



... JACK-OF-HEART LOAF

## Family Will Like A Baked Valentine

Bake your family a valentine this February 14. Make it in the form of Jack-of-Hearts Loaf. This attractive coffee cake is perfectly suited for Valentine's Day breakfast. Later on in the day it makes an occasion of coffee or tea.

A pretty coffee cake is always a welcome addition to the breakfast line-up. Serve Jack-of-Hearts Loaf with butter or margarine and marmalade, stewed apricots, a prepared cereal, milk and coffee. This general pattern is a good one to follow for breakfast. When you can, include eggs or meat.

Baked foods for Valentine's Day — from coffee cakes to layer cakes — are plentiful at your local bakery. When time is limited choose a bakery specialty to please your family.

Whether home or commercially baked, enriched breads play an important nutritional role at breakfast time. Enrichment gives flour three essential B-vitamins and food iron.

**Jack-Of-Hearts Loaf**  
1 package yeast, compressed or dry  
1 cup water (lukewarm for compressed yeast, warm for dry)  
1/2 cup milk  
1/4 cup sugar  
1 teaspoon salt  
2 tablespoons shortening  
1 egg  
1 teaspoon grated lemon rind (if desired)  
3 cups sifted enriched flour (about)  
3 tablespoons melted butter or margarine  
Cinnamon sugar  
Confectioners' sugar icing  
Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, egg and lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about 1 1/2 hours).

When light, punch down. Let rest 10 minutes. Roll out to rectangle 9 x 12 inches. Brush with butter or margarine and sprinkle with cinnamon sugar. Starting at each end, fold 1 1/2 inches of dough toward center. Repeat two more times. Seal where folded portions meet.

Place on greased baking sheet with seal on bottom. Cut each folded side into 5 slices, each slice about 1 1/2 inches wide and cut to within 1/4 inch of center. Turn adjoining slices of dough in opposite directions and stand on end. Cut portions that resemble a heart. Let rise until doubled (about 45 minutes).

Bake in moderate oven (350 degrees F.) 25 to 30 minutes. When cool, brush with confectioners' sugar icing.

Makes 1 coffee cake.

Holidays and special occasions demand something special in the way of food. And what could be more special than something you bake yourself?

Start off Valentine's Day in a grand manner by serving this breakfast ring made from scones dough. The filling of currant jelly and chopped nuts adds an extra enticing note.

**Valentine Breakfast Ring**  
2 cups sifted enriched flour  
1 tablespoon baking powder  
1 teaspoon salt  
1/2 cup brown sugar  
1/4 cup shortening  
1 egg, beaten  
1/2 to 2/3 cup milk  
1/2 cup currant jelly  
1/2 cup chopped nuts  
1/2 cup butter or margarine  
1/2 cup chopped nuts  
Sift together flour, baking powder, salt and sugar. Cut or rub in shortening until mixture is crumbly. Combine egg and milk. Add liquid to flour mixture to make a soft dough. Turn out on lightly floured board or pastry cloth and

knead gently 30 seconds. Roll out to rectangle about 6 x 12 inches. Combine jelly and butter or margarine in saucepan and heat to melt slightly. Stir in nuts. Spread evenly on dough. Roll up like jelly roll. Form into ring on greased baking sheet. With scissors, cut through ring almost to center, in slices about 1 inch thick.

Bake in hot oven (425 degrees F.) about 15 minutes. Makes 1 coffee cake.

Cherry treats are traditional for celebrating Washington's Birthday. Cherry Dandy Coffee Cake will be a hit at breakfast.

**Cherry Dandy Coffee Cake**  
1 package yeast, compressed or dry  
1/2 cup water (lukewarm for compressed yeast, warm for dry)  
1/2 cup milk  
1/4 cup brown sugar  
1 teaspoon salt  
2 tablespoons shortening



... VALENTINE SANDWICHES

## Good To Eat Valentines Are Party Feature

Heart-shaped open faced sandwiches with a chopped pecan topping are a perfect refreshment choice for that Be-My-Valentine party of the younger set in your family. They're bound to please the "guests" and the junior hostess will love them too, since they are so easy to make.

To fashion these good-to-eat Valentines you'll need a heart-shaped cookie cutter or a heart-shaped paper pattern to cut out slices of white or whole wheat bread. Need too, are chopped nuts and a

fine all purpose margarine. And, for a gay Valentine touch you'll need a red heart-shaped gumdrop.

Quick Cherry Bismarcks are a dessert suitable for Valentine's Day, Washington's Birthday, or just about any day.

