

Canned Peaches in Upside Down Cake

Peaches take to coconut like bees take to honey and the combination is unbeatable in this "Peach Coconut Upside Down Cake." Luscious desserts such as this can be made in a jiffy if you keep canned peaches on your pantry shelf. Besides, they are good and so versatile in many things.

- Peach Coconut Upside Down Cake**
- 1/4 cup butter or margarine
 - 1/2 cup brown sugar (packed)
 - 1/2 cup shredded coconut
 - 1 1/2 cups canned peach slices
 - 1/2 cup shortening
 - 1/2 cup granulated sugar
 - 1 egg
 - 1 teaspoon vanilla extract
 - 1 1/2 cups sifted cake flour
 - 2 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 cup milk

Melt butter in bottom of 9-inch square pan. Sprinkle with brown sugar and coconut. Drain peach slices thoroughly and arrange over sugar mixture. Cream shortening and sugar together thoroughly. Add egg and vanilla, and beat well. Sift together flour, baking powder and salt, and add to creamed mixture, alternately with milk. Pour batter carefully over peaches. Bake in moderate oven (350 deg.) about 50 minutes. Let stand 10 minutes. Invert over serving plate to remove cake. Serve warm.

Makes 6 to 9 servings.

Leftover Turkey In Avocado Shells

Your guests will say what a smart hostess you are if you serve this "Turkey Avocado Bake." It uses up the last bits of that holiday bird and makes party fare out of left overs or "planned overs" as we prefer to call them.

Heat well-seasoned creamed turkey into avocado half shells and heat them in a very slow oven in a shallow pan of warm water. The slightly warmed avocado has a richer, more pronounced flavor when prepared this way. As a word of caution, if your guests should happen to be late, rather than hold the avocados in a warm oven, we suggest that you put the hot creamed turkey into the avocado half shells. Then about 15 minutes before serving time, slip them into a very slow oven.

To complete your menu of these elegant filled half shells, add a tart salad of curly endive and grapefruit, hot rolls, tomato wedges and large ripe olives. Your guests will be glad they were invited!

Turkey Avocado Bake

- 2 avocados
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup diced cooked turkey
- 1/2 cup finely cut celery
- 1/2 cup finely cut pimiento
- 1/2 teaspoon paprika

Crushed potato chips or toasted almond slivers. To prepare half shells, cut each avocado into halves lengthwise and remove seed. Melt butter and blend in flour and salt. Add milk and cook and stir until thickened. Add turkey, celery, pimiento and paprika. Place half shells out side up in shallow pan containing 1/2-inch warm water. Fill with turkey mixture. Heat in moderately slow oven (325 degrees F.) 15 minutes. Remove from oven and sprinkle tops with potato chips or almonds. Serve immediately.

Serves 4.

Turkey-Noodle Dish is Popular

"Turkey Noodle Supreme" is made with all good things like turkey, cheese, ripe olives and favorite seasonings. Ripe olives add color and zest. Make this tasty dish for eight hearty appetites.

Turkey Noodle Supreme

- 1/2 cup ripe olives
- 8 ounces noodles
- 2 tablespoons butter or margarine
- 1 cup thinly sliced celery
- 2 tablespoons chopped onion
- 2 tablespoons flour
- 1 1/2 cups milk
- 1 teaspoon salt
- Dash cayenne pepper
- 1 cup grated American cheese
- 1 1/2 cups diced turkey

Cut olives into large pieces. Cook noodles in boiling salted water until tender. Drain. Melt butter, add celery and onion, cover and cook slowly 10 minutes. Blend in flour. Add milk, salt and cayenne, and cook and stir until thickened. Blend in cheese, turkey, olives and drained noodles. Cook slowly until heated through.

Serves 8 to 8.

Winter Jam

The merits of using dried fruits in making jams come to the fore this time of year. A particularly delicious combination is made with dried apricots and crushed pineapple. Combine 1 cup each cooked dried apricot pulp, crushed pineapple and sugar. Cook until thickened.

Banana Nut Bars Tasty as Cookies



A brand-new kind of cookie that's extra easy to make, more nourishing than most cookies, and mighty good to eat—that's Banana Nut Bars, made with a new nonfat dry milk recipe! These golden-brown little bars have a rich banana flavor and a nice "chewy" texture—with bits of broken nuts scattered through them to add just the right touch of crispness.

They'll keep nicely in your cookie jar, stay moist, chewy and flavorful. And they're the easiest kind of cookies to make! Just mix the ingredients, cut into bars. You're sure to pour them into a pan, bake, and get requests for more!

Banana Nut Bars

- 1 cup sifted, all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup nonfat dry milk
- 1/2 cup soft shortening
- 1 cup sugar
- 1 unbeaten egg
- 1/2 cup mashed banana
- 1/2 cup broken, unsalted nuts

Turn on oven and set at 350 (moderate). Grease well an 8-inch square pan. Sift the flour, baking powder, salt and dry milk together onto piece of paper. Put the shortening into a 1 1/2 quart bowl and add the sugar gradually, mixing until light and fluffy. Add the egg and beat hard. Stir in about half of flour mixture. Then stir in the mashed banana. Add the rest of flour mixture and mix well. Fold in the broken nuts. Spread batter evenly in greased pan and bake on center rack of oven until cake pulls from sides of pan, or about 35 minutes. Cool in pan and cut into 18 bars.

