

ges Small tamin C

ter, orange juice, one-half cup sugar and orange rind; heat until mixture is well blended and slightly thickened. Lay slices cut side down close together in the pan and bake at 425 degrees 20 minutes. Serve at once.

Quick Orange Bread

2 cups biscuit mix
1/2 cup chopped walnut meats
2 eggs, beaten light
1/2 cup orange juice
1/4 cup milk
Orange mixture

METHOD: Combine biscuit mix, nuts, eggs, orange juice, milk and orange mixture, stir with a fork until dough stiffens. Pour batter into well-greased loaf pan and bake at 350 degrees an hour.

Orange Mixture

Rinds of two oranges
sugar

Hungarian Pancakes

These are an Hungarian version of that French specialty — Crêpes Suzettes.

1 1/4 cups sifted flour
1 tablespoon sugar
Dash of salt
1 egg, well beaten
1 1/2 cups milk
1 tablespoon melted butter
1/2 teaspoon vanilla

Mix and sift dry ingredients. Combine egg, milk, butter and vanilla and stir gradually into dry ingredients. Beat well and strain. Bake on hot greased griddle, spread lightly with jelly and roll as for jelly roll. Serve hot. The yield is 12 French pancakes.

Peach Jam

Peel peaches, remove the seeds and slice thin, enough peaches to make 2 quarts. Pack the measure full. Add juice of 1 lemon and 6 cups sugar. Stir until dissolved. Cook over a slow flame until clear and transparent, stirring to keep from burning. A few of the pits may be cooked with the mixture for flavor, but remove before sealing. Pour into sterilized glasses and seal with paraffin.

Sent in by Miss Anna I. Krafta, R. 3, Oxford, Ia.

o County h Hints

Bake in moderate oven (350 degrees F.) 35 to 45 minutes, until set in center.

(*About 1 1/4 cups before cooking).

GRANDMA'S APPLE SWEET POTATOES

6 medium red apples
1/2 cup unsulphured molasses
1/2 cup butter or margarine
2 pounds small sweet potatoes, cooked

Core apples; cut in approximately 2-3 inch slices. Heat unsulphured molasses and butter in skillet; add whole or halved sweet potatoes and apple slices. Turn to cover with molasses-butter mixture. Simmer gently 15 minutes, turning and basting occasionally.

Ground Beef One Of Best Budget Buys

Budgets are back in style! After the free spending of the holiday season, careful shopping again is the rule of the day.

As every smart shopper knows, ground beef is one of the best budget meat buys. Its attractive price isn't the only reason for its popularity, however. This versatile meat shines in many inexpensive dinner creations, such as meaty casseroles, skillet specialties and meat loaves—not to mention hamburgers and hamburger variations.

Here's the kitchen-tested recipe for an unusual meat loaf. A fluffy rice filling is sandwiched between two well-seasoned ground beef layers.

RICE-STUFFED MEAT LOAF Loaf

1 1/2 pounds ground beef
1/4 cup minced onion
2/3 cup day-old bread crumbs
2 eggs, slightly beaten
1/2 cup milk
1 1/2 teaspoons salt
1/2 teaspoon sage
1/8 teaspoon pepper

Stuffing

1 1/2 cups cooked rice (1/2 cup uncooked)
1 egg, beaten
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup milk
1/4 teaspoon thyme

Combine all ingredients for loaf and place half the mixture in a greased loaf pan. Combine ingredients for stuffing and spread on meat mixture; top with remaining loaf mixture. Bake at 325 degrees F. for 1 1/4 hours. Let stand 15 minutes before slicing. Serve with hot tomato sauce. 8 servings.

Jello is an

water and stir again. Set in refrigerator until thick but not set. Remove from refrigerator and whip until fluffy. Fold in pint of softened ice cream and fruit. Spoon into sherbert dishes and set in refrigerator to set.

MOLASSES COOKIES

1 1/2 cups sifted flour
3/4 tsp. soda
1/2 tsp. salt
1/2 cup shortening
3/4 cup sugar
1 egg
1/2 cup molasses
1 cup moist coconut
1/2 cup chopped walnuts

Sift dry ingredients. Cream shortening. Gradually add sugar, creaming well. Blend in egg, molasses and sifted dry ingredients. Add coconut and chopped walnuts. Mix well. Drop dough by tablespoons, about two inches apart, on greased baking sheet. Bake 375 degrees F. eight to ten minutes. Cool slightly before removing from pan.

SNACK-SIZE PIZZAS

Lemon Sponge Pie

Sometime when you want the family to beg for more, give them this for dessert.

1 cup sugar
Dash of salt
1 tablespoon flour
3 eggs, separated
Grated rind of 1 lemon
Juice of 2 lemons
1 tablespoon melted butter
1 cup hot milk
Pastry

Combine sugar, salt and flour. Add to egg yolks and beat until light. Add lemon rind and juice and butter. Gradually stir in milk. Fold in egg whites, beaten until stiff. Turn into pastry-lined pie pan. Bake in a moderately slow oven (325° F) until pie is firm. Approximate yield 1 (9-inch) pie.

MARY DUNBAR bakes

Oatmeal Muffins & Rhubarb Cream Pie



Oatmeal Muffins

½ cup milk

½ cup Jewel Quick Oats

1 tablespoon brown sugar

1 cup sifted all-purpose flour

2 teaspoons Jewel Baking Powder

¼ teaspoon salt

2 tablespoons melted shortening

1 egg, beaten.

