

Sugar 'N' Spice In Cherry Torte

Sugar and spice and cherries are nice—so why not combine all three in a delightful dessert called cherry cinnamon torte? It is made in three easy steps with each layer contributing its own flavor to blend beautifully with the other two.

A crunchy cookie base comes first, baked in the same dish in which the finished dessert is chilled. Creamy vanilla pudding made with a mix and evaporated milk for extra ease of preparation is smoothed over the base. Bright red cherries highlighted with a bit of spice make the gay topping.

Along with flavor, cherry cinnamon torte has another point in its favor. It's a "do ahead" dessert to be prepared early in the day or even the night before. Covered tightly with saran or foil it retains its just-made freshness for hours.

CHERRY CINNAMON TORTE

1/2 cup butter
1 1/4 cups sifted flour
2 tablespoons sugar
1 pkg. vanilla pudding and pie filling mix
1 tall can evaporated milk (12.3 cups)

1/3 cup water
1 No. 2 can tart red cherries
2 tablespoons cornstarch
1/4 cup sugar
1 teaspoon cinnamon
1/4 teaspoon red food coloring

Cut butter into flour and 2 tablespoons sugar with pastry blender until mixture resembles corn meal. Using fingers, press mixture evenly into bottom of a 9 1/2 x 14 x 1 1/4 inch baking dish. Bake in hot oven (400 degrees F.) for 15 minutes. Cool on cake rack. While crust is baking, prepare filling by mixing pudding mix, evaporated milk and water in a medium size saucepan. Cook and stir over medium heat until thickened. Cool to room temperature, then spread over cooled crust in baking dish. Drain cherries, saving the juice. Add water to juice to measure 1 cup total liquid. Mix 1/4 cup sugar with cornstarch and cinnamon in small saucepan. Add cherry liquid and cook, stirring constantly, until thick and clear. Stir in cherries and red food coloring. Cool before spreading over pudding in pan. Chill, tightly covered, until serving time. Makes 8 servings.



CHERRY CINNAMON TORTE — Crunchy, creamy and brimming with fruit are the three layers that make up this delicious dessert. The buttery cookie base holds smooth vanilla pudding with a spicy cherry glaze over all.



A QUICK HEARTY DISH — Convenience foods and cabbage are a winning flavor team when dinner signals man-sized servings of creamed luncheon meat on cabbage wedges.

Fun-Food Duet

As something different for your group, why not plan an old-fashioned hay ride?

After the hustle of summer months, this could be just the ticket for enjoying the cool autumn evenings. No need to look for baby sitters. This is an activity that the children just love to join.

If you're inviting the group back to your home for a late evening meal, here are two "different" main dishes created by Meadow Gold home economists that should "make hay" with the crowd.

Sweet chops combines brown sugar and milk for nutritious, juicy pork chops. Chicken Supreme is a delectable blend of sour cream and canned soups for a rich chicken sauce. The gravies from both recipes are delicious served over fluffy rice.

You may fix either of these dishes ahead of time. Let the automatic timer on your oven do the cooking for you. If the hay ride lasts longer than expected, don't worry. The dishes will remain tender and juicy in their sauces.

CHICKEN SUPREME

(Serves 6)

6 chicken breasts
1 can mushroom soup
1 can chicken soup
1 cup sour cream
1/2 cup slivered almonds
Put chicken breasts in shallow pan. Mix undiluted soups together and pour over chicken. Spread sour cream over top. Sprinkle almonds over sour cream. Bake at 350 degrees for one hour 30 minutes. Serve sauce over rice.

SWEET CHOPS

(Serves 6)

6 loin pork chops (about 3/4" thick)
2 teaspoons prepared mustard
1/2 cup dark brown sugar
Homogenized or skim milk
Dash of salt, pepper
Season chops with salt and pepper. Spread pork chops with prepared mustard on both sides. Place one side of chop with brown sugar. Place chops in pan with



TWO PRECIOUS METALS — Platinum and coin gold are combined in an elegant new china pattern called Grace. The narrow platinum band is on the outer edge, the gold band, the same width is the inner circle. Platinum also accents the foot and handle of the cup. The pattern is handsome enough to grace any dinner table. Try it on a beige cloth accented with gold threads or set it against a black and silver metallic cloth and use platinum edge goblets with sterling accessories. It will be a delight to own. Look for it in our own Klamath Falls shops.

NEW SALAD

Fill golden rings of California midsummer cantaloupe with well seasoned cottage cheese or chicken salad. Garnish with crisp cucumber slices or radishes for a captivating salad.

