Sour Cream Cherry Pie

In a superbly flaky pie crust, place a layer of sweet cherries, bright as jewels, and top with a layer of rich and smooth sour cream custard. Bake and chill.

The baker who opts for originality will like the subtle touch of ground toasted almonds sprinkled over the pastry before the addition of the cherry pie filling.

The light, tender crust is a nutritious base — especially when it's built with enriched flour. The B-vitamins — niacin, thiamine and riboflavin — plus the mineral, iron, are in everything you bake when you buy "enriched."

Beyond the ordinary in every way, this exquisite Sour Cream Cherry Pie dessert is something special — for a February dinner party, a lively luncheon or just simply one of those evenings when the invitation reads, "Come for coffee and dessert."

Sour Cream Cherry Pie
(one 9-inch pie)

1 9-inch unbaked Pastry Shell
1 can (21 oz.) cherry pie filling
1 tablespoon cherry brandy or lemon juice
1 teaspoon grated orange peel
2 eggs
One-third cup sugar
1 teaspoon vanilla extract
½ teaspoon almond extract
¾ cup dairy sour cream

In small bowl, stir together cherry pie filling, brandy and peel; spoon over nuts in unbaked Pastry Shell. Beat eggs, sugar, vanilla and almond extracts until thick and lemon-colored, about 10 minutes.

Stir in sour cream. Pour cream mixture over cherries.

Bake in preheated 350 degree oven on lowest rack, for about 45 minutes or until crust is browned. Serve chilled.

Pastry Shell:
1½ cups enriched flour(-)
1 teaspoon orange peel
¾ teaspoon salt
⅓ cup shortening
3 to 6 tablespoons cold water
2 tablespoons ground almonds, toasted (optional)

Stir together flour, orange peel and salt. Cut in shortening until pieces are size of small peas. Sprinkle with water, a tablespoon at a time, mixing lightly until dough begins to stick together.

Press into ball. Roll out on lightly floured surface to circle ⅛-inch thick and fit loosely into 9-inch pie pan. Trim and flute edge. Press almonds into bottom.

(-)Spoon flour into dry measuring cup; level. Do not scoop.

Note: If self-rising flour is used, omit salt.

Dessert Hints

Celebrate February in the traditional American way by baking a merry cherry dessert. Favorites you may want to try include cherry cobbler — luscious fruit topped with old-fashioned dumplings; tangy cherry pie with tender flaky pastry, perhaps featuring a cut-out of George's hatchet; bright cherry tarts for individual service; or warm cherry biscuits made from a basic biscuit recipe with maraschino cherry pieces and juice added for the festivities.

Little pies often make a big impression. Tartlet shells are easily made from a basic pastry recipe. You can freeze what you won't immediately use. If you don't have tart pans, make pastry shells by pressing circles of dough over the bottom of inverted custard or muffin tin cups. Leave a ½-inch "flange" for the top edge. Prick bottom and sides before baking. Fill the petite pastry shells with ice cream, prepared pie filling, pudding or glazed fresh fruits.

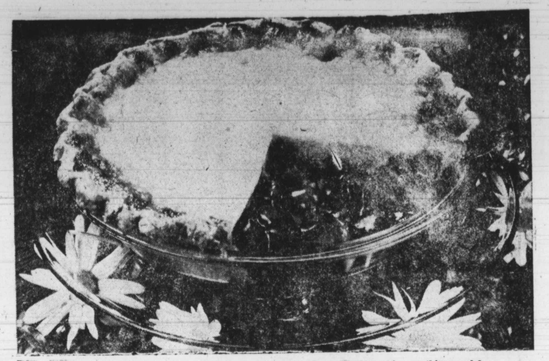
The blintz, a cousin to the pancake, makes an elegant dessert when rolled around fresh fruit and topped with sour cream. Once you get the "hang" of blintz making, it's easy and fun.

You can prepare blintzes with a basic pancake recipe — just add spices for flavor and enough milk to make a very thin batter.

Holding a hot, lightly greased small skillet in one hand, our about two tablespoons of batter in the center and quickly rotate the skillet so the batter spreads in a thin and even circle.