Scald milk. Pour over rolled oats; add brown sugar. Stir to blend. Cool. Meanwhile, sift dry ingredients together. Stir in melted shortening and beaten egg into oat mixture. Add sifted dry ingredients and stir only until blended. Put into well-greased muffin tins. Bake in a moderately hot oven (400° F.) about 20 minutes until golden brown. Makes 6 large muffins.

Fresh Rhubarb Cream Pie

3 cups rhubarb, cut into 1-inch pieces

1½ cups sugar

3 tablespoons flour

½ teaspoon Jewel Nutmeg

1 tablespoon butter

2 well-beaten eggs

Pastry

Cut rhubarb into pieces, being careful to retain the skin on each piece. Blend the sugar, flour, nutmeg, and butter. Add egg; beat smooth. Put rhubarb into a 9-inch pastry-lined pan; add egg mixture. Top with pastry cut into fancy shapes. Bake in a hot oven (450° F.) for 10 minutes; reduce heat to moderate (350° F.) and continue baking 30 minutes or until custard is set.

Lemon Pie Is Popular

When in doubt about pie make it apple or lemon. Then you'll be safe. Here's a new lemon pie recipe:

Famous Lemon Pie (Makes One 9-Inch Pie)

Three tablespoons cream-style cornstarch, 1½ cups sugar, ¼ cup lemon juice, 1 tablespoon grated lemon rind, 3 eggs, separated, 1½ cups boiling water, 1 (9-inch) baked pie shell, 6 tablespoons extra sweet white corn syrup.

Combine cornstarch, sugar, lemon juice and lemon rind. Beat egg yolks; add to cornstarch mixture. Gradually add boiling water. Heat to boiling over direct heat and then boil gently 4 minutes, stirring constantly. Pour into pie shell.

Beat egg whites until stiff but not dry. Gradually beat in the white syrup. Spread meringue over top of pie, carefully sealing in all the filling by spreading meringue to touch all edges of crust. Bake in hot oven (425 degrees F.) 4 to 5 minutes or until browned. Cool on a cake rack away from drafts. Serve cold.

Glorified Gingerbread

Shortening, ½ cup
Sugar, ½ cup
Egg, beaten, 1
Molasses, light, ¾ cup
Cake flour, 2 cups
Baking powder, 2 teaspoons

Soda, ¼ teaspoon
Ginger, 2 teaspoons
Cinnamon, 1 teaspoon
Salt, ½ teaspoon
Sour milk, ¾ cup

1. Cream shortening and sugar together.
2. Add egg; beat well and add molasses.
3. Add sifted dry ingredients alternately with sour milk.
4. Turn into greased 8-inch square pan and bake in moderate oven (350 degrees F.) 50 to 60 minutes. After 30 minutes' baking, cover with topping made by combining ½ cup brown sugar, 2 teaspoons cinnamon, ¾ cup chopped nuts, 4 tablespoons flour, 4 tablespoons melted butter; continue baking.

CRUNCHY NUT COOKIES



The kind you can't resist. Pack well in the lunch box; go fast after school with a glass of milk.

1 cup white sugar
1 cup brown sugar (packed)
½ cup soft shortening
2 eggs
1 tsp. vanilla

3 cups sifted GOLD MEDAL Flour
1 tsp. soda
½ tsp. salt
1 cup chopped nuts

Heat oven to 375° (quick moderate). Mix thoroughly sugars, shortening, eggs, vanilla. Sift together flour, soda, salt and stir in. Add nuts. Shape 1 level tablespoon dough into balls. Place on ungreased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 minutes. Makes about 5 dozen.

RAISIN SPICE OATMEAL COOKIES

Calories per cookie: 72

1 cup sifted enriched flour
½ teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
½ cup shortening, soft
½ cup brown sugar

Sift together flour, soda, salt and spices into bowl. Add shortening, sugars, egg and milk. Beat until smooth, about two minutes. Fold in raisins and rolled oats. Drop

¼ cup granulated sugar
1 egg
2 tablespoons milk
1 cup raisins
2 cups Quaker or Mother's Oats (quick or old fashioned, uncooked)

by teaspoons on a greased cookie sheet. Bake in a moderate oven (375°F.) 12 to 15 minutes. Makes 3½ dozen cookies.

BANANA OATMEAL COOKIES

Calories per cookie: 90

2 cups sifted enriched flour
1 teaspoon cinnamon
¼ teaspoon nutmeg
1½ teaspoons salt
1 teaspoon baking powder
¼ teaspoon soda
1 cup sugar

Sift together flour, spices, salt, baking powder, soda and sugar; add shortening, mashed bananas and eggs. Beat until smooth, about 2 minutes; fold in rolled

1 cup shortening, soft
1 cup mashed bananas (2 to 3)
2 eggs
2 cups Quaker or Mother's Oats (quick or old fashioned, uncooked)

oats. Drop by teaspoons on a well-greased cookie sheet. Bake in a moderate oven (375°F.) 10 to 12 minutes. Makes 4 dozen cookies.

