

February Parties

WASHINGTON'S BIRTHDAY LUNCHEON

Chicken a la King*
over biscuits
Layered Fruit Mold*
Washington Nut Pie* or Cherry Pie*
or
Cherry Down-Side-Up Cake*
Coffee Tea

LINCOLN'S DAY DESSERT

Cocoa Mocha Log*
or
Date-Nut Log*
Coffee

VALENTINE DINNER

Red Punch
Stuffed Pork Chops*
Cinnamon Apple Rings* Baked Potatoes
Buttered Broccoli Frozen Valentine Molds*
Dinner Rolls
Cupid's Meringues*

DATE MARSHMALLOW LOG

1 cup cut-up dates ½ cup light cream
2 cups miniature 1⅓ cups graham cracker
marshmallows crumbs
½ cup chopped walnuts Whipped cream
or pecans Maraschino cherries

Combine dates, marshmallows, nuts, ½ cup light cream; mix well. Add 1 cup crumbs; mix well then work in rest of crumbs. Form into roll, 2 or 3 inches in diameter; wrap carefully. Refrigerate 24 hours. To serve, cut in slices and garnish with whipped cream and maraschino cherries. YIELD: 6 to 8 servings.

FROZEN VALENTINE MOLDS

1 3-ounce package 1 cup drained pitted
cream cheese Royal Anne cherries
1 8½-ounce can crushed ⅓ cup quartered mara-
pineapple, undrained schino cherries
2 cups miniature 1 cup heavy cream,
marshmallows whipped

Soften cream cheese; blend in pineapple. Fold in marshmallows, cherries and whipped cream. Spoon into 6 heart-shaped molds or refrigerator tray. Freeze until firm. Unmold on salad greens and garnish with mayonnaise and additional cherries, if desired. YIELD: 6 servings.

CHERRY DOWN-SIDE-UP CAKE

1 package yellow cake mix
1 1-pound can red sour pitted pie cherries
1 cup sugar
½ teaspoon almond extract
Red food coloring

Prepare cake mix as directed on box; turn into greased 9x13-inch pan.

Drain cherries; measure juice. If necessary, add water to make ¼ cup liquid. In saucepan, combine cherries, liquid, sugar, almond extract and red food coloring to tint as desired. Heat just to boiling. Immediately pour over cake batter, distributing cherries evenly. Bake at 350 degrees for 45 to 50 minutes until cake tests done. Cool 5 minutes; turn out of pan, upside down, on large tray. Serve warm or cold . . . with whipped cream, if desired. YIELD: 12 to 15 servings.

WASHINGTON NUT PIE

3 eggs ¼ cup melted butter
½ cup sugar 1 cup chopped walnuts
1 teaspoon vanilla or pecans
1 cup dark corn sirup 1 8-inch unbaked pie
¼ teaspoon salt shell

Beat eggs slightly; add sugar, vanilla, corn sirup, salt, butter and nuts. Pour into unbaked pie shell. Bake at 425 degrees for 10 minutes; reduce heat to 325 degrees and continue baking 40 to 50 minutes until custard is just set (filling will "jiggle" slightly in center). Chill before serving.

CHERRY PIE

1 cup sugar ¼ teaspoon almond
3 tablespoons corn- extract
starch or tapioca 2 tablespoons butter
¼ teaspoon salt Red food coloring
2 1-pound cans red sour Pastry for 9-inch
pitted pie cherries double crust pie

In saucepan combine sugar, cornstarch and salt. Drain cherries; measure 1 cup juice. Add juice to sugar mixture. Cook, stirring, until thick and clear. Remove from heat; add almond extract, butter and cherries. Add food coloring to tint as red as desired. Turn into pastry-lined pan. Cover with strips of pastry in lattice design. Bake at 425 degrees for about 40 minutes.

