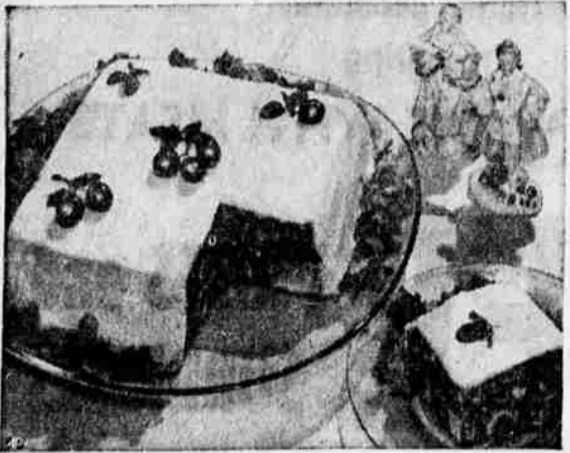


Hatchet Cookies, Salad for Feb. 22



Cherry Treats—Hatchet cookies for George Washington fans on his birthday.



Mayonnaise Topping makes this cherry cluster salad something to help celebrate.

(By AP Newfeatures)
If cherries are a must to your family, come Feb. 22 and George Washington's birthday, make some of these Cherry Hatchet Cookies. Serve them to small fry with glasses of milk as a special patriotic snack. In the evening, the grownups will enjoy them with a cup of tea or coffee. We like this cookie because it has an interesting texture and flavor due to its combination of marsh-mo cherries, coconut and orange rind. So if you want a crisp delicious cookie, that's not overly sweet, do try this recipe. If you haven't a hatchet cookie-cutter, make yourself one out of cardboard and cut around it in the cookie dough, using a small sharp knife.

For a buffet party on Washington's birthday—either at noon or in the evening—you'll find our Cherry Cluster Salad festive. So easy to make, and so impressive! We served this salad with cold baked ham, Bahamian-type mustard and crisp potato chips. We also had a tray of rolls and thin slices of buttered pumpkin-riced bread. Our tasters voted this salad the best of its type that they had eaten, and they particularly enjoyed its creamy topping.

Cherry Hatchet Cookies
Ingredients: 3 cups sifted flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 1 cup sugar, 1 cup butter or margarine, 2 1/2 teaspoons grated orange rind, 1/2 cup finely shredded coconut, 1/2 cup well-drained chopped marsh-mo cherries, 5 egg yolks (slightly beaten), 2 tablespoons milk, extra marsh-mo cherries (sliced).
Method: Sift together flour, baking powder, salt and sugar; cut in butter with pastry blender or 2 knives until mixture resembles fine crumbs. Add orange rind, coconut and cherries; toss lightly until ingredients are well mixed. Combine

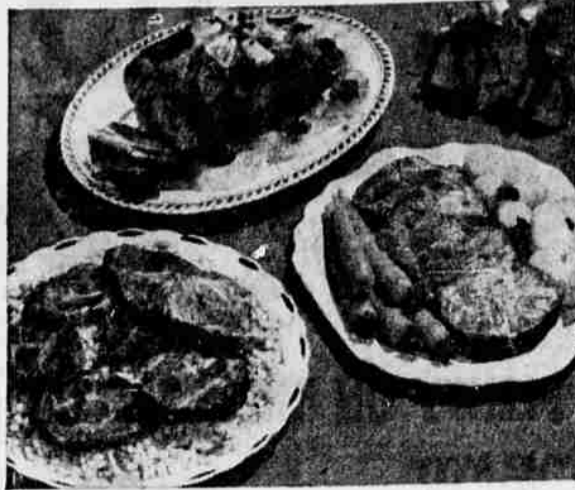
egg yolks and milk; add to cherry mixture and mix well. Roll dough out on lightly floured board or prepared pastry cloth to 1/8 inch thickness. Cut into hatchet shapes and place on greased baking sheets about an inch apart. Decorate with extra cherry slices, if desired. Bake in moderate (350F) oven 12 to 15 minutes or until lightly browned. Makes about 7 dozen cookies.

