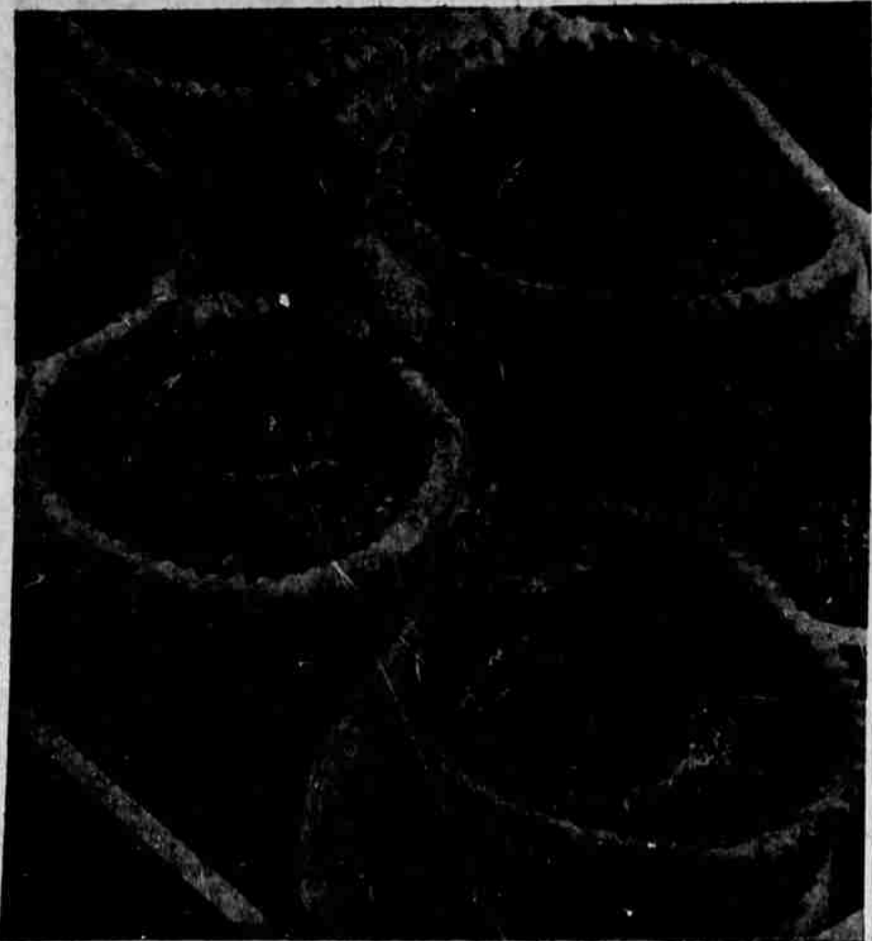


## Apple Blushing Beauty Dumplings—They Won an Award in National Baking Event



You may enjoy trying Blushing Beauty Dumplings, a fancy version of the ever-popular baked apple. Peeled apples wrapped in orange pastry strips are baked with a bright red apple syrup. This dessert "looks good and tastes good."

### BLUSHING BEAUTY DUMPLINGS

Bake at 350 deg. F. for 50 to 60 minutes. Makes 6 dumplings.

### A Nice Cake Completes This Buffet Supper

A coconut sponge cake tops off this interesting menu.

- Buffet Supper**  
 Cuban Chicken, Tuna Casserole or Baked Ham  
 Fruit Salad Nut Bread  
 Assorted Relishes  
 Coconut Sponge Cake  
 Coffee

### Sponge Cake

Bake 60-65 minutes, 325 F.  
 6 eggs separated  
 1 cup sugar  
 1 cup sifted cake flour  
 1/4 cup cold water  
 2 teaspoons lemon juice  
 1 teaspoon grated lemon rind

1/2 teaspoon cream of tartar  
 1/2 teaspoon salt  
 Beat egg yolks until thick and lemon colored (at least 5 minutes).

Add sugar gradually, beating well.

Blend in flour, alternately with the mixture of cold lemon rind.