CUPID'S MERINGUES

3 egg whites
3½ tablespoons raspberry
gelatin, ½ package

¾ cup sugar
1 teaspoon vinegar

Dash salt
Chocolate Filling
Whipped cream

Place egg whites in large mixer bowl; beat until foamy. Add gelatin gradually, beating until blended. Add sugar, 2 tablespoons at a time, beating after each addition until well blended. Continue beating until mixture stands in stiff peaks. Add vinegar and salt; beat well. Using spoon or pastry tube, shape meringue mixture into 6 rounds or hearts on cookie sheet covered with brown paper. Make each about 3 to 4 inches in diameter and about 1½ inches high. With a spoon, make a depression in the center of each. Bake at 250 degrees for 40 to 45 minutes. Cool. Spoon about ⅓ cup of Chocolate Filling in each meringue shell. Chill. At serving time garnish with whipped cream. YIELD: 6 servings.

CHOCOLATE FILLING: Place 1 package (¼ pound) sweet cooking chocolate and 3 tablespoons water in saucepan. Cook over low heat, stirring until chocolate is melted. Remove from heat; cool until thickened. Meanwhile combine ½ cup milk, ½ teaspoon vanilla and 1 envelope dessert topping mix in small bowl with narrow bottom. Blend, then beat vigorously until topping forms soft peaks. Add 1 teaspoon vanilla to cooled chocolate then fold into dessert topping mix.



STUFFED PORK CHOPS

6 1-inch rib pork chops, with pockets	½ cup whole kernel corn or diced apple
3 tablespoons butter	½ teaspoon salt
2 tablespoons minced onion	Dash pepper
2 cups dry bread cubes	¼ teaspoon poultry seasoning
	¾ cup water, divided

Melt butter in skillet; cook onion until tender. Add bread cubes, corn, seasonings and ¼ cup water; toss lightly. Spoon about ¼ cup stuffing into each chop; do not pack. Brown chops, adding fat, if needed. Remove chops to greased casserole; tuck extra dressing around chops. Season with additional salt and pepper. Pour on remaining ½ cup water. Bake, covered, at 350 degrees for about 1¼ hours or until tender. Make gravy with pan drippings, if desired. YIELD: 6 servings.

CINNAMON APPLE RINGS

4 firm tart apples	½ cup cinnamon red-hots
1 cup sugar	Red food coloring
1 cup water	

Core apples; peel, if desired. Cut into ½-inch slices. Combine sugar, water and red-hots in skillet; add food coloring to tint as red as desired. Cook, stirring until red-hots dissolve. Slide apple rings into sirup; cook until apples are translucent yet firm enough to handle. Lift out carefully. Use as garnish for meat.

COCOA MOCHA LOG

¾ cup sifted flour	½ teaspoon salt	⅓ cup hot water
¼ cup cocoa	3 eggs	2 tablespoons powdered sugar
1 teaspoon baking powder	1 cup sugar	Mocha Mallow Filling
	1 teaspoon vanilla	

Sift together flour, cocoa, baking powder and salt; set aside. Break eggs into large mixer bowl; beat at high speed until lemon-colored. Gradually add sugar, a tablespoon at a time, beating constantly. Add vanilla; reduce speed to slow. Add sifted dry ingredients to egg mixture, beating just until blended. Add hot water all at once; beat to a smooth batter. Spread evenly in greased 10x15-inch jelly roll pan lined with waxed paper. Bake at 375 degrees for 12 to 15 minutes. Carefully loosen cake from sides of pan with spatula. Sift powdered sugar over cake, cover with tea towel and turn out of pan immediately. Remove waxed paper. If necessary, quickly trim crisp edges of cake with a sharp knife. Beginning at narrow end, roll cake and towel together. Cool on rack. Unroll and fill with **MOCHA MALLOW FILLING:** Combine 1 cup whipping cream, ⅓ cup packed brown sugar and ½ teaspoon instant coffee. Chill ½ hour then beat until stiff. Fold in 1 cup miniature marshmallows and ½ chopped pecans. (Reserve some of filling to frost top of roll. If desired, decorate top with shaved unsweetened chocolate.) Reroll; serve at once or freeze. YIELD: 8 servings.