Bake, turning only once. And blintzes may be kept warm in the oven — layer them between waxed paper or paper towels.

Strawberry shortcake is summer's ultimate cool and refreshing dessert. But shortcake can be hot and hearty winter fare, too. Stew some winter fruits — pears, apples or dried fruits — to top cream or whipped cream.



A CHERRY STORY—This exquisite Sour Cream Cherry Pie dessert is something special.

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Soup satisfies for supper

When the chill of blustery weather nips at you, there's nothing more warming than a bowl of homemade soup. An easy way to have it in quick time is to make a stock from smoked pork hocks, then to store it in pint containers in the freezer for several different variations and occasions.

Many people like to make a meal out of a hearty soup. It's easily rounded out with a hot bread and butter, fruit and milk. That's an ideal supper especially if the meat and potatoes meal comes at noon.

The first of the variations is a Peanut Butter Soup which will delight peanut fans of any age. The "Cream of Vegetable Soup is reminiscent of the soups from Grandmother's kitchen because it contains the soup stock base with cabbage, carrots, potatoes and onions. You can even invite guests over for the Cheese Soup because it has full-bodied flavor with its cheese and pork combo.

In addition to the nourishment provided by peanut butter, vegetables or cheese, each of the soups has milk to make it creamy and rich.

Soup Stock

Place four smoked pork hocks (about 4 lbs.) in a covered 4-quart saucepot. Add 8 cups water. Bring to boil; cover and simmer two to three hours or until meat is tender and pulls away from bone. Cool; remove meat from bone; cut into medium-sized pieces and return to cooking liquid. Chill; skim off fat layer. Add sufficient water to make 10 cups. Divide into five 1-pint containers and freeze.

Peanut Butter Soup
3 tablespoons butter
¼ cup chopped celery
¼ cup chopped onion
3 tablespoons all-purpose flour
½ teaspoon salt
1 cup milk
¼ cup peanut butter
2 cups Soup Stock*

Melt butter in a 2-quart saucepan; add celery and saute five minutes. Blend in flour. Remove from heat; gradually add milk. Cook over medium heat, stirring constantly, until thickened. Cook two additional minutes. Add peanut butter and stir until blended. Stir in stock. Heat to serving temperature. (Do not boil).

Yield: four cups.

Cheese Soup
2 tablespoons butter
½ cup chopped onion
½ cup chopped celery
3 tablespoons all-purpose flour
1½ cups milk
2 cups (8 oz.) shredded Cheddar cheese
2 cups Soup Stock*
Dash pepper
Chopped parsley

Melt butter in 2-quart saucepan; add onion and celery and saute five minutes. Blend in flour. Remove from heat; gradually add milk. Cook over medium heat, stirring constantly, until thickened. Cook two additional minutes.

Add Cheddar cheese and stir until melted. Stir in ham stock and pepper. Heat to serving temperature. (Do not boil). Serve garnished with parsley.

Yield: 5 cups.

Serve a savory supper with Peanut Butter Soup, corn sticks, glasses of milk and crisp vegetable relishes.

SOMETHING NEW! IN TOWN
Shallcross
OLD FASHIONED SCRAPPLE
"Taste That Old Fashion Flavor"

Some advice about corn rowing

Corn-rowing, a hairstyle many black women have adopted as an expression of cultural beauty, has turned into a special boon for mothers with young, school-age children.

Neatness and convenience are two good reasons for corn-rowing a child's hair. The braids stay in place and don't have to be done and re-done everyday. A special plus is that by simply adding different color ribbons, beads or barrettes the hair style can look different everyday.

When corn-rowing, however, take into consideration the fact that the scalp needs almost as much care as the hair. To help keep it looking and feeling healthy the scalp should be lubricated daily.

Some pomades tend to be too greasy and can clog the pores on a child's scalp, so use what smart mother's have been using — baby oil. It's the best solution for keeping the scalp lubricated without leaving hair feeling and looking greasy and oily.