LOOK FOR MORE MENUS IN OTHER PACKAGES OF QUAKER AND MOTHER'S OATS

100 FAMOUS FOODS . . . TABLE-READY

PRODUCT PUMPKIN
STYLE DRY PACK

AMOUNT APPROX. 3⅓ CUPS
CAN SIZE NO. 2½

PUMPKIN PIE

1 unbaked pie shell
2¼ cups Libby's Custard Pumpkin
1 teaspoon cinnamon
½ teaspoon salt
1 teaspoon ginger
¾ cup sugar
2 eggs, beaten
½ cup Libby's Evaporated Milk diluted with
½ cup water

Line pie pan with unbaked pie shell. Mix remaining ingredients well in order given and pour into pie shell. Bake in 450° oven for 10 minutes and at 350° for 30 minutes.

1 NINE-INCH PIE

This pumpkin especially grown for canning has a smooth uniform texture and is excellent in color and flavor.

PACKED IN LIBBY'S CALIFORNIA FRUIT CANNERIES



NEW APPLE SNOW

1-1lb. can VB Apple Sauce
1 cup sugar
1 tablespoon lemon juice
½ teaspoon salt
3 egg whites

Add salt to egg whites and beat until stiff. Combine sugar, lemon juice and apple sauce; fold in stiffly beaten egg whites. Pile into serving dishes and chill. Serve plain or with a custard sauce. Add pinch of nutmeg if desired. Six to eight servings.

APPLE SAUCE SALAD

1-1 lb. can VB apple sauce
1 pkg. lime flavored gelatin
1 cup hot water
½ cup sliced stuffed olives
½ cup chopped celery
3 tablespoons mayonnaise

Dissolve gelatin in hot water. Add remaining ingredients. Pour into a mold and chill until firm. Six servings.

If desired, instead of the olives and celery use chopped nuts and raisins.

The luscious flavor of VB Apple Sauce ranks it as a food product intended for the most fastidious trade. The delectable flavor is produced through special blending of the finest varieties of apples grown in New York State's famous apple country.

Open the can, and it is ready to serve as a breakfast fruit, or dessert. Delicious hot or cold, or as a side dish with roast meats and fowl. Freeze for a sherbet.

APPLE SAUCE LIMETTE

1½ cups VB Apple Sauce
¾ cup boiling water
1 package lime flavored gelatin dessert

Combine water and apple sauce and bring to boil, while stirring. Pour over gelatin, stir until gelatin is dissolved. Pour into 6 individual ring molds, which have been rinsed in cold water. Chill until set. Unmold on sherbet glasses. May be garnished with whipped cream and cherries if desired.

Fudge Cake

Rich, fudge-like, velvety . . . made
by our Double-Quick method
ONLY 4 STEPS . . .
4 MINUTES TO MIX!



For success—do these first:

1. Have *all* ingredients room temperature.
2. Preheat oven to 375° (quick moderate).
3. Grease *generously* and dust with flour 1 oblong pan, 9x13x2-in.
4. Measure *level* for accuracy with standard measuring cups and spoons.
5. Sift **GOLD MEDAL "Kitchen-tested"** Flour, then spoon *lightly* into cup and level off. *Do not pack.*

Melt over hot water 4 sq. unsweetened chocolate (4 oz.). Add $\frac{3}{4}$ cup brown sugar (packed in cup) and stir until dissolved. Stir in 1 cup milk. Remove from heat. Cool.

Sift together into bowl

- { $\frac{1}{2}$ cups sifted **GOLD MEDAL "Kitchen-tested"** Enriched Flour
- { 1 cup sugar
- { $2\frac{1}{2}$ tsp. double-action baking powder
- { $1\frac{1}{2}$ tsp. salt

Add

- { $\frac{1}{3}$ cup high grade shortening
- { the cooled chocolate mixture

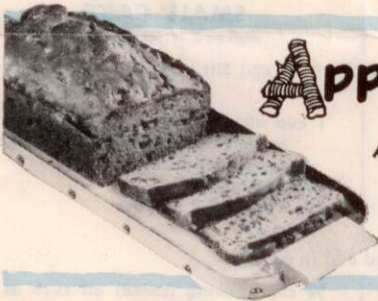
Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per minute). You may rest a moment when beating by hand; just count actual beating time or strokes. Or mix with electric mixer on *slow to medium speed* for 2 minutes. Scrape sides and bottom of bowl frequently.

Add $\frac{1}{3}$ to $\frac{1}{2}$ cup unbeaten eggs (2 medium)

Continue beating 2 more minutes, scraping bowl frequently. Pour batter into prepared pan. Bake *about 35 minutes* in *quick moderate oven* (375°). When cake is cool, frost top and sides with any desired icing.

*such as Crisco, Spry, or Swift'ning.

If you live at an altitude over 3,000 ft., write Betty Crocker, General Mills, Minneapolis 1, Minnesota, for recipe adjustments. Specify recipe wanted.



APPLE LOAF

An applesauce loaf
bread . . . moist,
nutty,
tempting!



Mix together thoroughly . . . { $\frac{1}{2}$ cup soft shortening
{ $\frac{3}{4}$ cup brown sugar (packed in cup)
{ 2 eggs

Stir in 1 cup thick applesauce (sweetened or unsweetened)

Sift together and stir in . . . { 2 cups sifted **GOLD MEDAL "Kitchen-tested"** Enriched Flour
{ 1 tsp. double-action baking powder
{ 1 tsp. soda
{ $\frac{1}{2}$ tsp. salt

then $\frac{1}{2}$ cup chopped nuts

Pour into greased bread pan, 5x10x3-in.

