



**Pie Magic**—There's a new product out, a pineapple pie filling. And by using it you can turn out a dessert of part elegance in nothing flat. All you do is turn the contents of the No. 2 can of this pineapple pie filling into an unbaked 8-inch pastry shell, cover with a lattice or full top crust (or just crimp the pastry edges, leaving the top open). Bake at 425 degrees for 25 minutes. Cool before cutting into wedges. For an added touch you can garnish each wedge with a "pineapple" cut out of sliced processed American cheese.

**This Fruit Cake Made With Mince Meat and Mix**

Several recipes have been published earlier for Fruit Cakes, but from time to time there will be others of special interest. This one is made with mince meat.

**Mince Meat Fruit Cake**  
 1 pound candied fruit mix  
 1 1/4 pound jar mince meat (2 cups)  
 1/4 cups coarsely chopped nuts  
 1/4 cup fruit juice or sweet wine  
 1 cup butter or margarine  
 1 cup brown sugar  
 3 eggs  
 3 cups sifted all-purpose flour

**Cherry and Banana Pudding**

Maraschino cherries are a party of many fine desserts, as example this Cherry-Banana Sponge. These bright red cherries also add color and interest to your dessert.

**Cherry-Banana Sponge**  
 (Makes 6 servings)  
 1 3-ounce package lemon-flavored gelatine  
 1 cup hot water  
 1/2 cup cold water  
 2 tablespoons lemon juice  
 1/2 teaspoon grated lemon rind  
 3 bananas  
 3 egg whites, stiffly beaten  
 1/2 cup chopped maraschino cherries, drained (about 15 cherries)  
 Whipped cream  
 Maraschino cherry halves  
 Dissolve gelatine in hot water. Add cold water, lemon juice and lemon rind. Mash 2 bananas well and add to gelatine mixture, mixing well. Chill until mixture begins to thicken. Beat well. Fold in egg whites and chopped cherries. Pipe lightly into serving dishes and chill until firm. Top with whipped cream. Slice remaining banana. Garnish sponge pudding with banana slices and cherry halves.

**Candied Orange Slices and Ham**

There's always that last minute rush finding a centerpiece for the table when company is due. So at the party you're having next week, remember to keep your centerpiece simple.

You can allow your smoked ham to act as the center of attention by decorating it with candied orange slices.

Purchase a 12 to 14 pound ham. Place the ham on a rack in an open roasting pan with fat side up. Insert meat thermometer so the bulb reaches the center of the thickest muscle. Be careful the bulb does not rest in fat or on bone. Do not add water or cover. Roast at 300 degrees F. until the meat thermometer registers 160 degrees F. Allow 18 to 20 minutes per pound for roasting.

**Candied Orange Slices**  
 Cut orange peel petals; cook in hot water 10 minutes. Drain again and cover with hot water; simmer until tender. Cook in syrup of 2 cups of sugar and 1 cup water, until translucent. Arrange petals on ham. Fasten in place with cloves. Center orange petals with green gum drops.

**Yams Fixed In Tropical Manner**

You may like to give your sweet potatoes or yams for the holiday dinner a bit of tropical twist. This is the way to do it:

**Yams Tropical**  
 (6 servings)  
 3 pounds uncooked yams  
 1/2 lemon, sliced thin  
 1/2 orange, sliced thin  
 1/2 cup crushed pineapple, drained  
 1/2 cup (1 stick) margarine  
 1/2 cup brown sugar  
 1/2 cup dark corn sirup  
 1/2 cup pineapple juice  
 1/4 teaspoon salt  
 1/2 cup shredded coconut

Cook yams in boiling water until barely tender. Peel and cut into 1/2-inch slices. Arrange slices overlapping in 8x8-inch baking dish. Insert lemon and orange slices between yam slices. Spread pineapple over all. In small sauce pan mix margarine, brown sugar, sirup, pineapple juice and salt. Bring to boil, stirring to blend. Pour over yams. Sprinkle coconut over all. Bake in moderate oven (350 degrees F.) until brown, about 30 minutes.

