- 8 maraschino cherries, drained
- Whipped cream

Place coconut in shallow pan. Take 1/2 cup ice cream or yogurt, shape into balls. Work quickly. Roll the ball into coconut and place on tray.

Cover tray, return to freezer for 1 hour. To serve, place on dessert plate, top with whipped cream with a cherry in the middle.

Betty Light
Lebanon



Serve Cherry-Almond Upside Down Cake with a glass of milk or a scoop of ice cream.

CHERRY-ALMOND UPSIDE DOWN CAKE

- Topping:
- 1/4 cup butter
 - 1/2 cup brown sugar
 - 1/2 cup slivered almonds
 - 2 cups pitted tart red cherries

- Cake:
- 1/4 cup butter, softened
 - 3/4 cup sugar
 - 1 egg
 - 1 teaspoon vanilla
 - 1 1/4 cups all-purpose flour
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 3/4 cup milk
 - Whipped cream, if desired
 - Toasted slivered almonds, if desired

Heat oven to 350 degrees. For topping, place butter in a 9-inch round cake pan. Place in oven to melt butter, about 3 minutes. Remove from oven; stir in brown sugar. Sprinkle with almonds and top with cherries; set aside. For cake, cream butter and sugar until fluffy. Beat in egg and vanilla. Add combined dry ingredients and milk. Beat at medium speed 1 minute. Spread batter evenly in prepared pan. Bake until cake is golden brown and wooden pick inserted in center comes out clean, 40 to 45 minutes. Cool on wire rack 10 minutes. Loosen edges of cake with knife. Invert onto serving plate. Serve warm or at room temperature. Garnish with whipped cream and almonds, if desired.

MAMMA

Featured Recipe

Veal is most popular in upscale casual and white tablecloth restaurants. From this perspective, the Veal Committee, a division of the Beef Industry Council, is targeting these restaurants to increase veal's presence on the menu.

But you don't need to eat in an upscale restaurant to enjoy this tender, succulent meat, try this recipe for at home dining.

SAVORY VEAL STEW WITH ROASTED VEGETABLES

- 2 pounds veal stew, cut into 1-inch pieces
- 1 tablespoon olive oil
- 3 cloves garlic, crushed
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/4 cup ready-to-serve chicken broth
- 1/2 cup dry white wine
- 1 1/2 teaspoons dried thyme leaves
- 2 tablespoons cornstarch, dissolved in 2 tablespoons water
- 1 teaspoon red wine vinegar
- Fresh thyme, optional

Roasted Vegetables:

- Vegetable cooking spray
- 3 small yellow onions, each cut lengthwise into 6 wedges
- 2 tablespoons olive oil
- 1/2 teaspoon dried thyme leaves
- 8 ounces brown mushrooms, cut in half
- 3 large plum tomatoes, cut lengthwise into quarters, seeded

In Dutch oven, heat 1 tablespoon oil over medium heat until hot. Add veal and garlic and brown evenly, stirring occasionally. Season with salt and white pepper. Stir in broth, wine, and 1 1/2 teaspoon dried thyme. Bring to a boil; reduce heat to low. Cover tightly and simmer 1 1/4 hours or until veal is tender.

Meanwhile heat oven to 425. Lightly spray 15x10-inch jelly roll pan with cooking spray. Place onions in pan. In small bowl, combine 2 tablespoons oil and 1/2 teaspoon thyme. Brush onions lightly with some of oil mixture. Roast in 425 degree oven 8 to 10 minutes, stirring occasionally.

Add mushrooms and tomatoes to onions; brush with remaining oil mixture. Roast additional 10 to 13 minutes or until mushrooms are tender.

Bring stew to a boil over medium-high heat. Add cornstarch mixture; cook and stir until sauce is thickened and bubbly. Stir in roasted vegetables and ginger, garnish with thyme.

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

26- Potato Lovers' Month

March

5- Peanut Month

12- National Nutrition Month

19- Peanuts and Peanut Butter