

**Peach Lemon Cups  
Favorite Dessert**

One of our favorite desserts for now is "Peach Lemon Cups." Each serving has a canned peach half in lemon custard in the bottom and is covered with a delicious cake-like layer. Turn these out of their baking cups to serve.

**Peach Lemon Cups**  
4 to 5 canned peach halves  
2 tablespoons butter or margarine  
½ cup sifted all-purpose flour  
¼ teaspoon salt  
3 tablespoons lemon juice  
¼ teaspoon grated lemon rind  
½ cup milk  
2 eggs  
Drain peaches thoroughly and dice enough to make 1 cup. Melt butter and blend in sugar, flour and salt. Stir in lemon juice, rind and milk. Separate eggs. Beat egg whites until stiff; beat yolks slightly. Fold yolks to batter and mix well; then fold in whites. Fold in peaches. Pour into greased custard cups and set in pan of hot water. Bake in moderate oven (350 degrees F.) 35 minutes. Cool thoroughly. Turn out of cups and serve in sherbet dishes or on small plates. Serves 6.

be either folded into frosting or sprinkled on top of frosting after it has been spread on cake.  
Yield: Frosting for 2-layer cake (8 inches in diameter).

**After Easter  
Leftovers**

Ham on Easter, then the rest of the rosy meat for follow-up meals. That kind of lucky break makes a cook feel happy as a lark.

Perfectly elegant way to use the ham is with a mushroom sauce (condensed soup, of course). Pour this mixture over buttered cooked asparagus on crisp toast. And your family of fans will be pleased as punch with you.

The creamed ham on asparagus has a fresh springlike look. Tastes that way too. And it's ready in about 20 minutes thanks to that quick soup (sauce). You'll want this recipe for keeps.

**Mushroom Creamed Ham on Asparagus**  
1 can (1½ cups) condensed cream of mushroom soup  
¼ cup milk  
1 cup cubed cooked ham  
2 tablespoons diced pimiento  
1 pound asparagus spears, cooked (fresh, frozen or 1 No. 2 can)  
6 buttered toast triangles  
Blend soup, milk, ham and pimiento; heat thoroughly. Place hot asparagus spears on toast; pour sauce over all. Six servings.

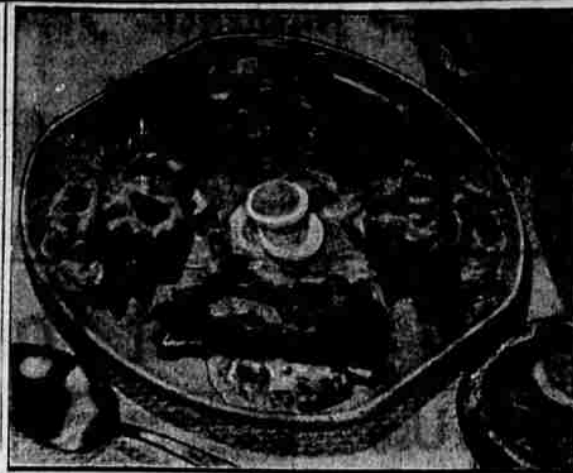
**Creamy Onion Sauce  
With Liver Patties**

Nutritionists constantly remind us of the importance of liver in our diet. It is so important, in fact, that it is highly recommended that we eat it at least once a week. Liver is a bargain in good nutrition at almost any price.

Here's a way of pleasing the family and of stretching 1½ pounds of sliced beef liver to make six servings.

**Liver Patties**  
1½ pounds sliced beef liver  
2 eggs  
½ cup cracker crumbs  
1½ teaspoons salt  
Flour  
4 tablespoons butter or margarine  
Drop liver slices into boiling water, turn off heat and let stand 2 minutes or so; drain, remove outer membrane and thick veins from liver slices. Grind liver and combine with unbeaten eggs, cracker crumbs and salt. Shape into 6 large or 12 small patties, dip in flour and pan-fry in skillet in 2 tablespoons butter or margarine; turn patties and cook on other side until brown.

**Creamy Onion Sauce**  
Cook 1½ cups onions in ¼ cup of butter or margarine for about 5 minutes, until soft and yellow. Sprinkle ¼ cup of flour over them and stir lightly until blended. Add 2½ cups milk and cook over moderately low heat, stirring constantly until sauce boils and thickens. Add salt and pepper to taste and pour over liver patties. Six servings.



Cream Ham (left from Easter) in a scrumptious quick sauce made with condensed mushroom soup. Serve over buttered asparagus on crisp toast.

**Hot Fudge  
Sauce on  
Rice Dessert**

When a treat for the gang is the order of the day or when the dessert problem is staring you in the face, reach for the rice box and fix in a jiffy, this simply marvelous sweet rice dessert with a hot fudge sauce.

How yummy and good, to drizzle a hot and chocolaty sauce over a snow white and chilly delicious combination of rice and whipped cream flavored with a dash of vanilla and sweetened to a just right degree!