Good with ham, pork or poultry.

**Meat Balls, Tomato Sauce Tasty Dish**

The lavishness of holiday entertaining is likely to take its toll of the family food budget. This economical main dish will go a long way towards keeping foot-money under control.

**Meat Balls-Tomato Sauce**  
 1 pound ground beef  
 1/2 pound ground pork  
 1/2 cup finely chopped onion  
 2 cups water  
 1/2 teaspoon pepper  
 1 egg  
 1/2 cup water  
 1 1/2 cup uncooked rice  
 1 No. 2 can tomatoes  
 2 cups water  
 2 teaspoons sugar  
 1 teaspoon chili powder

Mix meats together with onion, 1 1/2 teaspoons salt, pepper, egg, water and rice. Form into 16 firm balls. Brown in hot fat in a skillet. While browning, combine tomatoes, 1 teaspoon salt, sugar and chili powder in a large saucepan. Bring to a boil. When meat is brown add to tomato mixture, cover, turn heat low and simmer for 1 hour. Remove meat balls to platter and place in warm oven. Thicken sauce with flour mixed to a smooth paste with water. When thickened pour over meat. If there are any left over, they are even better when warmed up the next day.

**Leftover Turkey Delicious in Puffs**

Planned-over Thanksgiving turkey can also be used to make airy Turkey Puffs.

Sift together 1 cup sifted enriched flour and 1/2 teaspoon salt. Combine 2 beaten eggs and 1 cup milk. Add to flour mixture and beat to a smooth-batter. Add 1 tablespoon melted shortening. Beat 3 minutes with a rotary beater. Pour into well-greased iron muffin cups or glass custard cups, filling 1/2 full. Bake in hot oven (425 degrees F.) 20 minutes, reduce heat to moderate (350 degrees F.) and bake 25 to 30 minutes longer, until firm and brown. While hot, make a cut in side of each puff and fill with creamed turkey. Makes 6 puffs.



When Made Right, there is no meat dish better than meat loaf.

**Ground Beef Old Reliable**

A good collection of ground beef recipes is better than money in the bank—no matter what occasion arises, there's a ground beef recipe ready to use!

The versatile meat is available wherever fresh meats are sold, and it can be kept frozen at home. Ground beef is always economical, especially right now when beef is plentiful. For the family, serve the ground beef in meat loaves, hamburgers-in-buns, or tamale pie; for guests, serve meatballs, spaghetti with meat sauce, or give a chili supper.

A menu you might light for a family meal is this one:

- Menu**  
 Meat Loaf with Tomato Topping  
 Green Beans with Slivered Almonds  
 Scalloped Potatoes  
 Head Lettuce Salad  
 with Blue Cheese Dressing  
 Rolls and Butter  
 Coffee
- This meat loaf is an attractive main dish, not only with its tomato topping, but, when you cut into it little flecks of red pimiento and green pepper show.
- Meat Loaf with Tomato Topping**  
 2 pounds ground beef  
 1 No. 303 can tomatoes  
 1/4 cup chopped onion  
 1/4 cup chopped green pepper  
 1 clove garlic, minced

- 1 teaspoon paprika  
 2 eggs, slightly beaten  
 2 tablespoons chopped pimiento  
 2 teaspoons salt  
 1/2 teaspoon pepper  
 1 1/2 cups bread crumbs  
 1/4 teaspoon oregano
- Break up tomatoes and reserve 1/2 cup. Combine remaining ingredients except oregano and mix thoroughly. Place in a well-greased loaf pan; spread reserved tomatoes on top; sprinkle with oregano. Bake in a 350 degrees F. oven 1 hour and 15 minutes. 6 servings.

