



Red Cherry Roly Poly—Here's a dessert that tempts the appetite any time of year. Its fragrant cherry aroma and light biscuit crust make an especially big hit with men and boys. In fact, this Cherry Roly Poly is so downright delicious you'll find it's a marvelous "company" dessert, as well as an everyday favorite with the family.

Cut out the recipe and try this tempting treat tomorrow. The biscuit crust is so light, tender and delicious, you'll want to use it with other fruits, too. And both economical and easy, made with pure shortening. It's so smooth and creamy, it cuts into your flour in a jiffy. Just spread your rectangle of dough with cherries, roll up like a jelly roll and cut into slices.

But until you've tried this Roly Poly, baked in luscious cherry juice and brown sugar, you can't realize how tempting and extra-delicious it actually is!

A Grand Emergency Dessert, Too

Red Cherry Roly Poly doesn't take long to prepare. And it's equally tasty made with canned or stewed fresh cherries. Remember, too, it's a wonderful emergency dessert. For with a can of cherries on the pantry shelf you can whisk together in no time this perfect climax to your dinner or supper.

Red Cherry Roly Poly
2 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons shortening
1/2 cup milk (about)
1/2 cups canned red pitted cherries, well drained
1/2 cup brown sugar, firmly packed
1 tablespoon cornstarch
dash salt
2 cups cherry juice and water (combined)
1 tablespoon butter
1/2 teaspoon extract

Sift flour with baking powder and salt. Cut in shortening until mixture is as fine as corn meal. (No bother at all with triple-creamed shortening). Add milk, mixing until a soft dough is formed. Roll lightly on floured board into a rectangle about 8x12 inches and 1/4-inch thick.

Cover the dough to within 1/4 inch of the edge with drained cherries, then roll like a jelly roll and seal edge. Cut into 1 1/2-inch slices and arrange them about 1 inch apart, cut side down, in an oblong baking dish greased.

Combine brown sugar, cornstarch and salt, and mix thoroughly with cherry juice and water. Boil for 1 minute. Add butter and almond extract and stir until butter is melted. Pour over cherry rolls. Bake in hot oven (425° F.) 30 to 35 minutes, basting with juice after first 10 minutes of baking. Serve with cream. Serves 8. (All measurements level.)

Luncheon Salad Appeals to Many

A good luncheon combination for these warm days, which with accompanying plain sandwiches will supply all the essentials, is found in an orderly salad of asparagus tips, quartered hard cooked eggs, and whole ripe olives. If luncheon is a dressier affair use rings of sweet pepper to hold the asparagus tips in tiers and garnish with radish roses and whole ripe olives.

The use of whole ripe olives in salads need not be confined, however, to decorative purposes. Picnic salads of potatoes, macaroni, or kidney bean combinations with the usual green flourishes of onions, sweet peppers and lettuce cubes, cucum-

bers, et cetera, have adopted whole ripe olives as their own because of their excellent energy value. A popular spring custom in the west is the use of whole ripe olives marinated or tossed with a medley of salad greens in a stimulating French dressing.

Cheese Sticks

6 slices white bread
4 tablespoons butter
1/2 cup grated cheese
1/2 teaspoon salt
1/2 teaspoon minced onions
1/2 teaspoon minced parsley
1 tablespoon paprika
1 tablespoon cream

Place bread slices on a flat surface. Discard the crusts and cut each slice into strips a fourth of an inch thick. Carefully spread with the rest of the ingredients, combined. Arrange in a shallow pan and toast until well browned.

Potato and Cabbage Soup

3 tablespoons butter
1/2 cup chopped onion
1 cup water
1 teaspoon salt
2 cups diced raw potatoes
2 cups chopped raw cabbage
1 tall can (1 1/2 cups) evaporated milk

Cook onion slowly in butter until yellow. Add water, salt, potatoes, and cabbage and cook until just tender, about 20 minutes. When ready to serve add milk. Serve very hot with chopped parsley, a dash of paprika or toasted bread cubes. Yield: 6 servings.

