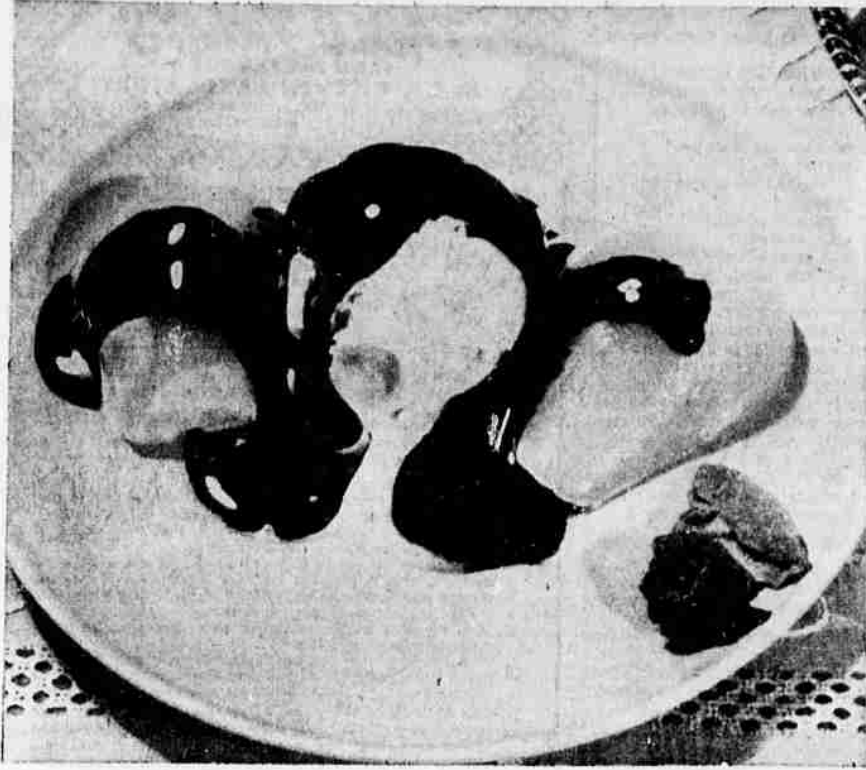


Fruits Now Available, Fine in Varied Desserts and Salads



Pears Make Good Desserts

By ZOLA VINCENT
(Foods Page Writer)

Many a hostess, we're told, plans dessert first when planning a party. That's not the way we do it, understand, but it has certain advantages when you begin by thinking of something as delectable and as easy as this pear, ice cream and chocolate dessert of distinction, served with a flourish.

The flourish in this case is crystallized violets that are edible and found in a French pastry shop. Or you can make your own candy "flourish" of three small colored gumdrops pressed together and placed on a green

leaf. It's things like this that build a hostess reputation.

Fresh winter pears remain plentiful and reasonable and so are canned Bartletts. Keep this in mind also as a handy trick when an unexpected company comes. For each four persons:

- Party Pear Dessert**
4 pears, fresh or canned
2 cups water
1 cup sugar
Few drops red coloring
1 pint ice cream
1 cup chocolate sauce
Pare and core fresh pears; boil sugar and water together for 2 minutes; add red coloring to suit your fancy. If canned pears are

used, omit sugar and water of course and cook down pear juice to make a heavy syrup. Poach pear halves in the syrup by cooking them gently until just tender. Do not stir. Dip syrup over fruit to glaze. Cool. For each serving, arrange two pear halves on a plate with scoop of ice cream. Pour chocolate sauce as it comes from can or make like this: Chocolate Sauce. 1 cup instant cocoa mix, dash of salt; add 1 1/2 cups hot water. Place over medium heat, bring to boil and boil 4 minutes, stirring constantly. Remove from heat, add 2 tablespoons butter and mix until smooth. Cool and serve.

Quick Seafood Dish

Fine luncheon or supper dish. Combine 1 can condensed tomato soup, 1 can condensed green pea soup in saucepan; add 2 cups milk gradually, stirring until well blended. Heat thoroughly. Pick over and flake 6 ounces of canned, fresh or frozen crab meat or lobster; add to soup mixture. Heat but do not let it boil. Top with toasted croutons and chopped parsley. Five servings. One tablespoon of dry sherry before serving gives gourmet touch certain to be commented on.

