

## Honey and Rice Combine For Varied Dessert Dishes

Americans are famous as a dessert-loving people. It is up to the badgered homemaker to keep these desserts varied and appealing.

Here's a new recipe to add to your dessert recipe collection. Every accomplished homemaker will be quick to notice that it has these check-points:

It is inexpensive.  
It provides for left-over cake or cookie crumbs, which often are a headache for the truly prudent homemaker who cannot bear to throw them away.  
It can be made far ahead of serving time, thus taking a load

off the rush dinner hours.  
The recipe is easily divided or multiplied to suit the exact number of persons you are serving.  
Honey and rice make surprisingly good companions. Rice gives the body, honey gives the sweetness so essential to every good dessert.

**Rice and Honey Freeze**  
2 1/2 cups slightly warm cooked rice  
3/4 cup honey  
1/2 cup chopped filberts or walnuts  
1/2 pint whipping cream  
1 cup chocolate cake or cookie crumbs

**Method:** Mix together the rice, honey and nuts. Whip the cream and fold into the rice, honey and nut mixture. The cream will be partially melted by the warm rice. Sprinkle half of the chocolate crumbs over the bottoms of two ice cube trays.

Pour the rice and whipped cream mixture into the two trays. Sprinkle the rest of the chocolate crumbs over the top. Freeze until firm. If dessert is kept for several days, remove trays from freezing compartment and place in coldest part of the refrigerator several hours before the dessert is served if a softer texture is desired.  
This recipe makes 10 servings.

**Rice and Apricot Honey Pudding**  
18 apricot halves  
3 eggs  
3 cups cooked rice  
2 tablespoons melted butter or margarine  
2 tablespoons lemon juice  
1 tablespoon grated lemon rind  
1/2 cup honey  
1/2 cup milk  
Nutmeg

**Method:** Mash apricots with a fork or put through a sieve. Pour pulp into a greased baking dish. Beat the eggs until frothy. Add the rice, butter or margarine, lemon juice, lemon rind, honey and milk. Pour the rice mixture over the apricots. Sprinkle nutmeg over the top. Set the baking dish in a shallow pan 1/4 full of hot water. Bake in a 350 F. oven for 1 hour. Serve the pudding warm.  
This recipe makes 8 servings.

### Delicious Conserve From Dried Fruits

If your cupboard looks bare of good jams and conserves, now is the time to fill it with a variety of delicious homemade ones. Make them with canned and dried fruits which are always available. One of the best we know is this easy recipe for "Apricot Pineapple Conserve."

**Apricot Pineapple Conserve**  
4 cups dried apricots  
1 No. 2 can crushed pineapple  
4 cups water  
1 cup honey  
5 cups granulated sugar  
1 cup coarsely chopped walnuts

Rinse apricots, drain and put through food chopper, using fine knife. Combine with pineapple, water, honey and sugar. Boil about 20 minutes or until of desired consistency, stirring continuously to prevent scorching. Add chopped nuts last 5 minutes' cooking. Pour into glasses and seal with paraffin.  
Makes about 12 (8-ounce) glasses.

Because no satisfactory engine could be bought, the Wright brothers had one built in their own bicycle shop to power their first airplane.

### Chocolate Coated Pop Corn Clusters

Here is a treat that is easy to make. It is "Chocolate Coated Pop Corn Clusters." Sounds simple — and it is simple. Hardly anything at all to making it — but it is a really different confection with all the flavor of rich chocolate candy plus the crunchy goodness of crisp pop corn.