Beat egg whites until foamy, and cream of tartar and salt and continue beating until stiff.

Fold the egg yolk mixture into the beaten egg whites.

Pour into an ungreased 10-inch aluminum tube cake pan. Bake. Invert to cool.

Frost and sprinkle generously with coconut.

### Fine Weather Means Meals in a Hurry

It's the fresh air and sunshine season—time for putting in the garden, enjoying the out-of-doors and doing whatever you like. So take advantage of the good weather and have in mind some meals that can be fixed in a hurry.

Here is a hearty, delicious suggestion—a one-dish casserole for which you have no time-taking white sauce to prepare, and because of the corn content, no potatoes.

With it, you'll want to serve a crisp green salad and perhaps a fresh fruit dessert.

### Sausage and Corn Casserole

(Makes 6 servings)

3 cans Vienna sausage

2 1-pound cans whole kernel corn

3 tablespoons finely chopped onion

3 tablespoons catsup

1 1/2 teaspoons Worcestershire sauce

1 can mushroom soup

Cut sausage from one can into half-inch lengths; place in mixing bowl. Add drained corn, onion, catsup, Worcestershire sauce and undiluted mushroom soup. Mix well.

Pour mixture into buttered baking dish. Arrange sausage from second can on top, spoke-fashion. Bake uncovered in moderate oven (350 degrees) 30 minutes.

Warm honey with milk to make honey-milk. Use this on cereals.

## A Pie That Says Spring Is Here

This "Golden Coconut Cream Pie" is a delicious dessert for spring and summer menus. Pour the richly-flavored apricot whole fruit nectar filling into a baked pastry shell and top with swirls of fluffy meringue and a sprinkle of shredded coconut. Brown lightly in a moderate oven and cool before serving. Don't be surprised when your family begs you to make this dessert again.

**Golden Coconut Cream Pie**  
 1/4 cup granulated sugar  
 4 tablespoons cornstarch  
 1/4 teaspoon salt  
 2 1/4 cups apricot whole fruit nectar  
 2 eggs  
 1 tablespoon lemon juice  
 1/2 cup shredded coconut  
 1 baked 8-inch pastry shell

Combine 1/4 cup sugar, cornstarch and salt; add nectar and cook over hot water until clear and thickened, stirring frequently. Remove from heat and add slightly beaten egg yolks. Return to heat and cook 3 minutes longer, stirring constantly. Remove from heat, add lemon juice and 1/2 the coconut. Cool slightly. Pour into baked pastry shell. Beat egg whites until stiff and gradually beat in remaining sugar. Spread over top of pie. Sprinkle with remaining coconut. Bake in moderate oven (350 degrees F.) about 15 minutes or until lightly browned. Cool before serving. Serves 6.

### Strawberry Treat

Strawberries are one of the so-called hard-to-jell fruits because they are low in natural pectin content. But with added pectin, either liquid or powder, luscious strawberry jam can be made in a very short time using the fully ripe, bright red berries. Both commercial type pectins give adequate instructions for using right on the package or bottle. Great are the rewards in good eating.

## Old-Fashioned Shortcake Happy Ending to Meal, or Good Beginning at Party



Treat Deluxe—And for dessert, strawberry shortcake! Whether your family fancies whipped cream, semi-soft ice cream or plain cream as a topper, all will agree that today's old-fashioned shortcake recipe is unsurpassed.

By ZOLA VINCENT  
 (Food Writer)

Happy ending to a meal... or happy beginning to refreshments when you entertain! Picture-pretty strawberries of luscious red on layers of tender, flaky old-fashioned shortcake, topped with whipped cream, soft ice cream or accompanied by a pitcher of plain cream.

Peak of the strawberry season is here and now. Talk over your needs for freezing, canning and jamming with your fruit man; pick up your supplies early on the morning he suggests and by all means "put them up" the very same day. Berries must be firm, plump and full colored for variety. Large strawberries are choicest for eating as they usually have the sweetest taste. For canning, freezing and preserving, medium size, tart-flavored berries are best.

