

Orange Coffee Cake Welcome Early, Late

A coffee cake that takes yeast somehow seems more of a treat than ordinary hot bread. Here even the name will whet the appetite.

Make the Orange Rosette coffee cake the night before and warm it up for breakfast, or plan it for Sunday evening supper or a late snack when company is on hand to share in the treat.

Here is the recipe for:
ORANGE ROSETTE COFFEE CAKE

- 1 package yeast, compressed or dry
- 1/4 cup water (lukewarm for compressed yeast, warm for dry)
- 1/4 cup milk
- 1/4 cup sugar
- 1 teaspoon salt
- 2 tablespoons shortening
- 1 egg
- 1 teaspoon grated lemon rind (if desired)
- 3 cups sifted flour (about)
- 1/4 cup sugar
- 1 tablespoon shredded orange rind
- 1/4 cup chopped nuts

Confectioners' Sugar Icing
Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, egg and lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about 1 1/2 hours). When light, punch down. Let rest 10 minutes.

Divide dough into 3 portions. Roll each portion of dough into slender roll about 18 to 20 inches long, and 3/4 inch in diameter. Mix sugar, orange rind and nuts on sheet of waxed paper. Place rolls of dough in sugar-nut mixture. Twist each roll pressing sugar and nuts into it. When all three rolls are coated with sugar and nuts, braid them together and coil the braid loosely into greased 9-inch round pan. Sprinkle remaining sugar-nut mixture on top. Let rise until doubled (about 45 minutes). Bake in moderate oven (350 degrees) 25 to 30 minutes. When cool, brush



Yeast coffee cake is an attractive eye-catcher for breakfast or for entertaining informally. The attractive orange rosette coffee cake is enhanced with sugar and nuts and braided.

Walnuts Make a Sandwich Filler

Searching for a new sandwich is as natural as hanging out the Monday wash. This walnut sandwich spread with popular walnuts, crisp celery, ripe olives and sweet green pepper is an extra-nice addition to your suggestion box. Good picnic business, too.

WALNUT SPREAD
1/4 cup walnuts
1/2 cup chopped ripe olives
2/3 cup finely chopped celery
2 tablespoons finely chopped green sweet pepper
1/2 cup mayonnaise
1/2 teaspoon salt
Few drops onion juice
Chop walnuts fine. Combine with olives, celery and green pepper. Mix in mayonnaise, salt and onion juice. Makes about 1 1/4 cups spread.

with confectioners' sugar icing, if desired. Makes 1 coffee cake.



Swiss Cheese in Fried Fish Dish

The flavor of Swiss cheese gives a variation to the regular cheddar. Here it comes in an excellent main dish for wintertime.

FISH IN SWISS JACKETS
2 pounds fish fillets (fresh or frozen)
3 to 4 tablespoons flour
2 eggs, well-beaten
1 to 1 1/2 cups grated Swiss cheese
Fat for frying
If frozen fish is used, defrost completely before using. Wash, and dry fish with cheesecloth. Dredge with flour; dip in well-beaten eggs, and cover completely with finely grated Swiss cheese. Heat enough fat in large frying pan to cover at least 1/2 inch of pan; fry fish as usual for about 2 minutes. Turn fish with broad spatula and continue frying for another 2 or 3 minutes. Drain on brown paper. Serve immediately. Serves 6.

BAKED FRUIT
Bake bananas to serve with ham. Just peel the fruit and place in a shallow greased baking dish; sprinkle with sugar and salt and dot with butter or margarine. Bake in a moderate oven about 15 minutes and serve at once.

COLOR HERE
Loganberry juice combines well with either pineapple or grapefruit juice. Makes a pretty drink, too.

FINE TOUCH
Add some crumbled crisp bacon to creamed peas and serve over toast for a luncheon dish.

Shrimp, Almonds Go Into Casserole

Spaghetti gains style in this recipe when almonds, shrimp and corn are included.

SHRIMP AMANDINE CASSEROLE
4 ounces elbow spaghetti
1/4 cup butter or margarine
1/4 cup blanched slivered almonds
2 tablespoons chopped green pepper
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon caraway seeds
2 cups milk
1 cup cooked cleaned shrimp
1/2 cup cooked whole kernel corn
Buttered bread crumbs
Cook spaghetti in boiling salted water until tender (about 8 minutes). Drain and rinse. While spaghetti is cooking, melt butter or margarine in saucepan. Add almonds and green pepper and brown lightly. Stir in flour, salt and caraway seeds. Add milk and cook until thickened, stirring constantly. Fold in spaghetti, shrimp and corn and mix until well blended. Pour into 1 1/2-quart casserole. Top with buttered bread crumbs. Bake in moderate oven (350 degrees) 25 minutes. Makes 4 servings.

