

Italian Pizza Easy Now With Hot Roll Mix



Now you can easily make Italian Pizza! Once served only in Italian restaurants, it has recently been simplified with hot roll mix. With this modern short cut, delicious Pizza Pie is quick and easy. A saucy tomato and cheese topping bakes right on the dough. Pizza (pronounced Peet-za) has a natural American appeal. It's delightful and fun to eat as "finger food" or can be eaten with fork and knife. Serve it anytime, for almost any occasion. Cut large servings for mealtime main dishes; smaller servings for coffee-time snacks. Tiny, bite-size strips made wonderfully easy, hot canapés. The tender, yeast-leavened crust is sprinkled with sharp

Italian white cheese. Then comes the peppery, he-man sauce—a tempting medley of tomato sauce, onion, tomato paste, garlic salt and oregano (an herb often used in Italian cookery.) Top it with more white cheese, parsley and Parmesan cheese. You can add variety with sliced mushrooms, sausage, salami or anchovies.

The Pizza filling is easy. It requires only a little cooking and chopping. And the ingredients are easily obtainable in local grocery stores.

Hot roll mix Pizza dough needs only one rising! So this recipe fits nicely into busy day schedules. An hour after you open the hot roll mix package, your Pizza is in the oven. You serve it fifteen minutes later. And you can count on its being good. There's no difficult shaping of dough. Just pat in into piepans, or roll it flat to fit baking sheets.

Spaghetti With Shrimp Easy Dish

Savory, hot spaghetti dinners are meals to remember. If the spaghetti is cooked according to directions, and the sauce is exceptionally well-flavored, you have a dish worth remembering. There's something so gay and informal about a spaghetti dinner that everyone has a good time. For a sauce to remember, here's one made of shrimp—a recipe from the Shrimp Association of the Americas, specialists on all kinds of shrimp cookery. This recipe will make four servings when included with other main-dish foods. For a two-course, you need add only salad, bread and beverage.

Shrimp Spaghetti

- 1/2 teaspoon garlic salt
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Pinch crushed red pepper
- 1/2 teaspoon sugar
- 1 teaspoon oregano
- 1/2 teaspoon basil
- 2 tablespoons chopped parsley
- 1/2 cup olive or other salad oil
- 2 No. 2 1/2 cans tomatoes
- 1 pound shrimp, fresh or frozen

Thoroughly blend together in a frying pan first eight ingredients. Stir in oil and tomatoes and cook over low heat until liquid is reduced and mixture is slightly thickened, about 45 minutes to an hour. (Overcooking doesn't hurt this mixture.) Meanwhile, clean shrimp. About 8 minutes before serving time, and shrimp, cover the pan and simmer gently. Serve over spaghetti, cooked according to directions on box. Makes 4 servings when served with other main-dish foods; or makes 2 servings when served with a salad and bread as a one-dish meal.

Supper Snack

For a Sunday supper snack there's nothing easier than an old-fashioned "Dutch lunch." Arrange an assortment of bologna, liverwurst and cheese on a large platter. Have lots of rye bread, pickles and ripe olives ready too. And for a special addition, serve buttery-large dry limas, either hot in a baked casserole, or as salad marinated in a sharp French dressing.

Tele-fun
by Warren Goodrich

"Use my phone, anytime, honey, I'm sure you're smart enough to dial properly."... You'll avoid wrong numbers if you dial carefully—keeping your eyes on the dial... Pacific Telephone.

Veal Birds

1 1/2 pounds veal cutlet, (ask your butcher to pound thin)

1/2 pound sliced bacon

1 medium onion, grated

About 1/2 package crackers rolled fine (1 1/2 cups crumbs)

1/4 teaspoon pepper

1 1/4 cups water

2 tablespoon flour

1/2 cup sour cream

Cut veal in pieces about 4x3 inches. Fry bacon until crisp; crumble. Combine with onion, cracker crumbs, pepper and 2 tablespoon bacon fat; mix well. Place stuffing in center of meat. Roll meat a round stuffing and fasten with toothpick. Brown on all sides in hot greased skillet. Add 1/2 cup water; cover. Simmer about 40 minutes, or until meat is tender. Remove meat. Blend flour and remaining 1 cup water. Gradually add to gravy in pan. When gravy begins to boil add sour cream. Heat to boiling; serve with veal birds. Serves 6 to 8.

Here's a soup for The Hungry Family

Hungry, growing boys and girls and their fathers, too, will enjoy this soup made from a can of baked beans. A good thermos bottle packer, too!

Hearty Bean Soup

- 2 medium size carrots
- 2 tablespoons margarine
- 2 tablespoons chopped onion
- 2 tablespoons chopped green pepper
- 2 tablespoons flour
- 1 teaspoon salt
- Dash of pepper
- 1 cup milk
- 1 can baked beans

Cook carrots, reserving liquor. Melt margarine in saucepan, saute onion and green pepper until golden brown. Add flour and seasonings and mix well. Add enough water to carrot liquor to make 2 cups. Combine with milk and

Avocado Salad for Easter Menu

This "Avocado Perfection Salad" is a molded salad perfect for springtime menus, colorful for Easter dinner. Make the base with a package of lime-flavored gelatin and when the mixture gets syrupy fold in one diced medium-sized avocado, crushed pineapple, chopped pickle and pimiento and finely shredded cabbage. This is an extra good salad to serve now when fresh salad greens are scarce. Avocados are at their best this time of year.