- Guest Buffet Supper**  
 When planning a buffet supper party, consider meat balls—another ground beef dish—as the main course. Here is a buffet menu:
- Hot Spiced Pineapple Juice  
 Monica's Meat Balls  
 Buttered Lima's with Chives  
 Tossed Garden Salad  
 with Vinegar and Oil  
 Hot Corn Bread Squares  
 Pumpkin Nut Pie with Honey Coffee
- Serve the pineapple juice in the living room as an appetizer before the meal, if you like.
- For the meat balls, flavorful ground beef is blended with juicy applesauce. The fruit makes the balls extra moist and tender.

They are cooked in a tomato juice sauce flavored with chopped vegetables. Serve these home-kitchen-tested balls from a chafing dish, if you like.

**Monica's Meat Balls**  
 1 pound ground beef  
 1/2 cup applesauce  
 1/4 cup soft bread crumbs  
 1 egg  
 Salt and pepper  
 Flour  
 3 tablespoons fat  
 1/2 stalk celery, thinly sliced  
 1/2 cup finely chopped green pepper  
 1/2 carrot, thinly sliced  
 1 small onion, thinly sliced  
 1 cup tomato juice

Mix beef, applesauce, and bread crumbs; add egg, 1 teaspoon salt and 1/4 teaspoon pepper. Shape into 12 balls, roll in flour, and brown in hot fat. Place balls in a 1 1/2 quart casserole dish. Spoon off most of fat from pan, then to drippings, add vegetables and tomato juice. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper; heat to boiling and pour over meat balls. Cover and bake at 350 degrees F. 40 minutes. Remove balls, spoon off fat; season gravy to taste with salt and pepper or seasoned salt. Serve gravy over balls. 6 servings.

**Batter Pudding With Pork**

November begins a two-month festive party season and automatically entertaining shifts into high gear. Homemakers will be looking for a dual purpose meat cut—one that is distinctive yet easy to prepare. With this in mind, meat expert, Reba Staggs, suggests a pork loin roast with batter pudding to fill this description.

Carefully choose a 3 to 5-pound pork loin roast and have the backbone loosened at the market.

To roast, place the pork loin on a rack; bone side down, fat side up. The meat will partially baste itself in its own juices when roasted fat side up. To be sure of the roasting time and internal temperature or degree of doneness, insert a meat thermometer into the roast so that the bulb doesn't rest on bone or in fat. Be sure the bulb rests in the thickest part of the muscle.

Since roasting is a dry cooking method, leave the roasting pan uncovered and do not add water. Use a moderate oven temperature (350 degrees F.) and roast the loin until the meat thermometer registers 185 degrees F. Allow 35 to 40 minutes per pound for the pork loin roast if you're not using a meat thermometer.

Allow the roast to set 20 to 30 minutes before carving.

**Batter Pudding**  
 2 cups milk  
 1 teaspoon salt  
 1/2 cup corn meal  
 1/4 cup pork drippings  
 4 eggs

Grease an 8x12-inch baking pan or dish. Heat 2 cups of milk in double boiler. Add 1 teaspoon salt and 1/2 cup corn meal. Cook, stirring constantly, 10 to 15 minutes or until thick. Add 1/4 cup pork drippings. Mix well. Cool slightly and add 4 well beaten eggs. Pour mixture into baking pan or dish and bake in the oven with pork loin for 40 to 50 minutes. 6 to 8 servings.

**Luncheon Meat Idea**

Canned luncheon meat, predominantly pork, makes an economical main dish, a generous serving of meat at the cost of about 10 cents. This meat baked with a topping of spicy applesauce has a fine flavor medley. For 8 servings, score and stud two cans of the meat with cloves. For the topping, combine 1/2 cup brown sugar, 1/4 teaspoon cinnamon, 1/4 teaspoon nutmeg and 2 tablespoons vinegar. Add 1 can (20 ounces) applesauce and blend well. Spread over scored meat loaves and bake in moderate oven (350 degrees F) 45 minutes. Serve with remaining applesauce.

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As the big turkey is served, this maraschino cherry and banana sponge.