Red cherries are Valentines perfect

Color perception depends upon many complex scientific factors. Conditioning and training, however; influence color perception of many objects, including foods. For instance, apples are expected to be red, green or yellow and never blue.

expected to be red, green or yellow and never blue. Valentines and George Washington's cherry tree create expectations of the color red. Home economists have developed two timely recipes that permit us to fulfill color and taste expectations of the ingredients. Maraschino cherries flavor, as well as color, Angle Souffie, Red tart cherries add color and excitement to Date-Cherry Crumble Dessert.

ANGEL SOUFFLE

ANGEL SOUFFLE

1 package white angel food cake mix
1 package (8 ounces) cream cheese, softened

vencu
1 cup sugar
1 tsp vanitia
2 cups chilled whipping cream
1 jar (10 onnes) maraschino cherries,
drained

I cop ministure marshmallows

I cop miniature marshmallows
Bake and cool cake as directed on
package. Tear cake into about J-inch
plecea. Beat cream cheese, sugar and
vantila in armall bowl on medium speed,
scraping bowl occasionally, until
amonth and creamy. Beat whipping
cream in chilled bowl until stiff. Gently
fold whipped cream, cherries and
marshmallows into cream cheese
misture. Toss cake pieces and cream cheese
misture. Make 4-inch band of aluminum foll 2 inches longer than circumference of 6-cup souffle dish. Ex-

tend dish by securing band around outside of dish. Turn angel food mixture into dish. Refrigerate until set, about 38 hours. Refrigerate any remaining souffic. 12 to 18 servings.

DATE-CHERRY CRUMBLE DES-ERT 1 backage date har mix

I package date bar mix

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I can [18 ounces) pitted dark sweet or
red tart cherries, drained and coarsely
chopped
Whipped cream or lee cream

Heat oven to 375°. Prepare date mix
and crumb mix as directed on package.
Sitr cherries late date mixture. Presshalf of the crumb mixture lightly in ungreased square pan, 8:822 inches.

Top with cherry mixture. Sprinkleremaining crumb mixture over cherry
mixture. Bake until crumb mixture is
golden brown, 30 to 35 minutes. Serve
warm with whipped cream. About 8
servings.

These two desserts which feature the color red are ideal for Valentine's Day or George Washington's Birthday.







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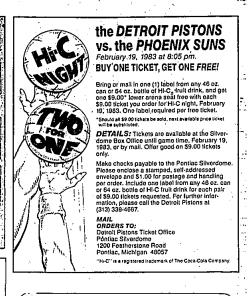
Whole or Split

TOTAL

60 lbs.

Chicken

Breast \$ 4 39





OFTEN A SHORT leg on a chair or table can be brought level by gluing a garden lose washer to the shorter leg. Short on change? Try selling idle items with an Observer & Eccentric Classified Ad.

DOUBLE COUPON



pilot light Greg Melikov

Get spaghetti from pot easily

Are you a gadget grabber? Do you reach for some gizmo hanging from a supermarket hook even though you arent sure when you will use it? Later, does the gadget go into the kitchen drawer with your other time-saving devices?

You probably wished you could have seen the empty card — "Keep me full because customers want me" — the supplier's ingenious way of telling shoppers that an item has sold out.

In the interest of helping you kick the gadget-grabbing habit, Pilot Light from time to time will test inventive devices, but the purchase price will be close to one figure. There will be two ratings: try it or forget it.

Pasta lovers, meet the spaghettl server. When pouring the cooked strands into a colander, do you get a face full of steam? This clever creation allows you to transfer the pasta directly from pot to bowl with ease.

The server is pure nylon, with a handle about eight inches long that bends inward in the middle. The serving end resembles a hollowed out back scratcher with teeth. It also can fish out bolling eggs and works with meatballs.

When dipping linto the pot of spaghetti, keep the teeth face up. The strands catch, the water drains back into the pot and you deposit the pasta where you desire. When most of the spaghetti is remove, empty most of the water and snag the remainder. If you cooked the spaghetti with a little oil, nothing should stick to the pot.

After placing the pasta in a serving bowl for mixing with sauce, meat, fowl or vegetables, it can be dished out to smaller bowls or plates with equal

The apagnetti server should cost less than a buck. It is change well spent.

TURKEY TETRAZZINI

TURKEY TETRAZZINI

2 they margarde
2 they chopped onlon
1 cup chicker broth
1 can (10 ¼ on), cream of mushroom soup
2 cups cubed cooked turkey
1 they chopped parsiey
¼ tap white pepper
1 can (4 o.), mushroom stems and pieces, drained
1 package (8 os.) spaghetti, cooked.

In Dutch oven, melt margarine on medium heat, lightly brown onion, add broth, then soup and stir until smooth. Add turkey, parsies, peoper and mushrooms, reduce heat to low and cook 5-7 minutes, occasionally stirring. Drop in apapheti, stir and heat through. Yields 4 heaping portions.

CHICKEN AND SPAGHETTI
2 chicken breasts, boned, skinned and diced
1 stick margarine
1 thep olive oil
8 mushrooms, sliced
1 tsp sali
Milled black pepper to taste
1 package (i b.) spaghettl, cooked
2 tbsp grated Parmesan cheese

In large skillet, cook chicken in 6 thep molted margarine mixed with oil on medium high heat 10-10 margarine mixed with oil on medium high heat 10-2 mixed with the moltest and the margarine and the margarine heat and keep warm. In large bowl, toss paghetti with remaining margarine and cheese, then with half of chicken-mushroom mixture. Seve in souphowls and top with remaining chicken-mushroom mixture. Seve in souphowls and top with remaining chicken-mushroom mixture. Seve is souphowls and top with remaining chicken-mushroom mixture. Violes 5 heaping portions.



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