

### Apple Nut Bread Is Favorite

The whole family will undoubtedly hot-foot it out to the kitchen for "just a taste" when you take this bread from the oven. Might be a good idea to start the coffee brewing while the bread bakes. Then get out a jar of preserves and a bowl of cream cheese. You'll be all set for a snack session that won't be forgotten for a long time.

**Apple Walnut Bread**

1 1/2 cups sifted enriched flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon allspice  
1 1/2 cups whole wheat flour  
1 cup broken walnut meats  
1/2 cup chopped apple  
1 egg, lightly beaten  
1/2 cup brown sugar, firmly packed  
1 1/2 cups buttermilk  
2 tablespoons shortening

Mix and sift flour, baking powder, baking soda, salt and spices. Add whole wheat flour, walnuts and apple. Combine egg, brown sugar, buttermilk and shortening; add; mix just enough to moisten dry ingredients. Do not beat. Turn into well-greased loaf pan 8x5x3 inches. Bake in moderate oven, 350 F., 1 hour.

### Canned Ham For Quantity

Church supper, family reunion or any time when you have a group to serve here's one answer to your meat dish—a canned ham topped with a pineapple glaze.

You can plan on 30 to 40 servings from an 8 to 12 pound canned ham. When you buy the ham here's what to do. Have your retailer slice it into 1/4 to 1/2 inch slices. Then ask him to tie the slices with a string back into its original shape. This way he can place the ham in the container, making it convenient to carry and to store in the refrigerator.

Plan time for heating the ham by allowing 10 to 12 minutes per pound. Place the ham on a rack in an open roasting pan. For the glaze pour 1 small can of crushed pineapple over the meat. Set the oven regulator at 350 F. and keep at this temperature throughout. Baste frequently with the juice.

To serve, place the ham on a large platter and cut the strings. Attractively arrange the meat and garnish with spiced crabapples and parsley for a tempting buffet serving. Or if preferred place the slices directly on individual plates.

### Hot Chicken Pie Enhanced

Cranberry sauce adds its bit to this chicken pie dish:

**Chicken-Cranberry Pie**

1 1/2 cups cooked chopped chicken  
1 1/2 cups diced potato  
1/2 cup cooked diced carrots or celery  
2 tablespoons finely minced onion  
1 1/2 cups medium cream sauce  
Salt, pepper  
1/2 cup grated cheese  
1 pound can jellied cranberry sauce

Combine chicken, potatoes, carrots, and onion. Add cheese and cream sauce. Season to taste. Place in individual baking dishes. Roll out pastry, cut pastry slightly larger than baking dishes... and place on top of chicken mixture to bake. Cut slits in pastry. Bake in moderately hot oven, 400 F. until pastry is nicely browned and filling begins to bubble. Top each pie with a cranberry sauce chick cut-out just before serving.

### Pork and Beans Vacation Time Dish

The season for "bean feasts" begins when summer comes along. So ready yourself now for summer meals — by stocking up on cans of Pork and Beans.

If ever a dish lent itself to easy feasts, that dish is Pork and Beans. Consider the many times beans can be the mainstay of a meal. When guests come to dinner, for picnics and beach parties, and for your gang's get-together around the TV set.

**Beans and Midget Burgers**

1/2 pound ground beef  
1 can (1 1/2 cups) pork and beans  
Salt and pepper

Season with salt and pepper; shape into 6 to 10 small meat balls, according to size you like. Brown balls in a hot skillet. Pour beans into a small casserole; place meat balls on top, patting them down into beans so meat balls are partly covered. Bake at 400 degrees F. for 15 minutes or until well heated, 4 servings.

(Note: Two cans of beans may be used with the same amount of meat if desired.)

**Beans 'n' Sausage**

1 can (1 1/2 cups) pork and beans  
2 link sausages

Pour beans into small casserole. Top with browned sausage which has been cut into 1-inch lengths. Bake at 400 degrees F. for 15 minutes or until good and hot, 4 servings.

(Note: Italian or Polish sausage is also good with pork and beans. Use about 2 ounces; cut into slices and brown; then bake with beans.)

### Pizza Pie Again; Here's Good Recipe

We note with interest the rising tide of pizza (peetza) popularity. For family or for company, a pizza pie or two are certain of success. Better double this recipe if there are men and/or growing boys around.

For this one, use freshly ground beef; chuck is a good choice, is more economical than round, contains enough fat to be juicy and tender. Ground round is somewhat more expensive but if you prefer it, better have a little suet ground in.

