

Feeding the Family

By ZOLA VINCENT
Food Editor

Traditional Cherry Pie Favorite for February

February is filled with cherry pie days and ways with cherries of all kinds. The cherry tree has been not just a source of fruit for a few thousand years, but an American tradition ever since the youthful, thoughtful George Washington approached one, hatched in hand.

Cherries are identified with love and marriage. Can she bake a cherry pie, Billie Boy? Then, too, the cherry canner thinks it a fine idea for us to pick a few cans of cherries off the grocers' shelves before the new season cherries start blossoming. Sweet cherries, we feel a compulsion to say, are grown almost entirely in the Pacific Northwest and in California (89 per cent of them); are mostly eaten out-of-hand in season. Royal Anna, the large, heart-shaped amber to yellow with a red blush, is the west coast's principal canning variety.

Red sour cherries, the pie-making kind are grown mostly in Michigan with a few put up in our Pacific Northwest.

Maraschino cherries have been enjoyed for three centuries now. In recent years, they've become a big west coast industry. Our world-renowned Royal Ann are processed to give the distinctive maraschino texture, flavor and color liked by everyone. Popular uses for these are indicated elsewhere in these columns.

Perfect Pie Crust

Use any favored pie crust or try ours which proves to be perfect every time. Just a mixing bowl and a fork; no special skill, no muss, not even extra flour to be gathered up. You make this with liquid shortening; the refined corn oil you have on hand for salad dressing and for cooking. Just roll the crust out between squares of waxed paper.

1 cup sifted all-purpose flour
1 teaspoon salt
1/2 cup refined corn (salad) oil
1/4 cup ice 1 tablespoon ice water

Combine and exact measurements level. Sift together flour and salt. Combine the oil and the 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 and edges smooth. Roll dough between two squares of waxed paper. No extra flour. Remove top sheet, insert over pan; peel off paper. Fit pastry into pan.

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

For a top-crust pie, roll out top crust between squares of waxed paper, place top of crust over filling and trim one-half inch beyond rim of pan. Seal edge by sliding top crust under bottom crust. Flute edge. Cut gashes in any preferred design.

For lattice pie, like the one pictured, cut rolled pastry into half-inch wide strips and weave them into the lattice design. Finish edge by placing and additional strip of pastry around it to cover ends of lattice strips. Seal by fluting or by pressing gently with lines of a fork. If any pastry is left over, shape into any desired form, sprinkle with sugar and cinnamon, bake, then eat right on the spot.

Cherry Pie Superb
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 small pie, tartar or other cherry dessert.

2 tablespoons corn starch
2/3 cup sugar
1/2 teaspoon salt
1/2 cup juice, drained from cherries
1 teaspoon lemon juice
1 recipe perfect pastry
2 tablespoons butter

Combine corn starch, sugar, salt and cherry juice in 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 nine-inch pan with half the pastry, rolled one-eighth thick. Fill with cherry mixture. Dot with butter. Roll out remaining pastry for preferred type of crust. Arrange lattice or place crust over cherries; seal and flute edges. Place pie on lowest

rack position in oven. Bake in hot oven, 450 degrees, 10 minutes. Reduce heat to moderate, 350 degrees, and bake 1 hour longer or until browned.

Many Maraschino Uses
Long a favorite with ice cream manufacturers, sundae sauce makers, bakers and chocolate dippers, glassed maraschino cherries are also an increasingly popular item with the home-maker who keeps them on hand in both red and green, but mostly red for a wide variety of uses.

Maraschino cherries dress up salads and frozen desserts of all kinds; add color and interest to fruit cocktails and compotes; go into sherbets and ice creams. They're colorful, tasty and decorative for topping pies and cakes, custards, iced drinks, breads and cookies; go into sauces, candies, frostings, jams and preserves. They also go into sandwich spreads and nearly all fruit cakes.

Cherry Cherry Salad

Here is a dream of a salad using plentiful canned crushed pineapple, lemon-flavored gelatin and unflavored gelatin, cottage cheese and maraschino cherries in a ring mold. Six servings.

1 tablespoon unflavored gelatin
1/4 cup cold water
1 3-ounce package lemon-flavored gelatin
1 cup boiling water
2 cups creamed cottage cheese
1 9-ounce can crushed pineapple
1/2 cup lemon juice
1 cup diced cucumber
1/2 cup chopped maraschino cherries, well drained (about 20 cherries)

Soften unflavored gelatin in cold water. Dissolve lemon-flavored gelatin in boiling water; Add unflavored gelatin mixture and stir until dissolved. Beat cheese until smooth. Drain pineapple and reserve syrup. Add cheese, pineapple syrup and lemon juice to gelatin mixture. Chill until slightly thickened. Pour enough gelatin mixture into a nine-inch ring mold to cover bottom. Arrange cherry halves and pieces of cucumber rind attractively in gelatin. Chill in remaining mixture. Pour into mold. Chill until firm. Unmold and surround with salad greens. Fill with chicken or turkey salad, if desired for luncheon party main dish.

Good Valentine Party Ideas For Family Fun

Even with Valentine's Day falling on Thursday, which will cut down on the partying, there's no reason why the family shouldn't have a gay time by themselves.

Paper napkins and place mats or doilies or tablecloth will gaily dispose of the laundry problem and create atmosphere inexpensively. Place cards and miniature bags of candy tied with red ribbons can serve as favors and don't forget mints for munching with the coffee service.