**Quick Cherry Bismarcks**  
**Cherry Sauce**  
1 tablespoon sugar  
1 tablespoon cornstarch  
1/4 teaspoon nutmeg, if desired  
1/2 cup cherry juice  
1/2 cup water  
1 cup sour pitted cherries  
Combine sugar, cornstarch and nutmeg. Mix well. Add cherry juice and water, stirring until smooth. Cook until thickened, stirring constantly. Stir in cherries and heat thoroughly. Spoon two or three cherries on biscuits.

**Biscuits**  
2 cups sifted enriched flour (about)  
1 egg  
1 teaspoon vanilla extract  
1/4 cup brown sugar  
1 tablespoon cornstarch  
1/2 cup cherry juice  
1 cup sour pitted cherries  
Butter Crumb Topping  
Soften yeast in water. Scald milk. Add 1/4 cup brown sugar, salt and shortening and cool to lukewarm. Add 1 cup flour. Beat well. Add softened yeast, egg and vanilla extract and mix until smooth. Add enough more flour to make a thick batter. Beat thoroughly. Cover and set aside while preparing filling and topping.

To make filling, combine 1/2 cup brown sugar and cornstarch in small saucepan. Add cherry juice and stir until smooth. Cook until clear and thickened, stirring constantly. Stir in cherries and cool. Beat batter again.

Spread half of batter into well-greased 8-inch square pan. Spoon filling over batter and drop remaining batter by spoonfuls over filling. Sprinkle Butter Crumb Topping over all. Let rise in warm place until doubled (about 45 minutes).

Bake in moderate oven (350 degrees F.) about 35 minutes.

to adorn the center of each nut sandwich.

Of course, if the younger set is taking over the kitchen for their own "get-together" preparations, be sure the ingredients are just right. First, it's important to supply them with a top quality brand of margarine with a delicate natural flavor. One that's perfect for cooking, flavoring, and spreading too. Margarine spreads so easily that it will be just right when taken from refrigerator to table for the assembly line.

A perfect beverage accompaniment for these pretty Valentine snacks is hot chocolate. And, to give each cup added appeal, the children might want to bob a fluffy marshmallow in each cup.

Here's the easy recipe for the "party" sandwiches along with directions for making a quick hot bread that's sure to dress up your weekly menus.

**Valentine Sandwiches**  
Yield: 24 sandwiches  
1 stick (4 pound) margarine  
24 thin slices of bread  
1 cup finely chopped pecans  
24 heart-shaped gumdrop or cinnamon candies

Cut each slice of bread into a heart shape. Spread bread with softened margarine. Place pecans on waxed paper. Dip each sandwich, spread side down onto chopped nuts. Turn nut side up. Place red candy heart in center of each sandwich.

**Garlic Bread Quickie**  
Cut slices of white bread in half lengthwise. Place side by side, cut edge up. Wrap aluminum foil around sides and bottom to form a "basket." Brush top (cut surface) with melted garlic-flavored margarine. Place in hot oven (400 degrees F.) for 15 minutes. Serve in "basket."

## Make Cookies For Your Valentine

Sweetheart cookies will be a happy surprise on Valentine's Day. The homemaker who takes a minute to fix something "extra" on this most whimsical of holidays certainly knows the way to her family's heart. Even dad will smile when the plateful of plump, delicately browned cookies topped with red hearts is passed his way.

These cookies, even minus the hearts, are so easy to put together that the recipe will become a mainstay for year round baking. To save time and unnecessary dishwashing, the ingredients are combined in one saucepan. After the dough has been chilled, it is dropped by rounded teaspoonfuls onto a baking sheet. Cookies which are quickly mixed and baked make it less difficult to keep that cookie jar filled to the top. For these cookies as well as for all your other good cooking, you will want to use a margarine that has a delicate, natural flavor. One that is selected for table use as well as cooking is an economical choice.

The hearts for these edible valentines are gumdrop candies which have been sliced in half.

They are pressed cut side up into each mound of cookie dough just before it is popped into the oven. The finished cookies emerge with hearts in place and ready to say "Happy Valentine" in their own special way.

**Sweetheart Cookies**  
(An easy-to-make, cake-type)

Yield: 3 1/2 dozen cookies  
1 cup (2 sticks) margarine  
1 1/2 cups sugar  
2 eggs  
1 teaspoon vanilla  
3 cups sifted flour  
3 teaspoons baking powder  
1/4 cup milk  
21 red heart shaped gum drops, sliced in half

Melt margarine in saucepan. Remove from heat. Stir in sugar. Add eggs and vanilla. Beat well. Add flour, baking powder and milk. Mix well. Chill thoroughly. To speed chilling, divide dough and put into two pie tins lined with waxed paper for 1/2 hour. Drop, by rounded teaspoonfuls, on baking sheet. Into each cookie press a gum drop half, cut side up.

Bake in moderate oven (375 degrees F.) 10 to 12 minutes. Remove from cookie sheet to cooling rack.