### Old Fashioned Shortcake

For six generous servings, you'll want a quart of strawberries. Whether you like them halved, sliced or chopped-up, you'll probably want to save a few big ones for a

### crowning touch.

- 1 quart strawberries
- 1/4 cup sugar
- 3 cups flour
- 4 1/2 teaspoons baking powder
- 1/4 cup sugar
- 1 teaspoon salt
- 8 tablespoons margarine
- 1 cup and 2 tablespoons milk
- 1 egg

### Melted margarine

Wash and hull berries. Slice, halve or chop as you like. Place in a bowl and sprinkle with 1/4 cup sugar and let stand near oven while making and baking "shortcake." Sift and measure flour and resift with baking powder, 1/4 cup sugar and salt. Cut in margarine until coarse crumbs are formed. Beat egg and combine with milk. Add to dry ingredients, mixing quickly with a fork. Turn out on floured cloth or board. Knead gently for 1/2 minute. Roll to 1/4 inch thickness. Cut in 4-inch rounds with a cookie cutter. A sharp edged bowl will do if you've no 4-inch cookie cutter. Brush

rounds with melted margarine. Place half the rounds on a cookie sheet and top with remaining halves. Bake in a hot oven, 450 degrees, 15 to 20 minutes. While biscuits are still warm, separate halves, spread with margarine and cover with half of berries. Replace biscuit tops and cover with remaining fruit. Serve with cream in any flavored way.

### Strawberry Bombe

#### Extra Fancy

Looking for a really fancy strawberry dessert? Maybe molded and frozen? One that will be the talk of the family and/or friends? This is it.

**Crumb Mixture:** Make crumb mixture by blending (with pastry blender or your hands), 1/4 cup butter or margarine at room temperature, 1/4 cup sugar and 20 graham crackers that have been finely rolled. Pour crumb mixture into 1 1/4 quart mixing bowl (next to smallest bowl in a nested set). Set a smaller bowl on top of crumbs and press them firmly into an even layer against bottom and sides of bowl. Add filling and freeze.

### Strawberry Bombe Filling

Prepare one pint of strawberries and slice. Separate 2 eggs and beat yolks until thick and lemon colored; mix in a 15 ounce can of sweetened condensed milk (not evaporated, mind you). Add 1/4 cup lemon juice; mix until thick. Beat in half the berries. Beat egg whites stiff; fold in egg yolk mixture and remaining berries. Tint pink if you like. Pour into graham cracker crumb crust in bowl. Freeze for at least 6 hours. To unmold, run

## For That Snack In Rumpus Room Try This Menu

It's getting that time of year for the more informal entertaining and snacks.

### RUMPUS ROOM MENU

- Hot Tamales
- Stuffed Tomatoes
- Assorted Relishes
- Prune Cake
- Coffee

### Stuffed Tomatoes

- 2 cups cottage cheese
- 1/2 cup finely chopped green pepper
- 1 medium size cucumber, sliced
- 1/4 cup thinly sliced green onions
- Salt and pepper
- 8 tomatoes (medium)
- 1. Put cheese through a ricer or mash very fine.
- 2. Add green pepper, cucumbers, onions, salt and pepper.
- 3. Remove skins from tomatoes. Hollow out centers. Sprinkle lightly with salt. Fill in place in refrigerator and chill thoroughly.
- 4. Serve on watercress with French dressing.

About a quarter of the land area of Chile is in islands off the coast.



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 Cake Decors

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- Pork Steak <sup>Small, lean</sup> lb. 55¢
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### Warm Weather Hints

FOR ICE BOX SNOOPERS

- MINCED HAM
- POLISH RINGS
- BOLOGNA
- LIVERWURST
- WIENERS lb. 45¢

- Lunch Meats <sup>Asst.</sup> lb. 55¢
- Lean Bacon <sup>Jowls</sup> lb. 29¢
- Bacon Squares lb. 18¢
- Veal Steak <sup>Milk fed</sup> lb. 59¢

- PURE PORK SAUSAGE lb. 45¢
- PURE GROUND BEEF lb. 45¢

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