

Cream of Celery Soup

Follow Base Recipe. Substitute 2 cups (about 4 stalks) finely chopped celery for carrots. Do not sieve celery. Add 2 tablespoons finely chopped celery leaves with seasonings.

Hot Minty Chocolate

Serve with a graham cracker or cookie in that brief interval between home-from-school and out-to-play. Or pour into a pre-heated vacuum bottle and send along for lunchtime.

Combine in top of a double boiler

20 (about 1 cup) chocolate mint wafers

1 cup milk

1/4 teaspoon salt

Heat over simmering water, stirring constantly until wafers are melted and mixture is well blended. Blend in

2 cups milk

1 cup cream

Heat until scalding hot, stirring occasionally. Serve hot. If desired, top with whipped cream. 4 to 6 servings



GOOD FOR FREEZING

A gay carnival of colors—an especially attractive dessert for a child's party. Mrs. Huntemann suggests a seven-minute frosting and a garnish of multi-colored decorettes.

Grease bottoms only of two 8-in. round layer cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper.

Sift together and set aside

3 cups sifted cake flour

1 tablespoon baking powder

1/2 teaspoon salt

Measure and set aside each of the following flavored soft-drink powders

1 teaspoon orange

1 teaspoon cherry

1 teaspoon lemon-lime

1 teaspoon grape

Cream together until butter is softened

A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader

Mrs. Albert Huntemann, 2207 Capital Ave., Medford, Ore.

Carrousel Cake

1/2 cup butter

1/2 teaspoon lemon extract

Add gradually, creaming until fluffy after each addition

1 1/4 cups sugar

Measure

1 cup milk

Beating only until smooth after each addition, alternately add flour mixture in fourths, milk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat).

Beat until frothy

4 egg whites

Add gradually, beating well after each addition

1/2 cup sugar

Beat until rounded peaks are formed. Spread beaten egg whites over batter and gently fold together.

Divide batter among five bowls; set one



portion aside. Carefully blend one flavor of the soft-drink powder into each remaining portion of batter.

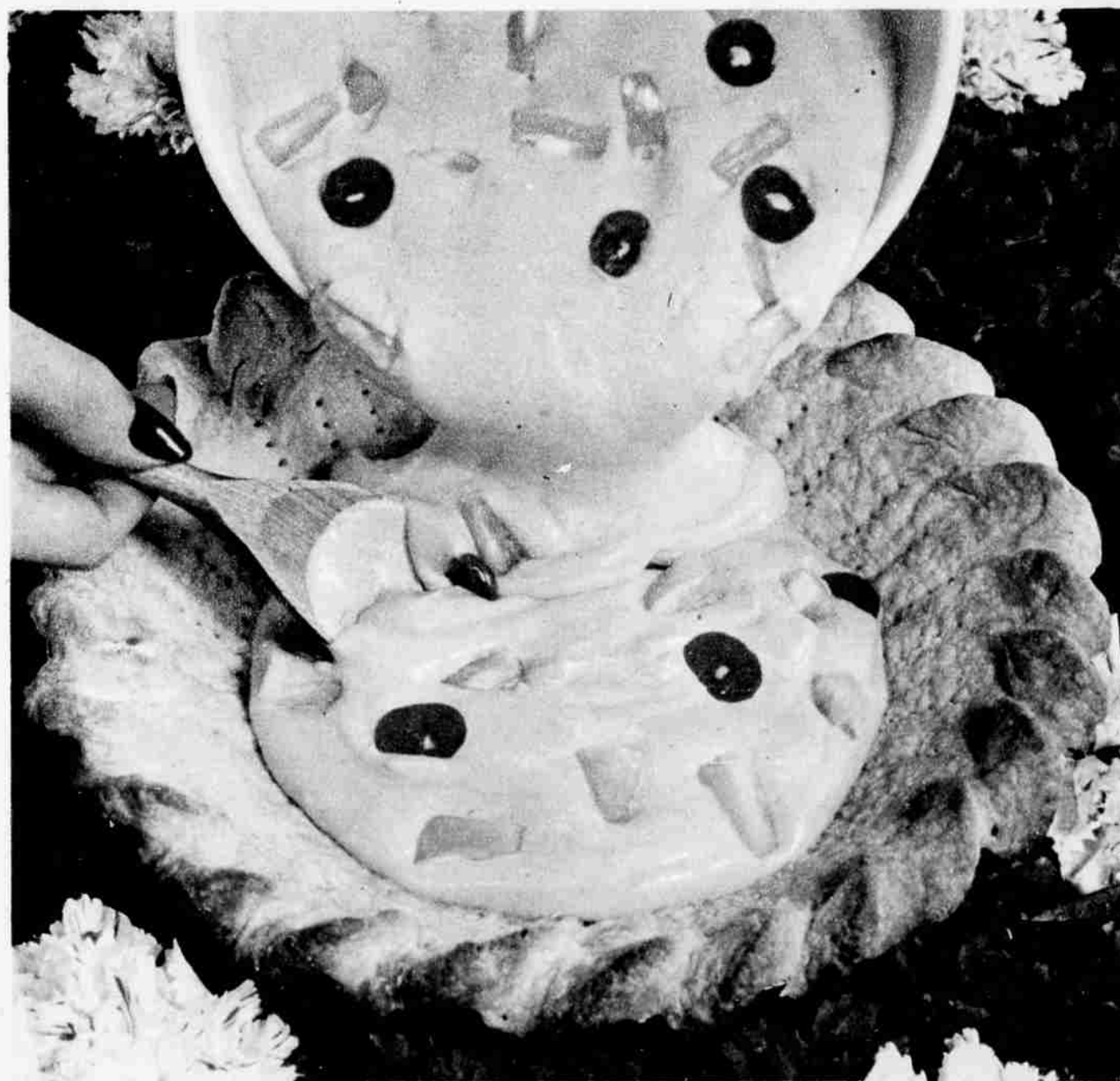
Spoon the five batters into the prepared pans, alternating colors. Carefully draw a spoon through the batter until a marbled effect is produced.