... CHERRY SWEETHEARTS

## Cherry Sweetheart Makes Perfect Dessert

Here's a dessert as light-hearted and lovely as young love, and you can't help but respond to its beauty. It combines juicy, tender, canned dark sweet cherries, just slightly flavored with almond in a delicate-as-chiffon meringue heart.

If you're teenagers in the house, you can use them as an excuse for preparing this sentimental delicacy. Let them invite friends in, put

on a few records, and the party's on. But if there are no youngsters about, you may as well go ahead and admit you're romantic at heart and concoct this lovely Valentine dessert.

If you have the canned light sweet cherries, color them a vivid red to carry through the favorite color for February's parties.

On a more practical side, you might keep the Cherry Sweetheart up your sleeve for engagement parties, bridal showers and anniversary celebrations. Certainly there could be no more appropriate dessert than this delicate meringue heart, brimful of dramatic, dark sweet cherries.

**Cherry Sweetheart**

**Cherry Filling:**

1 No. 303 can dark sweet cherries  
1 1/2 tablespoons cornstarch  
3 tablespoons sugar  
1/2 teaspoon almond extract  
Drain cherries and reserve syrup. Pit cherries. Add cornstarch to cold syrup, blend in sugar and cook until thick and clear. Add pitted cherries and almond extract. Cool.

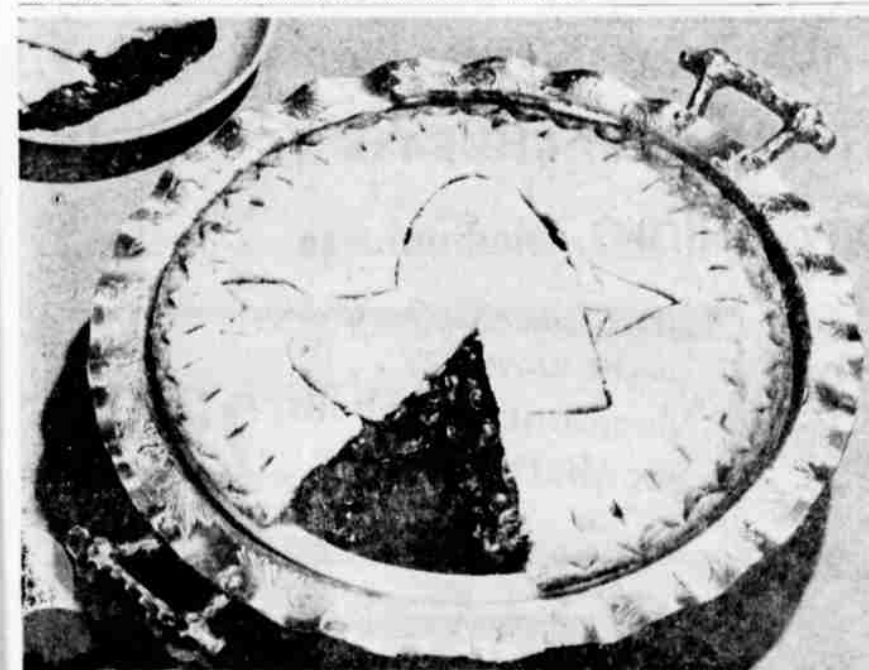
**Meringue Hearts:**

3 egg whites  
1 cup sugar, divided  
1/2 teaspoon lemon juice  
1/2 cup slivered blanched almonds  
1/2 pint (1 cup) dairy sour cream

Beat egg whites until stiff enough to hold a peak. Gradually beat in 1/2 cup sugar. Beat in remaining sugar a little at a time alternately with lemon juice. Fold in almonds. Beat until very stiff and glossy.

For heart shaped meringue, drop by spoonfuls in shape of heart drawn on paper set on baking sheet. Hollow out center slightly. Bake at 275 degrees for 30 minutes. Turn off oven and allow meringue to cool in oven, if possible. If not, cool away from drafts. When ready to serve, remove paper from heart, place on serving plate, spread center with sour cream and top with cherry filling. Serves 6 to 8.

A clove tree becomes profitable only after 10 years of growth, while a coffee tree produces after 4 years.



... RED CHERRY PIE

## Valentine Pie Makes A Sweet Finale

Dressed to fit the occasion, favorite cherry pie is the perfect Valentine dessert. Make a two crust pie and decorate the pastry top with a traditional cupid's heart to be served as the sweet finish to that special meal.

The test of any good recipe is in the eating and pastry is no exception. You'll never be disappointed in the pie crust you bake, if you will use a little care in mixing the pastry ingredients.

