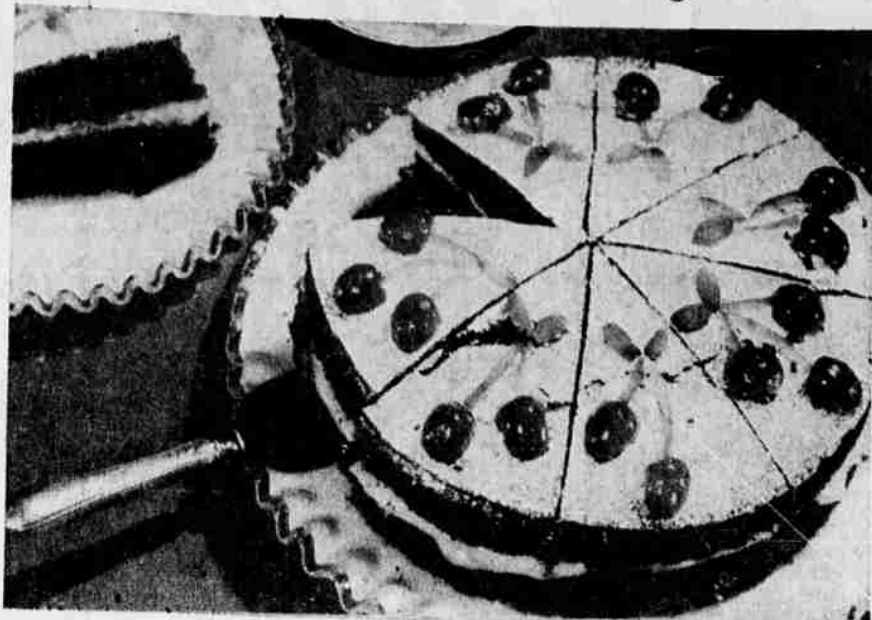


# Washington Birthday Pie



When George Washington came home to dinner, the aroma most likely to greet him was that of spicy gingerbread baking in his mother's great kitchen. And a welcome aroma it was, for Washington loved this dark and delicious dessert. Actually, his mother's gingerbread was famous all through the colonies. Visiting notables at the Washington home were always regaled with it, and the Marquis de Lafayette was said to be so enamored of Mrs. Washington's spiced-to-perfection confection that he took the recipe back to France for his chef.

Some 20 odd years ago, a con-cern discovered the Washington gingerbread recipe in an old cook book, in the custody of the Washington-Lewis chapter of the Daughters of the American Revolution. Granted exclusive permis-sion to duplicate the recipe, it be-

came the first of this company's cake.

Now you simply add water, and bake the same delicious hot gin-gerbread Mrs. Washington served George! Try the "Washington Pie" illustrated, or make delicious cherry cup cakes.

**WASHINGTON PIE**  
Make the gingerbread cake as directed on their package for the mix. Bake in 2 layers, or, make one layer and split it with a strong thread. Decorated with powdered sugar and cherries, nat-urally. Between the layers spread whipped cream or prepared pud-ding.

**CHERRY HOTS ROYALE**  
Bake gingerbread mix in cup cake pan. When cool, cut comes from top of each cake with a sharp knife. Fill hollow with heated, pitted Bing cherries. Replace cones upside down (point end up) and slather with whipped cream.

## Broccoli Good Winter Vegetable

Available all year except dur-ing the hottest summer months, broccoli is especially plentiful and of good quality right now. **Puried Broccoli**

### Tidbit Tray

For an appetizer tray for the winter season do this. Select a crimson Gouda cheese for the center of your tray. Stick the cheese with salami whirligigs and with chipped beef balls, ripe and stuffed olives. To prepare the salami whirligigs, spread meat with thinned cream cheese seasoned with garlic. Roll as a jelly roll and slice diagonally. Stick with colored picks and arrange in the cheese. Form the chipped beef balls by making bleu cheese spread into small balls and rolling in minced chipped beef. Sur-round cheese with tiny ham corn ueopias filled with pickle relish.

Buy 2 pounds for 4 servings! Wash well and trim off a bit of the end of the stem but do not remove the stems. The whole stalk is edible. If any of the stems are more than 1/2 inch in diam-eter it is well to make lengthwise cuts through them almost to the flowerets. Stalks will then cook as quickly as the flower buds; a matter of 10 to 15 minutes.

Serve at once seasoned with salt and pepper and melted but-ter, lemon butter or almond but-ter. Or fix like this for a change:

Cook broccoli until just tend-er, then press through a coarse sieve or vegetable mill. Season with salt and pepper, fold in 2 tablespoons melted butter and 1 tablespoon heavy cream for each pound. About a tablespoon of finely minced onion for each pound also adds pleasing flavor dash.

## Dried Peaches for Rich Pie Filling

"Aunt Mary's French Peach Pie" is a culinary masterpiece, and here's Aunt Mary's recipe so you can duplicate her pie. Dried peaches are an old-fashioned fav-orite for pie fillings that more new-fashioned cooks should be-come acquainted with. They are so easy to use since the fruit needs no peeling or cutting. The crumbly brown sugar and butter mixture makes a delicious crun-chy topping. Served plain or topped with ice cream, it tastes like more.

