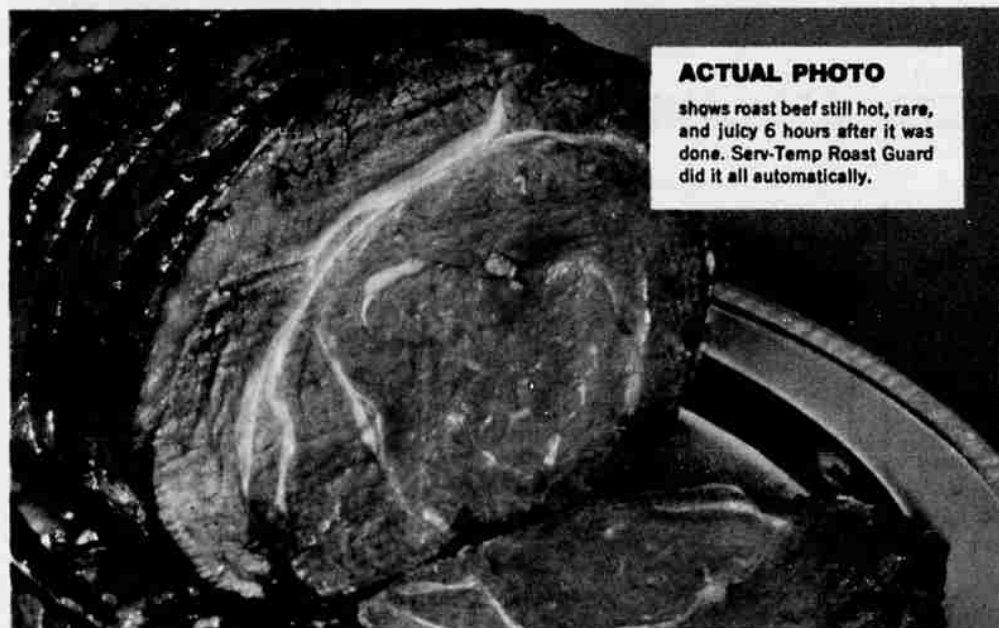


NEVER AGAIN A RUINED ROAST!



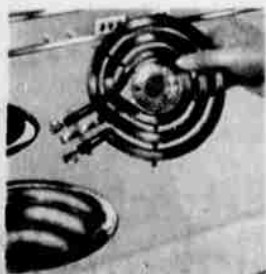
ACTUAL PHOTO

shows roast beef still hot, rare, and juicy 6 hours after it was done. Serv-Temp Roast Guard did it all automatically.

New cooking miracle from Westinghouse keeps meat hot, juicy, done to taste, even if dinner's delayed hours! See it during Opportunity Days now going on at Westinghouse dealers.



THINK OF IT! Never Again a Ruined Roast. Exclusive new Serv-Temp Roast Guard not only cooks meat and fowl to desired degree of doneness . . . rare, medium or well-done . . . it keeps it that way . . . hot, juicy, flavorful . . . even if left in the oven twice the normal cooking time. This miracle range also frees you of pot-watching, clock-watching on surface cooking, too, with the Westinghouse Automatic Unit. See it at your Westinghouse Dealer's.



EASIEST CLEANING RANGE. Plug-Out Units on surface, in oven, come out like lamp cords. Entire top is cleared, oven is empty . . . you can clean inside and out in just minutes!

YOU CAN BE **SURE**...IF IT'S



Westinghouse

WATCH "WESTINGHOUSE LUCILLE BALL-DESI ARNAZ SHOWS" CBS-TV-MONDAYS

Fancies from your KITCHEN

SPICY ANGEL FOOD CAKE



TO PREPARE: 20 MIN. TO BAKE: ABOUT 45 MIN.

- 2 tablespoons cocoa
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground cloves
- 1 pkg. angel food cake mix

1. Sift cocoa with spices and blend into flour mixture of cake mix.
2. Prepare cake mix according to directions on package. (Omit extract, if desired.) Turn batter into an ungreased 10-in. tubed pan.
3. Bake, cool, and remove from pan as directed on package. Frost with Raisin Butter Frosting.

One 10-in. tubed cake

RAISIN BUTTER FROSTING

TO PREPARE: 15 MIN.

- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup dark seedless raisins
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ teaspoon grated lemon peel
- 1 to 2 teaspoons lemon juice
- $3\frac{1}{2}$ cups sifted confectioners' sugar
- $\frac{1}{4}$ cup cream

1. Bring water to boiling. Add raisins and again bring to boiling. Remove from heat, cover, and set aside to cool. Drain raisins, reserving liquid. Coarsely cut raisins.
2. Cream together the butter, lemon peel, and lemon juice until butter is softened.
3. Add confectioners' sugar gradually, beating well after each addition.
4. Add cream slowly, beating in. Mix in the raisins. Blend in enough reserved liquid for a spreading consistency.

Enough to frost one 10-in. tubed cake

RAISIN-RHUBARB PIE

TO PREPARE: 45 MIN. TO BAKE: 40 MIN.

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)

- 1 lb. fresh rhubarb
- 1 cup dark or golden raisins
- $\frac{1}{4}$ cup water
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 egg yolks, slightly beaten

1. Prepare pastry (do not bake); set aside.
2. Wash rhubarb; trim off leaves and ends of stems and cut into 1-in. pieces (about 4 cups). Peel stalks