



## Bavarian Cream Cherry Pie Special

Here's a new and different type cherry dessert that will whet the appetite of the entire family and should become quite popular with home makers during these hot summer months. Known officially as Bavarian Cream Glazed Cherry Pie, but nicknamed "Chilly Cherry Pie," it is easy to prepare, deliciously cool to the taste, and best of all by using the refrigerator as an "oven," saves the home maker from spending time in a hot kitchen.

- Bavarian Cream Glazed Cherry Pie**
- 1 envelope (1 tablespoon) unflavored gelatin
  - 1/2 cup cold water
  - 1 No. 2 can pie cherries, drained
  - 1/2 cup sugar
  - 1/2 cup cherry juice
  - 1/2 teaspoon salt
  - 1 tablespoon lemon juice
  - 1/2 cup heavy cream, whipped
  - 1 (9-inch) baked pie shell
  - 1/2 cup sugar
  - 2 tablespoons cornstarch
  - 1 cup cherry juice
  - 1 No. 2 can pie cherries,

drained  
Whipped cream garnish, if desired  
Soak gelatin in cold water five minutes. Heat drained cherries with 1/2 cup sugar and 1/2 cup juice. Add softened gelatin and salt. Mix well to dissolve gelatin. Add lemon juice and chill. When mixture begins to thicken, fold in whipped cream. Pour into pie shell. Chill until set, about a half hour. Combine 1/2 cup sugar, cornstarch, and 1 cup juice. Cook until thick and clear. Add drained cherries. Cool. Spread over fluffy cherry filling in pie shell. Garnish with additional whipped cream if desired.

### Frosted Loaf

For real party glamour serve a frosted sandwich loaf. Cut an unsliced loaf of bread into 4 lengthwise slices and put together with your choice of fillings. Just before serving frost with an elegant mixture of mashed Calavo, mayonnaise and salt to taste. Wonderful for bridge luncheons!

### Chilled Soups

Chilled soups make quick, hearty salads. Serve this one when the thermometer climbs its highest. Mix together 1 can cream of chicken soup, 1 cup each diced avocado and milk, and 1 tablespoon chopped chives. Chill in refrigerator tray a few minutes until firm. Garnish with hard-cooked egg and avocado slices.

### Disguise Leftovers

Here's a leftover in disguise. Combine wedges of ripe olives with whole kernel corn. (Use that extra ear of cooked corn-on-the-cob), some leftover meat loaf and a little tomato sauce. Stuff the mixture into parboiled green sweet peppers. Set in baking dish with a little warm water in bottom and bake in moderate oven about 30 minutes.

### NEW-CROP HONEY

Plenty of honey available for waffles, pancakes and other hot breads and for sandwich fillings. This year's crop exceeds 250 million pounds.

## Rain Fails to Stop Shakespearean Play

Ashland, Ore. (AP)—Rain started falling Tuesday night at the start of the Shakespearean Festival's performance of Henry VI, Part I, in the outdoor amphitheater here.

When the play ended, with rain still coming down, the cast stepped from the covered stage and applauded 329 sodden spectators who had stayed through it all.

### MOTORIZED PURSE SNATCHER

Albuquerque (AP)—Mrs. W. D. Thigpen of Albuquerque was the victim of a driving purse snatcher. As she walked toward the street to recover her dropped purse, a man in a car stopped, opened the door, picked up the purse and drove away.

## Sandwiches Rate High in Summer

No surprise to us that a new summer survey of homemakers shows much enthusiasm for soups, salads and sandwiches which are all that is necessary for many a meal... with milk for the children and maybe iced tea or coffee for the grown ups.

On every summer day, we're told, 3 out of 4 people eat soup, salad or a sandwich. Favored soups are vegetable and tomato with chicken noodle, chicken with rice, cream of mushroom and cream of chicken next in popularity.

Vegetable salads are most popular, are served at about 26 per cent of all summer meals. Fruit salad is runner-up, then cole slaw, then comes meat or fish salads.

Among sandwiches, the meat kinds are leaders in popularity which is natural since cold cuts are ideal for sandwich making. Cheese holds second place which is no surprise since grilled cheese sandwiches are tremendously popular both at home and in restaurants. It is also noteworthy that cheese combines perfectly with any and all of the meats.

### Incomparable Sandwiches

August certainly is the month to celebrate sandwich month; a time of taking things easy and sandwich making is about as easy as you can get.

Try these combinations:  
Slices of chicken, ham or

turkey on toast slices and topped with a cheese sauce makes a delight to see and eat as it comes from the broiler, bubbling hot.

Slivered toasted almonds, crisp bacon crumbles, chopped chives or parsley add a regal touch to almost any sandwich when making a main dish at noon or supper time.

Open face sandwich. Toast bread slices on one side or use halved English muffins being sure to "tear" not slice the muffins. Spread with mayonnaise, arrange alternately a halved tomato, dash of salt and pepper, a slice of cheese, a bacon slice cut in two and criss-crossed. Bake in broiler until bacon broils, cheese bubbles. Mighty fine fare!

### Picture Pretty Pie Well Worth Trying

This "Picture Pretty Pie" will tempt droopy hot weather appetites. Colorful canned cling peach slices and maraschino cherries make it look attractive as well as taste delicious. It's a single crust pie not too rich for a warm day dessert.

### Picture Pretty Pie

- 2 1/2 cups canned cling peach slices
- 1/4 cup maraschino cherries
- 1/2 cup syrup from peaches
- 1/4 cup syrup from maraschino cherries
- 1/4 cup granulated sugar
- 2 tablespoons flour
- 2 tablespoons lemon juice
- 1 tablespoon butter or margarine
- Pastry for double 8-inch crust

Drain peaches. Cut cherries into quarters. Heat fruit syrups and add sugar, flour and salt blended together. Bring to a boil while stirring. Remove from heat and stir in lemon juice, butter and fruit. Pour into pastry-lined pie pan and cover with top crust. Bake in hot oven (425 degrees F.) 25 to 30 minutes.

## Spanish Beans Are Sturdy Fair-Good!

Every ten days or so, a dish like this is a mighty welcome.

### Spanish Beans

Wash, soak and simmer 2 cups dried beans in the usual manner until tender. Season to taste with salt. Fry 1 cup chopped smoked ham (maybe left over or canned luncheon ham?) and 1/2 pound sausage meat. Add to beans, after draining off fat. In 2 tablespoons of the fat, fry 1 green pepper that has been minced and 1 clove of garlic, also minced. Add to beans, bring to a simmer and simmer 20 minutes. Six servings for four people if there are growing boys in the house, including Papa.

White-tailed deer imported by New Zealand from America have so increased that they are now regarded as a pest.

## Prune Accent

A perfect accent for fresh summer fruits are cooked prunes. Their jet black color contrasts the bright colors of seasonal fruits, and their heartiness adds extra nutrition. Top a small salad bowl of cottage cheese with pitted prunes, melon balls and fresh strawberries. Makes the most colorful salad you've ever seen!



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### Colorful Plate

Attractive to see and delicious to eat is a colorful plate of garden-fresh cooked vegetables. Arrange ears of corn, broiled tomatoes, green string beans around a large head of cauliflower. To add heartiness, top the cauliflower with a rich cheese-ripe olive sauce. Make a cream sauce, add lots of grated cheese and big wedges of meaty ripe olives.

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