

More Ways to Use Sweet Cherries...



Help-Yourself Salad features sweet red cherries, fresh pineapple and bananas. French dressing, salad greens and cottage cheese are good go-alongs.

By CECILY BROWNSTONE
(AP Newsfeatures)

Such wonderful ways to serve sweet cherries! We're talking about fresh fruit—bright red Lamberts or dark red Bings.

Use them in a make-your-own salad for lunch, letting family and guests help themselves from a big bowl of tossed greens, a cruet of French dressing cream-style cottage cheese and scooped-out shells of fresh pineapple piled with the pineapple pulp, bananas and cherries. Hot rolls go along and iced tea or coffee. There's a really refreshing summer course!

Then for a fancy dessert, try Individual Cherry Alskas.

Individual Cherry Alskas
Ingredients: 1 pound sweet red cherries, 16 marshmallows, 2 tablespoons pineapple juice, red food coloring, 2 egg whites, ¼ teaspoon salt, ¼ cup sugar, 6 sponge-cake cups, 1 pint very firm vanilla ice cream.
Method: Wash cherries in colander with cold water; remove stems from all but 12 cherries; pit stemmed cherries and cut in half. Quarter marshmallows; add pineapple juice and melt over low heat, stirring occasionally. Remove from heat; add a few drops of red food coloring—enough to make a pretty pink; cool. Beat egg whites and salt until stiff; gradually beat in sugar until very thick and glossy; peaks should stand up straight when beater is slowly removed. Gently fold marshmallow mixture into stiffly beaten egg whites. Fill sponge-cake cups with very firm ice cream; add a layer of the pitted halved cherries. Spread marshmallow meringue over top so ice cream is completely covered and will be insulated against broiler heat. Place on cookie sheet or broiler tray; brown quickly under broiler; watch carefully because this may take only a few seconds. Garnish with whole cherries with stems. Serve at once. Makes 6 servings.
Other Ways With Cherries
Dip sweet cherries in a fritter batter and fry in deep fat. Serve with a foamy lemon sauce.

Want to dress up that yellow or white cake made from a mix? Serve squares of it with cherry sauce and whipped cream. To make the sauce, pit a pound of sweet red cherries and put them in a saucepan with half a cup of light corn syrup. Heat the cherries and syrup, stirring occasionally; then simmer about five minutes. Stir in a quarter teaspoon of almond extract and cool.

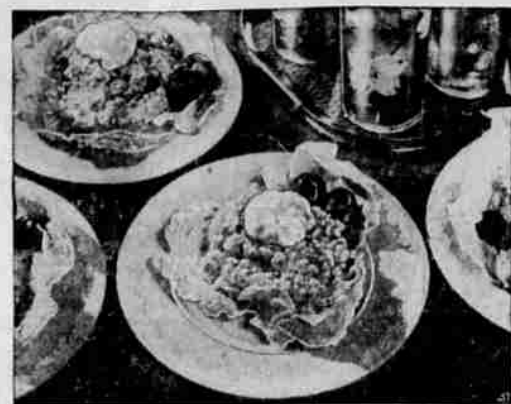
Add pitted halved sweet cherries and a sprinkling of sugar; bring edges of pastry together so you have triangles and crimp edges together with a fork. Prick turnovers well and bake in a hot oven until lightly browned.

Want a luxurious dish for Sunday Brunch? Fold chopped pitted sweet cherries into a light-as-a-feather waffle batter. Bake waffles and serve with butter, powdered sugar and a garnish of whole cherries with stems left on.

And no one will object to cherry muffins! Just add chopped pitted sweet cherries to a rich muffin batter; serve hot with butter. Orange sections can go along with the cherries if you like.

Pre-cooked rice and canned salmon make a hearty, nourishing salad-supper that is both cool in the eating and cool in the making, for no cooking—thus no heating up the kitchen—is involved.

Salmon Salad
½ cup packaged pre-cooked rice
½ teaspoon salt
1 cup boiling water
¾ cup mayonnaise
1 tablespoon lemon juice
Dash of pepper
1 cup (7-or-8-ounce can) salmon, drained and flaked
½ cup diced celery
3 tablespoons sliced stuffed olives



Salmon and rice combine for this supper salad.

Rice, Salmon In Good Salad

Pre-cooked rice and canned salmon make a hearty, nourishing salad-supper that is both cool in the eating and cool in the making, for no cooking—thus no heating up the kitchen—is involved.

Add pre-cooked rice and salt to boiling water in saucepan. Mix just to moisten. Then uncover and let cool to room temperature. About 1 hour before serving, combine mayonnaise, lemon juice, and pepper, mixing well. Combine salmon, celery, and olives in a bowl. Stir in mayonnaise mixture. Then add the rice and mix lightly with a fork. Chill. Serve on crisp salad greens. Makes about 3-½ cups, or 4 servings.