For Freezing Fruits

A mild flavored honey can be used in the freezing of fruits. Use one part of honey to four or five parts of fruit when the fruit is sliced or crushed. If you pack whole fruit with honey add 1 cup of water to each two cups of honey and use just enough of this diluted honey to cover the fruit.

This Magic Cherry Sauce Useful for Many Desserts

Versatility is one of the chief characteristics of this sweet cherry sauce which has so many uses. Make up the sauce and have on hand for occasions large or small.

- Magic Cherry Sauce**
1 cup dark or light canned sweet cherries (pitted)
1 cup cherry juice
1 teaspoon grated orange rind
1/2 cup honey
1/2 teaspoon red food coloring
2 tablespoons butter
1/4 teaspoon vanilla extract
1/4 teaspoon lemon extract
2 tablespoons cornstarch
Pit cherries and set aside. Mix cornstarch with a little fruit juice and combine with other ingredients in saucepan. Bring to a boil and cook and stir for 2 minutes. Add cherries and serve... sometimes hot, sometimes cold.
Here are suggestions for ways to use Magic Cherry Sauce:

- As filling for cream puffs. Last minute fill puffs and add a dash of thick sour cream before putting back top of puff. Elegant dessert for party fare.
- For a glamorous dessert: Make an angel food cake from a prepared mix. Top with chilled sauce on the fresh cake.
- Filling for birthday cup cakes. Cut off top and scoop a little cake out. Fill with sauce, replace top of cake and top with a small lighted candle.
- Serve over nutmeg custard—unmolded on a sherbet glass.
- Pour warm over ice cream for the unexpected drop-in on a busy evening.
- Serve over pancakes hot from the griddle. A spoonful of sour cream will complete this different brunch dish.
- Serve over waffles, topping with heavy sweet or sour cream. Add coconut to the waffle batter.

Sweet-Tart Dressing

Combine 2 tablespoons orange of lemon juice, 1/4 cup vinegar, 1/2 cup karo syrup, 3 tablespoons sugar, 1/2 teaspoon salt and 1 teaspoon each of dry mustard, paprika, celery seed and grated onion. Gradually beat in 3/4 cup salad oil, using a rotary beater. Place in covered container. Chill several hours. Stir thoroughly before serving. This dressing has body; really clings to fruit in salads.

Minestrone Quick Style

Having had fine minestrone in an Italian restaurant, perhaps you'd like to try making some for a tempting and satisfying luncheon or supper for the family. Hearty and delicious, it takes but minutes to make.

- Short Cut Minestrone**
4 slices bacon
1 package dehydrated tomato vegetable soup
4 cups boiling water
1 large can red kidney beans
1 large can mixed vegetables
Grated cheese
Saltine crackers
Fry bacon until crisp in a 2 quart saucepan; crumble. Blend in dehydrated tomato vegetable soup, water, kidney beans and mixed vegetables. Simmer 10 minutes. Serve topped with grated cheese and plenty of crisp saltine crackers. Eight servings.

Easy Ham Spread

Grind tidbits of leftover cooked ham so that you have a cupful. Mix a tablespoon of prepared horseradish and a quarter teaspoon of dry mustard together, stir well into ground ham. Turn into small serving dish, sprinkle with finely chopped green pepper and serve with whole wheat wafers when the gang comes over.

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Cherry Puff Pudding On Washington's Birthday

(By AP Newfeatures)



Washington's Birthday dessert caps the meal when you bring on this cherry pudding.

A George Washington supper deserves a dessert as special—and as old-fashioned—as this Cherry Puff Pudding. We're full of praise for this pudding because it's one of those basic recipes you'll use over and over again.

This old-time fruit pudding is usually called a "cobbler." When we looked into Webster to see what the dictionary made of cobbler we found it was described as "a deep-dish fruit pie with a thick upper crust." Our pudding is called a Puff because it has a feathery cake, rather than a pastry, topping.

The cherries for the pudding are thickened with quick-cooking tapioca, in a saucepan on top of the range, before they go into the baking dish. The tapioca leaves the cherry flavor unimpaired and gives a consistency to the fruit juices that is just right with the sponge-cake topping.

When we tested this pudding, we used cherries packed in extra-heavy syrup, and accompanied it with unsweetened whipped cream. It was a delicious combination.