CHICKEN A LA KING

¼ cup butter	2 cups diced cooked chicken
¼ cup chopped green pepper	1 4-ounce can mushrooms, drained
¼ cup flour	¼ cup chopped pimiento
½ teaspoon salt	Sherry to taste, optional
Dash pepper	1 cup cream
1 cup chicken broth	Biscuits

Cook green pepper in butter until soft. Blend in flour and seasonings. Remove from heat; gradually stir in broth and cream. Bring to a boil over low heat, stirring constantly; boil 1 minute. Add chicken, mushrooms, pimiento and sherry. Continue cooking until chicken is heated through. Serve over split biscuits, patty shells, toast points, noodles or rice. YIELD: 6 servings.

LAYERED FRUIT MOLD

1 1-pound can fruit cocktail	1 cup hot water
1 3-ounce package red gelatin	1 6-ounce can frozen lemonade concentrate, undiluted
1 3-ounce package lemon gelatin	½ cup mayonnaise
	Salad greens

Drain sirup from fruit cocktail; add water to measure 2 cups. Heat 1 cup of sirup mixture to boiling; add red gelatin, stirring to dissolve. Add remaining sirup mixture. Pour into 7-cup mold. Chill until almost firm. Dissolve lemon gelatin in hot water; add lemonade concentrate. Blend in mayonnaise. Chill until partially thickened; stir in drained fruit cocktail. Spoon over red layer in mold; chill until firm. Unmold on salad greens. YIELD: 8 servings.

FEBRUARY FROLICS



VALENTINE PARTY LUNCHEON

- Rosy Valentine Punch
- Party Chicken Salad
- or
- Baked Chicken Salad
- Cinnamon Apple Rings Hot Rolls
- Cheesy Cherry Tarts



SWEETHEART SUPPER

- Beef Burgundy
over
- Steamed Rice
- Buttered Asparagus Spears
- Molded Cranberry Salad
- Heart Shaped Biscuits Butter
- Cherry Crumble



FEBRUARY DESSERT PARTY

- Cherry Cinnamon Torte
- or
- Cherry-Go Round Dessert Salad
- Salted Nuts Candies
- Coffee

ROSY VALENTINE PUNCH

- 1 package raspberry soft drink powder
- 1/2 cup sugar
- 3 cups water
- 2 cups cranberry juice cocktail
- Red food coloring
- Ice block

Dissolve soft drink powder and sugar in water; add cranberry juice. Tint as red as desired with food coloring. Chill. At serving time, pour over ice in punch bowl. **YIELD:** 12 punch cup servings.

CHEESY CHERRY TARTS

- 1 1-pound can red sour pitted pie cherries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 3 drops almond extract
- Red food coloring
- 1 3-ounce package cream cheese, softened
- 1 tablespoon milk
- 6 baked tart shells

Drain cherries; add water to juice to measure 1 cup. In saucepan combine sugar and cornstarch; stir in juice. Cook, stirring, until thick and clear. Remove from heat; add almond extract and cherries. Tint as red as desired with food coloring. Cool to lukewarm. Blend together cream cheese and milk; spread in bottom of tart shells. Spoon cherry mixture over top. Chill. At serving time, garnish with whipped cream, if desired. **YIELD:** 6 servings.

CHERRY CRUMBLE

- 1 1-pound 6-ounce can cherry pie filling
- 1/3 cup butter
- 1 small package white cake mix, 2 cups
- 1/3 cup sliced almonds

Turn cherry pie filling into 9-inch square pan. Cut butter into dry cake mix until mixture is crumbly. Sprinkle over cherries. Top with almonds. Bake at 350 degrees for 35 to 40 minutes. Serve warm with whipped cream or ice cream, if desired. **YIELD:** 6 to 8 servings.

CHERRY-GO ROUND DESSERT SALAD

- 1 13-1/2-ounce can pineapple tidbits
- Water
- 2 3-ounce packages cherry gelatin
- 2 1-pound 6-ounce cans cherry pie filling
- 1/2 cup miniature marshmallows

Drain sirup from pineapple. Measure sirup, add water to make 1-1/2 cups. Heat liquid to boiling; add gelatin, stirring to dissolve. Chill until slightly thickened; beat until fluffy. Fold in cherry pie filling, drained pineapple and marshmallows. Turn into 2-1/2-quart mold; chill until firm. Unmold; garnish with whipped cream, if desired. **YIELD:** 12 salad dessert servings.