Avocado Luncheon Salads
1 envelope (1 tablespoon) plain gelatine
¼ cup cold water
½ cup hot water
1 tablespoon lemon juice
1 teaspoon salt
Few drops onion juice
¾ cup sieved avocado (1 large avocado)
1 cup cottage cheese

Avocados Always Hit for Salads

When you shop for summer avocados, don't rely on color as a guide to ripeness. The fact that the summer variety may be black or brown, or even dark purplish, doesn't mean that it's any riper than green-skinned avocados. Pick up the fruit; press it gently with your palms. If it gives, it's ripe enough to use—in these "Avocado Luncheon Salads" for instance. Keep the fruit in a cool place after it softens, not below 40 degrees F.; in a warm place while softening, not above 70 degrees F.

Softening gelatine in cold water and dissolve in hot water. Blend in lemon juice, salt and onion. Concoct. To prepare avocado, cut fruit into halves, remove seed and skin, and force fruit through sieve. Force cottage cheese through sieve. Blend avocado and cheese into cooled gelatine. Fold in sieved grapefruit sections. Turn into individual molds and chill until firm. Unmold on crisp salad greens to serve. Makes 5 to 6 molds.

To Make Coffee Cake

Good topping for a baking-powder coffee cake: Mix a third cup of brown sugar with a couple of tablespoons of flower and a quarter cup of soft butter. Add a third cup of chopped nuts such as pecans or walnuts. Sprinkle the topping over batter to be baked in an eight-inch square pan.

Tapioca and Berry Pudding



A fine dessert for the summer meals.

For special occasions we like elaborate desserts that take time and effort, but for most occasions the simpler, easier and less expensive ones are appreciated and

This Pie Good for Dessert at Potluck

When it's your turn to bring the dessert, here's one that's sure to bring you compliments! "Glazed Fruit Pie" is such a good eating combination it's a real attention-getter. Tender, flavor-rich prunes, bananas and orange juice are the three fruit flavors that blend to perfection in this pie filling. Make it early in the day if you are rushed.

Glazed Fruit Pie
1½ cups cooked prunes
1 baked 9-inch pastry shell
2 bananas
½ cup sugar
2 tablespoons cornstarch
¼ teaspoon salt
½ cup cooking liquid from prunes
½ cup orange juice
1 teaspoon grated orange rind
1 tablespoon lemon juice
1 tablespoon butter or margarine

Pit and chop prunes, and place in baked pastry shell. Slice bananas over prunes. Blend sugar, cornstarch and salt thoroughly, and mix with part of prune liquid. Combine remaining prune liquid with orange juice and heat. Stir in cornstarch mixture and cook until clear and thickened. Remove from heat and stir in orange rind, lemon juice and butter. Pour over prunes and bananas. Cool thoroughly before cutting. Makes 1 (9-inch) pie.

they make just as tempting and appetizing dishes as others. This creamery tapioca pudding using fresh raspberries is one illustration.

It may be made into fancy puddings and parfaits, served plain or with topping of fresh fruit or berries, as shown.

Tapioca Pudding With Fresh Raspberries
1 egg white
2 tablespoons sugar
1 egg yolk
2 cups milk
3 tablespoons quick-cooking tapioca
½ teaspoon salt
2 or 3 tablespoons sugar
½ teaspoon vanilla
Fresh raspberries

Beat egg white until foamy throughout; add 2 tablespoons sugar, 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in soft peaks. Set aside.

Mix egg yolk with about ¼ cup of the milk in saucepan. Add quick-cooking tapioca, salt, 2 or 3 tablespoons sugar, and remaining milk. Place over medium heat. Cook until mixture comes to a boil, stirring constantly—this takes 5 to 8 minutes.

Pour small amount of hot tapioca mixture gradually on beaten egg white, blending well. Then quickly add the remaining mixture, stirring constantly. (The hotter the tapioca and the faster it is blended in, the thicker and fluffier the pudding will be.) Add vanilla. Cool, stirring once after 15 to 20 minutes. Chill. Makes 4 or 5 servings. To serve, top with fresh raspberries.

Cracker Glamour
Glamour for 6 Graham Crackers: Spread each cracker with 1 teaspoon peanut butter then spread on a creamy, chocolate-combo of ¼ cup instant cocoa mix, smoothly blended with 1 tablespoon light cream. Good for kids, with a pitcher of cool milk.

Cheese Addition

Add a little grated onion and some orange rind to cream-style cottage cheese. Serve with sliced orange, melon balls, blueberries or blackberries, sliced banana, salad greens. Makes a good luncheon salad. Accompany with French dressing or mayonnaise.

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