

Hot Doughnuts Real Treat For Fall Evening Parties

At fall's evening gatherings one of the most favorite snacks is doughnuts and hot apple cider. They certainly hit the spot on a

Peanut Butter Is A Favorite In Lunchboxes

An artistic array of peanut butter sandwiches paints a happy picture for lunchtime. Each creation has a flavor or texture that complements the peanut butter. In one, slices of red-skinned apple add a special crunch. Bacon, brown sugar, cheese and shredded carrots are among other choice accents to intrigue the appetite.

Peanut butter, a gold mine of nutrition, is a mainstay on most cupboard shelves. It is a lunchbox favorite either between slices of bread or as an ingredient in cookies.

Snack time finds the peanut butter spread on saltines, graham crackers or toast and topped with marshmallows. A few minutes under the broiler toast the marshmallows to a golden hue.

Handy and attractive containers of peanut butter are tailor-made for families of every size. There are 11 ounce decorated tumbler. For the larger household, there is an economical 3 pound family size packed in a re-usable refrigerator jar.

PEANUT BUTTER 'N APPLE

For each sandwich spread 1 slice of bread with 2 tablespoons peanut butter. Top with 4 or 5 fresh apple slices. Cover with second slice of bread. Spread the outside of the bread with softened butter or margarine and place in a hot skillet. When toasted and brown on one side, turn to brown on the other side.

PEANUT BUTTER 'N CARROT

For each sandwich spread one slice of bread with 2 tablespoons peanut butter. Blend together 1/4 cup shredded carrot, 1 tablespoon mayonnaise and 1 teaspoon milk. Top peanut butter with carrot mixture. Cover with second slice of bread.

PEANUT BUTTER 'N BACON

For each sandwich spread 1 slice of bread with 2 tablespoons peanut butter. Crumble 2 slices of crisply cooked bacon and blend with 2 tablespoons brown sugar. Top peanut butter with bacon mixture. Cover with second slice of bread. Spread the outside of the bread with softened butter or margarine and place in a hot skillet. When toasted and brown on one side, turn to brown the other side.

MARSHMALLOW

For each sandwich spread 1 slice of bread with 2 tablespoons peanut butter. Cut 3 marshmallows into halves and arrange on top of peanut butter. Put under the broiler until the marshmallows are toasted.

PEANUT BUTTER 'N CHEESE

For each sandwich spread 1 slice of bread with 2 tablespoons peanut butter. Top peanut butter with 1 slice Swiss cheese. Add lettuce. Cover with second slice of bread.

Beans 'N' Beef Pie A Delightful Dish

Has your family been longing for an old fashioned main dish pie? One with a fully flavored filling and golden brown crust? It's a delightful dish but a real time consumer, too.

With canned convenience foods, it's possible to have a modern version of this tasty pie baking in the time you do last minute dinner preparations. This savory pie is especially unique, when made with canned beans and ground beef in barbecue sauce. Once the family gets a whiff of its stimulating aroma, it will fast become a treasured recipe.

Look how easy it is to fix. Just add canned beans and ground beef to cooked carrot, celery, and onion. Put into a baking dish and top with pastry wedges quickly made from a mix. It goes in the oven for 30 minutes — comes out delicately browned and bubbling good. A molded pear salad made early in the day need be your only accompaniment. For dessert, how about the family's favorite spice cake.

Hearty Beans 'n' Beef Pie

1/2 cup carrot strips
1/2 cup sliced celery
1/2 cup chopped onion
2 tablespoons butter or margarine
1 can (1 pound) beans and ground beef in barbecue sauce
Pastry for one-crust pie
In saucepan, cook carrot, celery, and onion in butter until tender. In 1 1/2-quart casserole, combine all ingredients except pastry. Prepare pastry; cut into 6 pie-shaped pieces; place on top of beans. Bake at 425 degrees F. for 30 minutes or until crust is browned. Makes 4 to 6 servings.

brisk night! Even more well-received among your friends would be homemade potato doughnuts, still warm from deep-fat frying. Mmm, what a treat! You can make it an exciting production, too. Let everyone have fun watching the round morsels turn a golden brown in the sizzling fat.