**Pizza Pie**

1 pound ground beef  
1 teaspoon salt  
1/2 cup tomato pepper  
1 cup well drained canned tomatoes  
1/2 cup shredded American cheese  
2 tablespoons chopped parsley  
1/2 teaspoon dried basil  
2 tablespoons finely chopped onion

Mix meat, salt and pepper; pat into bottom and sides of a 9-inch pie pan. Fill with tomatoes and sprinkle with rest of ingredients. Bake at 375 degrees for 20 minutes. To serve, cut in wedges. Makes four servings. As we said, you'd better double it.

### Pancake Sandwich Proves Delicious

What's a better treat than a pancake? Why, two pancakes! Two delicious golden brown pancakes served with a filling of scrambled pork sausage and tart jelly and topped with butter and maple-blended syrup. Cooks of Colorado first thought up the pancake sandwich or Pan-San.

**COLORADO PAN-SAN**  
Makes 5 Servings

**Filling**

1 1/2 pounds pork sausage meat  
Current or apple jelly

**Pancakes**

2 cups pancake mix  
2 1/4 cups milk  
1 beaten egg  
2 tablespoons melted shortening

Pan-fry pork sausage meat, drain off the drippings. For the pancake, add milk and beaten egg to the pancake mix and stir lightly. Greased griddle. Bake to a golden brown, turning only once.

For each pan-can, spread a baked pancake with currant or apple jelly and then with cooked sausage meat. Top with a second pancake. Serve with butter and maple-blended syrup.

### Almond Meringue Cake Rates

Here's a cake for spring time meals, or for party fare:

**Almond Meringue Cake**

2 cups sifted cake flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup margarine or butter  
1 cup sugar  
2 eggs, lightly beaten  
1 teaspoon vanilla  
1/4 cup milk

**Topping**

2 egg whites  
Pinch of salt  
1/2 teaspoon lemon juice  
1/2 cup sugar  
2 tablespoons sugar  
1/2 teaspoon vanilla  
1/4 cup finely chopped almonds

Sift together flour, baking powder and salt. Cream shortening and gradually add sugar, creaming until fluffy. Add eggs, beat thoroughly and add vanilla. Add flour alternately with milk, in thirds, stirring until smooth after each addition. Pour batter into 2 greased 8-inch cake pans or a 7x11-inch pan. Spread each layer with Almond Meringue Topping: Beat egg whites with salt until stiff but not dry. Beat in lemon juice and gradually add 1/4 cup sugar, about 1 tablespoon at a time, beating constantly. Gently fold in 2 tablespoons sugar, vanilla and almonds. Bake cake in moderate oven (350 F.) 35 minutes, or until inserted cake tester comes out clean. Loosen cake around sides of pan with spatula. Cool layers 15 minutes on rack and gently remove from pans. When cool, put layers together. Sheet cake may be cooled and served from pan in squares.

### Apples Added to Green Bean Casserole

So you have some green beans, frozen, canned or fresh that you would like to do something different with? Well, try this wonderful combination of green beans and crisp red apples.

**Green Beans With Apples**

Slice 2 apples and saute in 2 tablespoons butter until barely tender. If using canned beans, drain a number 2 can; if using frozen, cook one package just until tender. Place beans in alternate layer with apples slices in a 1 1/2 quart casserole. Season 1 cup light cream or top milk with 1/2 teaspoon salt and dash of pepper and pour over beans. Sprinkle top with 1/4 cup dry bread crumbs. Bake in a moderate oven, 350 degrees for 15 to 20 minutes, or until heated through. Four servings.

### Home-Made Candy For Mother's Gift

May 10 is Mothers' day this year. And because home-made candy is such a rare treat, we are passing along a recipe to help you celebrate the day properly. Our suggestion is Fruit Candies.

Being of a practical turn of mind, we choose a recipe that calls for a minimum of equipment. Here is candy for the teen-ager to make, and with no clutter. You can make up the orange filling a day or so ahead and store in a wide mouthed jar ready for use.

This is candy with a fresh, tart flavor — pretty enough and delicious enough to serve after dinner, or any time. Use it to stuff dates and prunes — or shape it into bonbons between almond halves. Let your imagination go to work — you will probably come up with more ideas.

When it comes to packaging — select the prettiest box and the gayest wrappings you can find — a pastel shade of ribbon — then top with a sentimental note. And you'll have a gift that any Mother will cherish.

**Fruit Candies**

1 can (6-oz.) fresh-frozen orange juice  
1 1/2 cups sugar  
1 cup shelled nut meats (dates, prunes, almonds or maraschino cherries)

Place orange juice (undiluted) in aluminum pan (6 cup size). Add sugar and blend well. Stir with wooden spoon over moderate heat until mixture forms a soft ball when a small amount is dropped in cold water... 238 F. on a candy thermometer. Remove from heat and stir another 3

### Save Meat by Slow Cooking

Cook meat slowly! Those words can mean money in your pocket. You can save as much as 2 to 3 servings of roast merely by cooking it at a low temperature — 300 F. for beef, veal, smoked pork and lamb, 350 F. for fresh pork.