Bake 50 to 55 minutes in moderate oven (350°).

Coconut-Cherry Cookies

Bits of cherry and coconut all through!



Mix together thoroughly . . . { $\frac{1}{2}$ cup soft butter
{ $\frac{1}{2}$ cup soft shortening
{ 1 cup sugar
{ 3 eggs

Stir in $\frac{1}{2}$ cup sour cream

Sift together and stir in . . . { $3\frac{3}{4}$ cups sifted **GOLD MEDAL "Kitchen-tested"** Enriched Flour
{ 1 tsp. double-action baking powder
{ $\frac{1}{2}$ tsp. soda
{ $1\frac{1}{2}$ tsp. salt

Stir in { $\frac{1}{2}$ cup chopped candied cherries
{ $\frac{1}{4}$ cup chopped citron
{ 1 cup shredded coconut
{ 1 tsp. grated orange rind
{ $1\frac{1}{2}$ tsp. lemon or almond extract

Drop by teaspoonfuls about 2-in. apart onto ungreased baking sheet.

Bake 10 to 12 minutes (or until lightly browned) in moderately hot oven (400°). Makes 7 to 8 dozen cookies (2-in. in diameter).

Bake 20 to 25 minutes (or until lightly browned) in moderately hot oven (450°). Makes 7 to 8 dozen cookies (2-in. in diameter).

BAKED Chicken-Ham Sandwich

Light, flaky Gold Medal biscuits add that "special touch"!



Measure into bowl

- 1½ cups finely cut-up cooked chicken or turkey
- *¾ cup finely cut-up cooked ham
- ¾ cup finely diced raw celery
- 1 egg, beaten
- 2 tbsp. cream or top milk
- 1 tsp. onion juice
- ½ tsp. salt
- ⅛ tsp. pepper

Mix together until well blended.

Sift together

- 2 cups sifted GOLD MEDAL "Kitchen-tested" Enriched Flour
- 2 tsp. sugar
- 2½ tsp. double-action baking powder
- 1 tsp. salt

Cut in with pastry blender or 2 knives

⅓ cup shortening . . . first cutting in half of it until mixture looks like "meal" . . . then cutting in the rest until particles are the size of giant peas

Stir in ¾ cup milk

Mix very well (it will be a moderately stiff dough). Turn over on floured surface to lightly coat with flour. Knead until smooth (about ½ minute or 20 folds). Round up dough and divide in half. Roll each half into an 8-in. square. Place one square in the bottom of a greased square pan, 9x9x2-in. Cover evenly with the filling. Place remaining square on top the filling. Mark surface of dough into 6 or 8 divisions with a fork or sharp knife. Brush top of dough with cream or top milk, if desired.

Bake 20 to 25 minutes in hot oven (450°). Cut down through entire sandwich following the marked lines and serve hot with turkey or chicken gravy or mushroom sauce. Serves 6 to 8.

*Chicken or turkey may be substituted for the ham.

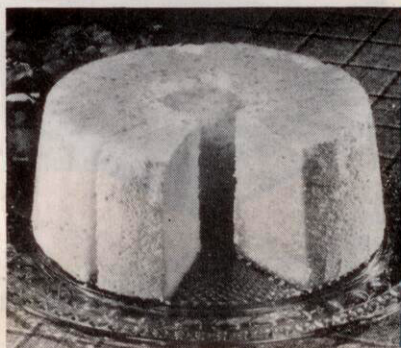
WE GUARANTEE Gold Medal "Kitchen-tested" Enriched Flour to give completely satisfactory results or your money back. General Mills, Inc., Minneapolis 1, Minnesota.

IMPORTANT: The Betty Crocker Staff at General Mills and homemakers all over the country have tested these recipes with Gold Medal Flour. We cannot guarantee perfect results if any other flour is used. If you'd like any Gold Medal recipes which you have seen advertised recently, write to Betty Crocker, General Mills, Inc., Minneapolis 1, Minnesota.

"Betty Crocker" and "Kitchen-tested" are reg. trade marks of General Mills.



"You can bake the best cake in a century..."



**Sunburst
Chiffon**

- Betty
Crocker



Betty Crocker Chiffon cakes combine the best points of all previously known cakes. Light as angel food, rich as butter cake. Higher volume, light, tender texture, more moist and luscious!

Made by an easy "1-2-3" method, perfected by our Betty Crocker Staff, Chiffon cakes use a surprise *oil* shortening. And now you can make this Cake of the Century with your regular all-purpose Gold Medal "Kitchen-tested" Enriched Flour!

The recipe given below has been tailored to take full advantage of Gold Medal's special characteristics, its superb baking qualities. When you make this Chiffon cake with Gold Medal, you'll fully realize why it's America's favorite flour by nearly 2 to 1. It's versatile, uniform, dependable—a flour you can trust for *all* your baking.

General Mills

SUNBURST CHIFFON CAKE

(delicately flavored with orange rind)

Recipe developed for Gold Medal only. Betty Crocker cannot guarantee results with any other flour.

Preheat oven (see pan sizes and temperatures below). SIFT an ample amount of GOLD MEDAL "Kitchen-tested" Enriched Flour onto a square of paper.