**Ingredients for Cooked Rice**  
3 cups hot cooked rice  
½ cup beet or cane sugar  
½ pint whipping cream  
½ teaspoon vanilla

**Ingredients for Hot Fudge Sauce**  
1 tablespoon butter or margarine  
1 ounce (square) unsweetened chocolate  
½ cup boiling water  
1 cup beet or cane sugar  
½ teaspoon vanilla  
½ teaspoon salt

**Method for Making Sweet Rice:** Thoroughly mix the sugar with the hot rice and chill. Chill the cream and then whip. Add the vanilla to the whipped cream. Fold the chilled rice into the whipped cream. Firmly pack the rice mixture into a greased dessert mold. Or, after chilling, serve in individual dessert dishes without molding. Chill molded rice until firm.

**Method for Making Hot Fudge Sauce:** Over a low heat, melt butter or margarine in a saucepan. Add the chocolate and stir until the chocolate is melted. Add the boiling

water gradually, stirring constantly. Heat to boiling. Add the sugar and simmer stirring until dissolved. Add the vanilla and salt. This recipe makes 1 cup hot fudge sauce.

To serve, dip mold (if rice has been molded) into hot water. Place a plate over the mold and invert plate and mold together. Serve the hot fudge sauce in a separate dish or pitcher and allow eaters to spoon or pour the hot sauce over their servings.

Toasted nuts may be sprinkled over each dessert, if desired.  
This receipt makes 7 servings.

**Stuffed Prunes  
For Salad Dish**

One of the reasons that "Stuffed Prune Salads" continue to be popular at our house is that we vary the filling from time to time. The recipe given below is a long-time favorite and makes a very pretty salad. Select large prunes or else allow several more per serving and fill with the carrot, pineapple and coconut filling. Top with garnish of mayonnaise.

**Stuffed Prune Salads**  
16 large cooked prunes  
½ cup grated carrot  
½ Cup crushed pineapple  
2 tablespoons shredded coconut  
¼ teaspoon salt  
Salad greens  
Mayonnaise

Slit each prune down one side and remove pit. Mix carrot lightly with pineapple, coconut and salt. Stuff prunes lightly with filling. Arrange on greens, allowing four prunes to a serving. Garnish with mayonnaise.  
Serves 4.

**Variations  
For Cake  
Frosting**

Today we turn to the experts when it comes to luscious trimmings for cakes. Home economists for western beet sugar products devoted a great deal of time and careful study developing many quick, sure, easy-to-make frostings and we've picked out a special one to decorate your spring-time table. First, however, let's review, with the sugar experts, some basic rules for good frosting.

Assemble all ingredients to be used in recipe; measure in standard measuring cups and spoons.

Choose a cooking pan large enough to allow contents to boil freely without running over. Pan should have a tight-fitting lid.

Dissolve sugar, stirring well with other ingredients before placing over heat. Hot liquid helps.

Cover pan during first 5 minutes of cooking; steam inside

melts down stray crystals from sides of pan and prevents graininess.

Use a clean spoon each time frosting is tested for doneness, otherwise undissolved sugar crystals may find their way into the frosting and make it sugary. Don't stir the syrup.

Cook frostings a degree or so higher, a firmer stage, in rainy weather.

Beat boiled frostings vigorously to make them light and fluffy. Use electric or rotary beater first, then beat with a spoon. Continue beating until frosting is firm enough to spread.

**Strawberry Frosting**  
A generous topping for large angelfood or sponge cake.

In top of double boiler combine 1 cup sugar, ½ cup sliced fresh or frozen (thawed and drained) strawberries, ½ teaspoon salt, 1 egg white at room temperature; beat with rotary or electric beater to blend well and dissolve sugar.

Place over boiling water and continue beating until frosting stiffens and holds its shape; about 4 minutes. Remove from heat and continue beating until cool, about 2 minutes.

**Frosting  
Suggestion**

To keep in step with the times, the newest thing in cake topping is Mock Coconut Frosting. As its name implies, no coconut is actually used. Golden brown corn soya shreds is substituted.

The flavor, slightly nutty, is different from coconut but is good. Use it with 7-minute frosting, either folded into the frosting or sprinkled on top.

**Mock Coconut Frosting**  
2 egg whites  
1½ cups sugar  
1½ teaspoons light corn syrup  
¼ cup cold water  
¼ teaspoon salt  
1 teaspoon vanilla  
1½ cups corn soya shreds

Combine all ingredients except vanilla and corn soya shreds in top of double boiler; mix well. Cook over boiling water, beating constantly with rotary beater until mixture forms peaks, about 7 minutes. Remove from heat; add vanilla; beat until of spreading consistency. Corn soya shreds may

