



Try These Cheese Croquettes...

Long the epicure's favorite dessert, the wide variety of cheeses now in abundant supply can add a satisfying quality to fall salads as well. Cheese adds extra nutrition in

the form of high quality protein. Hastening back to talk about cheese for dessert: camembert in particular is favored by the gourmet. This fall, while tart fruits are in good supply, serve the gourmet at your house gently fried camembert with thin slices of apple for a memorable dessert or party delight.

Camembert Croquettes

(Makes one dozen)

6 (1 1/2 oz.) portions camembert cheese, well chilled
1 egg, beaten
1/2 cup dry bread crumbs
Cut chilled camembert wedges in half to make two wedges. Dip chilled wedges into beaten egg, coating completely. Dip into bread crumbs, cover thoroughly. Fry in deep fat (375 F.) until golden brown, about 1/2 minute. Drain on absorbent paper. Serve immediately.

Note: This makes an excellent hors d'oeuvre or unusual dessert when served with grapes or other fruit.

Cheese Waldorf Salad

(Makes 4 to 6 servings)

1 (6-oz.) package cream cheese
1/4 cup mayonnaise
2 tablespoons lemon juice
3 cups diced fresh apple
1/2 cup broken walnut meats
1/2 cup diced celery
Let cream cheese soften at

room temperature. Beat until creamy; add mayonnaise and lemon juice; blend well. Add diced apple, walnut meats and celery. Mix lightly until all ingredients are well blended and chill about 1 hour. Serve in lettuce cups. If desired, this salad can be served in a red apple shell.

This Pudding Is Spicy One

Pickling spice fragrance wafting from the kitchen, wood and autumn leaf smokes wafting on the hillside... and from your oven, this treat to finish filling the family with good solid nourishment and enjoyment.

Place 3 cups of applesauce (plentiful, both canned and fresh), 1 cup raisins and 1 cup brown sugar in a baking pan. Next make the gingerbread like this or use a mix:

Apple Gingerbread Pudding
1/2 cup shortening
1/2 cup sugar
1 egg
1/2 cup molasses
1/4 cup buttermilk

2 1/2 teaspoons baking powder
2 cups enriched flour
1/4 teaspoon salt
2 teaspoons ground ginger
1 teaspoon cinnamon
1/2 teaspoon soda
Cream shortening and sugar and add well beaten egg. Mix molasses and buttermilk and sift together baking powder, flour, salt, ginger, cinnamon and soda. Add sifted ingredients alternately with molasses mixture or creamed mixture. Pour gingerbread mixture over apple sauce and bake at 350 degrees about 45 minutes. Test with straw. When partially cool, turn upside down; serve warm with whipped or plain cream.

This Cake Party-Time Dessert

This meringue cradle cake makes a party-time dessert:

Meringue Cradle Cake
4 egg whites
1 cup sugar
1 cup pecans, filberts, or other nuts, very finely chopped
1 square unsweetened chocolate, grated
2 cups sifted enriched flour
3 teaspoons baking powder
1 teaspoon salt
1/2 cup butter or margarine
1 cup sugar
4 egg yolks
1/2 cup milk
1 teaspoon vanilla

Beat egg whites until stiff enough to hold up in soft peaks. Add 1 cup sugar gradually, beating to a meringue that will stand in stiff, glossy peaks. Fold in nuts and chocolate. Grease a 9 or 10-inch tube pan; line bottom with waxed paper. Spread meringue evenly over bottom and three-quarters of the way up side and tube of pan.

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter; add 1 cup sugar gradually, creaming well. Add egg yolks and beat thoroughly. Then add flour, alternately with milk and vanilla, in four additions, beating well after each amount.

Pour into meringue-lined pan. Bake in slow oven (325 degrees F.) 60 to 70 minutes. Let cool 20 minutes before removing from pan.

If desired, garnish top with chocolate-dipped nuts. Note: This cake may also be baked in two 9x5x3-inch loaf pans. Bake at 325 degrees F. for about 50 minutes.

POMEGRANATES

Children love pomegranates. For a colorful, distinctive salad, arrange sections of fresh grapefruit and slices of unpeeled red-skinned apple. Sprinkle generously with ruby colored pomegranate seeds and serve on crisp green lettuce.

Colors Make This Fall Time Salad

Here is a salad befitting autumn time with its colors.

Autumn Souffle Salad
1 package lime gelatin
1 cup hot water
1/2 cup cold water
2 tablespoons lemon juice
1/2 cup mayonnaise
1/2 teaspoon salt
1 cup unpeeled diced apples

1/2 cup diced celery
1/2 cup seeded grapes
Salad greens

Dissolve gelatin in hot water. Add cold water, lemon juice, mayonnaise and salt. Blend well with rotary beater. Pour into refrigerator freezing tray. Quick chill in freezing unit (without changing con-

trol) 15 to 20 minutes or until firm, about 1 inch from edge but soft in center. Turn mixture into bowl and whip with rotary beater until fluffy. Fold in apples, celery and grapes. Pour into 1-quart mold or individual molds. Chill until firm in refrigerator (not freezing unit) 30 to 60 minutes. Unmold and garnish with salad greens. Yield: 6 servings.

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