



HOLIDAY DESSERT—A perfect blending, a happy ending for this combination of tart-sweet red cherries, creamed cottage cheese and whipped cream. A dessert for the loves of your life, Valentine Day, Washington's birthday or any day.

Feeding the Family

By ZOLA VINCENT
Food Editor

Red Cherries, Cottage Cheese Blend in Dessert Recipes

Long before Washington and Parson Weems became involved in that cherry tree episode, lovers attended cherry fairs and any girl worth kissing had cherry-red lips. Throughout centuries poets, philosophers and proverb-makers have been inspired to write odes and tributes to this colorful and versatile fruit.

The fruit with the romantic past is also a fruit with a future as growers step up production to meet demands of canners and freezers to satisfy consumer demands for year-round cherry enjoyment.

Canners take roughly half of the tart red cherry crop with about 1 1/2 million cases (24 cans to the case) going into water pack, 175 thousand

cases going into syrup pack and close to 1 1/4 million cases into pie fillings.

Party Cherry Cheese Pie

Tart red cherries and snowy cottage cheese have been going steady for a long time; compliment (and complement) each other in desserts galore. For the ever-loving family and for friends, this is a recipe to share in recognition of St. Valentine's Day, Washington's Birthday, anybody's birthday.

This recipe can be used for a handsome 11-inch pie plate or for two 8-inch pies, if there's no big plate handy.

1 11-inch baked pastry shell or graham cracker crust

1 envelope unflavored gelatin

1/3 cup water

1/3 cup sugar

1/4 teaspoon salt

1 teaspoon grated lemon rind

2 teaspoons lemon juice

2 cups creamed cottage cheese

1 cup heavy cream, whipped

*Cherry Glaze

Prepare pastry shell. Sprinkle gelatin on cold water to soften; dissolve over boiling water or over direct low heat.

Stir in sugar, salt, grated lemon rind and lemon juice. Put cottage cheese through sieve or beat on high speed of electric mixer for three minutes.

Stir in gelatin mixture. Fold in whipped cream. Turn into baked pastry shell. Chill and top with Cherry Glaze.

*Cherry Glaze

2 cans (1 pound each) red

sour pitted cherries (water pack)
1 envelope unflavored gelatin
2/3 cup sugar
1/4 teaspoon salt
1/4 teaspoon almond flavoring
1/4 teaspoon red food coloring

Drain cherries; reserve one cup juice. Sprinkle gelatin on one-half cup cherry juice; dissolve over boiling water or direct low heat. Stir in remaining one-half cup cherry juice, the sugar, salt, almond flavoring and food coloring. Chill until gelatin mixture mounds slightly when dropped from a spoon. While gelatin is chilling, arrange the drained cherries on top of pie filling. Spoon gelatin over cherries. Chill until firm.

As mentioned above this recipe can be used for two eight-inch pies.

Poached Cinnamon Pies

During February the garnish color accent is red, and these translucent bit of goodness fill the bill.

Combine two cups water, one cup sugar and two tablespoons cinnamon candy drops. Bring to a boil and boil five minutes. Peel, core and quarter three large cooking apples.

Add to syrup and cook until tender, five to seven minutes. Serve as a special treat with pork, ham or poultry dishes.

Valentine Party Food Ideas Using Maraschino Cherries

Colorful, almond-flavored maraschino cherries will give that special Valentine emphasis to a variety of edibles. Ordinary foods such as cottage cheese salad, beverages and desserts take on party airs with the addition of these gay members of the cherry family. Here are some suggestions.

Combine cottage cheese with chopped or sliced maraschino cherries. Serve on fruit salads topped with a cheery cherry garnish.

Use maraschino cherry juice, heated or chilled, over vanilla ice cream.

Fold chopped maraschino cherries into whipped cream and freeze. Use for topping pound cake or an unfrosted angel food.

Prepare a package of instant vanilla pudding mix substituting maraschino cherry juice for part of the milk.

Maraschino cherry milk shake will delight the children. Simply combine two tablespoons maraschino cherry juice with one cup milk.

Chill thoroughly or beat in vanilla ice cream and some finely chopped cherries.

Cherry Valentine Cake

For Valentine's Day or for an engagement party this lovely cake is dreamy. Frost it with our easy Snowy White Frosting* topped with drained maraschino cherry halves arranged in a heart or heart and arrow design.

2 1/2 cups sifted all-purpose flour

2 teaspoons baking powder

1 1/2 cups butter or margarine, softened

1 1/2 cups sugar

5 eggs

3 tablespoons milk

3/4 cup chopped maraschino cherries, drained (about 30 cherries)

Sift flour and baking powder together. Cream butter or margarine and sugar together until light and fluffy. Gradually add eggs and beat well.