**Chocolate Coated Pop Corn Clusters**  
1 cup sugar  
1/2 cup water  
1/2 cup corn syrup  
3 tablespoons butter or margarine  
3 (1 oz.) cakes unsweetened chocolate  
4 quarts popped pop corn

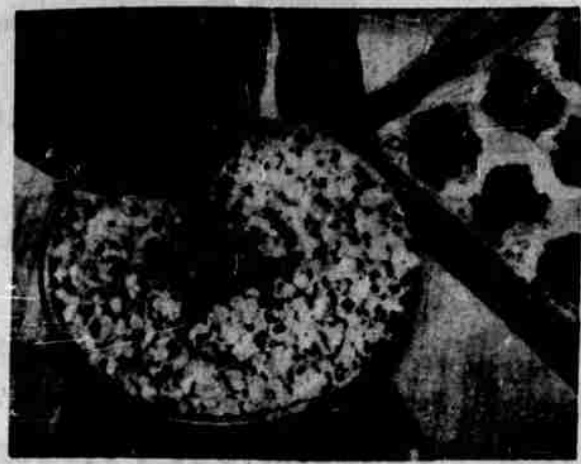
Combine sugar, water and corn syrup. Cook for 5 minutes; add butter and chocolate. Cook until a small portion tested in cold water stiffens and cracks. Pour over the popped corn. Stir until mixture is well distributed and turns sugary.

### Brochettes Prove Easy, Quick to Make

These are good for the buffet or open house party.  
**Ham-Pineapple Brochettes**  
Makes 6 servings.  
1 12-ounce can chopped ham, or left-over baked ham  
1 14-ounce can pineapple chunks

1 7-ounce can mushroom caps  
3 tablespoons melted margarine or butter

Cut ham in 1/2-inch slices. Cut each slice into 1-inch squares. Drain pineapple and mushrooms. On large metal skewers "string" a cube of ham then a chunk of pineapple. Alternate ham and pineapple until there are 4 pieces of ham and 3 of pineapple on each skewer. Then slip 2 or 3 mushroom caps on end of each skewer. Brush all over with melted margarine or butter. Lay skewers across shallow pan and broil under moderate heat until lightly browned. Turn skewers to brown under side of meat. Serve hot, with creamed onions and French bread or hard rolls.



### Canned Salmon Used In This Tossed Salad

Budget watchers will like this salmon salad for which the liquid drained from the can of salmon becomes one of the ingredients of the dressing.

**Tossed Salmon Salad**  
1 pound can salmon  
1 cup celery, diced  
1 tablespoon grated onion  
2 cups shredded lettuce  
2 eggs, hard-cooked  
2 medium tomatoes

**Dressing:**  
Liquid from can of salmon  
1/4 cup red chili sauce  
2 tablespoons salad oil  
1 tablespoon vinegar  
1/2 teaspoon salt  
1/2 teaspoon paprika  
1/2 teaspoon sugar, optional

Drain the salmon, reserving the liquid for the dressing. Break the salmon meat into small pieces. Combine with celery, grated onion, shredded lettuce and chopped egg. Pour the ingredients for the dressing into a fruit jar and shake vigorously. When ready to serve, pour dressing over salad and toss lightly. Garnish with slices of tomatoes. Will serve 4 to 6.

### Date Filled Cookies

1 1/2 cups chopped dates  
1/2 cup sugar  
2 tablespoons water  
2 tablespoons orange juice  
1 tablespoon grated orange rind

1 cup shortening  
1 cup brown sugar  
3 1/2 cups sifted flour  
2 teaspoons baking powder  
2 teaspoon salt  
1/2 cup water  
1/2 teaspoon vanilla  
2 cups whole wheat flakes

Combine dates, sugar, water, orange juice and grated orange rind; cook until soft paste is formed. Cool.  
Blend shortening and sugar thoroughly. Sift flour, baking powder and salt together and add alternately with water and flavoring to shortening mixture. Stir in whole wheat flakes. Chill. Roll dough to about 1/4 inch in thickness. Cut with floured cookie cutter; spread one round with filling and put a second round on top, pressing edges together. Bake on greased baking sheet in moderately hot oven (425 deg. F.) about 12 minutes.

Yield: 36 cookies (2 1/2 inches in diameter).