LARGE CAKE

Makes 16 to 20 Servings

STEP 1 . . . Measure (level measurements thruout) and Sift together into mixing bowl:

2 cups sifted GOLD MEDAL "Kitchen-tested" Flour (spoon lightly into cup, don't pack)
1½ cups sugar
3 tsp. baking powder
1 tsp. salt

SMALL CAKE

Makes 8 to 10 Servings

1 cup sifted GOLD MEDAL "Kitchen-tested" Flour (spoon lightly into cup, don't pack)
¾ cup sugar
1½ tsp. baking powder
½ tsp. salt

Make a well and add in order:

½ cup cooking (salad) oil such as Wesson or Mazola
7 unbeaten egg yolks (medium-sized)
¾ cup cold water
grated rind of 2 oranges (about 3 tbsp.)

¼ cup cooking (salad) oil such as Wesson or Mazola
3 unbeaten egg yolks (medium-sized)
¾ cup (¼ cup plus 2 tbsp.) cold water
grated rind of 1 orange (about 1½ tbsp.)

Beat with spoon until *smooth*.

STEP 2 . . . Measure into *large* mixing bowl:

1 cup egg whites (7 or 8)
½ tsp. cream of tartar

½ cup egg whites (about 4)
¼ tsp. cream of tartar

Whip until whites form *very stiff* peaks (picture 1). They should be much stiffer than for angel food or meringue. DO NOT UNDERBEAT.

STEP 3 . . . Pour egg yolk mixture gradually over whipped egg whites—*gently* folding (picture 2) with rubber scraper *just* until blended. DO NOT STIR. POUR into *ungreased* pan immediately.

BAKE:

10-in. tube, 4-in. deep—
325°—55 min., then
350°—10 to 15 min.
9x13x2-in. oblong—
350°—45 to 50 min.

8x8x2-in. or 9x9x2-in. square—
350°—30 to 35 min.
5x10x3-in. loaf—
325°—50 to 55 min.
9-in. tube, 3½-in. deep—
325°—50 to 55 min.

. . . or until top springs back when *lightly* touched.

Immediately turn pan upside down, placing tube part over neck of funnel or bottle, or resting edges of square, oblong, or loaf pans on 2 other pans (picture 3). Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen.

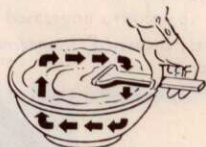
If you live at an altitude over 2,500 ft., write Betty Crocker, General Mills, Minneapolis 1, Minnesota, for recipe adjustments. Specify recipe wanted.

If you live at an altitude over 2,500 ft., write Betty Crocker, General Mills, Minneapolis 1, Minnesota, for recipe adjustments. Specify recipe wanted.

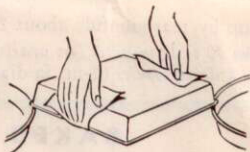
3 "SUCCESS TIPS" FOR CHIFFON CAKES



1. Whites must form
VERY stiff peaks.



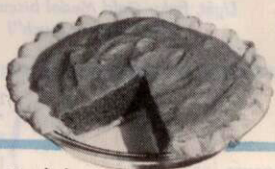
2. Fold down—over—up
—over . . . don't stir!



3. "Hang" upside down,
free of table.

Pumpkin Chiffon Pie

Light as sea spray . . . spicy-good!



- Make** 9-in. Pie Shell (recipe below)
Cool.
- Soften** 1 envelope or 1 tbsp. unflavored gelatin
 in $\frac{1}{4}$ cup cold water
- Mix** in top of double boiler { $\frac{3}{4}$ cup brown sugar (packed in cup)
 $\frac{1}{2}$ tsp. salt
 2 tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. allspice
- Stir in** $\frac{1}{3}$ cups mashed cooked pumpkin (1 no. 1 can)
- Stir in** a mixture of { 3 egg yolks, well beaten
 $\frac{1}{2}$ cup milk
- Mix** thoroughly. Place over boiling water. Cook until mixture thickens and flavors are blended (about 10 minutes), stirring frequently. Remove from heat.
- Beat** in with rotary beater . . . the softened gelatin
- Cool** mixture until it begins to set (15 to 20 min.), then beat until fluffy with rotary beater. Make a stiff Meringue (recipe below). Fold into fluffy pumpkin mixture. Pile lightly into cooled baked pie shell. Chill in refrigerator at least an hour until ready to serve. Serve with whipped cream, if desired.

MERINGUE

Beat until frothy 3 egg whites. Gradually beat in 6 *tbsp.* sugar. Continue beating until mixture is stiff and glossy.

9-IN. PIE SHELL

- Sift** together into bowl . . . { 1 cup sifted GOLD MEDAL "Kitchen-tested" Enriched Flour
 $\frac{1}{2}$ tsp. salt
- Cut in** with pastry blender or 2 knives $\frac{1}{3}$ cup shortening . . . first cutting in half of it until mixture looks like "meal" . . . then cutting in rest until particles are size of giant peas
- Sprinkle** over mixture 2 *tbsp.* water . . . mixing with fork to make dough stay together
- Round up** into ball. Roll out on lightly floured, cloth-covered board $1\frac{1}{2}$ -in. larger than inverted 9-in. pie plate. Trim evenly. Place loosely in pie plate. Fold edge under or over to make stand-up collar. Prick thoroughly with fork to prevent puffing.
- Bake** 8 to 10 min. in very hot oven (475°).

CUT HERE Save this coupon!

Serve Prize-Winning Chocolate Cake

When in doubt how to make your husband happy, bake a chocolate cake.