In addition to saving meat, the meat you serve will be juicier and more tender. This information is based upon extensive research conducted at leading educational institutions throughout the country. In a typical experiment paired roasts were roasted — one at 450 F. one at 300 F. — to the same internal temperature as recorded by roast meat thermometers. The roast cooked at a constant low temperature was uniformly done, its cooking losses were moderate, the bones and fat were not charred. The high oven temperature produced a roast that had excessive shrinkage, it was unevenly cooked, its fibers were charred and shrunken, and it had lost juiciness.

A low temperature is recommended for cooking meat regardless of the method used. To broil, steaks should be placed 2 to 3 inches from the heat. Meats braised or cooked in liquid should simmer, never boil.

minutes. Add nuts and blend well. Pour mixture onto a greased cookie sheet. When cool enough to handle, form into bonbons. If desired, stuff into pitted dates, prunes, or decorate with blanched, split almonds or maraschino cherries.

### Appetizer Salad Russian Dressing

1/2 cup  
Mayonnaise  
2 tablespoons finely chopped green pepper  
2 tablespoons chili sauce  
2 teaspoon vinegar

**Salad**

6 eggs, hard-cooked  
12 stalks fresh asparagus, cooked  
1 tomato, sliced  
Spinach leaves  
Salad greens

Combine mayonnaise, green pepper, chili sauce and vinegar. Chill for one hour. Arrange hard-cooked egg halves, asparagus and tomato slices on spinach leaves and salad greens. Serve with Russian Dressing. Yield: 6 servings.

### For Garnishes

It's the men in our household who hold out for fruit garnishes which they prefer, rather than greens which are "supposed to be good for them." Here are some of their favorites: Avocado crescents sprinkled with lemon juice and salt, spiced prunes stuffed with walnuts, canned fruit cocktail in orange shells.

**Marinated Lima Beans**

These are good anytime, but are particularly handy when feeding a crowd. Soak and cook limas as you usually do. Drain and while still hot, marinate them with a tart French dressing. At serving time arrange in salad bowl and top with chopped pimiento or green pepper.

### Rhubarb Custard For Spring

Rosy rhubarb and a fluffy custard mixture baked in a lemon or vanilla cookie lined baking dish; delicate texture, divine taste. We really preferred the lemon wafers, but the vanilla wafer crush was good, too.

**Rhubarb Custard Fudding**

2 cups sliced rhubarb (about 1 pound)  
1/2 cup sugar  
3 eggs, separated  
1/2 cup sugar  
1/2 teaspoon grated lemon rind

1 tablespoon lemon juice  
1 cup evaporated milk  
Lemon or vanilla wafers  
Wash rhubarb, but do not peel. Cut in 1/4 inch slices. Add the 1/2 cup sugar and let stand 30 minutes. Butter an 8 x 8 x 2 inch square or 1 1/2 quart baking dish. Place layer of wafers in bottom of baking dish, with extra wafers placed on top of first layer where needed to cover space between cookies. Stand additional wafers around edge to make scalloped border.

Beat egg yolks. Gradually add the 1/2 cup sugar and beat until mixture is light colored. Stir in lemon rind and juice. Gradually blend in milk. Beat egg whites until stiff but not dry. Fold into milk mixture. Carefully spoon rhubarb and juice evenly over wafers in bottom of baking dish. Pour custard mixture over rhubarb. Bake in slow oven, 300 degrees, until rhubarb is tender and top is lightly browned; about 30 to 35 minutes.