Or sprinkle bright red hearts, cupid's or arrows cut from red paper over a snowy white cloth. Perhaps large hearts for place mats and cupid's or arrows as place cards using white ink. Now there's a project for your artistically inclined children. Paper lace doilies make ideal frills for bouquets of all sizes.

Colorful Food Ideas

Any or all of the following menu suggestions can go a long way toward creating an atmosphere. Cream of tomato soup or tomato consommé (heated and seasoned tomato juice) with heart-shaped croutons... Celery curls with pimiento cheese stuffing... Stuffed olives... Chicken or tuna shortcake with pimiento flecks... Tossed green salad with pink mayonnaise (juice add a drop or two of red coloring)... Glazed cinnamon red apples with heart shaped cookies or Valentine cake... Red and white candy.

Sweetheart cookies can be made from any cookies recipe and iced in white and red. Heart-shaped biscuits, perhaps with bits of pimiento or made with tomato juice in place of the usual milk can top any favored creamed chicken, shrimp, meat pie or other dish.

Valentine Salad. Place boarder of thin strips of pimiento around bottom of heart shaped or other mold. Place heart cut from pimiento in center. Fix one box lime or lemon flavored gelatin according to package directions. When partly firm, add 1/2 cups cottage cheese, one-half cup chopped celery and a dash of salt; mix well. Fill mold with gelatin. Chill. When firm, turn out on lettuce or other greens. **Spicy Pink Mayonnaise.** This is particularly good on tossed green salads and on tomato aspic. To one cup mayonnaise add four tablespoons ketchup, two teaspoons Worcestershire sauce and one-half teaspoon garlic powder. Salt and pepper to taste. Or perhaps a dash of tabasco.

Olympia, Wash. — (UP) — A memorial urging Congress to provide funds for "immediate construction" of John Day dam on the Columbia river has been introduced in the Washington Senate.



DONNING SWIM SUITS, Elizabeth Taylor of films and Mike Todd, her producer-husband, take dip in swimming pool at Acapulco, Mexico, ranch where they are honeymooning following marriage. (International Soundphoto)

On The Side

By E. V. Durling
(Distributed by King Features Syndicate, Inc.)

French permits a person to say more in less than any other language. A Frenchman can talk at the rate of 350 syllables a minute. A Japanese can do about 310 syllables a minute. A German's talking speed is 250 syllables a minute. The best you can do in English in a minute is 220 syllables.

Asides

As for all star stage casts, the following performers were all in the cast of a musical show titled "Vera Violetta": Al Jolson, Mae West, Gaby Deslys, Belle Baker, Frank Tinney, Stella Mayhew, Melville Ellis and Annette Kellerman. As you know, Portland Hoffa (Mrs. Fred Allen), was born in Portland, Ore., and named after that city by her parents. But did you know Lebanon has a sister named Lebanon, who was born in Lebanon, Pa. She was lucky she wasn't born in Punxsutawney.

Sidelights

When New York's Bellevue Hospital training school for nurses was established 75 years ago the trainees wore badges on which there was a picture of a stork. The stork was said to be "an emblem of watchfulness" and "Scotch and soda" is an English idea. The Scotch are against it. They claim it injures the whisky. A Scot favors taking his whisky straight with a drink of water following.

A Brooklynite, who says I seem to have many likes and dislikes similar to those of her husband, asks what my favorite dinner is. I have several such favorites. One is as follows: To start, a triple highball of Scotch and plain water. Then a lobster cocktail, roast beef, mashed potatoes and gravy, corn on cob, green peas and strawberry shortcake. Followed by coffee, cognac and a Havana cigar.

Doctors
A doctor or surgeon over 40 years of age who is still a bachelor is a rarity. Doctors and surgeons believe that unless they are married people will not have confidence in their steadiness.

Nurses make the best wives for doctors and surgeons.

Culinary Classic

Recently mentioned on one of those television quiz programs was "Mrs. Beeton's Cook Book." Is your wife familiar with this culinary classic? She should be. When she began this book, Mrs. Beeton was 23 years old. She finished it when 28. She died when 28. In her brief married life she also gave birth to four children.

Get It Right

The Irish originated both the kilt and the bagpipes. So I note it stated. That's wrong. The Romans originated the kilt. The Chinese originated the bagpipe. However, the Irish had both the kilt and the bagpipe before the Scots.

Among The Married

Of newly married couples, one in 10 will have a baby within nine months. Seven in 10 will have a baby within two years. One in 10 will have a baby after two years. One in 10 will be childless. When a couple is childless, the husband is responsible in 40 per cent of the cases. So say the experts on the subject. **Almost Confidential**
How long did your marriage ceremony last? In Las Vegas, Nev., by requesting the "special urgency ceremony," a couple can be married in three minutes and 50 seconds. The reason really intelligent women rarely go hatless is because they know the face is what first attracts the male eye and, therefore, should be properly framed.

Habit
Is cigarette smoking a life shortener? You can't prove it by the life of King Gustavus V of Sweden. He smoked an average of 25 cigarettes a day for over 70 years. He lived to be 92. . . Sacha Guitry, French actor and playwright, who has been married five times, once observed, "One can always be faithful to love, just change the woman."
Tacoma—(UP)—Merger of the Weyerhaeuser Timber Co. and the Kieckhefer Construction Co. has been announced here.

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