For a tender, flaky pastry use a pure - white, digestible, all-purpose shortening especially recommended for pastry making. After you've combined the sifted flour, salt, and shortening, measure out the minimum amount of cold water called for in the recipe. Sprinkle the water, a little at a time, over different parts of the pastry mix, tossing lightly until the mix is just holding together. Then,

the chief secret of good pastry is to gather - on waxed paper, knead three times, and press the pastry gently with the paper into a ball. Let it stand for 15 to 30 minutes at room temperature allowing the small amount of moisture to distribute throughout the entire mixture. This results in a more tender, flakier pastry.

You'll like the tart - sweet filling that goes into this delectable crust too. It has real taste and is as quickly and easily made. Just combine sugar, flour, and salt and add to drained, plump, red pie cherries. Spoon the mixture into a pastry - lined pan, spreading fruit evenly and dot with butter. Cut the heart design on the top crust and place over the cherries.

As a perfect complement to any meal, this Valentine Cherry pie is tops. Here are easy directions for

making it.

**Pastry For 9-inch Two Crust Pie**  
2 1/2 cups shortening  
2 cups sifted flour  
1 1/2 teaspoons salt  
1/2 to 1 tablespoons water  
Sift flour with salt into a bowl. Cut in shortening using a pastry blender or fork, until the mixture is the consistency of corn meal and small peas. Sprinkle cold water, a little at a time, over different parts of the mix. Toss together lightly with a fork. Use as little water as possible, just enough to make dough hold together. Place dough on waxed paper. Knead 3 times. Press gently with the paper into a ball. Let stand at room temperature for 15 to 30 minutes. Lightly flour pastry cloth or board and covered rolling pin.

Divide dough in half. Roll dough into a circle 14-inch thick. Use

light strokes working out from center. Lift rolling pin as it nears edge. Keep dough in a circle. Hold pie pan over the dough to be sure the circle extends 1/4 inches beyond the edge of the pan. Fit the pastry into the pan loosely. Do not stretch it. Use the tips of your fingers to press it lightly onto the bottom and sides of the pan. If dough is too large, trim off dough at the edge of the pan with a knife or scissors.

Roll out top crust from remaining dough into a circle 14-inch thick and large enough to extend 1/2 inch beyond the edge of the rim. Cut heart design on top crust to allow the escape of steam.

Fill pastry lined pan with cherry mixture. Use rolling pin to lift top crust from the pastry cloth onto the filled pie. Trim top crust, if necessary. Fold top crust under bottom crust at edge. Flute and seal by pressing the two crusts together with the fingertips. Bake according to directions for filling.

**Red Cherry Pie**  
(Canned Cherries)  
Yield: 9 - inch pie  
Make pastry for 2 - crust, 9 - inch pie. While it is "resting" prepare filling.

2 No. 2 cans unsweetened pie cherries (1 qt.)  
1 1/2 cups sugar  
1/3 cup flour  
1/2 teaspoon salt  
Few drops red food coloring  
2 tablespoons butter or margarine  
Drain cherries 1 hour in a sieve. Combine sugar, flour, salt and food coloring. Add food coloring. Mix well. Pour cherry mixture into pastry - lined pan. Spread fruit evenly. Dot with butter.

Place the top crust over the cherries. Fold the top crust over the bottom crust and tuck down next to the pan. Seal with flute edges. Bake in a hot oven (425 degrees F.) about 45 minutes or until the juice bubbles up through the slits in the crust and the crust is well browned. Cool on a cake rack.



... RAISIN SHORTBREAD HEARTS

## Pink Ice Cream, Cooky Hearts Are Favorites

Pink ice cream and heart-shaped cookies just naturally seem to go together on Valentine's Day. It's a dessert everybody likes that can be prepared with little effort. The buttery "Raisin Shortbread Hearts" call for only 4 ingredients; can be made in advance, and stay crisp if stored in a container with a tight-fitting cover. If you want to use lacy, heart-shaped serving dishes for the ice cream, line them with cel-

lophane fern. Pink and white carnations, fashioned into corsages with paper dillies, do double duty as centerpiece and favors for the guests.

**Raisin Shortbread Hearts**  
1/2 cup light or dark raisins  
1 cup soft butter or margarine  
With margarine, add 1/2 teaspoon salt.  
1/2 cup plus 2 tablespoons sugar  
2 1/2 cups sifted all-purpose flour

Rinse and drain raisins. Plump in hot water 3 minutes. Drain and chop fine. Combine all ingredients and mix thoroughly with hands to form ball. Chill dough. Roll out on lightly floured board to 1/4-inch thick. Cut with heart-shaped cutter. Place on ungreased baking sheet. Bake in moderately slow oven (325 degrees F.) about 15 to 18 minutes until delicately browned.

Makes about 2 dozen cookies.