

Let's Try Something New

By Cornelia Austin

Answer me this: "If I have a sweet to end my dinner it must be a sweet such as this: everything and yet nothing, a fleeting delight that lingers in memory. It must be a breath of spring air, a fragrant puff of wind. It must be a feathery ecstasy to palate." At first you stop touch to the tongue, a moment of to wonder just what sort of dessert I could be talking about—and then it comes to you, a breath of air—???? A soufflé of course! A soufflé is all these things and more besides. A dish truly fit for a king, but simple to make for even the most inexperienced of cooks. After all, it is true that the making of the most flamorous of soufflés is still basically a combination of: eggs, butter, sugar and flour. The magic that can be wrought by egg whites is an old familiar story. Whisked to a stiffness, with perhaps a bit of sugar so that the shining peaks will not be dry. Egg whites puff up in the oven heat and expand, lighten and lift the soufflé to proud heights.

The soufflé may be prepared in advance except for the egg whites and they may be beaten and added just before it goes into the oven. Remember it is always far better for the guests to wait for the

soufflé than for the soufflé to wait for the guests!

Cook a generous ½ lb. pitted cherries in a very concentrated sugar syrup made by boiling water and sugar, 1-3 cup water and 1 cup sugar. Or else use ½ lb. cherry jam. Scald 1 scant cup milk. Mix together 3 tablespoons each sugar and flour and blend smoothly with a little cold milk. Add this to the scalded milk and cook, stirring constantly, until the mixture thickens. Remove from the heat and add 4 well-beaten egg yolks. Add the cherry jam or the stewed cherries and flavor with 2 tablespoons maraschino juice. Beat 6 egg whites stiff and fold them carefully into this mixture. Pour into a buttered and sugared soufflé dish and bake in moderated oven (350°F.) for 30 to 35 minutes, until the soufflé is well-puffed and golden brown in color. Serve at once, garnished with a border of candied cherries and Ruby Sauce.

Ruby Sauce

Rub 2 cups fresh or thawed frozen raspberries, strawberries or cherries through a fine sieve. Bring ½ cup each sugar and water to a boil and simmer gently for 5 minutes. Combine the sieved berries with the syrup. Serve hot or cold.

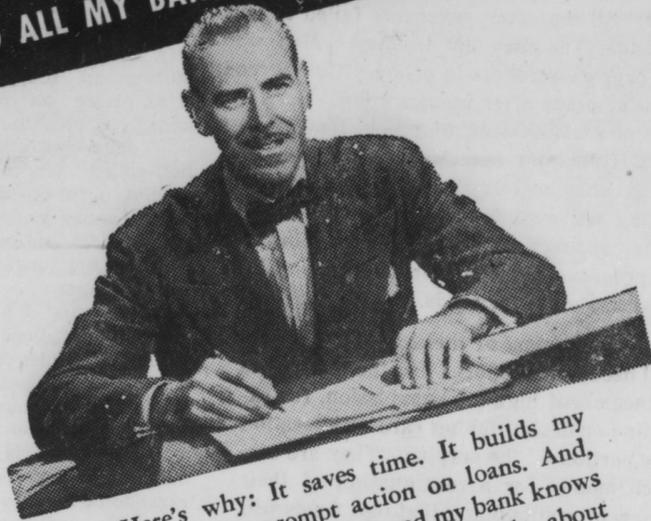
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300 lbs. at 67c \$201.00	40 lbs. at 70c \$ 28.00	254 lbs. at 68c \$172.72	214 lbs. at 67c \$143.38	140 lbs. at 67c \$ 93.80
160 lbs. at 67c 107.20	228 lbs. at 67c 152.76	210 lbs. at 68c 142.80	240 lbs. at 67c 160.80	300 lbs. at 66c 198.00
232 lbs. at 67c 155.44	254 lbs. at 67c 170.18	218 lbs. at 68c 148.24	198 lbs. at 67c 132.66	288 lbs. at 66c 190.08
238 lbs. at 67c 159.46	286 lbs. at 67c 191.62	192 lbs. at 67c 128.64	244 lbs. at 67c 163.48	292 lbs. at 66c 192.72
80 lbs. at 67c 53.60	300 lbs. at 67c 201.00	226 lbs. at 67c 151.42	188 lbs. at 66c 124.08	300 lbs. at 66c 198.00
152 lbs. at 66c 100.32	216 lbs. at 67c 144.72	212 lbs. at 67c 142.04	220 lbs. at 66c 145.20	30 lbs. at 66c 19.80
64 lbs. at 52c 33.28	234 lbs. at 66c 154.44	202 lbs. at 62c 125.24	176 lbs. at 65c 114.40	
1226 \$810.30	216 lbs. at 66c 142.56	248 lbs. at 60c 148.80		
	1774 \$1185.28	1762 \$1159.90	1480 \$984.00	1350 \$892.40
Av. \$66.10	Av. \$66.81	Av. \$65.82	Av. \$66.49	Av. \$66.10

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