

WHIPPED-CREAM WAFFLES

For guests bake their own waffles. All they'll have to do is pour the batter on the waffle maker and when done, sprinkle with one or several of the following: walnuts or buttered roasted almonds, semisweet chocolate pieces, prunes, apricots, dates, or coconut.

PREP: 20 MIN.

1 cup sifted flour
1/2 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup melted butter, cooled
2 egg yolks, well beaten (until thick and lemon-colored)
1/2 cup chilled whipping cream
2 egg whites

Put in a bowl and rotary beater. Preheat waffle baker. It is ready enough for baking when a drop of cold water "sputters" on surface. (Electric waffle makers usually have lights or dials to show correct heat.)

Put together into a bowl the flour, sugar, baking powder, salt. Set aside.

Melt butter into beaten egg yolks.

In a chilled bowl and beater, beat whipping cream until it stands in peaks when beater is slowly lifted upright. Whip cream into egg-yolk mixture.

Make a well in center of dry ingredients and add cream mixture at one time. Stir only until blended.

Wash clean beater, beat egg whites until rounded peaks form. Gently fold into batter. Pour batter onto center of waffle baker; allow it to spread to within 1 in. of edges.

Cover and allow waffles to bake according to manufacturer's directions, or until steaming stops (4 to 5 minutes). Do not raise cover during baking period. Lift cover and remove waffle with a fork. Serve immediately with margarine and warm maple syrup; or sprinkle with confectioners' sugar and top with peach slices or blueberries.

About 4 large waffles

NEW RECIPE IDEA: BURGERS-ON-A-STICK



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...always stay juicy, never crumble—
because of Carnation

No other form of milk will do! It takes Carnation—the double-rich milk that whips—to hold the ground beef mixture together and keep it moist and tender. Carnation is twice as rich as ordinary milk because it is evaporated to the consistency of cream. It looks like cream, pours like cream, and even whips. That's why it makes these burgers stay juicy—and stay on the stick. Use this mixture for a savory meat loaf, too. It's *guaranteed* perfect, with Carnation!

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"from Contented Cows"

RECIPE:



CARNATION BURGERS-ON-A-STICK

(Makes 6 servings)

2/3 cup (small can) undiluted CARNATION EVAPORATED MILK	1/4 teaspoon pepper
1 egg	1 teaspoon dry mustard
1 1/2 pounds ground beef	1/4 cup finely chopped onion
1/2 cup fine cracker crumbs	1/2 cup finely chopped green pepper
1 1/2 teaspoons salt	24 tomato slices or small tomatoes
	12 onion slices or small onions

Blend Carnation Milk, egg, beef, cracker crumbs, salt, pepper, mustard, onion and green pepper together until well mixed. Make 24 small balls from meat mixture. Thread skewers with tomatoes, hamburger balls and onion slices. Broil about 5 minutes on each side.

...thinking places required the permission of the parole board. "I hesitate very much to ask so many privileges, especially so soon after my arrival," Leopold wrote.

After consultation with Rabbi Harold Gottesman, the authorities agreed that the Caribe was too public. A seder was arranged for him in the home of a prominent Jewish family. He attended services with Trudy Garcia de Acevedo, a widow he met through Gottesman.

Though Señora Garcia denies any romantic attachment between them—and there probably isn't any—there is genuine fondness and respect and they correspond regularly.

Attendance at Passover services with Mrs. Garcia has dispelled the spike rumors that Leopold was being converted to Christianity. During most of his years in prison, his closest friend and advisor was a Catholic priest. And now, of course, a Protestant sect, the Church of the Brethren, has taken his place.

"Effort has been made to convert me," he emphasized to his friend.

As it goes with Nathan Leopold. His days and nights are spent in a desperate inner struggle for redemption and peace. His every movement seems dedicated to evening things up with his fellow man and his Creator.

Until recently he thought a career in medicine would atone for the crime he had committed against society. He decided he didn't have enough time. Now he will start a two-year course in social sciences at the University of Puerto Rico if the parole board approves.

Today Leopold is a healthier, happier man than he was when he arrived in Puerto Rico. And some of his friends say he is close to that day when he will be able to look at his fellow man and say: "I have paid my debt."