

ALMOST everyone likes surprises for they bring new joy to living. Here is a dessert which not only has a surprise element but a wonderful new flavor combination. It is called **Cherry Surprise Cake** and is a most ingenious arrangement. Small cup cakes of feather lightness are used as a base.

SURPRISE CUP CAKES
 1/2 cup shortening
 1 cup sugar
 1 teaspoon vanilla extract
 2 eggs
 2 cups flour
 1/2 teaspoon salt
 3 teaspoons baking powder
 1/2 cup milk

Cream shortening and sugar thoroughly. Add flavoring and

eggs. Beat until fluffy. Sift flour, measure and resift with the other dry ingredients. Add flour alternately with milk, mixing thoroughly after each addition. Bake in well greased muffin pans or in paper baking cups set in muffin pans in moderate oven (350°F.) 25-30 minutes. Yield: 15 cup cakes.

To decorate cut a cone shaped piece out of the top of each cup cake with a sharp knife. In this cavity place a spoonful of sweet canned pitted red cherries and cover with a large spoonful of whipped cream. Then replace the piece of cake which had been removed, pressing down very gently. This makes a nice party dessert.

Roast Loin of Pork

There is no meal that makes a more appetite-inspiring appeal in the winter menus than **Roast Loin of Pork**. Deliciously browned, and wonderfully aromatic, it both looks and smells and tastes delicious.

How to buy a **Pork Loin Roast**: The meat dealers buy pork loins in whole, long loins that extend from the shoulder, clear back to the ham. Whole loins will weigh all the way from 8 to 20 pounds, depending on the original weight of the hog. The smaller loins are usually younger and have a little less fat. The larger ones are fatter and have a slightly coarser grain.

Ordinarily a household will buy 1/4 to 1/2 the length of loin making a roast that weighs in the neighborhood of 4 to 6 pounds and measures about 8 or 9 inches in length. There is a decided difference in the character of the meat from one end of the loin to the other. The shoulder end is thick and chubby in appearance and shows a portion of the long, flat shoulder blade bone running through it. It is the least expensive end of the loin, but tastes just as good and is as deliciously tender as need be. It does not carve to as good advantage as either the middle or loin end and is therefore, not as good a choice for a "company cut."

The middle of the loin is the part that the rib chops are normally cut from. Left in one piece it makes a roast that is especially nice to carve and serve. This is the lightest weight part of the loin. This same portion is sometimes made into a crown roast, by shaping it into a circle with rib side out, and cutting the ends of the rib bones free from meat. Such a crown or circle roast is usually filled with dressing and roasted like any pork roast. The short, thick third of the loin nearest the ham contains the tender loin muscle and is, therefore, a bit the choicest of loin cuts. It is compact and meaty and carves to good advantage. It is often slightly more expensive.

Any pork loin roast to be top quality should show pinkish, grey color to the lean, a clear firm white fat and about a 1/2 inch layer of fat over the whole outside of the cut. The texture should be fine and well marked with extra fat. Deep red color and no inside fat indicates poor quality.

Cooking a Pork Loin Roast—Just one thing must always be remembered in cooking pork. Cook it well done, so that no tint of pink remains in the meat juice when it is cut. In a roast this means about 30 to 35 minutes to the pound.

A pork loin roast should never be covered. Its own fat covering, placed uppermost in roasting, protects it from drying, self bastes it, and gives it a delicious brown crusty exterior.

Roast Loin of Pork With Grape Apples
 4 to 5 pounds loin of pork
 4 teaspoons salt
 1/2 teaspoon pepper
 Serves 2 to the pound.
 What to serve with Roast Pork Loin
 Apple sauce, plain or spiced with

Apple-Filled Pork Chops

6 thick pork chops
 3 tablespoons flour
 1 teaspoon salt
 1/2 teaspoon pepper
 1 cup boiling water
 Select chops one and one-half inches thick. Have butcher make slits in them to hold the stuffing. Carefully stuff and sprinkle with flour and seasonings. Arrange in a shallow baking pan. Pour in water and cover. Bake one hour in a moderate oven. Baste frequently.

Apple Stuffing
 1 1/2 cups sliced apples
 2 tablespoons brown sugar
 1 tablespoon dried parsley
 1 tablespoon chopped onions
 2 tablespoons chopped celery
 1/2 teaspoon salt
 1/2 teaspoon paprika
 Mix ingredients with a fork. Stuff the split chops. The apples may also be used as filling for two thin pork chops held together with skewers.