**FRESH FISH . . . THE FINEST IN TOWN!**

**FRESH CHINOOK SALMON**

FRESH LING COD . . . . . Lb. <b>29¢</b>	FRESH SALMON By the piece, Lb. <b>49¢</b>
FRESH FILLET OF RED SNAPPER . . . Lb. <b>39¢</b>	FRESH Sliced Halibut . . . Lb. <b>53¢</b>
FRESH FILLET of SOLE Lb. <b>59¢</b>	FRESH 4 to 6 lb. Av. Baking Turkeys Lb. <b>79¢</b>

**Pan Ready FRYERS lb. 67¢**      **Oven-Ready Hens Dressed and Drawn 55¢ lb.**

**FISH AND POULTRY MARKET**

**FITT'S**

216 N. Commercial  
Free Delivery Ph. 34424

**WHAT DO WE EAT TODAY?**

HOME-MAKERS . . . here's your open sesame to year-long ease of meal-planning with greatest economy. A copy of "WHAT SHALL WE EAT TODAY?" by Winnifred Jardine, nationally-famous home economist, is a colorful, plastic-bound book that will supply you with menus and recipes for each meal of the day every day of the year. Along with the meals of the day, you get the breakdown on the cost per serving, the calorie content . . . and the quantity of food needed per month to carry out the meal-planning. This ever-so-handly book, edited by John W. Birdseye, contains many, many valuable hints and helps for your greater homemaking ease. A copy of "WHAT SHALL WE EAT TODAY?" is yours for just \$3.00 NOW at the Appliance Department.

**MASTER SERVICE STATIONS INC.**

Your General Electric Dealer

365 N. Commercial Ph. 3-4163

**BIGGEST LITTLE MARKET IN TOWN**

Where Your Dollar Gets Time and a Half

<b>T-Bone Steak</b> Lb. <b>85¢</b>	<b>HAMS lb. 59¢</b> ½ or Whole	<b>SWIFT'S PREMIUM Fresh Frosted FRYERS PAN READY Each 98¢</b>
<b>Round Steak</b> Lb. <b>69¢</b> Boneless		<b>Baking Chickens R.1. Reds Lb. . . . . 49¢</b>
<b>PORK ROAST</b> Lb. <b>55¢</b> Loin End		<b>LEG OF LAMB . . . . . Lb. 59¢</b>
<b>GARDEN-FRESH FRUITS AND VEGETABLES</b>		
<b>New Potatoes 10 lbs. 69¢</b>	<b>NEW PEAS 2 lbs. 29¢</b>	<b>ORANGES 4 Doz. 79¢</b>
<b>CELERY Fresh, Tender Bunch 15¢</b>	<b>BANANAS Golden Ripe 2 lbs. 29¢</b>	<b>GRAPEFRUIT Doz. 49¢ Desert Sweet</b>
<b>Fischer's Flour 10-lb. 99¢ pkg. 1 pkg. Cake Mix Free!</b>	<b>WE WILL BE CLOSED ALL DAY EASTER SUNDAY</b>	<b>Cove Oysters 39¢ Cottage Brand</b>
<b>OLIVES No. 1 Tall 19¢ can Mt. Whitney</b>	<b>PINEAPPLE No. 2 25¢ can Capitol Sliced</b>	<b>DOG FOOD 3 cans 25¢ Playfair</b>
<b>COFFEE 25¢ on 2-lb. Save Chase &amp; Sanborn</b>	<b>DON'T FORGET OUR COUNTRY FRESH EGGS GUARANTEED</b>	<b>TANG SALAD DRESSING Quart 39¢</b>
<b>MARGARINE 2 lbs. 45¢ Sweet Sixteen</b>	<b>TOMORROW'S BREAD TODAY - HOT MASTER BREAD Every Day 4 p.m. Except Tues. &amp; Sat.</b>	<b>Sweet Corn 303 size can 15¢ Crm. Style—Cot. Brand</b>
		<b>PREM LUNCHEON MEAT 12-oz. can 39¢</b>
		<b>CRACKERS Sunshine Krispy 1-lb. box 25¢</b>

**BROADWAY MARKET**  
Broadway and Market St.  
Store Hours 8 a.m. till 8 p.m. Every Day  
No Limits — Buy All You Want  
Prices Good Fri., Sat. — Closed Easter Sunday

**NOW! Remove tarnish in seconds without rubbing**

**EASY-AID**

silver cleaner

Just Dip and Rinse

EASY-AID is not an abrasive—does not scratch or wear.

Liquid EASY-AID cleans tarnish from ornate patterns where other cleaners cannot reach.

Saves the precious surface of sterling or silver plate.

Cleans hollow ware and large flat pieces easily—saturate handy EASY-AID applicator and wipe lightly.

Recommended for jewelry and gold, copper, or brass.

Non-toxic—non-irritating to the skin. Non-flammable.

Extremely economical—retains its strength to the last drop.

EASY-AID Silver Cleaner is the tarnish remover everybody is talking about—ranks with the washing machine and vacuum cleaner as a work saver for housewives.

**98¢** 8-oz. bottle

**\$1.98** 20-oz. bottle economy size

FEATURED WHEREVER YOU SEE **Budget Lane HOUSEWARES**