Making doughnuts is not difficult. You'll mix the dough in advance and chill it in the refrigerator. When almost time to serve, just roll out the dough, cut with a doughnut cutter and fry. After draining, the doughnuts may be dipped in confectioners' or granulated sugar.

Reba Staggs, home economist, recommends lard for deep-fat frying. It's economical and easily workable over a wide range of temperatures. After each use, strain through a cloth and cool. Cover and store in the refrigerator.

Potato Doughnuts

6 cups sifted enriched flour
7 teaspoons baking powder
1 teaspoon salt
1 teaspoon nutmeg
3 eggs
2 cups sugar
1 1/2 cups warm mashed potatoes
5 tablespoons melted lard
3/4 cup milk
Lard for deep-fat frying
Sift together flour, baking powder, salt and nutmeg. Beat eggs; add sugar, potatoes and lard and continue beating. Add milk and mix well. Add dry ingredients and mix only until flour disappears. Chill thoroughly. Place about one-third of the dough at a time on a lightly floured surface. Roll dough to 1/2 inch thickness. Cut with floured doughnut cutter. Fry until golden brown in hot deep lard (375 degrees F.) Drain on absorbent paper. Yield: 4 to 4 1/2 dozen doughnuts.

Frozen Fries Are Featured In New Way

Try serving a meal which doesn't include potatoes to most men, and very likely you'll find yourself answering the question, "Where are the potatoes?" Turn the conversation to food in any gathering where the male sex is present and you'll soon hear the emphatic statement, "I'm a steak and French fried potatoes man myself." Yes, indeed, potatoes are favorites of the men and they insist on having them served regularly. . . but, it's been our experience that even the most dedicated potato-eater will rebel now and then if they are prepared in the same way time after time.

For a special treat. . . and to perk up interest in your menus, try this intriguing new way with frozen fries. . . French Fries Continental. Quick and easy to do, this recipe will add extra enjoyment to this all-time favorite food and will complement any meat you choose to accompany it to the dinner table.

French Fries Continental
1/4 pound bacon, diced
1 package (1 pound) or 2 packages (8 ounce each) frozen French fries
1 teaspoon salt
1/2 pint (1 cup) dairy sour cream
1 tablespoon chopped chives, green or dried onions
1/2 teaspoon dried dill weed
Fry bacon until crisp. Remove bacon from pan and drain; save 2 tablespoons drippings in frypan. Add French fries, salt and pepper; heat, stirring several times, until French fries are hot and uniformly browned, 6 to 8 minutes. Stir dill weed into cream and set aside. Add crumbled bacon pieces to French fries and heat. Transfer to serving dish; serve with dilled sour cream topped with chives. Yield: 4 servings.

BRIDGETIME SNACK

Remove crust from 12 slices of toasted bread. Cut toast diagonally to make triangles or fingers. Spread with filling made by blending 1 cup well drained crushed pineapple and 1 3-ounce package of cream cheese. Top with bits of crisp bacon.

SALAD NOTE

Do you have problems with the browning of your diced or sliced fresh fruits? Canned pineapple juice will come to your aid. Simply dip them into canned pineapple juice or syrup drained from canned pineapple, or even toss them with the pineapple itself. You'll find the pieces will stay bright in color.

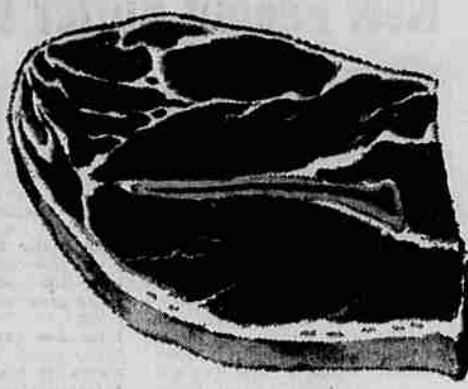
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