

Citrus Pecan Mold

Serve this salad mold any time . . . as long as it's Halloween! The shimmering orange color is so perfect for the madcap holiday, and best of all, here's a flavor complement to a hot main dish or cold platter. Delicious!

- 2/3 cup (about 2 1/2 oz.) pecans, coarsely chopped
- 2 cups orange sections, with membrane removed
- 1/2 cup lime juice
- 2 tablespoons (2 env.) unflavored gelatin
- 1 1/4 cups orange juice
- 2/3 cup sugar
- 1/4 teaspoon salt
- 2 cups ginger ale

1. Pour lime juice into a small bowl. Sprinkle gelatin evenly over lime juice. Let stand about 5 min. to soften.
2. Heat orange juice. Remove from heat and immediately stir in the softened gelatin until it is completely dissolved. Stir in, in order, the sugar, salt, and ginger ale.
3. Cool; chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Lightly oil a 1 1/2 qt. mold with salad

- or cooking oil (not olive oil); drain mold.
5. When gelatin mixture is of desired consistency, mix in the orange sections and pecans. Turn into the mold and chill in refrigerator until firm.
 6. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) 8 to 10 servings

Barbecued Spareribs

- 4 lbs. spareribs, cracked through center
- 3/4 cup soy sauce
- 1/4 cup sugar
- 1/4 cup thick sweetened applesauce
- 1 tablespoon salt
- 4 cloves garlic, crushed in a garlic press or minced (thin, papery outer skin removed)

1. Cut spareribs into serving-size pieces. Put ribs into a shallow roasting pan, meaty side up.
2. Mix soy sauce, sugar, applesauce, salt, and garlic together. Spoon over ribs. Cover and set in refrigerator for several hours.
3. Basting occasionally, bake at 350°F about 1 1/2 hours, or until meat is tender and thoroughly cooked. 8 servings



A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader
Mrs. Betty Magers, 2913 Sheridan St., Anderson, Ind.



Pumpkin Cake

GOOD FOR FREEZING

Our prize-winner suggests any favorite frosting; or serve warm with cinnamon-flavored whipped cream.

- 2 1/4 cups sifted cake flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1/2 cup butter or margarine
- 1/2 cup sugar
- 1 cup firmly packed brown sugar
- 2 eggs, well beaten (until thick and piled softly)
- 3/4 cup buttermilk
- 3/4 cup canned pumpkin

1. Lightly grease bottoms only of 2 9-in. round layer cake pans. Line with waxed paper cut to fit bottoms; grease paper.
2. Sift flour, baking powder, baking soda, salt, cinnamon, ginger, and allspice together. Set aside.
3. Cream butter or margarine until soft-

ened. Add sugar and brown sugar gradually, creaming until fluffy after each addition.

4. Add eggs in thirds, beating thoroughly after each addition.
5. Mix buttermilk and pumpkin together.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths, buttermilk-pumpkin mixture in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into prepared pans.
7. Bake at 350°F about 40 min., or until 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.
8. Remove from oven. Cool 10 min. in pans on cooling racks. To loosen each layer from pan, run a spatula gently around sides. Cover with a cooling rack; invert cake and remove pan. Immediately peel off waxed paper and turn layer top side up. Cool completely.

Two 9-in. round cake layers

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