



This pudding is super served warm.

### Serve This Chocolate Pudding Warm...

Those who go for any dish, so long as it has chocolate, will like this chocolate puff pudding. It is best served warm with whipped cream.

#### Chocolate Puff Pudding

2 squares unsweetened chocolate  
2 cups milk  
2-3 cup sugar

3 tablespoons flour  
1/2 teaspoon salt  
2 tablespoons butter or margarine  
1 teaspoon vanilla  
3 egg whites  
3 egg yolks  
1 1/4 cups soft bread crumbs (2 or 3 slices, crusts removed)  
Combine chocolate and milk in

saucepan. Heat slowly over low heat until chocolate is melted. Mix sugar, flour and salt in small bowl; then blend in a few tablespoons of the chocolate milk. Add to remaining chocolate milk in saucepan and blend well. Bring to a boil over low heat and boil 1 minute, stirring constantly. Remove from heat and stir in butter and vanilla. Let stand 10 minutes.

Beat egg whites until stiff; set aside. Beat egg yolks slightly. Blend a little of the hot chocolate mixture into egg yolks; then stir into remaining chocolate mixture. Fold in bread crumbs. Gently fold this mixture into the beaten egg whites. Pour into buttered 1-quart baking dish. Place in pan of hot water and bake in moderate oven (350 F.) about 1 hour and 10 minutes, or until top of pudding is puffy and dry. Serve warm with whipped cream and, if desired, a garnish of shaved chocolate. Makes 6 to 8 servings.

### Asparagus and Ham Go Nicely Together

Asparagus and ham are among these natural-flavor teams. Serve these roll-ups on toast.

#### Asparagus Ham Roll-ups

1 can (14 1/2 oz.) asparagus spears  
4 slices boiled ham  
Toast  
Cheese sauce  
Drain liquid from asparagus. Put 4 or 5 asparagus spears diagonally on each ham slice. Fasten opposite corners with toothpicks to form rolls. Broil until ham is slightly brown and heated through. Serve on slices of toast and pour cheese sauce over each portion. Recipe makes four servings.

### Garnish Adds Sparkle to Meal

Garnishes can make the meal. Certainly, there is something dressy about painstakingly garnished meals, especially if the garnish is edible. Here's one that will not soon be forgotten, "Honeyed Peach Garnish". It's the centennial year for California canned cling peaches; the fruit is bountiful and happily priced to meet the most modest budget.

#### Honeyed Peach Garnish

6 canned cling peach halves  
1 tablespoon melted butter or margarine  
2 tablespoons strained honey  
Arrange drained peach halves cup side up, on broiler pan. Brush

### Apple Sauce Treat

Youngsters never lose their liking for apple sauce dessert. Give a dish of canned apple sauce a thick cap of colored candy shot. Or mix a handful of those new baby marshmallows through it. Or sprinkle shavings of sweet chocolate over the top. And serve with or without cream.

with butter and place teaspoonful of honey in cavity of each half. Place pan about 3 inches from heat and broil 10 minutes or until peaches are heated through and tops are golden brown. Makes 6 servings.



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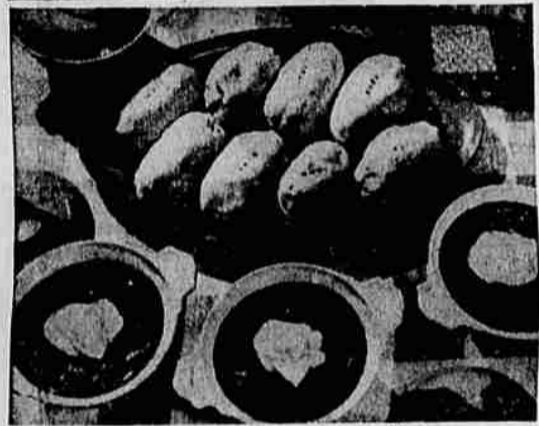
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This borscht is served hot or cold.

### Different Way To Make Borscht

A new deal in making borscht is illustrated in this recipe. Borscht is a delicious beet soup, served either hot or cold, and takes on festive airs with a bit of sour cream floating on top.

#### Borscht (serve hot or cold)

1 package onion soup mix  
3 cups boiling water  
1 bay leaf  
1/4 teaspoon thyme  
Sprig of parsley  
1/2 teaspoon salt  
Pepper  
1 1/2 tablespoons brown sugar  
1/4 cup fresh or canned lemon juice  
1 can (16 oz.) beets, drained

Stir onion soup mix, bay leaf, thyme, parsley, salt, pepper, brown sugar, and lemon juice into boiling water. Bring to a boil, cover, and simmer for 30 minutes. Strain. Stir in beet juice and beets, cut in small dice or thin julienne pieces. Serve hot or chilled. Garnish each serving with spoonful of sour cream. Makes 4 to 6 servings.

### Chili Ball Soup Fine Supper Dish

A satisfying soup for a family supper is this chili ball one.

#### Chili Ball Soup

1/2 pound ground beef  
1 teaspoon chili powder  
1/4 teaspoon salt  
Dash black pepper  
1 tablespoon butter or margarine  
1 can (1 1/2 cups) condensed tomato soup  
1 soup can water

Combine beef, chili powder, salt and pepper; shape into 12 small balls; brown in butter. Add tomato soup and water; simmer 15 minutes. 2 to 3 servings.

#### MEAT PIE STARS

A flavorful meat pie, baked in a double crust of flaky cheese pastry is a sure-fire menu headliner. Accompany it with a fresh grapefruit and avocado salad, enriched hard rolls, a beverage and fresh strawberry sundaes for dessert. Enriched breads of all sorts play a major role in your dinner menus.

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