Jellied Fish Mold Novel

1 package lemon-flavored gelatin
 1 1/2 cups boiling water
 2 tablespoons lemon juice
 1 tablespoon granulated sugar
 1/2 cup canned salmon
 1/4 cup chopped celery
 1/4 cup chopped sweet pickles
 1/4 cup minced parsley
 Pimiento hearts (tiny)
 Dissolve gelatin in water. Add juice and sugar. Cool and let thicken slightly. Add salmon, celery, pickles and parsley. Pour into heart-shaped mold and chill until firm. Unmold on shredded lettuce. Top with pimiento hearts and pass salad dressing.

If heart mold is not available, pour an inch and one-half layer of gelatin into a shallow pan. When stiff cut out in a heart shape, using a paper pattern.

If you do not have a flower holder for the vase or bowl try this: Crumple some tissue paper into the vase, or use extra ferns or other greenery to provide something to hold the flowers in place.

6 Jonathan apples
 1/2 cup grapejuice
 1/2 cup sugar
 1/2 cup water
 Wipe roasts with damp cloth. Place fat side up in shallow roasting pan. Place meat thermometer, if available, in thickest part of roast. Add salt and pepper and place in a 350° F. oven. Let roast for 30 minutes to the pound, or until the internal meat temperature reaches the "well done" mark on the thermometer.

Core and peel apples. Place grape juice, sugar and water in sauce pan and bring to a boil. Put apples in syrup and cover the pan. Boil gently, turning the apples in the syrup and cook until just tender. Remove to flat dish, cover with syrup and chill. Serve with roast pork, using green garnish of parsley or watercress, red cinnamon candies.

Baked or cinnamon apples.
 Fried pineapple, or pineapple rings sprinkled with cheese and broiled.
 Broiled peach halves.
 Cranberry sauce, plain or spiced lightly with cloves, cinnamon and allspice.
 Cranberry and orange relish served in orange peel cups.
 Mashed sweet potatoes heaped on pineapple rings and toasted in the oven.
 Candied sweet potatoes, or baked sweet potatoes.
 Baked stuffed Irish potatoes.
 Baked acorn squash or mashed Hubbard squash.
 Scalloped onions or celery.

Combine Calavo And Eggs Soo n

Mexican cookery is certain to be flavorful. It may also be pungently hot for American taste, a circumstance entirely under your control in the accompanying recipe for **Calavo and Eggs Mexicana** by the simple expedient of suiting the addition of chili powder to personal taste. Among the charms of the Calavo and egg combination are its colorful character and the quick preparation which permits informal cookery on short notice. A tomato sauce forms the base of the dressing, well seasoned with chopped or sliced ripe olives and parsley. Cubes of Calavo added just before serving dress the scrambled eggs into a final fillip of color and flavor.

Calavo and Eggs Mexicana
 1/2 medium sized calavo
 1/2 cup tomato sauce
 1/2 cup sliced ripe olives
 1/2 teaspoon chili powder
 1 tablespoon minced parsley
 1 tablespoon flour
 4 scrambled eggs
 2 tablespoons chopped onion
 Grated cheese
 Cut calavo into halves lengthwise, remove seed, pull off skin and just fruit into cubes. Combine tomato sauce, olives, chili powder, parsley and flour and stir to blend. Bring to a boil and cook and stir two or three minutes. Arrange eggs on serving plate. Add calavo cubes to tomato mixture just before serving and pour over eggs. Sprinkle with onion and cheese. Serve immediately. Serves 4.

Rove's Recipes From Here 'n' There

Beef Rice Curry
 1 pound beef chuck
 4 tablespoons flour
 4 tablespoons bacon fat
 1/2 cup chopped onions
 1/2 cup chopped celery
 2 tablespoons chopped green peppers (optional)
 1 tablespoon curry powder
 1/2 teaspoon salt
 1 cup tomatoes
 1 cup boiling water
 2 cups boiled rice
 Cut beef into one-inch pieces. Roll in flour and brown in fat melt-

Cottage Pudding

4 tablespoons butter
 1/2 cup granulated sugar
 1 egg
 1/2 teaspoon vanilla
 1/2 teaspoon salt
 1/2 cup cold water
 1/2 cup flour
 1 1/2 teaspoons baking powder
 Cream butter and sugar. Add remaining ingredients and beat one minute. Pour into two layer-cake pans filled with waxed paper. Bake for 25 minutes in a moderate oven. Cool. When ready to serve spread one layer with two cups of whipped cream blended with four tablespoons of confectioner's sugar.

