

Salem, Oregon, Thursday, February 21, 1952

Geo. Washington's Birthday  
Means Cherry Pie for All



Cherry Desserts—Cherries offer lively interest in the February dessert course, being well identified with George Washington and the tree that produces them. Besides, your foods editor has been accused of neglecting pie, so today we bake cherry pies.

By ZOLA VINCENT  
Writer

Here we are in the middle of National Red Cherry Week and looking forward to a special pie for dinner celebration of George Washington's birthday. Seems appropriate and the sponsors of canned red cherries obviously think so, also.

We haven't the figures handy, but we've a well defined impression that cherry pie is right up there among the masculine favorites; perhaps even next to apple pie. So let's please Papa with a cherry pie in perfect pastry.

Just a mixing bowl and a fork; no special skill, no muss; not even extra flour to be gathered up, because you just roll this out between squares of waxed paper. Perhaps the magic trick is in using liquid shortening; the refined corn oil you have on hand for salad dressing and for cooking.

**Pie Pastry**  
2 cups sifted all-purpose flour  
1 teaspoon salt  
1/2 cup refined corn (saled) oil  
1/4 cup plus 1 tablespoon ice water

Recipe uses exact measurements and all measurements are level. Sift together flour and salt. Combine the oil and the ice water and beat with fork until thickened and creamy. To avoid separation, immediately pour liquid, all at once, over surface of flour mixture. Toss and mix with fork. Dough will be moist. Form into two balls.

Before rolling, shape each half with hands into a flat round, making top edges smooth. Roll dough between 2 squares of waxed paper. No extra flour. Remove top sheet, invert over pan; peel off paper. Fit pastry into pan.

For one pastry shell, fold edge and flute. Prick entire surface of crust lightly with fork tines. If shell is to be pre-baked, bake in hot oven, 475 degrees, 10 to 12 minutes. Fill pastry lined pan with any desired filling.

For a two crust pie, roll out top crust between squares of wax paper, place top of crust over filling and trim 1/2 inch beyond rim of pan. Seal edge by folding top crust under bottom crust. Flute edge. Cut gashes in any preferred design.

**Cherry Pie Like Picture**

A No. 2 can of pie cherries holds about two cups of cherries, so you'll need two cans and will have enough left over for a half-pie or other cherry dessert.

2 1/2 tablespoons corn starch  
1/2 cup sugar  
1/2 teaspoon salt  
1/4 cup juice, drained from cherries

3 cups canned cherries, drained  
1 teaspoon lemon juice  
1 recipe perfect pastry  
2 tablespoons butter

Combine corn starch, sugar, salt and cherry juice in a saucepan. Place over medium heat and cook, stirring constantly until mixture thickens and comes to a boil. Add drained cherries and lemon juice. Line a 9-inch pan with 1/2 the pastry rolled 1/4 inch thick. Fill with cherry mixture. Dot with butter. Roll out remaining pastry for top crust.

Make several slits in crust or any desired design. Place over cherries; seal and flute edges.

**SNAPPY HOT DISH**  
For snappy cold weather

**Creamettes**  
MORE TENDER - MORE DELICIOUS  
MACARONI

Serve Duckling  
Variety of Ways  
For Dinners

Young, fast-grown ducklings, fed and bred for finest quality are a mealtime treat to be enjoyed now. They're worth a little hunting for and are likely to be comparatively reasonably priced when you do find them.

**ROAST DUCKLING**

Stuff or not. Start breast down on rack in slow oven, 325 degrees. Turn breast up after 1 hour. Well-done duckling requires about 35 minutes per pound ready-to-cook. That means about 2 1/2 hours for a 3 1/2 pounder. Test for doneness. Drumstick meat feels soft; drumstick moves easily in its socket.

**FRIED DUCKLING**

Have duckling cut in quarters or smaller pieces. Coat with seasoned flour same as for chicken. Fry in 1/4 inch layer of moderately hot fat until well-browned, turning as necessary. Pour off excess fat; add broth or water to cover bottom of pan. Cover tightly; simmer until fork tender, about 40 minutes.

**BARBECUED DUCKLING**

Coat and brown as directed for Fried Duck. Instead of broth or water, use favorite barbecue sauce and spoon over occasionally while cooking.

**BROILED DUCKLING**

Place halved or quartered duckling in bottom of broiler pan, without rack. Season well with salt and pepper. Squeeze lemon juice over surface. Leave skin side down. Place pan in broiler at least 7 inches from heat. Broil 15 minutes and turn. Broil another 15 minutes. Pour off fat; add enough broth or water to cover bottom of pan. Cover with aluminum foil or any suitable pan. Bake in 350 degree oven until meat is fork tender; 40 to 50 minutes.

red food coloring and 2 cups (a No. 2 can) drained, red sour pitted cherries. Cool. Spread over custard filling. Chill. Serve plain or with sweetened whipped cream. Six servings.

Pancakes  
In Order  
Tuesday

Pancakes are the order of the day February 26.

It's Shrove Tuesday, the day before Lent begins, and from merry old England comes the custom of serving golden wheat cakes.

With meat consumption restricted during Lent, British housewives are said to have hunted for a way to use the fats still left in their larders. Pancakes were the solution.

So how about serving up some of your own light and puffy pancakes when Tuesday comes around.

For brunch or lunch, try pancakes topped with a fruity Orange-Raisin Sauce. Chances are once you've tasted it you'll be serving this one many times over.

**Orange-Raisin Sauce**

2 tablespoon flour  
1/4 cup sugar  
1/4 teaspoon salt  
1/2 cup light corn syrup  
1 cup orange juice  
1/2 cup seedless raisins

1/2 teaspoon grated orange rind  
1 tablespoon butter

Combine flour, sugar, and salt. Stir in corn syrup. Add orange juice and raisins. Cook, stirring constantly, until thickened. Remove from heat. Stir in orange rind and butter. Serve hot over pancakes.

