

Pineapple Bavarian Cream Beautiful, Delicious Treat

Looking for a dessert with eye appeal that really tastes as good as it looks? We think we've found it for you.

Pineapple Bavarian Cream

One tablespoon plain gelatin, 1/4 cup cold water, 1/4 cup hot water, 2-3 cup (1/2-15-ounce can) sweetened condensed milk, 2 tablespoons lemon juice, 1/2 teaspoon grated lemon rind, 1 cup canned pineapple juice, 1/2 cup heavy cream.

Soften gelatin in cold water 5 minutes. Add hot water. Stir until gelatin is dissolved. Add sweetened condensed milk, lemon juice, lemon rind, and pineapple juice. Stir until well blended. Place bowl in pan of ice water. Stir until mixture begins to thicken. Whip cream and fold into gelatin mixture. Pour into mold which has been rinsed in cold water. Chill. Set, unmold and serve with custard sauce, crushed pineapple or berries.

This variation on prune whip is good, too.

Prune Whip

One (15-ounce) can sweetened condensed milk, 1/4 cup lemon juice, 1-1 1/2 cups (1-pound package) cooked prunes, pitted, 2 egg whites.

Pour sweetened condensed milk and lemon juice into mixing bowl; stir until mixture thickens. Add prunes; beat with electric mixer or rotary beater until well blended. Beat egg whites until stiff but not dry. Fold egg whites into prune mixture. Pour into individual serving dishes. Chill.

CARS COLLIDE

Cars of Irving W. Jefferson, 1424 Davenport, and David W. Grimes, 210 Davis street, were damaged last week in a collision at Brooks alley and Franklin avenue.



BRAND-NEW ADVENTURE for your taste buds is offered by a cake flavored with grated fresh apples.

Grated Apple is Ingredient For Moist Flavorful Cake

Picture this after the Thanksgiving turkey—a moist flavorful grated fresh apple cake topped with either ice cream and caramel sauce, or lemon sauce and whipped cream.

Grated Fresh Apple Cake

(Yield: 9 servings)

Two cups sifted all-purpose flour, 1 1/4 cups light brown sugar, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon double-acting baking powder, 1/2 teaspoon ground nutmeg, 1/2 cup shortening, 1 1/2 cups coarsely grated raw apples, 2 tablespoons milk, 2 eggs.

Sift the first six ingredients into

a mixing bowl. Add shortening, grated apple and milk. Mix just enough to dampen the ingredients. Then beat 2 minutes by hand or with an electric beater at low speed. Add eggs. Beat 2 more minutes at low speed. Pour batter into cup ring mold. Bake 50 minutes, or until done, in a preheated moderate oven (350 degrees F.). Or, if desired, bake in a well-greased, lightly floured 9-inch square pan for 45 minutes. Turn out on a wire rack. Serve cold with ice cream and caramel sauce or top with lemon sauce and whipped cream.

Mashed Carrots and Potatoes

(Yield: 6 servings)

One pound (about 11 medium) fresh carrots, 1/2 pound (2 medium) potatoes, 1-inch boiling water in saucepan, 1 1/2 teaspoons salt, 1/4 teaspoon ground black pepper, 2 tablespoons butter or margarine, 1 teaspoon grated onion, 1 uncooked carrot, grated.

Pare carrots and potatoes and cut each into quarters. Place in a saucepan along with one-inch boiling water and salt. Cover. Boil until tender, 10 to 12 minutes. Remove from heat and mash until fluffy. Beat in the next three ingredients. Garnish with grated uncooked carrot.

TOMORROW'S DINNER: Vegetables and beef cutlets, carrots mashed with potatoes, fresh broccoli with lemon butter, tossed lettuce and endive salad, grapefruit French dressing, rye bread, butter, tea, milk.

Roast Beef Tops For Festive Meal

When you're planning a special occasion dinner during the holidays, for example New Year's Day, choose roast beef. After all the other elaborate preparations of the season, you'll be glad to select this simply-prepared, deluxe meat.

There are no preliminary preparations—just place the roast in a pan, fat side up, and slip it into a 325 degree F. oven. You don't need to cover it, baste it, or watch it during cooking. Using a meat thermometer, cook until the internal temperature of the roast reaches 160 degrees F. or that's about 28 minutes per pound for a medium done roast. (A rare roast should reach 140 degrees F., well-done 170 degrees F.)

Interesting Foreign Dishes Add Sparkle to Home Menus

One sure way to add sparkle to your menus is to seek out interesting foreign dishes to serve. Often these are exciting and truly delicious, while in no sense are they beyond the capabilities or time schedule of the average American homemaker. Too, you'll find it's fun to learn something about the characteristics of cookery in the various countries.

Austrian cookery, for instance, has at one time or another been under the influence of German cooking and that of Hungary and Italy. In spite of these influences, the national dishes today are typically Austrian and reflect the same vitality and easy gaiety of the

people. Theirs is a food of a people who revel in music and dancing and to whom cooking is one of the most pleasant arts of life.

One favorite Austrian dish, adapted for you, is Gefüllte Kohl Wurstchen or Stuffed Cabbage Leaves.

Stuffed Cabbage Leaves

6 skinless Frankfurters
1 onion
Parsley
1 Egg Yolk
Salt and Pepper
Cabbage Leaves
3 slices of fat Bacon
1/2 cup White Wine or Stock
Chop the skinless frankfurters fine and mix them with a little

chopped onion, some chopped parsley and one egg yolk. Cook the mixture in a little butter and season well with salt and pepper. When well browned, lay a spoonful of the mixture on a cabbage leaf previously dipped for two or three minutes in boiling water. Wrap around the mixture, folding the ends in and tying with a string as in making a parcel. Line a pan with the bacon slices, top with the stuffed cabbage parcels, add the white wine or stock and simmer gently for one half to one hour. To serve: put the cabbage packets on a dish, strain the gravy over them and serve with rice.

What might be considered to be

another version of this tasty dish, this time of Turkish origin, is Taraba.

Taraba

1 pound spinach
1 slice bread, soaked in water
6 skinless frankfurters,
chopped fine
Uncooked rice
Salt and pepper
1 onion, chopped
Butter
1 cup tomato sauce
1/2 Lemon, juice only
Wash the spinach well and blanch in boiling water for a couple of minutes. Remove and drain but do not separate the leaves.

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How the experts whip cream in less than two minutes!

1. Use 1 or 1/2 pint of Medo-Land Whipping Cream.
2. Chill Whipping Cream, small deep bowl and beater in refrigerator. THIS IS IMPORTANT!
3. After chilling, pour Whipping Cream into bowl and start whipping slowly and then increase tempo. Be sure cream comes half way up on the blades of the beater. It will whip stiff and fluffy in less than two minutes.

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