Caramel Sauce
 1 cup caramels (candies)
 1/2 cup milk
 1/2 teaspoon salt
 Cook ingredients in a covered double boiler. Stir frequently. The sauce is done when it is creamy and well blended.

Cheese-Vegetable Souffle
 4 egg yolks
 1 1/2 cups soft bread crumbs
 1/2 cup hot milk
 4 tablespoons hot cream
 1 cup grated cheese
 1/2 teaspoon salt
 1/2 teaspoon paprika
 1 cup cooked green beans
 1 tablespoon minced pimientos (optional)
 1 teaspoon minced parsley
 4 egg whites, beaten
 Mix ingredients. Pour into buttered baking dish. Bake in a pan of hot water in a slow oven for one hour. Serve in dish used in baking.

Chocolate Cream Cake
 1/2 cup fat
 1 1/2 cups granulated sugar
 2 squares chocolate, melted
 1 teaspoon vanilla

3 eggs, beaten
 1/2 teaspoon salt
 1 cup sour milk (or buttermilk)
 2 1/2 cups flour
 1 teaspoon soda
 Cream fat and sugar. Add remaining ingredients and beat one minute. Pour into two layer-cake pans filled with waxed paper. Bake for 25 minutes in a moderate oven. Cool. When ready to serve spread one layer with two cups of whipped cream blended with four tablespoons of confectioner's sugar.

ar mixed with one teaspoon of vanilla. Cover with other layer and lightly spread with a thin chocolate frosting. Serve promptly. For additional flavor sprinkle top with shredded toasted almonds or broken pecans.

Salmon Samoset

2 cups boiled rice
 3 tablespoons butter
 4 tablespoons flour
 2 cups milk
 1/2 teaspoon salt

1/2 teaspoon paprika
 1/2 teaspoon celery salt
 1 cup salmon (cooked)
 4 eggs (raw)
 Spread rice in shallow buttered baking dish. Melt butter. Add flour and when mixed pour in milk, salt, paprika and celery salt. Cook until a creamy sauce forms. Stir constantly. Add salmon. Pour over rice. Carefully drop eggs on top. Bake ten minutes in a moderate oven. Garnish with parsley and serve in dish used in baking.

Salem-Columbia Market

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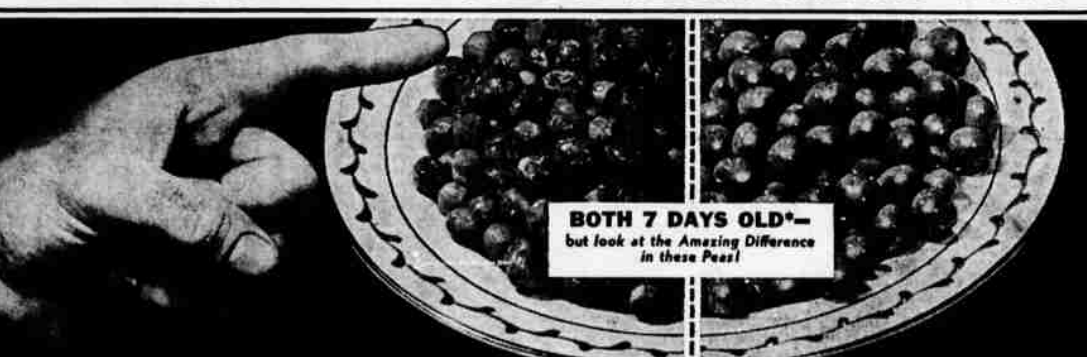
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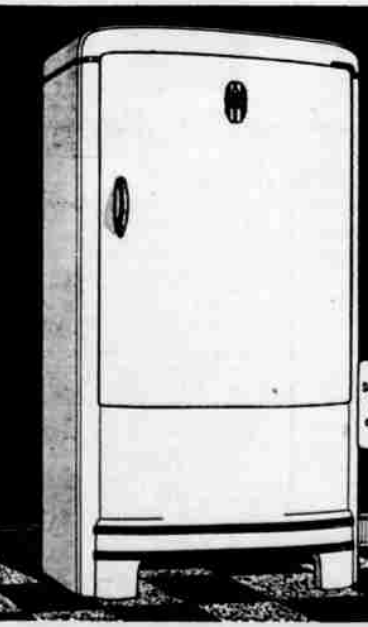
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