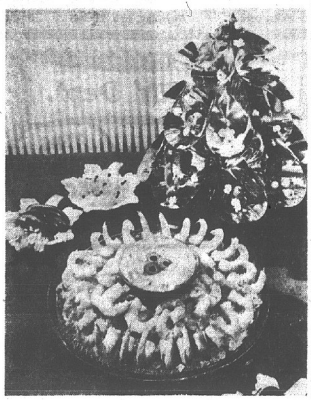

PINK SHRIMP — Shrimp appetizers served with pink tart sauce are welcome and delicious.

Pink 'N' Pretty Cherry Fluff

You're planning a luncheon party, a small-fry Valentine's party, or maybe you'd just like to serve the family a really glamorous dessert for a change. Well, easy-do, make-ahead Cherry Fluff — pink with red tart cherries, rich with whipped cream—is for you.

To make it, you may use either canned or frozen red tart cherries. This processed fruit is in such abundant supply now that the United States Department of Agriculture's Marketing Service has designated it the Plentiful-Food-to-Feature for the week Feb. 14-20.

CHERRY FLUFF

1½ cups red tart cherries, drained
1 tablespoon unflavored gelatin
Cherry juice
½ teaspoon almond extract
1 cup heavy cream, whipped
20 vanilla wafers, crushed
Sugar

Canned red tart cherries require ¾ cup sugar; frozen cherries ½ cup sugar.

Chop the cherries. Soak gelatin for 5 minutes in ¼ cup of the cherry juice. Add sugar to the rest of the juice and heat to boiling. Combine with gelatine and almond extract. Stir well and chill until slightly thickened. Carefully stir in cherries, then fold in whipped cream.

Sprinkle half the wafer crumb in an 8x8x2-inch pan; spoon in the cherry mixture and top with remaining crumbs. Refrigerate for several hours before serving. Makes 9 servings. To serve, cut in squares and garnish with additional whipped cream or small scoops of ice cream.

Rhubarb In Spring

This may come as a surprise to you, but rhubarb isn't a fruit at all. Botanically speaking, it's a vegetable—but it is used as a fruit. Long popular for pies and tarts, it was once, in grandmother's day referred to as pie-plant.

But pieplant or rhubarb, fruit or vegetable, it is now showing up on produce counters, a welcome addition to winter-jaded appetites. Most of the rhubarb now on the market is grown in hot houses, but a bit later on, when field grown stalks are ready, the price will go down and those favorite rhubarb dishes can be made without taxing the grocery budget.

Here are some tricks . . . should the sauce you cook, not be red enough to meet your fancy, try dropping a bit of red food coloring in the sauce, and stir well . . . thicken sweetened sauce with minute tapioca, (delicious) . . . mix with a can of applesauce, half and half, thicken with tapioca, chill and dot with whopped cream.

If you buy some and you don't plan to cook it up right away, wash, trim and store it in the refrigerator vegetable crisper. But use it within a few days. Here are a few other suggestions:

Rhubarb sauce: Layer two parts of unpeeled, diced rhubarb and one part of sugar in a bowl. Let stand for several hours or even overnight, to develop juice. Turn into a saucepan; bring to boiling, then simmer a few minutes, until tender. Cool, then chill. If desired, add spices and a bit of lemon juice.

Rhubarb shortcake: Split and butter rich baking powder biscuits, warm from the oven. Spoon rhubarb sauce between the halves and over the top. Garnish with whipped cream and serve promptly.

Rhubarb tarts: Spoon thickened rhubarb sauce into baked tart shells; garnish with spiced-up whipped cream, and serve immediately.

Antarctica is the world's fifth largest continent.

HE HUNTS FOR HITLER'S HIDDEN TREASURES

An exciting report in FAMILY WEEKLY of one man's 20-year search for the lost treasure caches of the Third Reich.

It's in the FEBRUARY 28th issue with your copy of the Herald and News

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