That's the advice of Mrs. S. P. Weston of La Jolla, who originated the prize-winning Starlight Double Delight chocolate cake.

Prize-winner Weston and Freda DeKnight, food editor, disagree about the kind of chocolate cake men like best.

So take your choice. Here are their two wonderful recipes.

Mrs. Weston's Prize-Winning Cake

Cream together 2 packages (3 oz. size) cream cheese, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{2}$ teaspoon peppermint extract until fluffy. Measure 6 cups (1 $\frac{1}{2}$ lbs.) sifted confectioners' sugar. Blend half of the sugar into creamed cheese mixture. Add $\frac{1}{4}$ cup hot water alternately with balance of sugar. Blend in 4 squares (4 oz.) melted chocolate. Reserve half of mixture (2 cups) as frosting for baked cake.

Sift together 2 $\frac{1}{4}$ cups sifted enriched flour, 1 $\frac{1}{2}$ teaspoons soda and 1 teaspoon salt. Combine $\frac{1}{4}$ cup shortening and remaining chocolate-frosting mixture; mix thoroughly. Blend in 3 eggs, one at a time. Beat for 1 minute. Measure $\frac{3}{4}$ cup milk; add alternately with sifted dry ingredients to creamed mixture, beginning and ending with dry ingredients. (With electric mixer use low speed.) Pour into two well-greased and lightly-floured 9-inch round layer pans. Bake at moderate (350 degrees F.) for 30 to 35 minutes. Cool; frost with reserved chocolate frosting. All ingredients should be at room temperature.

Freda De Knight's Sour Milk Chocolate Cake

One and a half cups flour, $\frac{1}{4}$ teaspoon salt, 1 tablespoon butter, 1 teaspoon soda, 3 teaspoons cocoa, 1 cup sugar, 1 cup sour milk, 1 teaspoon vanilla.

Cream butter and sugar. Add 1 cup sour milk in which soda

has been dissolved. Mix and sift dry ingredients. Add to sour milk mixture. Add vanilla and bake in layers or as cup cakes in moderate oven (350 degrees F.) 20 to 25 minutes. Frost with rich chocolate frosting or uncooked butter frosting.

Old-Fashioned Potato Spice Cake



Made the "Shortcut Baking" way
with

ROYAL SATIN

the speedy-mix shortening
all-vegetable — all-purpose

POTATO SPICE CAKE

2 cups flour	$\frac{3}{4}$ cup Royal Satin Shortening
2 cups sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup cocoa, or 3 squares chocolate	1 cup cold mashed potatoes
3 tsp. baking powder	3 eggs
$\frac{1}{4}$ tsp. salt	1 $\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ tsp. each, cloves, nutmeg, cinnamon, allspice	$\frac{1}{4}$ tsp. lemon extract
	$\frac{1}{2}$ cup raisins
	$\frac{1}{2}$ cup chopped nuts

Sift and measure flour; sift again with sugar, cocoa (if used), baking powder, salt and spices. With pastry blender or two knives, cut shortening into flour mixture till fine as cornmeal. (Watch speedy-mix Royal Satin really hustle blending!) Add all at once to flour mixture, milk, potatoes, flavoring, un-beaten eggs and melted chocolate (if used instead of cocoa). Beat with rotary egg beater till smooth. (Just a jiffy—thanks to Royal Satin's creaminess!) Beat in nuts and raisins. Pour into well-greased 2 $\frac{3}{4}$ quart-sized tube pan. Bake in moderate oven (350° F.) for 70 min. or till done. Cool about 7 min.; remove from pan. Frost with 7-minute icing made with brown sugar. This spicy cake keeps fresh and tender for days—a triumph of "shortcut baking" and a tribute to Royal Satin, the speedy-mix shortening!

Coldstream Products Company
Head Office: San Francisco, California

Strawberry Jam Time Is Here

By GAYNOR MADDOX
NEA Staff Writer

Catch some of the fragrant taste of fresh strawberries and store on your memory shelf in the pantry. You'll be glad when snow covers the ground again. Here are failure-proof recipes:

Strawberry Jam

(Makes about 10 six-ounce glasses)

Four cups prepared fruit, 7 cups sugar, ½ bottle fruit pectin.

To prepare the fruit: Crush completely, one layer at a time, about 2 quarts fully ripe strawberries. Measure 4 cups into a very large saucepan.

To make the jam: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and stir in bottled fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly to prevent floating fruit. Ladle quickly into glasses. Paraffin at once.

Spiced Strawberry Jam: Add ¼ to 1 teaspoon each cinnamon, allspice and cloves, or any desired combination of spices to strawberries before cooking. Proceed as directed.

Strawberry Marmalade

(Makes about 7 six-ounce glasses)

Three cups prepared fruit, 4 cups sugar, 1 box powdered fruit pectin.

To prepare the fruit: Remove skins in quarters from 1 medium-sized orange and 1 medium-sized lemon. Lay quarters flat; shave off and discard about half of white part. With a sharp knife, slice remaining rind very fine. Add ¾ cup water and 1-16 teaspoon soda; bring to a boil and simmer, covered, for 10 minutes, stirring occasionally.

Cut off tight skin of peeled fruit and slip pulp out of each section. Add pulp and juice to undrained cooked rind and simmer, covered, 15 minutes longer. Crush, thoroughly about 1 quart fully ripe strawberries. Combine fruits and measure 3 cups into a large saucepan.