WATCH TIME

Savor every golden summer moment with in-the-sunshine soup 'n sandwich luncheons served in the back yard or on the patio. For quick and easy sandwiches, spread enriched white bread with process cheese or liver sausage. Roll up the sandwiches jelly roll-style and toast in a moderate oven, (350 degrees F.) until heated through. Canned tomato soup or a combination of tomato and chicken rice soups would be good go-alongs with the roll-up sandwiches.

RUMMAGE SALE

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Budget Meal

There's an extra bonus of fine flavor at pennies-per-serving prices when creamed luncheon meat comes to the dinner table atop a cabbage wedge. The keynote of this robust dinner is convenience—from its quick and easy preparation to the ingredients for the sauce sitting on the pantry shelf.

The only thing you'll need to buy is the cabbage and with this year's bountiful crop to choose from, that's an easy task indeed. Look for a crisp green head, so fresh it's fairly dewey. Then whisk it to the cooking kettle to boil till barely done.

Creamed luncheon meat has a special affinity for cooked cabbage and this happy union is extended even further through the seasoned sauce. The meat cubes are browned in a bit of butter with onion added for extra flavor. The evaporated milk is stirred in straight from the can to provide creamy richness in the sauce for perfect man-size servings.

CREAMED LUNCHEON MEAT WITH CABBAGE WEDGES

1/2 cup butter
1 small onion, chopped
1 can (12 oz.) luncheon meat, cubed
2 tablespoons flour
1 tall can evaporated milk (12.3 cups)
Salt and pepper to taste
2 1/2 pound head of cabbage

Melt butter in skillet over medium heat. Add onion and luncheon meat and cook until onion is transparent and meat cubes lightly brown, stirring occasionally. Remove from heat. Sprinkle flour evenly over mixture, stirring to blend in smoothly. Slowly stir in evaporated milk to make a smooth mixture. Return to heat and cook and stir over low heat until thickened. Add salt and pepper to taste. Serve over hot cooked cabbage wedges. To prepare cabbage, wash head and remove any damaged outer leaves. Cut into eight wedges. Pour water into a large kettle to a depth of 1 inch. Add cabbage and bring to a boil over high heat. Cover. Reduce heat to low and continue cooking about 10 minutes. Drain well before serving. Makes 6 to 8 servings.

MEATY

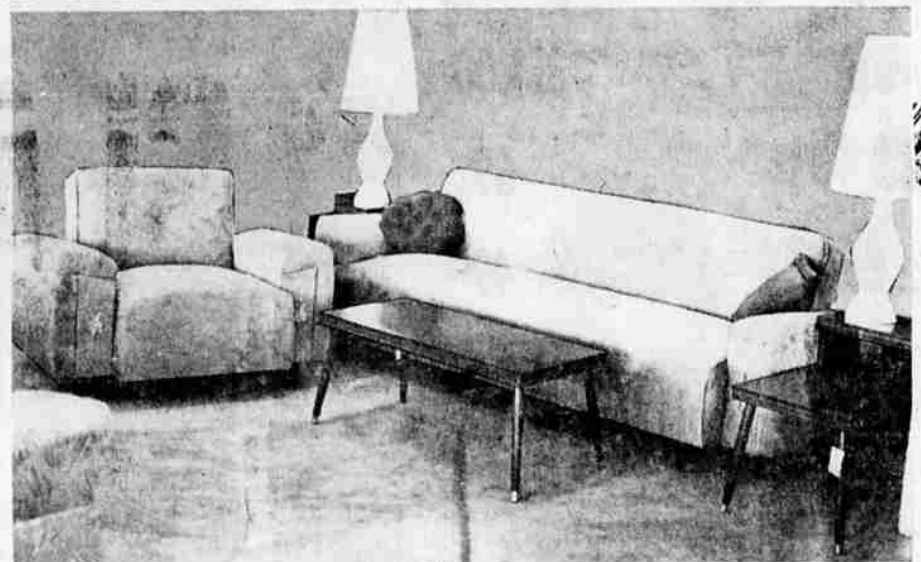
NEW YORK (UPI) — For a new, impressive way to serve lamb chops, order them the thickness of two rib bones and make a pocket between them, slitting lengthwise.

Fill the opening with a small amount of stuffing and broil. There's no need to fasten the opening if you slit the chop from the bone side. It will seal itself during the cooking time.



Herald and News

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