

Honor the Bride-to-Be (Continued)

Party Fruit Punch

A punch bowl and serving cups will be needed.

For Simple Sirup—Mix together in a saucepan

1 cup sugar
1 cup water

Stir over low heat until sugar is dissolved. Cover, bring to boiling, and boil 5 min.

Remove from heat; cool. (Simple sirup may be stored in a covered container and used to sweeten beverages.)

For Punch—Put into refrigerator to chill 1 qt. ginger ale

Put into a large bowl

3 cups water
4 cups unsweetened pineapple juice
1 cup cranberry juice
1 cup orange juice
½ cup lemon juice
½ cup lime juice

Add the sirup and stir until well blended. Chill fruit-juice mixture in refrigerator.

When ready to serve, pour mixture into the punch bowl. Add the ginger ale and stir to blend. Do not fill punch bowl too full so that a decorative ice block may be floated in the punch.

About 3½ qts. punch

PARTY YEAST ROLLS

Glazed Rolls

Prepare your favorite yeast-roll recipe, or use a yeast-roll mix. Follow one of the suggestions below for rolls of distinction.

Orange-Glazed Rolls—Prepare this glaze a day or more in advance. Mix together in a saucepan ½ cup sugar, ¼ cup white corn sirup, ¼ cup hot water, and 1 tablespoon grated orange peel (grated through colored part only; white part is bitter). Bring to boiling and cook 2 min., stirring once or twice. Set aside to cool. Brush over tops of baked rolls as soon as they are removed from oven.

Glazed Seed Rolls—Beat together 2 egg yolks and 2 teaspoons milk. Mix in 2 tablespoons sesame seeds, 1 tablespoon celery seeds, or 1 tablespoon caraway seeds. Brush generously on tops of rolls, and bake.

Filled Rolls

Roll dough ¼ in. thick. Cut with a lightly floured 2½-in. round cutter. Brush with melted butter. Using handle of a table knife, make a crease not quite in center

of each round. Top larger half of each round with any of the following mixtures. Fold smaller half over filling and seal. Brush tops with melted butter. Bake about 15 min.

Cheese-Almond-Filled Rolls—Spread generously with a sharp Cheddar-cheese spread, and sprinkle generously with finely chopped blanched, toasted almonds.

Chocolate-Filled Rolls—Push semisweet chocolate pieces, pointed end down, into crease of dough.

Chocolate-Almond-Filled Rolls—Sprinkle generously with finely chopped blanched, toasted almonds. Push semisweet chocolate pieces, pointed end down, into crease of dough.

Sugar-Almond-Filled Rolls—Sprinkle generously with a mixture of sugar and finely chopped blanched, toasted almonds.

Orange-Filled Rolls—Sprinkle generously with a mixture of sugar and grated orange peel, using twice as much sugar as grated peel. Brush with Orange Glaze as soon as rolls are removed from oven.



Hunt's Catsup
has that
Sweet-spice flavor...
It's just what
a Steak Sandwich
needs!

Deliciously
yours!