<b>TOP QUALITY</b>	<b>FAMOUS BRANDS</b>	<b>FOOD VALUES</b>
<b>FRUITS &amp; VEGETABLES</b> If it's in season, Model has it!	<b>Good Grocery Buys</b>	
<b>28 ITEMS OF VEGETABLES</b> New White Potatoes - Green Peas - White Cauliflower - Green Broccoli - Local Asparagus - Spinach - Egg Plant - Watercress - Romaine Green Peppers - Bunch Carrots - Turnips - Beets Celery - Celery Hearts Cucumbers - Tomatoes - Red Radishes - Green Onions Artichokes - Zucchini Solid Cabbage - Butabagas Parsnips - Firm Lettuce Parsley - White Onions Rhubarb - Fresh Corn	<b>Pillsbury Flour</b> 25 lbs. \$2.15 (Contains a 40c Coupon) <b>Holiday Margarine</b> 4 lbs. 85c <b>Durkee's Margarine</b> 2 lbs. 55c <b>Meal Balls &amp; Spaghetti</b> Dennison's 6 cans 45c <b>Cudahy Dried Beef</b> Jar 35c <b>Libby Tomato Juice</b> 46 oz. 4 for \$1.00 <b>Libby Tomato Juice</b> No. 2 4 for 49c <b>Rath Breakfast Sausage</b> 2 cans 83c <b>Old South Grapefruit</b> No. 2 can 2 for 35c Case of 24, \$3.95 <b>Fresh Shelled Walnut Meats</b> 8 oz. 45c <b>Welch Grape Juice</b> 24 oz. 32c <b>Hershey Baking Chocolate</b> 39c <b>Hershey Chocolate Syrup</b> 16 oz. 19c <b>Walley's Tang</b> Quart 45c <b>Walley's Potato Chips</b> 39c Pkg. 29c <b>Blue Tag Peaches</b> No. 2 1/2 2 for 75c <b>Red Tag Peaches</b> No. 2 1/2 2 for 63c (These are Local Alberta Peaches) <b>Crisco</b> 3 lbs. 93c (A 10c Coupon Attached) <b>Lindsay Select Olives</b> Pints 23c <b>Lindsay Colossal Olives</b> Pints 37c <b>Hood River Apple Sauce</b> No. 303 2 for 35c	<b>FRESH FRYERS</b> Dressed Daily <b>65¢ lb.</b> <b>Pure Ground BEEF</b> <b>52¢ lb.</b> No Cereal or Excess Fat <b>Saratoga Loin Lamb Chops</b> (Boneless) <b>98¢ lb.</b> <b>Deluxe Short Ribs of Beef</b> Braise, Boil, Stew <b>39¢ lb.</b>
<b>DEL MONTE Canned Goods Sale</b> Real Savings in 6, 12 and Case Lots Ask for our Special Price Card	<b>FOR YOUR RUG CLEANING:</b> <b>Glamorine</b> Quarts... \$1.29 1/2 Gallon \$2.29 <b>Stiff Brush</b> For rubbing it in... \$1.25 <b>Soil-Off</b> 24 oz. 39c 1/2 Gal. 79c Gallon \$1.39 <b>Simonize Wax</b> Quarts (A 75c Pkg. Flower Seeds Free) 98c	
<b>Vigoro Boost Your Garden and Lawn</b> 10 lbs. 95c 25 lbs. \$1.85 50 lbs. \$3.15	<b>Model Food Market</b> 275 N. High (Next to City Hall) Phone 3-4111 30-Day Accounts—The Store of Friendly Service No Charge for Delivery	

Will you help name SPERRY'S new Spring Cake?

Here at Sperry's Home Service Kitchen we all agree this is the most sensational 2-egg cake ever baked! So light and moist, so lemon-good in flavor that none of our pet names does it justice! Perhaps yours will! Try the recipe! Name the cake! Winners will be our guests on a grand holiday tour!

LUXURIOUS FLIGHTS VIA WESTERN AIR LINES' DC-6B'S

We've done it! We've perfected a 2-egg cake that's "too sensational for words!" Folks rave about its refreshing lemon-strawberry flavor and gorgeous good looks... especially husbands! It's an easy, everyday "party" cake.

It's failure-proof! Another Martha Meade home-perfected recipe made with Sperry Drifted Snow "Home-Perfected" Enriched Flour which, as you know, is guaranteed to out-perform any all-purpose flour in any recipe or double your money back!

Now! To get the recipe for Sperry's Spring Cake buy a sack of Drifted Snow Flour at your grocer's today! In it you'll find (1) the recipe, (2) complete rules, and (3) a blank on which to write the name you suggest. Try the failure-proof recipe! Enjoy the cake! Then name it! But please do it soon! We need your help!

Ten of the homemakers sending in the names judged best will be our guests in San Francisco for 2 thrilling days. Bring a companion if you wish, the treat's on us! We'll send you \$50 spending money and provide transportation on a luxurious Western Air Lines' DC-6B, reservations at famous Fairmont Hotel atop Nob Hill, with breakfast in bed if you like.

Here's what we'll do! First day, a party at Martha Meade's Kitchen to get acquainted. A cable car ride to colorful Fisherman's Wharf for lunch at Tarantino's. A trip through Chinatown, dinner in the enchanting Venetian Room at the Fairmont Hotel, and tickets to a stage hit playing at Curran or Geary theatres.

Second day, take your choice of deluxe Bay Area Gray Line Tours where you will see many fascinating sights. And then, an exotic farewell dinner at Skipper Kent's. Two days you'll remember always.

But that's not all! Everyone sending us a name will receive a collector's copy of "Martha Meade's Failure-Proof Recipes"... a compact, miniature cookbook!

Remember! Recipe and entry blank in any sack of Sperry Drifted Snow Flour you buy today! Or write to Martha Meade, San Francisco 6, California.

**Martha Meade**  
AND THE SPERRY HOME SERVICE STAFF

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