Avocado Perfection Salad

- 1 package lime-flavored gelatin
- 1 1/4 cups hot water
- 1/2 teaspoon salt
- 1 (9-oz.) can crushed pineapple
- 1 tablespoon lemon juice
- 2 tablespoons vinegar from sweet pickles
- 1 medium-sized avocado
- 2 tablespoons chopped sweet pickle
- 2 tablespoons chopped pimiento
- 1 cup finely shredded cabbage
- Salad greens

Dissolve gelatin in hot water. Blend in salt, pineapple, lemon juice and pickle vinegar. Cool to consistency of unbeaten egg white. Cut avocado into halves, remove seed and skin, and dice fruit. Fold avocado, pickle, pimiento and cabbage into thickened gelatin mixture. Turn into individual molds and chill until firm. Unmold on crisp salad greens to serve. Serves 6 to 8.

For Wedding Brunch

Making plans for a wedding and looking for a good idea for a wedding brunch? We suggest serving chicken a la king in a half avocado, garnished with watercress and a spiced canned peach half. Looks very pretty and tastes wonderful.

Fruit Jewel Salad With Cottage Cheese

Every one in the family likes an attractive fruit and cottage cheese salad, especially when the fruit is canned peaches. To make these "Crown Jewel Salads" top a mound of cot-

tage cheese with a shiny peach half. Then cut another half into quarters and arrange petal fashion around the plate. Bright bits of maraschino cherries and watercress form the "jewels."

Crown Jewel Salads

- 1 pint cottage cheese
- Salad greens
- 8 canned peach halves
- Maraschino cherries
- Watercress.

Arrange mound of cottage cheese on each garnished salad plate. Top with drained peach half, cut side up. Quarter second peach half and arrange petal fashion around peach in center. Garnish with cherries and sprigs of watercress. Serves 4.

Novel Desserts That Use Apples Listed

Here are two novel, interesting apple desserts which offer an inviting change from the usual pies, dumplings and puddings. These require only a minimum of preparation time.

If you like the gourmet flavor of sour cream, this makes a delicious topping for the creamed apple slices but, if you prefer, you can serve with plain or whipped cream. The brown sugar apple crumble, served warm, may also be topped with cream or whipped cream.

Creamed Apple Dessert

- 4 red apples
- 2 tsp. cinnamon
- 4 tbsp. sugar

Cut unpeeled red apples into half inch slices. Spread with sugar and cinnamon and dot with butter. Broil under moderate heat until tender, about 10 minutes. Top with sour cream, plain or whipped cream. Serves 4.

Brown Sugar Apple Crumble

- 6 red apples
- 1/2 cup flour
- 1/2 cup brown sugar
- 4 tbsps. butter or margarine

Core apples and cut into thin slices. Arrange in baking dish. Combine flour, brown sugar and butter or margarine to make a crumbly mixture, and spread this over the apple slices. Bake in a hot oven (425 F.) 35 minutes. Serve warm. Serves 4.

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CAPONS - TURKEYS - CHICKENS

WANT AN OVEN ROAST? SELECT:
Rolled Rib, Standing Rib, Rolled Rump, Sirloin, Loin, Leg of Lamb, Leg of Pork, Rolled Lamb Loin, Pork Loin, Leg of Veal, Etc.

WANT A POT ROAST? SELECT:
Chuck Roast, Round Bone, Cross Rib, Boneless Chuck, Heel, Sirloin Tip, Pork Shoulder, Lamb Shoulder, Veal Chuck

WANT SOMETHING DIFFERENT? ASK FOR—
Polish Sausage, Ham Patties, City Chicken, Pork Cutlets, Veal Cutlets, Lamb Patties, Chop Suey Meats, Canadian Bacon, Veal Liver, Pork Hearts, Ham Loaf, in fact, ask for anything . . .

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TOMATOES SHOBOY Just Right for Salads **10¢**

CELERY Crisp and Green **1 lb. 10¢**

Also: Danish Squash, Fresh Pineapple (Hawaiian) Zucchini and Summer Squash, Rhubarb, Corn, Savoy Cabbage, Nappa

Pineapple Juice 46-oz. size 4 for **99¢**

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Sugar Speckles Fine Granulated 10-lb. **99¢**

Butter Spring Brook Fresh Creamery lb. **69¢**

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Lumberjack Syrup Rich, Full-Bodied Flavor Imit. Maple 23 oz. **29¢**

Bartlett Pears Banquet Brand No. 2 1/2 **25c 4 for 99¢**

Peas Del Monte—Early Garden No. 303 tins 5 for **\$1.00**

Sunshine Crackers 1-lb. box **25c**

Clorox Half Gallon **29c** Quart **17c**

SURF 2 pkgs. **59c** **FREE LUX**

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BURGER	1 lb. 29c		
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