

By BETTY BARCLAY

May I present the following recipes for your consideration? They're pughly tested and will surely enhance any Valentine's Day function you

Valentine Tarts

- 1 package lemon-flavored gel-
- 1 cup hot water 2 cup cold water
- cup sugar
- teaspoon salt
- 4 cup lemon juice
 2 cup whipping cream
 6 baked 5-inch tart shells
- 2 tablespoons canned cherry juice Few drops red vegetable
- coloring
 2 cups drained canned pitted
 red sour cherries, packed in syrup

syrup

Dissolve gelatin in hot water. Add cold water, sugar, salt and lemon juice. Reserve ½ cup mixture. Chill remaining gelatin until slightly thickened. Whip-cream and fold into thickened gelatin. Pour into tart shells. Chill until firm. Mesnwhile, add cherry juice and red coloring to remaining ½ cup gelatin. Chill until slightly thickened. Cover firm gelatin in tart shells with cherries. Pour slightly thickened gefatin mixture over top. Chill. Makes 6 tarts.

Baked Prune Whip

- cup sugar
- teaspoon salt
- teaspoon cinnamon
- teaspoon nutmeg teaspoon ground cloves teaspoon lemon rind
- egg whites cup pureed prunes cup Baker's Angel Flake Coconut

Combine sugar, salt, spices and lemon rind. Beat egg whites until foamy throughout; add sugar mixture gradually, and continue beating until mixture will stand in stiff peaks. Fold in pureed prunes and coconut. Spoon into greased 1½-quart baking dish. Place in pan of hot water and bake in slow oven (825°F.) 45 minutes, or until firm. Serve at once with cream. Makes 8 servings.

Quick Perty Lunch

Empty one 6-ounce can of frozen fruit juice (preferably orange or lemon) into large, pitcher. Fill can with KARO Syrup, Red Label, and add to frozen juice. Add I quart ginger ale and 1 tray ice cubes with a cherry frozen in each cube. Mix well. Serve immediately. Makes about 1½ quarts, 8 servings.

Strawberry Whipped Cream Cake

- 1 eight- or nine-inch angel
- food or sponge cake
 2 cups whipping cream
 2 tablespoons strawberry
- iuice
- cup granulated sugar packages Birds Eye Sliced Strawberries, thawed and drained.

Split cake in half, making 2 layers. Whip cream, add juice and sugar, mixing in sarefully. Then fold in strawberries. Spread about 1 cup of the strawberry whipped cream between layers and remainder over top and sides of cake. Makes 10 servings.

Maraschino Cherry Rennet-Custard

- 12 maraschino cherries, chopped and drained
 1 "Junket" Rennet Tablet
 2 tablespoons cherry juice
- 3 cups milk (not canned) 3 tablespoons sugar

3 tablespoons sugar
Divide maraschino cherries among 4 or
5 individual dessert glasses. Dissolve
"Junket" Rennet Tablet by crushing in
cherry juice. Mix milk and sugar. Warm
slowly, stirring constantly. Test a drop
on inside of wrist frequently. When
COMFORTABLY WARM (110°F.) not
hot, remove at once from heat. Add dissolved rennet tablet and stir quickly for
a few seconds only. Pour at once, while
still liquid, over maraschino cherries in
dessert glasses. Do not move until set—
about 10 minutes. Then chill.

Chocolate Cookies

- 2 cups sifted all-purpose flour teaspoons double-acting
- baking powder teaspoon soda
- teaspoon salt teaspoon cinnamon
- cup butter or other shorten-
- 1 cup sugar 2 eggs, well beaten 3 squares Baker's Unsweet-ened Chocolate, melted

ened Chocolate, melted

Sift flour once, measure, add baking
powder, soda, salt, and cinnamon, and
sift three time. Cream shortening, add
sugar gradually, and cream together until light and fluity. Add eggs and chocolate; beat well. Add flour mixture, a
small amount at a time, mixing well
after each addition. Chill thoroughly.

Rell % inch thick on lightly floured
board. Cut with floured, heart-shaped
cooky cutter and sprinkle with additional
sugar. Bake on ungreased baking sheet

Apply Nitrogen for Small Grains Between Feb. 15 and March 15

Nitrogen is the key plant food for high yields of small grain. But County Agent J. R. Franck says it must be applied at the right very dependent upon the supply

time for best returns.

Experiments at State College have shown that nitrogen topdressing gives largest yield increases when applied between February 15 and March. 15. Since very little nitrogen is applied to small grain in the fall as a rule the crop is

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HOWARD CARTER FUNERAL HOME

Kinston, N. C.

DAIRY PRODUCTS CAN PEP UP A MEAL — The National Dairy home economists say adding a cheese sauce is a nutritious way to dress up freshly cooked or left over vegetables, meats, fish or fowl. Use 1/4 cup butter, 1/4 cup flour to two cups of milk, and add y pound of shredded cheese.

Keep several flavors of ice cream on hand in the home freezer or freezing compartment. There is no waste and no need of preparation before serving alone, or in "a la mode" desserts and sundaes.

Butter sauces pep up vegetables. Add lemon juice, celery, poppy or carraway seed, or garlic salt. High in vitamin A, butter is also a good flavor addition.

Use milk in cooking rice, cereals or poached eggs to add to their nutrition and flavor. Just substitute milk for the water in the recipe and be careful to cook over low heat.

EXTRA USES FOR COFFEE PERCULATORS - Coffee percolators can be made to give a lot

provided in the spring.

The experiments have also shown that yields are not increased as much by application after March 15 as they are when nitrogen is applied earlier.

Many North Carolina farmers have already spent a lot of money on small grain. How much they get from their labor and other investments will depend largely on timely topdressing this spring.

The County Agent stated that in Jones County more farmers apply nitrogen to small grains after March 15 than apply it before March 15.

coffee, hot malted milks, tea, cocoa, and consomme from bullion

FARM QUESTIONS AND ANSWERS

QUESTION: There has been a lot of interest in growing onions to make a profit.

in North Carolina, What is the outlook for this crop?

ANSWER: Recent interest in producing onions has resulted in a jump in acreage from less than 100 in 1956, to 800 in 1957. The 1958 acreage is estimated at 2,000. The late spring crop is expected to show a 31 per cent in acreage over last year and 13 per cent above average. But lower prices can be expected if weather is favorable for good yields. Thus growers will have to be extra careful to produce good quality onions

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