To make the marmalade: Measure sugar and set aside. Place saucepan holding fruit over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute. Remove from heat, skim, ladle quickly into glasses. Paraffin at once.

Peaches, Dough Mix Make Quick Dessert

By NANCY DORRIS

A good stock of canned peaches has simplified the problem of providing two fruits in the day's meals. In the morning the choice falls upon citrus or tomato juice, or sliced oranges, or grapefruit on the half shell. Some families eat cooked prunes with the breakfast cereal, while others want the second fruit of the day in a luncheon salad or dinner dessert.

For a hot dessert to round out a skimpy meal, try quick cobbler, made with canned peaches and biscuit mix.

FRUIT COBBLER

Two and one-half cups sliced canned cling peaches
Three-fourths cup syrup from the peaches
One-fourth cup brown sugar (packed)
Two tablespoons flour
One-sixteenth teaspoon salt
Oven temperature: 425 degrees F.
Baking time: 10 to 12 minutes
One cup prepared biscuit mix
One tablespoon granulated sugar
One-third cup milk (about)
Baking time: 35 minutes, or until brown
Servings: Six to eight

Measure the drained sliced peaches and arrange them in a greased casserole (1-1½ qts.) Mix the peach syrup with the brown sugar, flour and salt; pour over the peaches. Place the casserole in a hot oven while mixing the dough for the topping.

SERVE WITH CREAM

Turn the biscuit mix into a small mixing bowl; add the granulated sugar. Then stir in enough milk to make a soft dough, mixing lightly.

Take the casserole from the oven,

Family Quickly Gobbles Up Warm, Rich Peach Cobbler

To "cobble up" means to put together in a hurry and to "gobble up" means to eat up in a hurry. And that is what your family will do when this peach cobbler appears. This bakes in a hurry also and can be baking while the rest of the dinner cooks, because it is served warm.

To "cobble up" means to put together in a hurry and to "gobble up" means to eat up in a hurry. And that is what your family will do when this peach cobbler appears. This bakes in a hurry also and can be baking while the rest of the dinner cooks, because it is served warm.

- 1 large can cling peach halves
- 1 cup syrup drained from peaches
- 2 tablespoons brown sugar
- 1 tablespoon cornstarch
- 3 tablespoons orange juice
- ½ recipe rich biscuit dough

Drain peach halves and arrange in a shallow baking dish. Combine syrup and brown sugar; heat to boiling. Dissolve cornstarch in orange juice and add to syrup, stirring constantly. Cook until thick. Pour over peaches. Drop biscuit dough by tablespoons over peaches. Bake in hot

PUMPKIN CHIFFON PIE



"There's crunchiness to this Stir-N-Roll Nut Pie Crust with its spicy Pumpkin Chiffon Filling. When the 'Fourth Meal' is a party, this is a chiffon pie that can be made in the morning or the day before and the crust will still be crisp."

9" Stir-N-Roll Nut Pie Shell
(recipe below)

- 1 tbsp. gelatin
- ¼ cup cold water
- ¾ cup brown sugar (packed)
- ½ tsp. salt
- 2 tsp. cinnamon

- ½ tsp. ginger
- ½ tsp. allspice
- 1½ cups cooked or canned pumpkin
- 3 large egg yolks
- ½ cup milk

Dissolve gelatin in cold water. Mix rest of ingredients in saucepan. Bring to boil over low heat. Boil 1 minute, stirring constantly. Take from heat. Stir in softened gelatin. Chill until partially set. Beat until smooth. Carefully fold into a meringue of 3 large egg whites, ¼ tsp. cream of tartar, 6 tbsp. sugar. Pile into baked pie shell. Chill until set (2 hours). Garnish with Reddi-wip . . . real cream that whips itself.

9" STIR-N-ROLL NUT PIE SHELL

Specially milled from choice soft winter wheats, SOFTASILK contains only the most desirable, tender gluten. Has the fine quality necessary to give perfect results.



Brown Sugar Cake



A sun-tanned favorite . . . with real brown sugar flavor. High. Tender. Delightful! Texture, too, is smooth and fine. In the oven in no time at all!

See general hints before starting to mix. Grease and flour *two* 8 or 9-inch round layer cake pans.

Sifted SOFTASILK Cake Flour
(2½ cups)

*Baking Powder (3 tsp.
double-action type, such
as "Clabber Girl",
"Davis", "Calumet", etc.)

Salt (1 tsp.)

Brown Sugar (1¾ cups,
packed in cup)

Shortening (high grade
vegetable), using part
butter for flavor (½ cup)

Milk, skimmed (1 cup)

Vanilla (1 tsp.)

Eggs (2 large, Grade A)

*For phosphate-type ("Rum-
ford", "Dr. Price's", etc.), use
¾ tsp.; for tartrate-type
("Royal", etc.), use 4 tsp.

MEASURE sifted SOFTASILK, baking powder and salt into sifter, and sift together into mixing bowl. Measure brown sugar and add. Measure shortening and milk. Measure vanilla into milk.

Add soft shortening and the milk to the dry ingredients. Mix with an electric mixer on *slow to medium speed* (or beat with a spoon) for 2 minutes by the clock. Scrape batter from sides and bottom of bowl *frequently* during mixing.