Warm a little less than one ounce of baby oil by holding the bottle under warm running tap water. Apply by dabbing the warmed oil to the parts in the scalp and rub gently withthe tips of your fingers.

Daily applications will help improve the condition of your child's scalp and leave hair looking great.

Corn and cheese pudding

Fresh Corn and Cheese Pudding

One and one-third cups hot milk
Two and one-third cups soft bread crumbs
One and one-third cups shredded American cheese
One and one-third cups fresh corn, cut off the cob
1½ tablespoons butter or margarine, melted
1½ teaspoons salt
1½ teaspoons sugar
¼ teaspoon paprika
¼ teaspoon white pepper
4 eggs, separated

Combine all ingredients except eggs. Beat egg yolks and add to corn mixture. Beat egg whites until they stand in soft peaks and folk in. Turn into a 6-cup buttered casserole. Place in a pan of hot water. Bake in 350 degree F. oven 1 hour or until firm in the center.

YIELD: 6 to 8 servings.

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ESSKAY FRESH PICNIC SHOULDER ROASTING PORK lb. 95¢
ESSKAY PORK CHOPS or ROAST CENTER CUT 1.89 lb.
ESSKAY PORK CHOPS 9-11 CHOPS ENDS & CENTERS 1.39 lb.
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GOV'T. INSPECTED Chicken Leg REG. THIGH ON lb. 79¢

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ESSKAY-HOT OR SWEET Italian Sausage lb. 1.69
CAMECO IMPORTED Sliced Ham 1-LB. PKG. 2.99
OSCAR MAYER Franks MEAT OR BEEF 1-LB. PKG. 1.19
HYGRADE'S BALL PARK COLD CUTS BOLOGNA, SALAMI, LUNCHEON 12-OZ. PKG. 99¢
TWO GUYS Sliced Cold Cuts 8-OZ. PKG. 49¢
ESSKAY Sliced Bacon 12-OZ. PKG. 1.49
ESSKAY Franks-Meat or Beef lb. 1.19
TRENTON SLICED Pork Roll FROM TAYLOR 8-OZ. PKG. 49¢

DAIRY DEPT.
SAVE 41c MRS. FILBERT'S GOLDEN QUARTERS MARGARINE 2 1-lb. PKG. 89¢
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SAVE 31¢ 12-OZ. CAN 2 FOR 79¢
SAVE 45¢ 6-OZ. CAN 5 FOR $1
SAVE 46¢ 16-OZ. CAN 2 FOR $1
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TWO GUYS LARGE Lemon Pie 9-INCH 59¢
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CHOW MEIN Noodles 5-OZ. CAN 47¢
Soup Sauce 5-OZ. BTL. 29¢

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RICH'S OVEN ROASTED NATURAL TURKEY BREAST ¼ lb. 69¢
GERMAN WUNDERBAR BOLOGNA lb. 99¢
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SLICED TO ORDER-DOMESTIC Provolone Cheese ¼ 89¢
A & B Polish Kielbasi lb. 1.29
SWIFT OR RATH Genoa Salami ¼ 69¢
TIVOLI IMPORTED Chopped Pork ¼ 59¢
IMPORTED GREEK Feta Cheese lb. 1.99

PRODUCE DEPT.
CALIFORNIA SUNKIST NAVEL ORANGES 15 FOR $1
GOLDEN RIPE BANANAS lb. 18¢
INDIAN RIVER SEEDLESS Grapefruit 8 FOR $1
WESTERN ICEBERG Lettuce 3 HEADS $1
FIRM RIPE SLICING Tomatoes 3 CARTONS $1
WASHINGTON STATE EXTRA FANCY RED OR GOLDEN DELICIOUS Apples 3 lb. 89¢

KEEBLER C.C. BIGGS 14½-oz. BAG 79¢

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HUDSON BIG H TOWELS 132-CT. 39¢
Crisco SHORTENING 3-LB. CAN 1.59
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RONZONI Spaghetti Sauce 15½-OZ. JAR 49¢
KRAFT DINNERS Macaroni 3 7¼-OZ. BOXES 89¢
Brillo SOAP PADS 2 18'S 89¢
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