Cherry Cluster Salad
Ingredients: One 14-ounce can (No. 211) pineapple chunks, 2 packages cherry gelatin, 2 cups very hot water, 1 cup cold water, 1/2 cup drained chopped marsh-mo cherries, 1/2 cup chopped walnuts, two 3-ounce packages cream cheese, 1 cup real mayonnaise, 1/4 cup milk, whole cherries and watercress or mint.
Method: Drain pineapple, reserving juice. Dissolve gelatin in very hot water; add cold water and pineapple juice; stir well. Place in refrigerator until slightly thickened. Fold in pineapple chunks, cherries and walnuts; turn into a 1 1/2 quart mold or an 8-inch square pan and return to refrigerator until firm. When firm, unmold onto serving plate. Meanwhile, allow cream cheese to soften; blend in mayonnaise gradually. Add milk and beat with rotary beater until fluffy. Spread topping on salad and garnish with cluster of whole cherries, watercress or mint leaves. If watercress is used, place extra sprigs around salad. Makes 8 servings.

Corned Beef and Dry Limas Combined
Cabbage loses out in favor of succulent limas in this "Corned Beef and Lima Bake." The beef slices are topped with rosy tomatoes, blanketed with limas and nippy cheese, and baked quickly. The flavor's the thing in this dish.
Ingredients: 1 corned beef brisket, 2 cups cooked large dry limas, 1/2 cup grated cheese, 1 cup liquid from tomatoes; add onion, garlic clove cut in half, thyme and Worcestershire sauce to the liquid, and simmer 5 minutes. Slice corned beef and place in bottom of shallow greased baking dish. Place whole drained tomato on top of each meat slice. Add limas. Remove garlic from liquid and pour over meat and limas. Sprinkle with grated cheese. Bake in moderate oven (350 degrees F.) 15 to 20 minutes, until thoroughly heated. Makes 4 servings.

Smoked Butt Boiled Dinner
1 smoked boneless butt, 2 to 3 pounds
6 whole cloves
1 bay leaf
4 whole black peppers
4 to 6 medium carrots
8 small onions
2 to 3 medium potatoes
Remove wrapper from meat and place in large deep utensil. Add hot water to cover, then add seasonings. Simmer, covered, 1 1/2 hours. Add scraped carrots, peeled onions and pared potatoes cut in half. Cook for another half hour or until meat and vegetables are tender. Four servings.
All Dressed Up for Company
The smoked butt wins a gold star for entertaining, when cooked in water, then glazed and baked. A garnish of pineapple and whole cloves on the glaze adds the final company touch.
Cover smoked butt with water and cook at simmering temperature until tender, about 2 hours. Remove butt from water, place in a shallow pan, and spread

Boneless Smoked Pork Butt Economical Meat



You can take your pick of ways to serve a boneless smoked pork butt. Bake it and glaze it for a company meal—Cook it with vegetables for a home-style family dinner—or slice and fry it for a quick dinner on one of your busier days.
The size of the smoked pork butt—usually 2 to 3 pounds—makes it a good buy for the small family. After providing one or two dinners, it often yields enough leftovers to slice for sandwiches or to grind and add to the breakfast omelet or scrambled eggs.
One of the easiest ways to prepare the smoked pork butt is to simmer it in water until tender. Vegetables added the last 35 to 40 minutes of cooking take on the delectably smoky flavor of the meat and make a type of New England "boiled" dinner, always a family favorite.

Many-Purpose Seasoner
You can use chili powder so many ways. Sprinkle chicken with it before broiling. Add it to the seasoned flour in which you roll cubes of beef before stewing. Try it in salad dressing for extra zest. A dash of it will pep up a tomato soup.
SNAP BEANS, MUSHROOMS
Quick and easy to give company touch to green beans is to combine them with savory sautéed fresh or canned mushrooms. Heat separately, combine and toss gently. Season with salt, pepper and a quick squeeze of fresh lemon juice.
HONEY IN MERINGUE
Next time you make meringue, try adding a tablespoon of honey for each egg white as you are beating the whites. This is particularly good on lemon pie.