CHERRY CINNAMON TORTE

- 1/2 cup butter
- 1-1/4 cups sifted flour
- 2 tablespoons sugar
- 1 3-1/4-ounce package pudding and pie filling mix
- 1-2/3 cups (tall can) evaporated milk
- 1/3 cup water
- 1/4 teaspoon almond extract
- 1 1-pound can red sour pitted pie cherries
- 1-1/2 tablespoons cornstarch
- 1/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon red food coloring

With pastry blender, cut butter into flour and 2 tablespoons sugar until mixture resembles coarse meal. Pat mixture evenly into bottom of 8-inch square pan. Bake at 400 degrees for 15 minutes. Cool. Meanwhile prepare filling. In saucepan, stir together pudding mix, evaporated milk and water. Cook over medium heat stirring until clear and thickened. Add almond extract. Cover with waxed paper; cool to room temperature. Spread cooled filling over baked crust. Drain cherries; measure juice. Add water to make 1 cup. Mix 1/4 cup sugar with cornstarch and cinnamon in saucepan. Add cherry liquid; cook, stirring constantly until thick and clear. Stir in cherries and red food coloring. Cool then spread over pudding in pan. Cover; refrigerate until serving time. **YIELD:** 8 or 9 servings.

NOTE: If desired, substitute 1 can cherry pie filling plus cinnamon to taste for cooked cherry topping.

PARTY CHICKEN SALAD

4 cups diced cooked chicken
 2 cups pineapple chunks or tidbits
 2 cups seedless grapes
 1 cup minced celery
 3/4 cup chopped salted almonds or peanuts
 1/4 teaspoon tarragon, optional
 Salt and pepper
 1 cup mayonnaise
 2 tablespoons lemon juice
 2 tablespoons sirup drained from pineapple

Combine chicken, pineapple, grapes, celery, nuts and tarragon. Season to taste with salt and pepper. Blend mayonnaise, lemon juice and pineapple sirup. Fold into chicken mixture. Serve in lettuce cups; topped with a dollop of mayonnaise and a pineapple chunk. **YIELD:** 8 servings.

BAKED CHICKEN SALAD

2 cups cubed cooked chicken
 1 cup diced celery
 1/4 cup minced onion
 1/2 cup toasted slivered almonds
 2/3 cup mayonnaise
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/2 teaspoon Ac'cent
 2 tablespoons lemon juice
 1 cup crushed potato chips
 1/2 cup grated American cheese

Mix together chicken, celery, onion and almonds. Blend in mayonnaise, salt, pepper, Ac'cent and lemon juice. Turn into 11x7x1-1/2-inch baking dish. Sprinkle with potato chips and cheese. Bake at 350 degrees for about 30 minutes. **YIELD:** 6 servings.



BEEF BURGUNDY

2 pounds round steak
 5 tablespoons flour
 1 teaspoon salt
 1/2 teaspoon pepper

1/2 teaspoon Ac'cent
 1/4 cup shortening
 2 cups grated carrot
 1 cup diced celery

1/2 cup minced onion
 1/2 teaspoon crushed rosemary
 2 10-1/2-ounce cans beef broth
 1 cup Burgundy wine

Cut beef in 1/4-inch by 3-inch strips. Dust with flour mixed with salt, pepper and Ac'cent. Melt shortening in skillet; add beef strips. Quickly brown on all sides. In 2-1/2-quart casserole combine grated carrot, celery, onion, rosemary and browned meat. Stir in beef broth and wine. Cover and bake at 350 degrees for 2 to 2-1/2 hours. Serve over steamed rice. **YIELD:** 8 servings.

Games for February . . .