Add flour mixture and milk alternately, mix well. Fold in cherries. Turn into two greased nine-inch layer cake pans. Bake in moderate oven (375 degrees) for 45 minutes or until cake tests done.

*Snowy White Frosting

Combine four egg whites, two tablespoons water, one-quarter teaspoon cream of tar-

Caneberry Crop Reporting Set

Salem — Extensive efforts by the State Department of Agriculture toward establishment of "an adequate federal-state crop reporting service for caneberries grown in Oregon and elsewhere in the U.S." has gained impetus toward a more favorable Congressional climate, according to Paul T. Rowell, market development division chief.

Strengthened by concentrated attention of Oregon and Washington caneberry producers and processors and with the marketing division of Oregon meeting with the Washington State Department of Agriculture on this matter has furthered the proposal, Rowell said.

Among the chain reactions: Ralph E. Dugdale of Corvallis, industry member of the USDA Deciduous Fruit and Tree Nut Research and Marketing advisory committee, and Dr. J. Harold Clarke, Long Beach, Wash., chairman, made strong presentations on behalf of a caneberry crop

tar and one-quarter teaspoon salt. Beat until egg whites are stiff, but not dry. Gradually add 4 1/2 cups sifted confectioners' sugar and beat until stiff peaks form. Fold in two teaspoons vanilla. Frost cake layers. Top cake with drained maraschino cherry halves in any desired pattern.

Halibut Leads Menu Parade As Lenten Season Begins

West Coast halibut, the delicate white, tender, bland fish that takes so well to savory sauces will be foremost on menus during the 40 days of Lent. Excellent when broiled, pan fried or baked, it is also suitable for poaching, steaming and casserole cookery.

Halibut is done when the juice turns white and the meat flakes easily with a fork. We suggest two pounds for six servings; remind you to keep plenty of lemons on hand for seasoning fish and shellfish of all kinds.

Basic Halibut Broil. Broiled halibut lends itself well to sauces. Cut halibut steaks into serving-size portions and sprinkle with salt and pepper.

Place on a preheated, greased broiler pan about three inches from source of heat. Brush with butter and broil four to eight minutes or until slightly brown. Baste with butter and turn carefully. Brush other side with butter and broil four to eight minutes longer or until fish flakes easily. Remove to warmed service plate and pour on the sauce of your choice.

Here are some sauce suggestions:

Anchovy Butter. Combine two teaspoons lemon juice with one teaspoon anchovy paste; stir in three tablespoons melted butter, dash of paprika and one tablespoon chopped parsley. Serve over broiled or baked fish.

Horseshoe Sauce. Combine one-half cup mayonnaise with two tablespoons horse-radish, one-eighth teaspoon pepper and one-half teaspoon salt. Pour over fish or serve from a sauce boat.

Cheese Sauce. Melt four tablespoons butter in saucepan; add four tablespoons flour and blend well. Slowly stir in two cups milk and cook over low heat until thickened, stirring constantly. Add one-half teaspoon salt, one cup grated sharp cheddar cheese and one tablespoon grated onion. Pour over broiled or baked fish and brown gently under broiler flame.

Grants Pass Trucker Fined for Violation

Portland — (UPI) — A Grants Pass trucker, J. J. Gentry, has been fined \$1,000 by U.S. Judge William East for what the judge termed hauling lumber beyond the scope of his permit from the Interstate Commerce Commission.

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State Farm Prices Now Up 2 Per Cent

Corvallis — Oregon farm prices got off to a running start in 1959, moving up 2 per cent in January to a level nearly 3 per cent above a year ago. This was in contrast to national farm prices which just held their own, reports Mrs. Elvera Horrell, extension agricultural economist at Oregon State College.

National farm prices leveled off as higher prices on commercial vegetables, cattle, calves, and chickens were just

offset by lower prices on hogs, cotton, dairy products, fruit, and tobacco. Mrs. Horrell found as she studied reports from the U. S. department of agriculture. As a result, prices paid the nation's farmers for their products held unchanged during January, but are still 1 per cent above a year ago.

Meanwhile, prices paid by the nation's farmers slanted upward during January, reaching a new record high 1

per cent above a month earlier, and 3 per cent higher than in January, 1958. These prices include those paid for commodities and services used in farm production, farm family living, and interest, taxes, and wage rates.

Higher prices on feeder livestock and on used cars and trucks led the upward trend in prices paid, Mrs. Horrell indicated, but farm wage rates and preliminary 1959 estimates of interest and taxes also average higher.

CAN OPENERS
Syracuse, N.Y.—(UPI)—Unable to crack the three safes at a grocery supply warehouse, some burglars went to work on the food. Empty cans of fruit cocktail, olives and dates were found in a yard nearby.

Family living items moved up as higher prices on household furnishings and autos more than offset lower price tags on clothing and building materials.

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