Rolled Lamb Shoulder Good to Eat, Easy to Carve

If you think of leg of lamb as the only lamb roast, then here's a surprise. Treat your family to a rolled lamb shoulder roast. Ask your meat dealer to remove the bone from a square cut lamb shoulder, then roll and tie the shoulder ready for your oven. Here's the roast your carver will cheer.

Popcorn Tops for Many Snack Menus

Can't have fresh hot popcorn for snacking? Family and friends of all ages react happily to a bowl of popcorn on the slightest provocation. Takes maybe 3 minutes to produce hot, distinctively seasoned popcorn when you proceed like this, starting with a can of popcorn. Heat 1/4 cup salad oil in popper (or if you use a heavy skillet, shake frequently) for about 3 minutes or until a kernel of corn starts to spin when dropped into the oil. Add 1/2 cup popcorn. Cover and allow to cook only until an occasional popping is heard. Remove from heat and pour popped corn into a serving bowl. Salt to taste.
Variations. Omit the salt and add one of the following: 1/2 tablespoon garlic salt, 2 tablespoons grated Parmesan cheese, 1 tablespoon celery salt, 1/2 teaspoon curry powder, 1 teaspoon chili powder, 1 tablespoon sugar and 1/2 teaspoon cinnamon mixed, 1 teaspoon seasoning salt.

Another version of the square cut section is the cushion-style shoulder. The roast is boned and left flat. The cavity, made by removing the bones, is filled with a stuffing before it goes in the oven for roasting.
To prepare the rolled shoulder, season it with salt and pepper, then place it on a rack in an open roasting pan. If you have a roast meat thermometer, insert it so the bulb reaches the center of the roll. Do not add moisture or cover the pan.
Roast the lamb roll in a slow oven (300 deg. F.) for 35 to 40 minutes per pound. The roast meat thermometer will register 170 to 180 degrees F. when the meat is done. A warmed platter should be ready to receive the lamb.
If the rolled shoulder roast is taken from the oven about 20 minutes before serving, carving will be made simpler, as this gives the meat time to become firm. Uniform slices of 1/4 to 1/2 inch thickness make attractive servings. A five to six pound roast will make from 10 to 12 servings.
Plan an appropriate menu around the lamb roast. Your garnish might be firm pear halves filled with mint jelly and touched with mint leaves or parsley. As the first course serve jellied consommé. Browned potatoes make a good accompaniment for the lamb. Cube the potatoes and cook in a frying pan with bacon drippings until well browned. Include buttered green beans, a lettuce salad, hot corn sticks and a dessert of date-nut pudding.

Color, Seasoning Add to Casserole

Gay coloring, high seasoning makes a fine main dish using plentiful, low-priced dry beans, peas or lentils. The big meaty dried limas are especially good. Four servings.

MEXICAN CASSEROLE
3 cups cooked beans, peas or lentils
1 cup cooked or canned tomatoes
2 tablespoons chopped green pepper
1/4 cup chopped onion
1/2 teaspoon salt
1 teaspoon chili powder
Garlic salt
4 strips bacon
Combine all ingredients except bacon. Turn into greased baking dish. Arrange bacon strips over top. Bake in moderate oven, 350 degrees, 1 hour.

Corned Beef and Lima Bake

1 No. 2 1/2 can whole tomatoes
1 sliced small onion
1 clove garlic
1/2 teaspoon thyme
1/2 teaspoon Worcestershire sauce
1 can corned beef
2 cups cooked large dry limas
1/2 cup grated cheese
Drain 1 cup liquid from tomatoes; add onion, garlic clove cut in half, thyme and Worcestershire sauce to the liquid, and simmer 5 minutes. Slice corned beef and place in bottom of shallow greased baking dish. Place whole drained tomato on top of each meat slice. Add limas. Remove garlic from liquid and pour over meat and limas. Sprinkle with grated cheese. Bake in moderate oven (350 degrees F.) 15 to 20 minutes, until thoroughly heated. Makes 4 servings.

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