Add eggs (unbeaten). Continue mixing for 2 more minutes by the clock. Scrape batter from sides and bottom of bowl *frequently*. (The *total* mixing time is 4 minutes.)

Pour into prepared pans. Bake in a *moderate oven* (350°) for 35 to 40 minutes for 8-inch layers or 25 to 30 minutes for 9-inch layers. Remove from oven, let layers stand in pans for a moment; then turn onto wire cooling rack. As soon as layers are thoroughly cool, frost with desired icing.

Note: When mixed by hand, you can let the batter stand while you rest a moment, but be sure the *total* mixing time is as specified.

STUNNING

Marble Cake

DELICIOUS!

NEW
SOFTASILK
METHOD

Sifted SOFTASILK Cake Flour
(2¼ cups)

*Baking Powder (3½ tsp.
double-action type, such
as "Clabber Girl",
"Davis", "Calumet", etc.)

Salt (1 tsp.)

Sugar (1½ cups)

Shortening (high grade
vegetable), using part
butter for flavor (½ cup)

Milk (1 cup)

Vanilla (1 tsp.)

Egg Whites (4 large, at least
½ cup)

Chocolate, unsweetened,
melted (1 sq., or 1 oz.)

*For phosphate-type ("Rum-
ford", "Dr. Price's", etc.), use
3¼ tsp.; for tartrate-type
(such as "Royal", etc.), use
4¼ tsp.

Streamlined version of an old favorite. At last really simple to make . . . and with no extra dishes! The intriguing marbled effect is easily attained by a different-from-the-usual method of combining two batters . . . chocolate and white. Don't wait to try it!

See general hints before starting to mix. Melt chocolate. Thoroughly grease and flour one 8-inch square pan (2½ deep).

MEASURE sifted SOFTASILK, baking powder, salt and sugar into sifter, and sift together into mixing bowl. Measure shortening and milk. Measure vanilla into milk. Add soft shortening and ⅔ of the milk to the dry ingredients. Mix with an electric mixer on *slow to medium speed* (or beat with a spoon) for 2 minutes by the clock. Scrape batter from sides and bottom of bowl *frequently* during mixing.

Add remaining milk and egg whites (unbeaten). Continue mixing 2 more minutes by the clock. Scrape batter from sides and bottom of bowl *frequently*. (The *total* mixing time is 4 minutes.) Batter will be thin enough to pour easily.

Pour *one-half* of the batter into prepared pan. Add the melted chocolate to the other half of the batter, and continue mixing until well blended (about ½ minute). Pour the chocolate batter over the white batter. Then cut through batter with knife to streak colors through cake.

Bake in a *moderate oven* (350°) for 50 to 55 minutes. (A cake of this type may "crack open" on top during baking.) Remove from oven, let stand in pan for a moment; then turn onto wire cooling rack. As soon as cake is cool, frost with desired icing.

Note: When mixed by hand, you can let the batter stand while you rest a moment, but be sure the *total* mixing time is as specified.

PLEASE NOTE! There has been no change in the quality or baking characteristics of SOFTASILK. You may continue to use it with your favorite recipes just as you always have.

New Meat Loaf Slices Easily



OUR hunt for the best meat loaf recipes goes on. Here's the newest discovery. It uses granulated rice cereal for binding and the result is a loaf that holds its shape well and slices beautifully.

Baked Meat Loaf

- ¾ pound chopped beef
- ¾ pound chopped pork
- ½ cup granulated rice cereal
- 1 egg
- ¼ cup finely diced onion
- ¼ cup finely diced green paper
- 1½ teaspoons salt
- ¼ teaspoon pepper
- ½ teaspoon chili powder
- 1 teaspoon sugar
- ¾ cup tomato sauce

Place all ingredients in large mixing bowl. Mix thoroughly with hands or large kitchen fork. Pack in greased loaf pan, about 8x4x3 inches, making sure there are no air spaces. Bake in moderate oven (350°F.) until meat is done, about 1¼ hours. Serve hot or chill and turn out on platter to slice cold, then serve with a hearty macaroni mushroom salad.

to 1 cup. Otherwise proceed as directed.

Tomorrow's Menus

- Cheese Omelet Herb Salad
 - Hot Popovers*
 - Fruit Compote Beverage
- (Recipe for Starred Dish Follows)

HOT POPOVERS

Ingredients: 1 cup sifted enriched all-purpose flour, ½ teaspoon salt, 2 eggs, 1 cup milk, 1 tablespoon butter or margarine (melted).

Method: Sift together flour and salt. Beat eggs and add milk. Add to flour and beat until the batter is smooth with rotary beater or electric mixer. Mix in the melted butter or margarine. Beat 3 minutes. Fill greased muffin pans or popover pans or custard cups one-half full. Bake in a hot (425F.) oven for 30 to 35 minutes. Serve immediately with butter or margarine. Makes 6 popovers.

's has th

...a spicy...
...tasty to use with suc...
...the ham, egg and olive and the
...hearty salad bowl.

Spicy French Dressing

- 1 t grated onion
- 1½ c sugar
- 1½ t salt
- 1 c tomato catsup
- 1 c salad oil
- ¼ c vinegar.

Combine onion, sugar, salt, catsup in a mixing bowl, stirring them together well. Add oil, one tablespoonful at a time, beating it in as it is added. Add vinegar slowly, beating it in also. Store in a jar and shake just before using.

Fruit Salads

Fruit Salads