



Canned pears can come in very handy and provide lots of ideas for winter desserts, when fresh fruits are limited. Here is pictured an interesting dessert called Mincemeat Gingered Pears, which begin with a can of Bartlett's and include ginger snaps for the spice.

Ginger, Mincemeat, Pears in Frozen Dessert for Occasion

Canned Bartlett pears are the basis for this dessert so if you haven't already acquired the habit of keeping several cans on hand always, start at once because this is the perfect answer.

Before we divulge the recipe for Mincemeat Gingered Pears it might be well to think for a moment about canned pears. The perfect pears which you find when you open a can are the result of a long, painstaking process.

First the pears must be hand-picked at just the right degree of maturity. They must be carefully handled on the way to the cannery so they'll not be bruised. Then they're peeled, halved, graded for size and finally processed. Yet, despite the tender, loving care they receive, pears are inexpensive to serve and though highly nutritious, have a surprising low caloric count. They adapt themselves to every meal and are delicious in salads, desserts, cocktails and appetizers.

MINCEMEAT GINGERED PEARS

8 canned Bartlett pear halves
1½ cups crushed ginger snaps
3 tablespoons melted butter
1½ cups mincemeat

1 teaspoon grated orange rind
Mix crushed ginger snaps with melted butter and press into bottom of two shallow refrigerator trays. Combine mincemeat and orange peel and spread on top of crumbs. Arrange pear halves cut side up on top of mincemeat mixture and spoon juice from mincemeat over them. Place in freezer compartment and partially freeze or chill until firm. Serve with whipped cream. Serves 8.

Chocolate Gives Cake Popularity

Most men like cake—as long as it's chocolate. So if you want to please your menfolk, here's one that we can guarantee to keep not only the menfolk, but the women and children happy, too. It's real chocolaty and tender and light, with good crisp walnuts scattered through it. It keeps well, too, if you can fend off would-be consumers.

CHOCOLATE NUT CAKE

3 squares unsweetened chocolate
½ cup hot water
½ cup shortening
1½ cups granulated sugar
2 eggs
2 cups sifted cake flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
¾ cup buttermilk or sour milk
1 teaspoon vanilla extract
¾ cup chopped walnuts

Melt chocolate over hot water, then stir in ½ cup hot water, blending well. Cool slightly. Add eggs, one at a time, beating thoroughly after each addition. Blend in chocolate mixture. Sift together flour, salt, soda and baking powder. Blend into creamed mixture alternately with buttermilk. Blend in vanilla and chopped walnuts. Turn into 2 greased 9-inch layer cake pans. Bake in moderate oven (350 degrees) 30 to 35 minutes. Let stand 5 minutes. Turn out onto wire rack to cool. Frost as desired. Makes 1 (9-inch) cake.

Homemade Mix for Pies Is Economical

A pastry mix that can be made ahead of time and stored easily is the perfect answer to quick baking and delightfully different desserts. Of course, the pastry mix you make yourself is not only a time saver, but features the wonderful "home-made" qualities that go along with home-mixed pastry, and it is so much less expensive.

The ingredients make the mix, so use a quality, all-purpose shortening, an all-purpose flour, and double-acting baking powder for best results. A quality shortening is especially important because it supplies the necessary high shortening power, richness, and a special quick-mix ingredient for superb pastry performance.

Use standard measuring cups and spoons when preparing the mix, and measure accurately. When using the home-prepared mix in a recipe, spoon it into the cup to measure instead of sifting or packing it in. You'll find the pastry mix is convenient to store because you can keep it in a closed canister or can in the pantry instead of using precious refrigerator space.

From this easy pastry mix, you

will enjoy making extra-good pies, and the family will no doubt insist on lots of them. Here is the basic mix recipe and also a deliciously different pie made from the mix. Apple pie is always a dessert special, and the added sour cream filling adds an intriguing touch.

PAstry MIX

2 cups shortening
1 tablespoon salt
6 cups sifted flour
Sift flour with salt into a bowl. Cut in shortening using a pastry blender or fork, until the mixture is the consistency of cornmeal and small peas. Store in a covered container in a cool place. Use as needed to make pie dough. See chart and method below. Makes about 9 cups.