LUCKY LINCOLN HANDSHAKE MIXER

Before the guests arrive, designate one person as the holder of the prize. He is to keep track of the 13th (or any given number) person with whom he shakes hands. When the guests have gathered, instruct everyone to shake hands all around. Set a time limit. Award the prize to the lucky handshaker. Use 10 Lincoln pennies as the prize.



LINCOLN RELAY

Divide into two teams. Provide each player with a Lincoln penny and a playing card. At a signal, each person in turn attempts to run to the goal line with his penny balanced on his playing card, held between his lips. If he reaches the goal line safely and deposits his penny in a designated spot, he runs back to touch off the next in line. If he loses his penny, he must leave it and touch off the next in line. The team with the most deposited pennies wins the relay. Give the winning team all of the pennies, or have the losing team serve refreshments to the winning team.

LOVELY LETTERS

Six players are seated around a table. Each table is provided with scissors, paste, newspaper or old magazines, and sheets of blank paper. Each group is instructed to compose a love letter, using only phrases and sentences cut from the newspaper or magazine and pasted on the paper. Be sure to limit the time on this game. Use a box of candy hearts for the prize.

CHERRY STEMS

String a wire across the room about six-and-one-half feet above the floor, and tie several cherries to the wire hanging at different lengths. One after another the girls try to snip off one of the cherries. As each girl's turn comes, she stands about ten feet in front of the string of cherries. Here she is blindfolded, given a pair of scissors and turned around three times. She is not entirely on her own in her search for the cherry stems. In her left hand she holds one end of a long string. Her partner holds the other end. With the string, he tries to guide her to one of the cherries. He cannot say a word to help her, but he can tug on the string when she is off the track. The girl is allowed to make only three snips in the air with her scissors. Use a box of chocolate covered cherries for the prize.

HEART STRINGS: Paper hearts may be substituted for cherries.