They'll keep nicely in your cookie jar, stay moist, chewy and flavorful. And they're the easiest kind of cookies to make! Just mix the ingredients, cut into bars. You're sure to pour them into a pan, bake, and get requests for more!

Beef for Holiday Time



A holiday hostess can stay serene and poised amid the flurry and excitement of Christmas or New Year's if she chooses a rib roast of beef for one of the festive meals.

Rib roast, either a rolled or standing roast, is the easiest of holiday dinner meats to prepare — there's no beforehand "fixing," no watching or special attention needed during cooking. The cook's free for the holiday dinner could be a greater favorite with guests and family than this tender, juicy cut.

A king-size rib roast, weighing from 6 to 8 pounds, will serve at least ten persons, with leftovers for a later family meal. In estimating the size

Lima Bake Hearty Dish for Winter

A tasty cheese custard and dry limas give the flavor here in this "Easy Lima Bake." Easy to prepare, nutritious and unusual. Our test kitchen tasters all agreed that this is a delicious dish, indeed.

Easy Lima Bake

- 3 cups cooked large dry limas
- 2 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/2 teaspoon Worcestershire sauce
- 1 cup milk
- 1 cup grated American cheese

Drain limas and turn into shallow baking dish. Beat eggs with salt, mustard and Worcestershire sauce. Stir in milk and cheese. Pour over limas. Bake in moderate oven (350 degrees) 35 to 45 minutes, until set in center.

Makes 6 generous servings.

roast to buy, plan on at least one-half pound per person. Cook the roast the easy no-watching way and bring it to the table on your handsomest platter with a simple festive garnish — perhaps a sprig or two of holly.

The man of the house — by tradition the carver of the family — will be pleased if you choose an easy-to-carve rolled rib roast for the holiday dinner. With a good sharp knife, he can quickly carve the boneless meat into thin, even slices so that it can be dished up while still hot.

Here's all you need to do, in three easy steps, to cook a rolled rib roast of beef to perfection.

1. Season roast with salt and pepper.
2. Place fat side up on a rack in a shallow open roasting pan. (Do not flour the roast — and there's no need to add water or baste during cooking.)
3. Place roast in a 325 deg. F. oven and cook according to the following schedule:

Rare—30 minutes per pound (140 deg. F. internal temperature)

Medium—35 minutes per pound (160 deg. F. internal temperature)

Well-done—40 minutes per pound (170 deg. F. internal temperature)

(Remember that the roast will be juicier if cooked rare or medium, rather than well done.)

When preparing a standing rib roast (bone-in), the only variation from the above is to omit the rack from the pan and to cook the roast about 10 minutes longer than the time per pound.

Neapolitan Noels Easy To Make

Highlight Christmas buffets with Neapolitan Noel—twinkling stars and frosty-tipped Christmas trees gleaming with sprinkles of bright-colored sugar. The recipe for these delicate "French-Whip" pastries—filled with luscious creamy fruit filling—was just developed.

"French-Whip" Pastry

- 1/2 cup shortening
- 3 tablespoons boiling water
- 1 tablespoon milk
- 1 tablespoon lemon juice
- 2 egg yolks, unbeaten
- 2 cups sifted all-purpose flour
- 1/2 cup sugar
- 1 teaspoon salt

Put shortening in medium-sized mixing bowl. Add boiling water, milk, and lemon juice and break up shortening with fork. Tilt bowl and, with rapid cross-the-bowl strokes, whip with fork until all liquid is absorbed and mixture holds soft peaks when fork is lifted. Add egg yolks and beat until well blended. Sift flour, sugar, and salt onto the creamy-gold "French-Whip." Stir quickly with round-the-bowl strokes into a dough that clings together and "cleans" the bowl. Pick up and work into a smooth dough; shape into a flat round. Makes enough pastry for 16 Neapolitan.

Neapolitan Noel

Divide "French-Whip" Pastry dough in half, shape into 2 rounds. Roll each separately between two 12" squares of waxed paper into a circle size of paper and 1/8" thick. Peel off top paper, cut out small Christmas trees and stars with cookie cutters. Remove carefully to ungreased baking



sheets. Prick. Bake in hot oven (400 degrees F.) 10-15 min., or until honey-gold. Remove to wire racks to cool. Repeat with other half of dough. There should be 48 cut-outs. Spread a layer of Fruity Cream Filling on 32, put together in pairs. Decorate remaining 16 as follows: moisten parts to be decorated lightly with finger dipped in cold water, then place cut-out, moistened side down, in colored sugar. Edges can be neatly outlined and decorative designs quickly made in this way. Place the 16 sugar-tops on the filled pairs. Makes 16 Neapolitan.

cream until stiff; fold into cheese mixture. Add 1 tablespoon each of finely chopped candied pineapple, dates, peaches, and well-drained candied cherries; 1 teaspoon finely chopped candied orange peel; blend. Makes filling for 16 Neapolitan.

Tangerine Season Short

Make the most of the fruit with the kid glove skin. Tangerines are in season and a short one it is. They're good with sweet potatoes (candy them). Try quick tangerine jam or marmalade. Glazed tangerine sections are made by dipping them into simple syrup. Top cornstarch and packaged puddings with tangerine sections. And of course plan to have a supply on hand for holiday table and tree decorations and later eating.



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