

Cherry Jubilee

February is the month in which we make the widest use of cherries for we always feel we want to celebrate Washington's birthday with cherry dishes. Yet though we associate cherries with George Washington because of the tree he chopped down with his little hatchet, actually this fruit has a far longer history than this as cherries are known to date back at least to the time of the earliest Romans and the very earliest cook books describe their use. This acid fruit which stimulates the appetite affords a wealth of variety in the dishes we can prepare with it.

At this time of the year we depend upon canned or frozen cherries to meet our baking needs but who knows what will come out of a jar or can of cherries or a package of frozen ones? It could be *Cherry Pan Dowdy* or *Cherry Turnovers*; again we might prefer *Cherry Tarts* although the men in our families will vote for *Cherry Pie* every time, but even here we can find many interesting versions to choose among.

Cherry Puffs are fun and a bit different and a *Plantation Cherry Cake* would do for any affair.

An easy dish is a quick *Cherry Cobbler* which you can make by thickening the juice with corn starch and adding sugar, pour cherries and thickened juice into a baking dish and lace pastry strips across the top of your deep dish. Or for topping you could use a biscuit mix preparation, adding a bit more shortening to the mix in order to make it richer. Serve while slightly warm.

Individual *Schaum Tortes* are delightful when heaped with a cherry filling. The frozen cherries are particularly attractive for this purpose because they retain their vivid red color.

But the use of cherries is not confined to desert alone — you will love to use them in colorful molded salads. And cherries can even be used as topping for individual meat loaves. As can be seen, there is no end to the ways in which to use cherries not only in celebrating George Washington's birthday but throughout the year.

By Shari Gruits



CHERRY PUFFS

- 1/2 cup butter
- 1 cup boiling water
- 1 cup sifted flour
- 1/4 teaspoon salt
- 4 eggs
- 1 4-ounce package vanilla pudding mix
- 1 1/2 cups milk
- 1/2 cup heavy cream, whipped
- 1/8 teaspoon almond flavoring
- 1 No. 2 can Cherry Pie Filling

Melt butter in boiling water. Add flour and salt, all at once, and stir vigorously. Cook, stirring constantly, until mixture forms a ball. Remove from heat; cool slightly. Add eggs, one at a time, beating vigorously after each addition. Drop by large tablespoonsful onto a greased cookie sheet. Bake in a hot oven (400°) 45 to 50 minutes. Split puffs and allow to cool. Make pudding as directed on package, using only 1 1/2 cups of milk. Cool. Fold in whipped cream and flavoring. Spoon into puffs. Spoon Cherry Pie Filling over puffs and serve at once. Makes 8 large puffs.

Now...make delicious light and dark chocolate

KING MALLOWS



King Mallows

Easy fun for youngsters, too!

1. Melt over hot (not boiling) water, 1 Nestlé's® King Size Chocolate Bar (your favorite Nestlé's bar—Milk, Crunch or Almond). Stir till smooth. Spread in a lightly greased 8" or 9" square pan.
2. Sprinkle 2 c. miniature marshmallows (or regular marshmallows, cut in 8) over chocolate in pan.
3. Melt over hot (not boiling) water, 1 6-oz. package (1c.) Nestlé's® Semi-Sweet Chocolate Morsels. Spread melted chocolate, gently, over marshmallows.* Chill before serving. Cut into squares. Yield: approx. 1 1/2 lbs.

*For luscious variations of King Mallows: make both top and bottom layers of Semi-Sweet Morsels, or make bottom layer with Semi-Sweet and top with melted Nestlé's Butterscotch Morsels.

Nestlé's makes the very best chocolate!

Light and luscious Bars



+dark and delicious Morsels



=a double layer treat!