Cherry Puff Pudding
Ingredients: 2 tablespoons quick-cooking tapioca, 1/2 cup sugar, 1/2 teaspoon salt, one No. 2 syrup-packed pitted red sour cherries, 1 tablespoon lemon juice, 1 tablespoon butter or margarine, 2 eggs (unbeaten) 1/4

teaspoon cream of tartar, 1/4 teaspoon salt, 1/2 cup sugar, 1/2 cup sifted cake flour.
Method: Mix tapioca, 1/2 cup sugar, 1/4 teaspoon salt, and cherries (including juice) in a saucepan. Cook and stir over moderate heat until mixture comes to a boil. Add lemon juice; remove from heat. Add butter; stir until melted. Pour into 2-quart baking dish and keep warm. Put eggs, cream of tartar, an 1/8 teaspoon salt in bowl. Beat with rotary egg beater until foamy. Then add 1/4 cup sugar gradually and continue beating until mixture is thick and ivory colored. Gradually sift flour over mixture, folding it in as you do so. Turn onto warm fruit mixture. Bake in slow (325 F) oven. If desired, garnish each serving with a small ball of hard sauce rolled in red sugar, with a maraschino cherry stem inserted, to resemble a cherry. Or serve with whipped cream. Makes 8 servings.

Cookies at School

When you are sending cookies to your boy or girl at college, choose the bar type of cookie, or the big soft drop variety. These two kinds are good travelers if you wrap them individually and cushion your layers with plenty of plastic straw. Be sure to choose a sturdy cardboard box in which to pack the cookies.

February Plentiful In Markets

Plentiful, and therefore good buys featured in market displays and advertisements, are many of our best liked, most often purchased foods.

Desert grapefruit are at their best. Probably most of them will be eaten simply halved and sectioned with a grapefruit knife, but they're mighty good in any fruit salad and out-of-this-world when sectioned and combined with avocado slices and maybe cooked shrimp served on shredded lettuce and covered with thousand island dressing. A meal, with crackers.

Meat and potato eaters rejoice in bargain-priced potatoes of excellent quality for serving with plenty of reasonably priced beef and with broiling and frying size chickens. Beef cuts for braising which means long, slow cooking with moist heat are genuine bargains.

Lamb and Pork
Seasonally, now is the time to enjoy lamb from our vast western ranges. The usual economy cuts are even more economical than usual. Pork at any price continues the most popular meat. The average consumption per person is about 64 pounds, retail weight, of which about 45 pounds is lean pork and about 19 pounds is bacon and salt pork. Bacon continues to be the most widely used single meat item.

Fish and Shellfish
Quick-cooking, fresh pan-ready fish available and extremely reasonable include mackerel, kingfish, eastern whiting, Columbia River smelt, jack smelt and Eureka rex sole. A goodly supply of delicious brook trout, also. In fresh fillets, look for sea bass, flounder, ling cod, true cod, rockfish, petrale sole and ocean perch from our western waters and cod, haddock and ocean perch from the eastern seaboard. Steak and basting varieties include swordfish, ling cod, whitefish, Chinook salmon, halibut, Eastern and western oysters and Dungeness crab are reasonable. You'll also find lobsters, scallops, Mexican shrimp.

Fruit and Vegetables
Hot house rhubarb anticipates Spring. Best buys are loose apples, grapefruit, small oranges with reasonable prices machine Emperor grapes, avocados, large oranges, lemons. Delicious apples, winter pears. Best vegetable buys continue to be potatoes, onions, cabbage, cauliflower, celery, lettuce, broccoli, bunched vegetables, squash.
Other good buys: Eggs, shortening, margarine, dry beans, cheese, peanut butter, raisins, whey.

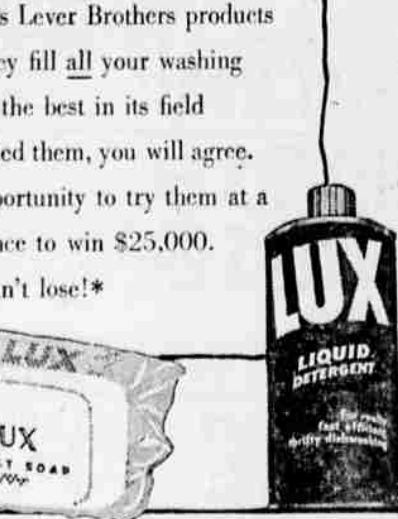


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*P.S. Art Linkletter says: "When Lever Brothers say you can't lose, they really mean it. If you're not completely satisfied with any of our products, they'll give you your money back."

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