Stuffed Tomatoes

8 large firm tomatoes
1 cup cottage cheese
1/2 cup chopped cucumbers
1/2 cup chopped cabbage



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Facts About Making Biscuits

Biscuits are the quickest of quick breads. They require only a short time to make, and if a few simple rules are followed the results will be excellent.

The proportions used in a standard baking powder biscuit recipe are:
2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
2 to 4 tablespoons shortening
1/2 to 1 cup milk
To make soda biscuits substitute 1/4 teaspoon soda for the baking powder and use buttermilk or sour milk instead of sweet milk. Delicious biscuits can be made with sour cream. The shortening is omitted and 1/4 teaspoon soda is substituted for the baking powder. The soda is treated as a dry ingredient and is sifted with the flour rather than combined with the sour cream.

In making biscuits the flour is sifted before measuring. It is then combined with the salt and baking powder and sifted again so that the baking powder and salt are evenly distributed in the flour.

The shortening in biscuit dough is "cut" into the flour mixture with

Surprise Dessert

(Serves 8-10)
1/2 cup butter
1 cup sugar
2 eggs
1 1/4 cups graham cracker crumbs (ground fine)
2 tablespoons baking powder
1 cup milk
1/2 cup walnut meats
1 cup crushed pineapple (with juice)
1 cup sugar
Cream the butter; add the sugar and blend well. Add the well beaten egg yolks. Combine ground graham cracker crumbs with baking powder and add alternately with the milk. Add the walnut meats and which have been beaten until stiff but not dry. Pour into a greased 8"x8" pan and bake in a moderate oven (350°) for 35 minutes. To make the topping, boil pineapple and sugar together to the thick syrup stage (approximately 8 minutes). Chill and pour over top of cool cake. Let it stand in refrigerator until ready to serve. Cut in squares and garnish with whipped cream.

The preferred way to add the liquid to biscuits is to make a "well" in the sifted dry ingredients and pour the liquid in all at once. The time required for mixing is usually about 20 seconds or until the mixture follows the spoon.

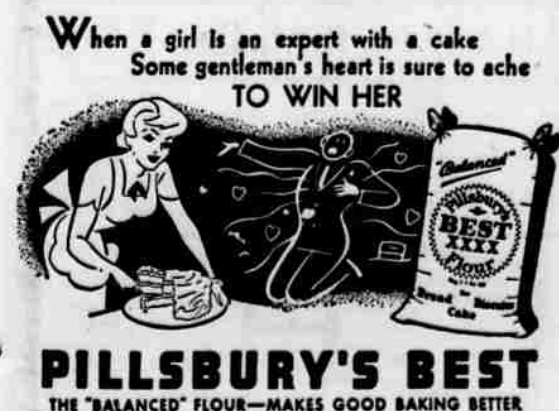
Kneading is important in making good biscuits since it helps to produce light and flaky biscuits with a fine texture. The dough is kneaded gently on a very lightly floured board for 1/2 minute or from 15 to 18 strokes. Equally good results are obtained by the "pat out fold over" method. In this, the biscuit dough is folded from 8 to 10 times. Biscuit dough is either rolled or patted out to 1/4 inch thickness. The biscuit cutter is floured before cutting each biscuit, simply by dipping the cutter in a bowl of flour.

The oven temperature for baking biscuits is 450° F. or a hot oven. If the temperature is lower than this, the biscuits will become dry before they are done. A hot oven makes them puff up to flaky lightness. The baking period is 10 to 12 minutes.

Good biscuits rise evenly and do not bulge or have irregular tops. The crust is a delicate golden brown and the inside is a creamy white. If the texture is coarse, too little flour has been used.

If biscuits tip to one side during baking, the cutter was twisted when the biscuits were cut from the dough. Even a slight twist makes a biscuit tipy.

In biscuit making the ingredients are measured carefully with standard measuring cups and spoons for best results. Too much flour causes the biscuits to be tough. Too much baking powder produces a bitter flavor and the tops of the biscuits may be covered with tiny brown spots.



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