**Aunt Mary's French Peach Pie**  
2 cups dried peaches  
Pastry for single 8-in. crust  
1/2 cup granulated sugar  
1 1/2 tablespoons cornstarch  
Few grains salt  
1 tablespoon lemon juice  
1/2 cup brown sugar (packed)  
1/4 cup flour  
1/2 teaspoon cinnamon  
1/2 cup butter or margarine  
Rinse peaches, cover with water and boil 30 minutes, or until tend-er. Drain, reserving liquid. Ar-range peaches in pastry-lined pie pan. Blend together granulated sugar, cornstarch and salt, and add to 1/2 cup of cooking liquid. Cook until clear and thickened. Blend in lemon juice and pour over fruit. Blend brown sugar, flour, cinnamon and butter until crumbly and spread over fruit. Bake in hot oven (425 deg. F.) 25 to 30 minutes. Makes 1 (8-in.) pie.

### For Spice Cake

Next time you take a spice cake out of the oven, pour 1/2 cup orange juice combined with 1/2 cup honey directly over the hot cake. Then let the cake cool in the pan and remove as the servings are needed. Use this as a cold weather dessert.

## A Good Soup Goes Over Big for Lunch or Dinner

For interesting variety in soups try one of these as sug-gested by Dione Lucas.

**French Onion Soup**  
4 large Bermuda onions  
2 tablespoons oil  
8 tablespoons butter or margarine  
2 cloves garlic, crushed  
1 teaspoon meat glaze  
2 teaspoons potato flour  
1/2 teaspoon French mustard  
3 cups beef stock  
1/4 cup dry white wine  
1/2 cup grated Parmesan cheese  
4 slices French bread  
Salt and pepper

Skin and cut the onions into thick slices about 1/4 inch thick. Heat oil with 2 tablespoons but-ter in a heavy pan; when hot, add onions and brown them very slowly for about 45 minutes. When very brown, stir in, off the fire, crushed garlic, concen-trated stock, mustard and potato flour; blend until smooth. Pour on stock and wine, season with salt and pepper, return to the heat and stir until soup comes to a boil. Simmer slowly for 15 min-utes, sprinkle the top with grated cheese and simmer 10 minutes longer. Pour into individual bowls. Place on top of each a slice of buttered French bread which has been sprinkled with grated cheese and browned in the oven. Sprinkle with more cheese, dot with butter and brown under the broiler.

**Tomato and Mint Soup**  
4 tomatoes

2 tablespoons tomato paste  
6 tablespoons flour  
1 small onion  
2 cups water  
1 cup light cream  
2 tablespoons finely chopped mint  
2 tablespoons whipped cream  
2 tablespoons oil  
Salt and pepper

Skin one tomato; cut in four; remove the pips. Cut into fine strips and set aside. Slice the rest of the tomatoes with the skins on and to them add the pips from the skinned tomato. Heat the oil in a deep pan and add the finely-sliced onion and chopped garlic. Cook slowly 5 minutes; add the sliced tomatoes and cook 7 to 8 minutes with salt and pepper.

Add the tomato paste and cook another 3 minutes. Stir in off the fire and flour and the water. Stir over fire until it comes to a boil and simmer 10 minutes. Rub through a fine strainer and add half the mint. Allow to get cold and stir in the cream, the rest of the mint and tomato strips.

Serve in individual bowls and place a tablespoon of whipped cream on the top of each.

Serve surrounded by crushed ice.

### Dress up Fish

Those ordinary broiled or fried fish filets will taste deluxe if you serve them with a sprinkling of chopped filberts lightly browned in butter or margarine.

## Using Canned Cherries In Baked Dumpling

The emphasis on canned cherries always comes in Feb-ruary. Something to do with Washington and that cherry tree... or perhaps it is because the new season cherries will be com-ing in soon and it is good busi-ness to use up those canned cherries on grocers' shelves. In both events, here's a fine recipe using the tart or "pie" variety of cherries.

### Baked Dumplings

1 can tart pitted cherries  
1 tablespoon cornstarch  
8 tablespoons sugar  
Dash of salt  
1 tablespoon butter  
1/4 cup biscuit mix  
1/2 teaspoon cinnamon  
1/8 teaspoon nutmeg  
1/4 cup light cream or top milk

Drain cherries saving syrup for later use. Put cherries into a 9-inch pie plate or 1 quart cas-se-rolle. Add water to cherry syrup to make 1 cup. Stir cornstarch, 6 tablespoons sugar and salt in saucepan. Add syrup and stir until smooth. Cook over low heat until thickened, stirring constantly. Add butter and pour over cherries. Add cinnamon, nutmeg, remaining 2 tablespoons sugar to biscuit mix. Stir in cream, using a fork. Drop by heaping teaspoonsful into hot cherries. Bake 10 to 12 minutes in hot oven, 450 degrees.

Serve warm or cold, with or without cream. Of course soft ice cream would be pretty won-derful with this. Four servings.

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