

FOOD FORUM

Dorothy Johnson

Cherries - Ripe Or Not

When we think of cherries, we think of George Washington and the cherry tree. The earliest known record of this fruit chronicles its origin in Asia Minor and that the fruit was named for the Turkish town of Cerasus, now called Giresun, which is on the Black Sea.

Early settlers of this town brought the cherry with them. In 1629, the Red Kentish cherry was already being cultivated in Massachusetts. Nearly every family in my part of the country, Missouri, had at least one or two cherry trees in their backyard.

On the West Coast, the sweet cherry industry began about 1647. There are two kinds of cherries--sweet and sour; but there are several varieties of each. The sweet cherries are Bing, Chapman, Lambert, Republican, Royal Ann, and Tartarian. Sour (or tart) cherries are Early Richmond, English Morello, and Montmorency. Maraschino cherries are made from the sweet cherry, usually from the Royal Ann.

CHERRIES JUBILEE

This dish was created for Queen Victoria of England. This recipe came from the Cameo Restaurant in Chicago, Illinois.

1 pt. fresh black cherries, 1 pt. water, 3/4 c. sugar.

Put into covered pot and cook slowly for 10 minutes. Canned black cherries may be used, provided they are whole, sweet, and pits have not been removed. Drain cherries from the syrup and place in chafing dish. Combine 4 teaspoons sugar, 1 lemon peel whole, 1/2 cup cherry syrup in small stewing pan. Let this come to a boil. Add 6 oz. brandy and 2 oz. Grand Marnier liqueur. Pour over cherries and set aflame.

Have prepared, 6 scoops ice cream, 6 slices plain cake. Put cake in individual dishes, cover with ice cream and pour blazing cherries over all. Serve immediately.

KILLARNEY CHERRIES

(Recipe from Chas. H. Baker, Jr., author of two exotic books of recipes "A Gentleman's Companion.")

Combine 1 lb. ox-heart cherries, 1 pt. claret, 1 c. sugar, 1 stick cinnamon bark, 12 whole cloves in small pan and let come to boil. Cover, then reduce heat and simmer 12 to 15 minutes.

Drain cherries and chill. Cook juice until it reduces to about one-third. Add 2 tbsp. red currant jelly to sauce, stir until melted and chill. Add 3 tbsp. cherry brandy to sauce just before serving. To 1-1/2 cups whipped cream, add 1 tbsp. Kirsch and 1 tbsp. sugar. Serve cherries in silver dishes, set in beds of ice. Pour sauce over cherries and top with whipped cream. Should be very cold when served.

QUICK CHERRY PUDDING

This is one of those miracles -- you don't see how it can possibly work, but it does.

1 can (1 lb. 6 oz.) cherry pie filling, 1 small pkg. (for 1 layer) or 1/2 standard pkg. white or yellow cake mix, 1/2 c. (1 stick) butter, melted; 1/2 c. chopped pecans.

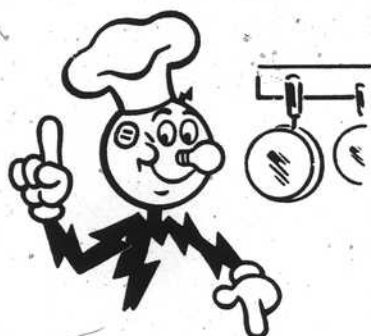
Turn pie filling into an 8x8 inch pan and sprinkle dry cake mix on top. Pour butter over cake mix and cover with nuts. Bake at 350 deg. for 45 minutes. Serve warm or cold; plain, or topped with whipped cream or ice cream.

STEWED CHERRIES (Served as a relish with meat)

Wash sweet or sour cherries. Remove stems and pits. Cook with a small amount of boiling water until nearly tender. Add sugar to taste and cook 3 minutes longer. Top with sour cream.

PORK CHOPS WITH CHERRIES

4 pork chops, shortening, salt, pepper, garlic to taste, 1 can (1 lb. 1 oz.) pitted light sweet cherries, 1/4 c. slivered almonds,



REDDY KILOWATT'S HELPFUL HINTS FOR HOMEMAKERS

We're taking the liberty of calling February 22 George Birthington's Washday. That gives us an excuse to talk about automatic washers and electric clothes dryers!

FOR A CLEAN WASH

Proper detergent in an adequate amount is most important. The following general rules will help:

1. In our hard water, at least 1 cup heavy-duty synthetic detergent is needed for the wash period in top loading washers.
2. If water is mechanically softened, a low-sudsing detergent insures that enough can be used without producing too much suds.
3. Low-sudsing detergents are recommended for all front-loading washers.

If you haven't an electric clothes dryer, remember that one purchased from an Electric League dealer before March 1 gives you a free premium of 'durable press sheets and pillowcases.

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6 whole cloves, 1 tbsp. cider vinegar. Brown pork chops in a little shortening. Season with salt, pepper and garlic. Combine cherries and syrup from can with almonds, cloves, and vinegar. Pour over chops and simmer, covered, for 30 minutes. Makes four servings.

CHERRY PIE

Frozen cherries are excellent for pie. Use 1 quart cherries, preferably sour. Line a 9-inch pie pan with plain pie crust. Fill with cherries. Sprinkle over them 1/8 tsp. salt, 1 c. sugar, 1 tbsp. flour. Cover with whole top crust, or a lattice crust. Bake at 425 deg. about 45 minutes.

CHERRY ROLY-POLY

1 c. prepared biscuit mix, 2 tsp. butter, 1/4 c. light cream, melted butter, 1 c. drained, canned, pitted red sour cherries; 2 tbsp. diced candied lemon peel, cherry sauce. Blend together biscuit mix and butter; add cream and stir well. Turn on lightly floured board; knead for 30 seconds. Roll out into rectangle 1/4 inch thick. Brush with melted butter. Top with cherries and lemon peel. Roll up as for jelly roll. Place on buttered baking sheet. Brush with melted butter and bake in pre-heated hot oven 425 deg. for 20 minutes. Slice and serve with cherry sauce.

CHERRY SAUCE

3/4 c. cherry juice, 1/2 c. sugar, 1/8 tsp. salt, 1-1/2 tsp. cornstarch, 1/4 c. drained, canned, pitted red sour cherries; 2 tbsp. butter, 1 tbsp. lemon juice. Stir cherry juice into mixture of sugar, salt,

and cornstarch. Cook over low heat for 5 minutes, stirring constantly. Add cherries, butter, and lemon juice and serve hot. Makes 1 cup sauce.

FASHIONS AT A GLANCE

By Mattie Smith Colin (NPI)

Emphasis is on black for both spring and summer, according to recent showings of French designers.

Givenchy played it up in his spring and summer collection retaining the classic Givenchy silhouette, generously widened at the shoulders, ample in cut and gathered fashionably into soft folds by a ribbon belt, bowtied over the midriff.

This same narrow belt, of fabric or leather, just above the waist, appears on all of Givenchy fashions -- including his barrel-shaped coats, kimono-sleeved dresses and short straight suit jackets worn over white weskit blouses.

Two eye-catchers in the new Givenchy line are short dresses in black Gazar. One, a sleeveless dress, has tiny, curved jacket highlighted with curved pockets on the stand-offish skirt. And the other, also sleeveless, is a high-waisted dress with white tulips hanging from the hem!

In the evening collection is a two-piece dress in red organza, that has a small draped bandeau top over the bosom and a soft straight long skirt with tiny tucks on the top... It is being predicted by fashion experts that Givenchy's red organza with its daring bare midriff, may well become as popular as Balenciaga's one-shoulder long evening dress!

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