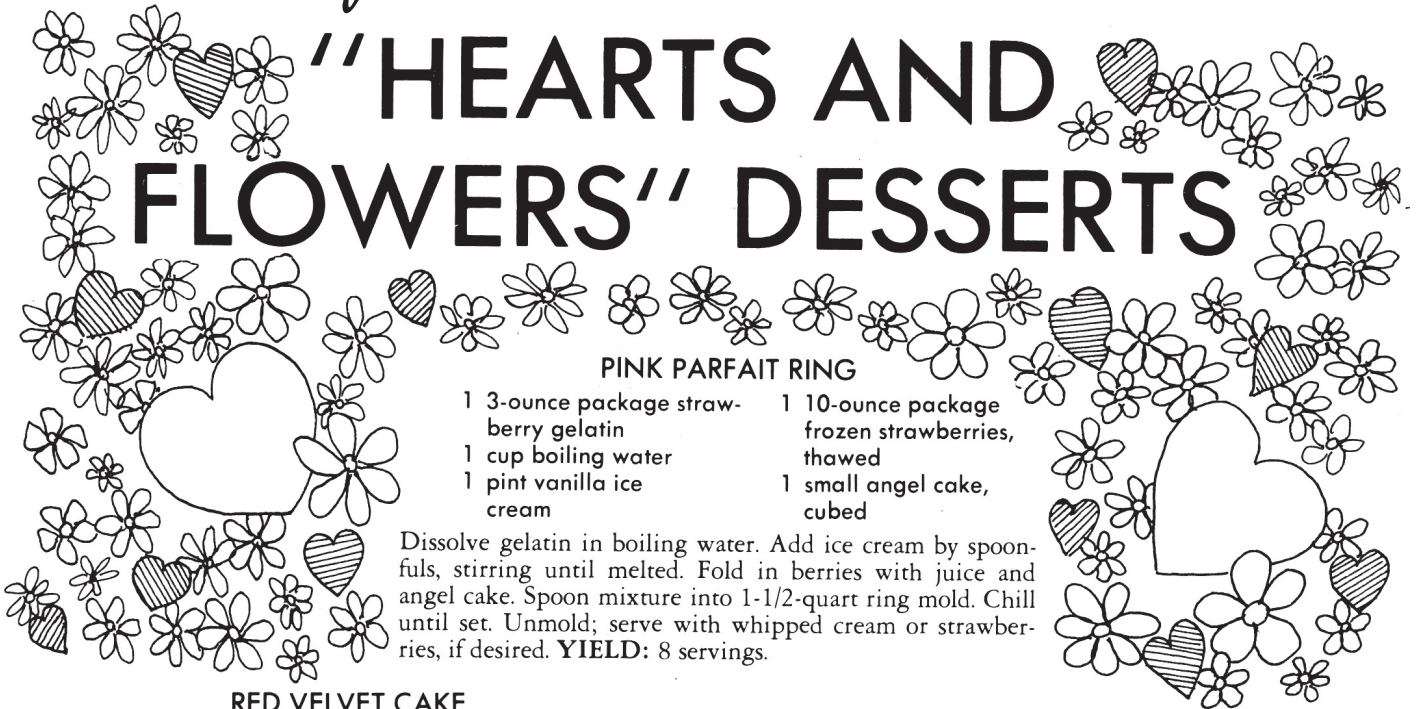
VALENTINE MAIL

Tell guests that several Valentines were sent by famous people who forgot to address them. Each person is given a list of names as difficult as age of guests warrants. The answers in parentheses are your key. Guests are to write opposite the name of the sender, the name of the intended receiver of the valentine.

Li'l Abner	to	(Daisy Mae)
Caesar	to	(Cleopatra)
Popeye	to	(Olive Oyl)
Mickey Mouse	to	(Minnie Mouse)
Romeo	to	(Juliet)
John Alden	to	(Priscilla Mullens)
Sampson	to	(Delilah)
Captain John Smith	to	(Pocahontas)
Abraham Lincoln	to	(Anne Rutledge)
George Washington	to	(Martha Washington)

Other names may be used. It is important to put a time limit on this game. Use decorated valentine cookies as the prize.

"HEARTS AND FLOWERS" DESSERTS



PINK PARFAIT RING

- 1 3-ounce package straw-
berry gelatin
- 1 cup boiling water
- 1 pint vanilla ice
cream
- 1 10-ounce package
frozen strawberries,
thawed
- 1 small angel cake,
cubed

Dissolve gelatin in boiling water. Add ice cream by spoon-
fuls, stirring until melted. Fold in berries with juice and
angel cake. Spoon mixture into 1-1/2-quart ring mold. Chill
until set. Unmold; serve with whipped cream or strawber-
ries, if desired. **YIELD:** 8 servings.

RED VELVET CAKE

- 1/2 cup shortening
- 1-1/2 cups sugar
- 2 eggs
- 1 tablespoon cocoa
- 2 ounces red food
coloring
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup buttermilk
- 2-1/2 cups sifted cake
flour
- 1-1/2 teaspoons soda
- 1-1/2 teaspoons vinegar
- Bakery Frosting

Cream shortening and sugar. Add eggs, one at a time, beat-
ing well after each. Make a paste of cocoa and food coloring;
stir into creamed mixture. Mix salt and vanilla with butter-
milk. Add to creamed mixture alternately with flour. Blend
soda and vinegar; fold into mixture (do not beat). Turn bat-
ter into two prepared 9-inch cake pans. Bake at 350 degrees
for about 30 minutes or until cake tests done. Cool; fill and
frost with soft, creamy Bakery Frosting.

BAKERY FROSTING: Blend 5 tablespoons flour with
1 cup milk; cook to a very thick paste, stirring constantly.
Let stand at room temperature until cool, then remove crust.
Measure 1 cup butter, 1 cup sugar and 1 teaspoon vanilla
into bowl; cream until very light and fluffy. Gradually add
flour-milk paste; beat about 10 minutes until sugar is com-
pletely dissolved and mixture is the consistency of whipped
cream.