### Muffins With Beans

There is no law that says baked beans must always be accompanied by brown bread. As a variation to that theme, try hot bran flake muffins.

**Quick Bran Flakes Muffins**  
1 cup bran flakes  
1/2 cup milk  
1 cup sifted flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup sugar or molasses  
1 egg  
2 tablespoons soft shortening

Combine bran flakes and milk in mixing bowl. Sift together flour, baking powder and salt; add to bran flakes and milk with sugar, egg and shortening. Stir only until combined. Fill greased muffin pans 2/3 full. Bake in moderately hot oven (400 degrees F.) about 25 minutes.  
Yield: 9 medium-size muffins.

### Barbecued Luncheon Meat With Corn Good

Here's a good luncheon dish, or a hot dish for supper.  
**Barbecued Luncheon Meat with Corn**  
3 tablespoons butter or margarine  
1/2 cup chopped onion  
1/4 cup chopped green pepper  
1 8-ounce can tomato sauce  
1 tablespoon vinegar  
2 tablespoons brown sugar  
1 bay leaf  
1 teaspoon dry mustard  
1 teaspoon salt  
1/4 teaspoon Tabasco  
1 1-pound can whole kernel corn  
1 12-ounce can luncheon meat

Melt butter; add onion and green pepper and cook until tender, but not brown. Stir in tomato sauce, vinegar, brown sugar, bay leaf, mustard, salt and Tabasco. Add corn and luncheon meat. Cook 10 minutes. Yield: 4 servings.

ar, bay leaf, mustard, salt, Tabasco and liquid drained from corn; simmer 5 minutes. Cut luncheon meat into 8 slices; add to barbecue sauce with corn and simmer 10 minutes. Yield: 4 servings.

**Toasted Carrots**  
Plentiful, golden, nutritious carrots fixed like this will add color and interest to any dinner menu. Cook 12 whole carrots in boiling salted water, covered, until just tender. Dip in 1/4 cup salad oil, melted butter or margarine; then in 1 1/2 cups finely crushed corn flakes to which salt and pepper have been added. Arrange in pan and broil until cornflakes are toasted, basting twice with remaining oil, for about 5 minutes. Do not turn. Remove to serving dish with pancake turner or spatula. Four servings.

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### A Pear Salad for St. Patrick's Meal

Here's a pear salad to honor St. Patrick and the Irish when that celebration day arrives on March 17. It's made of mint-flavored, green tinted canned pear halves served in a long time favorite way—with cottage cheese. There'll be no mistaking that this pear salad is in honor of St. Patrick.

With a can of chilled pears in the refrigerator you have the makings of many salads and simple desserts that can be made ready at a moment's notice. Canned pears used occasionally as a breakfast fruit are refreshing. They're wonderful with cookies or crackers and cheese for a quick dessert. Canned pears are nutritious snacktime

food too, they won't spoil the children's appetite for the next meal.

**Emerald Pear Salad**  
6 canned pear halves  
1 pint cottage cheese  
Endive or lettuce  
Mayonnaise or salad dressing  
1/4 teaspoon mint flavoring  
Few drops of green coloring

Hear pear syrup to boiling. Remove from heat. Add flavoring and coloring until desired shade of green is reached. Add pear halves and let stand until flavored and colored. For each serving place one-third cup cottage cheese on endive or lettuce. Cover with minted pear half, cut side down and serve with mayonnaise or salad dressing. Serves 6.

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Cocktail Peanuts 7-oz. 35c	Friskies Dog Food 2 for 29c	<b>SHOULDER ROAST</b>
Mixed Nuts 7-oz. 59c	Lumberjack Syrup 24 oz. 33c	<b>45¢ lb.</b>
Cashews 7-oz. 59c	Reddi Whip can (Already-Whipped Cream) 53c	U.S. Gov't Insp. Pork
Almonds 7-oz. 69c	Durkee's Margarine 2 lbs. 55c	Extra Lean Cascade
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