Bake at 350°F 40 to 45 min., or until a cake tester or wooden pick comes out clean when inserted in center of layer, or until cake surface springs back when lightly touched at center.

Remove from oven. Cool 10 min. in pans on cooling racks.

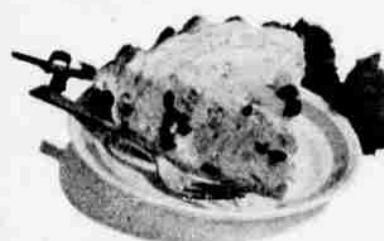
To loosen each layer from pan, run a spatula gently around sides. Cover pan with a cooling rack; invert cake and remove pan. Immediately peel off waxed paper and turn cake top-side up. Cool layers completely. Two 8-in. round layers

EXCITING NEW PIE IDEA...Cool, quick, delicious filling! The secret is Carnation—the milk that whips!



So light! So refreshing! So very, very smooth! It's Carnation's whipping qualities that make this pie filling possible. And it's Carnation's special blending qualities that give it a smoothness you can't get with any other form of milk—or even with cream. Delight your family—whip up a cooling Fluffy Fruit Pie today.

RECIPE:



FLUFFY FRUIT PIE

9" baked pie shell
(use GOLD MEDAL
FLOUR and NEW SPRY
SHORTENING—see
directions with GOLD
MEDAL FLOUR sacks.)

3/4 cup crushed pineapple

1/4 cup maraschino cherry juice

1 pkg. lemon-flavored gelatin

1/2 cup sugar

1 cup chilled undiluted

CARNATION EVAPORATED MILK*

1 tbsp. lemon juice

1/4 cup sliced maraschino cherries

*Chill CARNATION EVAPORATED MILK in ice cube tray 15-20 minutes, or until soft ice crystals form around edge of tray.

Bring pineapple and cherry juice to a boil. Add gelatin and stir until dissolved. Stir in sugar. Chill about 30 minutes or until mixture mounds slightly when dropped from spoon. Whip milk and lemon juice until stiff. Pour on top of gelatin mixture. Beat in slowly with rotary beater or electric mixer on low speed. Fold in cherries. Pour into chilled pie shell. Chill several hours until firm.

OTHER FRUIT-FLAVORED PIES. In place of crushed pineapple, cherry juice and cherries, use 1 1/4 cups crushed pineapple, applesauce, apple juice, orange juice, grape juice, prune juice, apricot nectar or pineapple juice.

FREE: Mary Blake's colorful 8-page booklet, "Perfect Pies." For your copy, write Mary Blake, Carnation Company, Dept. FW-97, Los Angeles 19, California.

"from Contented Cows"