SWEETHEART CHERRY PIE

- Pastry for 9-inch
pie shell
- 1/2 cup finely chopped
almonds
- 1 14-ounce can sweetened
condensed milk, 1-1/3 cups
- 1/3 cup lemon juice
- 1 teaspoon vanilla
- 1/2 teaspoon almond
extract
- 1/2 cup whipping cream,
whipped
- 1 1-pound can pitted
sour cherries
- 2/3 cup juice drained
from cherries
- 1/3 cup sugar
- 1 tablespoon cornstarch
- 2 to 3 drops red food
coloring

Prepare pastry using your favorite recipe; adding almonds
with water. Roll; fit into 9-inch pie pan. Trim edges to 1-
inch beyond rim of pan; tuck under and flute as desired.
With fork, prick pastry (sides only). Bake at 425 degrees for
12 minutes or until lightly browned. Cool. Combine sweet-
ened condensed milk, lemon juice, vanilla and almond ex-
tract; stir until mixture thickens. Fold in whipped cream.
Spoon into cooled baked shell. Blend cherry juice, sugar and
cornstarch in saucepan. Cook over medium heat, stirring
constantly until thick and clear. Add cherries and food color-
ing; spread over cream filling. Chill until set. **YIELD:** 6 to
8 servings.

"TUNNEL OF LOVE" CAKE

- 32 marshmallows, 1/2 pound
- 1/4 teaspoon salt
- 1/3 cup water
- 1 6-ounce package chocolate
chips
- 1 cup whipping cream, whipped
- 1/8 teaspoon almond extract
- Baked 10-inch angel
food cake

Measure marshmallows, salt and water into saucepan; cook over medium heat, stirring until marshmallows are melted. Remove from heat; add chocolate chips, stirring until melted. Chill in refrigerator for about 10 minutes; fold in whipped cream and almond extract. Place angel cake on serving platter, crusty-side down. Slice entire top from cake, about 1-inch down; set aside. Gently hollow out a trench in cake, about 2 inches wide and 2 inches deep. Spoon in half of chocolate mixture. Tear removed cake pieces into small chunks; place on top of filling; press down slightly. Top with remaining chocolate mixture. Replace top of cake. Chill several hours. If desired, frost outside of cake with 1 cup whipping cream, whipped, with 1/4 cup instant chocolate milk drink powder. **YIELD:** 12 servings.

COCOA MOCHA ROLL

3/4 cup sifted flour
1/4 cup cocoa
1 teaspoon baking powder

1/2 teaspoon salt
3 eggs
1 cup sugar
1 teaspoon vanilla

1/3 cup hot water
2 tablespoons powdered sugar
Mocha Mallow Filling

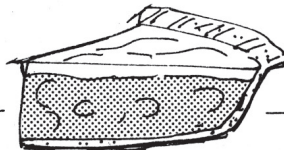
Sift together flour, cocoa, baking powder and salt; set aside. Break eggs into large mixer bowl; beat at high speed until lemon-colored. Gradually add sugar, a tablespoon at a time, beating constantly. Add vanilla; reduce speed to low. Add sifted dry ingredients to egg mixture, beating just until blended. Add hot water all at once; beat to a smooth batter. Spread evenly in greased 10x15-inch jelly roll pan lined with waxed paper. Bake at 375 degrees for 12 to 15 minutes. Carefully loosen cake from sides of pan. Sift the powdered sugar over cake, cover with tea towel and turn out of pan immediately. Remove waxed paper. If necessary, quickly trim crisp edges of cake with a sharp knife. Beginning at narrow end, roll cake and towel together. Cool on rack. Unroll and fill with **MOCHA MALLOW FILLING**: Combine 1 cup whipping cream, 1/3 cup packed brown sugar and 1/2 teaspoon instant coffee powder. Chill 1/2 hour then beat until stiff. Fold in 1 cup miniature marshmallows and 1/2 cup cut-up maraschino cherries. Reserve some of filling to frost top of roll. If desired, decorate top with shaved unsweetened chocolate. Chill in refrigerator until serving time. **YIELD**: 8 servings.

