



CHERRY PIE THEME—George Washington would have marveled at today's variations on the cherry pie theme. To tell the truth, we marvel. The biggest red cherry crop on record inspired home economists to perfect these cherry pie recipes especially for today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Record Red Cherry Crop

Canned, Frozen for Pies

The cherry tree and its fruit may have been enjoyed by the ancients of Asia Minor but it took an anecdote about the first president of the United States to build a great tradition around this incomparable tart-sweet fruit. It's a good story even if Parson Weems did dream it up as has been hinted. In any event, it's fact not fiction that last year's crop of tart red cherries was the biggest on record; that 90 per cent of the crop went into cans and freezer packages with canners packing approximately half the crop.

California, Oregon and Washington grow 89 per cent of the sweet cherries which are eaten mostly out-of-hand. Michigan and Wisconsin have the highest concentration of tart red cherry orchards followed by New York, Pennsylvania, Washington and Oregon.

Cherry Pie Perfection

Traditionally, the cherry pie gets latticed with pastry. Whether you make a lattice or patiently and lovingly make the leaf-designed topping like the one in our picture; whether you use a packaged pastry mix or roll your own, you'll find our cherry pie filling superb.

Leaf pastry topping. Roll out approximately two-thirds of the pastry dough for standard one pie recipe on a lightly floured board or pastry cloth for an eight or nine inch pie. Fit onto plate; trim overhang even with edge. Roll out remaining pastry; cut out 1 1/4 inch leaves with tip of paring knife. Lightly trace "veins" in leaves. Moisten pastry on rim. Place leaves on rim pressing base down firmly. Overlap base of each leaf with tip of next one.

For center, make five larger leaves; place on baking sheet "spoke" fashion, pressing base ends together. Brush rim and center leaves with evaporated milk or egg white. Bake both in a hot oven, 425 degrees, 12 to 15 minutes or until lightly browned. Cool.

Cherry Pie Filling. Combine one cup sugar, one-fourth cup flour and one-fourth teaspoon salt in a saucepan. Drain two cans (one pound each) red sour pitted cherries using the water pack. Stir one - half cup of the cherry liquid into the sugar - flour mixture. Place over medium heat and cook, stirring constantly until mixture thickens and comes to a boil. Boil one minute. Remove from heat; add cherries, one tablespoon butter, one-half teaspoon almond flavoring and a few drops of red food coloring. Cool before turning into cooled pastry shell with all those fancy leaves around the edge. Top with baked cherry leaf centerpiece.

Cherry Cheese Pie

A graham cracker crust or a nine-inch baked pastry shell with a cheese-cake filling and a cherry topping complete with glaze is sheer poetry in a pie. First prepare the shell. Mix one envelope unflavored gelatin, six tablespoons sugar and one - eighth teaspoon salt in top of double boiler. Beat together one - half cup milk and one egg yolk; add to gelatin mixture. Cook over boiling water, stirring constantly until gelatin is dissolved, about five minutes. Remove from heat; add one-half teaspoon grated lemon rind.

Beat 1 1/2 cups (12 ounces) creamed cottage cheese on high speed of electric mixer for three minutes or with hand rotary beater a longer time. Stir in 1 1/2 teaspoons lemon juice and one-half teaspoon pure vanilla extract. Stir into gelatin mixture. Chill until mixture mounds

west. It is done with instant minced onion (also western grown and processed) or raw onion and mustard.

Drain liquid from a No. 303 can green beans into saucepan; add one tablespoon instant minced onion or one-fourth cup finely chopped raw onion and boil rapidly until only about one - fourth cup liquid remains. Blend in one tablespoon prepared mustard; add beans and heat thoroughly. Stir in two tablespoons bacon fat; add two strips crisp cooked bacon, crumbled, and serve at once. Four servings.

Stuffed Spareribs

With Corn Bread

Pork spareribs are a good buy, make matchless eating in many ways. Today we stuff them with a colorful, well-seasoned corn bread dressing that is very easy to make. First you bake the corn bread. Two matching sides of spareribs are broiled to a crisp brown, stuffed and then baked until tender. Six servings.

2 sides spareribs
Crumbed corn bread (from one standard recipe or package mix)
1/4 cup melted fat
1/2 cup finely chopped onion
1/2 cup finely diced celery
1 tablespoon snipped parsley or celery tops
1 cup milk

Brown spareribs on both sides under broiler. Sprinkle both sides with salt and pepper. Place on side of ribs in shallow baking dish or bottom of broiling pan. Mix one teaspoon salt and one-half teaspoon pepper with remaining ingredients. More milk can be added if family prefers a moist stuffing. Place stuffing on ribs; top with other side of spareribs. Bake in a 325 degree oven for two hours or until meat is tender.

Cherry Glaze. Mix one tablespoon cornstarch and one-fourth cup sugar in saucepan. Drain one can (one pound) red sour pitted cherries (water pack); stir one-fourth cup cherry liquid into cornstarch mixture. Bring to boil, stirring constantly. Boil one-half minute; stir in one teaspoon lemon juice, one-fourth teaspoon red coloring, drained cherries. Cool. Spoon carefully over pie.

Mushroom Marvels

Marvels of the vegetable world, fresh mushrooms are readily available, highly prized for distinctive flavor and texture. Buy one pound for four to six servings. Wash quickly. Do not peel. Leave whole or remove stems and chop fine leaving caps whole. Mushrooms cook quickly; not more than 8 to 10 minutes. Cook in a covered skillet in one-fourth cup butter or margarine. Season with salt and pepper.

Serve as hot vegetable, combine with other freshly cooked hot vegetables such as peas, green beans or green limas. Superb as steak topper as every one knows. We like them best with Worcestershire sauce added and served on toast points as a luncheon treat.

Prunes and Raisins. These bulge with minerals, vitamins and concentrated food values. Put them in school lunch boxes and have handy for pre-schoolers who really like them, too.

Colorful Fruit Garnish

New York — Canned peach halves make a tasty garnish, and the preparation is easy. Fill the drained halves with mint, currant or cranberry jelly. Serve with steaks, chops and roast, or to dress up the lowly hamburger.

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