For a party snack, an after-theater bite - to - eat, or for dessert that's truly different, make sweet and creamy dessert pancakes.

**Sweet and Creamy Dessert Pancakes**

Top one large pancake or a stack of three small ones with a mound of cream cheese that has been mixed with a bit of milk and beaten until light and

fluffy. Over all, pour desired amount (1 or 2 tablespoons) jelly that has been melted over low heat. (Raspberry, elderberry, blackberry, cherry, or red currant.)

Pancakes make a hearty and satisfying main dish when topped with condensed cream of chicken soup, cream of mushroom soup, or cream of tomato.

**Pancakes with Soup**

Here's the complete recipe for you to clip:

1 10 3/4 ounce can condensed cream of chicken soup or cream of mushroom soup, or 11-ounce can tomato soup, undiluted  
2 tablespoons water  
Blend soup and milk or water together. Heat thoroughly.



Serve over pancakes. Makes 1 1/2 cups sauce.

**Pan-Fried Liver Good for Diet**

Nutrition authorities urge us to eat liver at least once a week; remind us that all meat sundries such as hearts, kidneys, brains, honeycomb tripe, veal sweetbreads and liver are flavor-rich, economical and tops in nutritive values.

One pound of liver will serve 4 persons. It should be refrigerated and used soon after purchase.

Do not soak or scald liver except when it is to be ground. Pan fry or broil calf, lamb or young beef liver. Braise pork or older beef liver; that means brown, then cook with a little added liquid in a covered skillet.

To Pan Fry: Have calf or young beef liver sliced thin. It is not advisable to remove skin or membranes as this tends to tear the liver. Heat a little fat in a skillet; use lard, bacon drippings, butter or margarine. Fry slices gently in moderately hot fat a few minutes on each side. Be careful not to overcook.

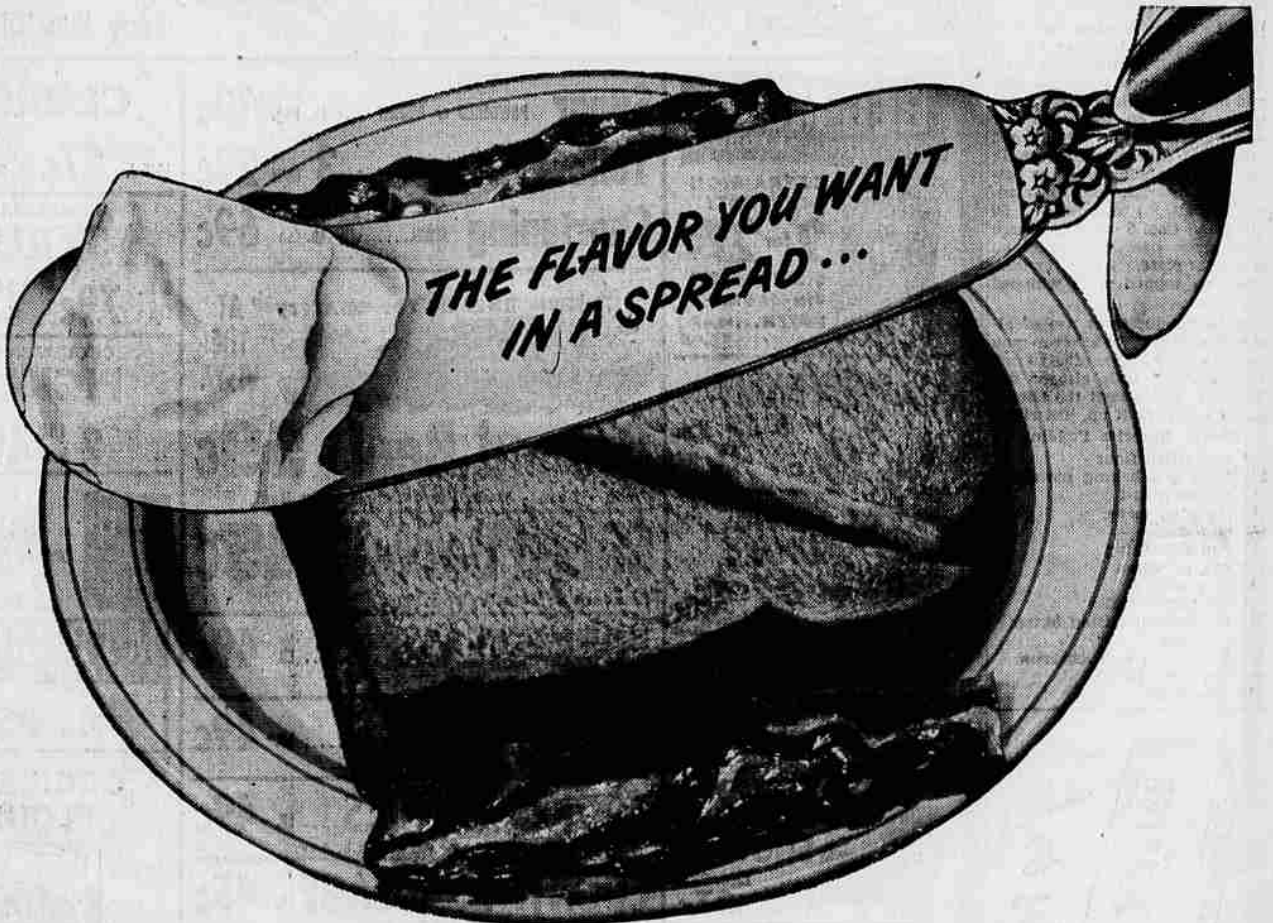
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