HOW FIRM
When you are using brown sugar in baking, pack it into your measuring cup so firmly that it will retain its shape when it is turned out.

CLEAN OUT
Stains can be removed from china teapots by soaking them overnight in hot soda water, then rubbing them with a cloth moistened in vinegar and dipped in salt.

STITCH IN TIME
Save yourself trouble when ironing a pleated skirt by bast-

Take It From Me

By GRETCHEN

Among the food products new to the market, is one designed especially for dieters, but welcomed by others too. This is a low-calorie uncreamed cottage cheese, Slender. A product of Damascus Milk Co., the new cottage cheese has a small tender curd and creamy consistency.

The new product has 420 calories per pint to 610 calories in the regular creamy cottage cheese. There is but 1 percent butterfat and nicest of all—it's priced 2c lower than the cream style.

According to the distributors, the low calorie cottage cheese with small curd is recommended for even young babies by some pediatricians.

Another product on the market that's worth remembering, is Saran-Wrap, a transparent material that seals itself. Manufacturers recommend that it be used for wrapping such foods as sandwiches, meats, cheese and fresh fruits. It's complete transparency is one of its virtues, for you can see what's underneath the wrapper. Especially practical for freezing foods, for it makes it's own airtight seal.

A new use for the wrap is as a covering for silverware. The makers declare it as tarnish-resisting. Try wrapping the best silver by the place setting, then when needed, just unwrap the number of settings needed. The wrap can be reused.

Scrambled Eggs Take on Flavor

Serve smoked sausage whole, as links, or combined with other foods, such as Scrambled Egg Special. The zesty smoked flavor of the sausage combines with the delicate egg flavor in a truly delectable dish. Fresh fruit, hot muffins and milk or coffee round out the menu for a breakfast that's good to eat and mighty good for you.

SCRAMBLED EGG SPECIAL
1 cup pennywise slices smoked country style sausage
1 tablespoon finely chopped green pepper
2 tablespoons fat
4 eggs slightly beaten
1/2 teaspoon salt
1/2 teaspoon pepper
Pan-fry smoked sausage and green pepper in hot fat in a heavy skillet. Add eggs and seasonings. Cook slowly. Stir with spatula until eggs are cooked. Serve hot. Serves 4.



Ellen Bates knows how to treat a hungry 5-year-old and her friends! She adds a box of chocolate Amazo to 2 cups cold milk...



Mixes with egg beater for about 30 seconds (Amazo thickens into a creamy pudding as she beats!)



And Amazo is all ready to eat! No setting, no waiting! Amazo is the only "instant" ready to eat as soon as it's mixed!



Six healthy servings from one package! And Amazo is as smooth and rich tasting as a pudding can be. Nutritious, too!



Shake the can and prove it!
M-J-B's full flavor roast means more measures to the pound—more flavor in every measure

See for yourself
Shake several cans of coffee before you buy. Most brands rattle—but not M.J.B! It's packed solid. Proof of more measures—and extra flavor, because...

- Ordinary Roast**
Fully-developed roast expands each coffee bean in M.J.B.'s rich blend. This brings out more flavor, and increases volume, too... gives you 2 to 5 measures more per pound than other brands.
- Full-flavor grind** makes each particle of M.J.B. exactly the right size for your coffee maker to release all the goodness... no large lumps to imprison flavor, no powder or chaff to dilute the goodness.

You can't make a bad cup of M-J-B

Snack time calls for Amazo—the only pudding that's really instant!

Snack time or meal time, you can mix and serve Amazo—ready to eat—in less time than it takes to tell about it!

That's the unvarnished truth. Pour, two cups of milk into a bowl, add a box of Amazo, and mix for 30 seconds. You'll feel it thicken a moment after you start the beater!

In seconds Amazo turns into a smooth, fluffy mixture—rich and thick and creamy. And in half a minute—when other "instants" are still soupy—Amazo is ready to eat!

Three wonderful flavors—chocolate, butterscotch, vanilla. And listen: you can invent your own taste treat! Using vanilla Amazo, simply replace half or more of the milk with your favorite fruit juice—like pineapple, peach, apricot. But you can only do this with Amazo. Other instant puddings won't thicken when mixed with juices.

Try Amazo today. Discover for yourself the many wonderful advantages of the only truly instant pudding!