



FOR MOTHER'S DAY—Strawberry angel food—party pretty and perfect for Mother's Day. Modern mix makes a pink, strawberry-flecked angel food; gets baked in layers, loaf pan, jelly roll, cupcake pans . . . or the traditional tube pan.

Feeding the Family

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Angel Food Cakes

Get New Styling
Angel Food cake has long been recognized as the perfect party cake. It has been made, featured and enjoyed for Mother's Day and other special occasions for generations.

Past generations made quite a production out of producing a high and light angel food. Modern Mothers indicate a strong trend toward using packaged mixes and a lot less effort. That trend was given new impetus recently when the mix makers found a way of adding fresh strawberry flavor and fragrance to the light and airy angel food; something home bakers hadn't even dreamed of.

Then they introduced new dimensions, suggested new styles; declared that angel food mix could be baked just as satisfactorily in the traditional 10-inch tube . . . in two or three 9-inch layer pans . . . a 13x9x2 inch pan . . . two 9x5x3 inch loaf pans. Or you can bake 36 cupcakes or two

jelly rolls . . . or one jelly roll and bake the balance of the mix in cupcake pans.

Serving Ways

Many maintain that angel food cake is superlative just served with ice cream.

Others spread the entire cake or serving pieces with whipped cream to which crushed fresh berries, peppermint candy, instant coffee, or other flavoring has been added.

Crushed fresh berries folded into dairy-made sour cream and spooned over angel food makes an epicurean treat. Put angel food layers together with one of the pudding mixes; strawberry pudding, coconut pudding or lemon pudding seem best. Whipped cream, by the way can be folded into pudding mixes. Then there are frostings, of course.

Confetti Egg Pie

Good Main Dish

The current abundance of eggs assures homemakers not only lower prices but eggs of exceptional quality and flav-

or. Here we combine them with tuna or other fish and with Italian Mozzarella cheese in a pie that cuts easily into attractive wedges. Recipe makes six servings.

1/2 package pie crust mix
4 eggs
1/4 cup milk
1 can (6 1/2 or 7-ounce) tuna, flaked
or 1 cup flaked cooked fish
1/2 pound Mozzarella cheese, grated
1/4 teaspoon salt
1/4 teaspoon ground pepper
1/2 teaspoon basil
1/2 teaspoon oregano
Prepare pie crust according to package directions. Line a nine-inch pie pan. Trim edge; flute. Beat eggs and milk together until blended. Add remaining ingredients; mix well. Turn into unbaked pie shell. Bake at 425 degrees for 30 minutes or until golden brown. Cut in wedges; serve hot. If desired, serve with hot Spanish or tomato sauce.

Jiffy Fudge Sauce

For offering in a sauce boat alongside bowl or dishes heaped with scoops of vanilla, strawberry or peppermint ice cream, we suggest this jiffy fudge sauce.
Combine 1 2/3 cups (one tall can) evaporated milk, two cups sugar and three or four squares unsweetened chocolate in saucepan. Cook and stir over low heat until chocolate is melted (about 15 minutes). Remove from heat and add one teaspoon pure vanilla extract. Beat with egg beater until smooth. Makes three cups sauce.

Custard Custom

When baking custard, place baking dish in larger pan of hot water. Use low temperature and bake no longer than necessary to "set" the custard.

Cauliflower Gets

Sour Cream Dressing
Plenty of good quality snowy cauliflower encourages its use more often in menus. Wash well, remove green stalks and leave head whole or separate into flowerets. Cook covered in one inch boiling, salted water; 8 to 12 minutes for flowerets, 20 to 30

minutes for the whole head. Dress like this:

1 medium cauliflower, cooked and drained
1 medium onion, finely minced, OR 2 tablespoons dried minced onion
1 1/2 tablespoons butter
1/2 cup tarragon vinegar
1/2 cup sour cream
1/2 cup mayonnaise
Salt and pepper
2 hard-cooked eggs (reserve one yolk for garnish)

Saute the minced onion in butter. Add vinegar and simmer five minutes. Add sour cream, mayonnaise, salt and pepper, and heat. Add chopped hard-cooked eggs, mix and pour over hot cauliflower. Crumble egg yolk over top for garnish.

Sauces for Fish

Most good cooks agree that a red fish like salmon should have a white sauce and that a white fish looks best when dressed in a red sauce. This sauce is good with both. Serve over hot baked fish.

Melt two tablespoons butter and blend in two tablespoons flour and dash of salt. Gradually add one cup milk, stirring constantly, until thickened. Gradually stir in one

tablespoon lemon juice. Hard-cook, cool and chop two eggs. Add eggs and lots of chopped parsley to other ingredients.

Good Gravy

Milk gravy is just a good, nutrition-packed white sauce made with pan drippings from meat instead of butter.

Company Roast Lamb

Goer a Long Way

A shoulder roast of lamb makes fine economical eating when freshly roasted and served hot; is equally good sliced cold the next day. Use low temperature, 300 degrees. Avoid over-cooking and the meat will be juicy, tender and have less shrinkage.

The thin paper-like covering over the lamb carcass is known as the "fell". It doesn't affect the flavor unless the lamb has been aged for some time. The "fell" is usually kept on lamb roasts because it helps retain the shape of the cuts, shortens cooking time.

Lamb should always be cooked until the medium or well-done stage. Outside should be crisp and golden brown, interior light brown and tender.

1/2 teaspoon garlic salt
1/4 teaspoon onion salt
Salt and pepper

5-pound boned shoulder of lamb, rolled and tied
2 cups strong coffee
Combine ginger, garlic salt, salt and pepper and mix well. Rub ginger mixture on lamb. Place lamb on rack in shallow roasting pan. Pour coffee over lamb. Roast in slow oven, 300 degrees, 2 1/2 hours or until meat thermometer registers 175-170 degrees. Baste frequently during cooking period with coffee.

Toss Lightly Salad

Crisp, firm iceberg lettuce heads are piled high and cool in the market bins; display very low prices. For a substantial salad, add other seasonal vegetables, a cup of cottage cheese.

Break up a head of lettuce in bite-size pieces in a large mixing bowl; add two cups shredded fresh carrots, four tomatoes, diced, one green pepper, sliced, one-half cup celery slices, one-quarter cup French dressing, salt and freshly ground pepper, one cup cottage cheese; toss lightly. Six servings.

The total assets of life insurance companies in the U.S. passed the 100-billion-dollar mark in 1957.

Landing Gear on Airliner Collapses

Washington (UPI)—The landing gear of a four-engine Eastern airliner carrying 68 passengers collapsed Wednesday night when the aircraft touched down at National Airport. No one was injured.

The plane tilted over on its right wing and veered off the runway into a grassy area. It hit a small communications equipment shack before stopping.

The plane was Flight 609 from Newark, N.J., en route to Jacksonville, Fla. There are more than 13,000 women bartenders in the United States.

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