THE PASTRY

Size	Mix	Water
1 crust, 9-in.	1½ c.	1-2 T.
2 crusts, 9-in.	3 c.	2-3 T.
1 crust, 9-in.	1½ c.	2-3 T.
2 crusts, 9-in.	3 c.	3-4 T.

Place pastry mix in bowl. Sprinkle cold water, a little at a time, over different parts of pastry mix. Toss together lightly with a fork. Use as little water as possible, just enough to make

dough hold together. Place dough on waxed paper. Knead 3 times. Press gently with a paper into a ball. Let stand at room temperature for 15 to 20 minutes. Lightly flour pastry cloth or board and covered rolling pin.

THE CRUSTS

For One-Crust Pies: Roll dough into circle ¼-inch thick. Use light strokes working out from center. Lift rolling pin as it nears edge. (To measure, invert pie pan on dough; cut 1-¼ inches beyond edge of pan.) Fold pastry in half; lay fold in center of pan; unfold. Fit pastry into pan. Do not stretch pastry. Press with finger tips from center out to remove air bubbles. Fold edge of pastry under to fit rim of pie pan. Flute edge with finger tips.

SPICY STORY

Heat apple cider with a small stick of cinnamon, some whole cloves and whole all-spice; add brown sugar to taste. Serve piping hot in mugs topped with freshly-ground nutmeg. Delicious with crackers and a cheddar cheese spread.



Cocktail With Smooth Flavor

We think this cocktail is tops, especially the use of crunchy celery with crisp grapes and smooth, buttery avocado. The trick in making cocktails exceptionally appetizing is to serve them very cold, so be sure to keep all of the ingredients as well chilled as possible.

Tasty Avocado Cocktail

1½ cups cubed avocado
Salt
¾ cup sliced seedless grapes
¾ cup sliced celery
Lemon-honey dressing
To prepare avocado, cut into halves and remove seed and skin. Cut into cubes and sprinkle lightly with salt. Arrange in chilled glasses with grapes and celery. Pour chilled dressing over all.
Dressing: Blend ¼ cup lemon juice with ¼ cup honey; chill. Serves 5 to 6.

Shrimp has Place in Many Menus

Shrimp are fished from waters around the world. When caught, they may be grayish green, pink or brown; they may have smooth heads or grooved; they may be as tiny as your little finger nail, big fellows 11 inches long, or somewhere in between. Regardless of their color, nationality or size, their popularity is the same and they all turn the same rosy pink when cooked. You can find recipes for shrimp in cook books the world over. Chinese call these shellfish ha; Italians, gamberi or scampi; French, crevettes; Spanish, camarones; Danes, røjer; Norwegians, strandreker; Germans, garnelen; Greeks, nantalia; Siamese, kun. And many foreign shrimp recipes have been adopted by Americans, such as this one from the Shrimp Association of the Americas for Gamberi con Riso, which is simply Italian for Shrimp with Rice.

GAMBERI CON RISO

(Shrimp with Rice)
¾ cup butter
1 large onion, finely chopped
1 can sliced mushrooms
1 green pepper, finely chopped
1½ cups uncooked rice, washed and drained
¾ teaspoon nutmeg
1 cup dry white wine

1 teaspoon salt
¼ teaspoon pepper
4 cups stock or water
2 tablespoons chopped parsley
¼ teaspoon thyme
1 large bay leaf
2 pounds uncooked shrimp, shelled and deveined
Melt butter and add onion, mushrooms, pepper, rice, nutmeg, salt and pepper. Stir frequently until rice is golden brown. Cook about 5 minutes, until liquid is reduced. Add stock (or water), heated, parsley, thyme, and bay leaf. Cover and cook for 10 minutes, stirring occasionally. Add shrimp and cook 10 minutes more or until shrimp have turned pink. Remove bay leaf. Serve immediately. Makes 4 to 6 servings.

SWEET STUFF

If you have maple sugar in the house, you can make a delectable topping with it. Beat some of the crushed sugar into heavy cream as you finish whipping it. Serve with apple cobbler.

Good sauce for shrimp: a can of mushroom soup mixed with a half cup of milk and seasoned with grated onion and soy sauce. Serve over rice mixed with green peas.



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