COEUR A LA CREME

2 teaspoons unflavored gelatin
3 tablespoons cold water
2 3-ounce packages cream cheese, softened

2 cups cottage cheese
3/4 cup superfine granulated sugar, optional
1 cup whipping cream

Soften gelatin in cold water; dissolve over hot water. Place cream cheese and cottage cheese in mixer bowl; beat at high speed until smooth and creamy. Beat in sugar. Gradually add cream; beating until blended. Add gelatin. Pour mixture into 1-quart mold (heart-shaped is most typical) or 8 to 10 individual molds. Chill until set. Unmold; serve with sweetened fresh or thawed frozen strawberries or raspberries; you'll need 2 or 3 cups. **YIELD**: 8 to 10 servings.



CHERRY-CREAM PIE

1 1-pound 6-ounce can cherry pie filling
1/2 cup ground almonds
1 cup dairy sour cream, divided
1 egg, beaten

1/2 teaspoon almond extract
1/8 teaspoon cinnamon
1 tablespoon sugar
1 8-inch unbaked pie shell

Combine cherry pie filling, ground almonds, 1/2 cup sour cream, egg, almond extract and cinnamon; mix well. Spoon into pastry shell. Bake at 375 degrees for 45 minutes. Cool slightly. Combine remaining sour cream and sugar; spread over pie. Refrigerate several hours before serving. **YIELD**: 6 servings.

ANGEL CLOUD DESSERT

1 package angel food cake mix
1 3-ounce package cherry or strawberry gelatin

1 cup boiling water
1 cup cold water
1 cup whipping cream, whipped

Prepare and bake angel food cake as directed on package. Cool; do not loosen or remove from pan. Dissolve gelatin in boiling water; stir in cold water. With table knife cut deep slits in cake at 1-inch intervals. Pour prepared gelatin into slits (use knife to gently push cake aside). Chill several hours. Remove from pan; frost outside with whipped cream. **YIELD**: 12 servings.

FROZEN LINCOLN LOG

1 cup whipping cream
2 tablespoons powdered sugar

1 teaspoon vanilla
23 chocolate wafers
Chocolate Curls

Whip cream until stiff. Stir in sugar and vanilla. Spread cream on chocolate cookies and put together in stacks of 4 or 5. Stand stacks on edge on plate to make one long roll. Frost outside of roll with remaining whipped cream. Sprinkle with chocolate curls. Refrigerate three hours or freeze. To serve, slice diagonally at a 45-degree angle about 1-inch thick. **YIELD**: 6 servings.

CHOCOLATE CURLS: Let 1 1-ounce square unsweetened chocolate stand in warm place (not hot enough to melt it). Then, with sharp knife, cut off thin shavings.

SIX-LAYER MOCHA CAKE

3 eggs
1-1/2 cups sugar
1/2 teaspoon salt
1-1/2 teaspoons vanilla

3/4 cup milk
1-1/2 tablespoons butter
1-1/2 cups sifted flour
1-1/2 teaspoons baking powder

Coffee Sirup
1 cup whipping cream, whipped
Mocha Butter Cream

Beat eggs until light; gradually beat in sugar, salt and vanilla. Heat milk and butter to boiling; beat into egg mixture. Sift flour and baking powder; stir in. Spoon batter into three greased and floured 8-inch cake pans. Bake at 350 degrees for about 25 minutes or until cake tests done. Cool layers; split crosswise. Spread cut sides of 5 layers and uncut side of remaining layer with warm Coffee Sirup. Put layers together with whipped cream, using uncut layer for top. Frost sides of cake with Mocha Butter Cream. Refrigerate until serving time. **YIELD**: 10 to 12 servings.

COFFEE SIRUP: Measure 1 cup sugar and 2/3 cup strong coffee into saucepan. Cook over low heat, stirring until sugar dissolves then bring to a boil. Remove from heat; stir in 2 tablespoons rum or brandy (optional).

MOCHA BUTTER CREAM: Blend 1-1/2 teaspoons instant coffee powder and 1/4 cup cocoa with 1/3 cup softened butter and 1 teaspoon vanilla. Stir in 2 cups powdered sugar alternately with 2 or 3 tablespoons light cream, enough to make good spreading consistency.