



1960 WESTINGHOUSE ELECTRIC RANGE... SIMPLEST TO COOK ON, EASIEST TO CLEAN

1. Surface Controls "fine tune" any desired degree of heat. 2. Timing Center makes Master Oven, outlets automatic. 3. Exclusive Roast Guard keeps roasts from drying out, overcooking. 4. Automatic Grill has own control, cooking guide. 5. Safety-Matic Unit makes every utensil (even glass) automatic. 6. Thrift Oven for simple meals. 7. Master Oven holds largest roasts, poultry. Both ovens are Miracle Sealed—roast, bake, or broil evenly, perfectly. 8. Single Dial Controls make ovens simple to use. 9. Lift-Off Oven Doors make ovens easier to clean. 10. Surface Units and 11. Oven Heaters plug out for easy cleaning. 12. Confection Colors: mint aqua, lemon yellow, frosting pink, sugar white. See your Westinghouse dealer. **YOU CAN BE SURE...IF IT'S Westinghouse**

Watch Westinghouse Lucille Ball-Desi Arnaz Shows—CBS-TV alternate Fridays



Complement Banana Chiffon Pie with a refreshing punch

LET'S HAVE

■ Desserts may come and go, but a scrumptious, mouth-watering pie still receives high praise as a popular American choice. Here are old-time favorites with new flavor and glamour touches to add excitement to your meals.

evaporated milk. Pile in shell. Chill until firm, and 6. Garnish with banana and orange slices.

Lime-Banana Chiffon Pie
Follow recipe for Banana Chiffon Pie. Substitute ½ cup lime juice for orange juice. Increase sugar to 1 cup. Add 1 drop of red coloring into gelatin mixture. Substitute 2 tablespoons lemon juice. Garnish chilled pie with

BANANA CHIFFON PIE

TO PREPARE: 25 MIN.

TO CHILL: 4 HRS.

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)	juice concentrate (undiluted)
1 cup undiluted evaporated milk	½ cup sugar
1 tablespoon (1 env.) unflavored gelatin	¼ teaspoon salt
½ cup cold water	1 cup (2 medium size) mashed fully ripe bananas
½ cup frozen orange-	2 tablespoons lemon juice

1. Prepare and bake pastry; set aside to cool.
2. Chill a bowl and beater. Pour evaporated milk into refrigerator tray and chill until icy cold.
3. Sprinkle gelatin evenly over cold water. Let stand 5 min. to soften. Dissolve completely by placing over very hot water.
4. Mix together the orange-juice concentrate, sugar, and salt. Add the dissolved gelatin and stir until sugar is dissolved. Blend in the mashed bananas. Chill in refrigerator or over ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Using chilled bowl and beater, beat chilled evaporated milk until thick. Add lemon juice and continue beating until mixture is very stiff. Fold slightly thickened gelatin mixture into whipped

CREAMY

TO PREPARE: 25 MIN.

Pastry for 2-crust 8-in. pie

1 1-lb., 13-oz. can pear halves
¼ cup sugar
1 tablespoon cornstarch
2 tablespoons

1. Prepare pastry shell (following recipe for lattice). Drain pears thoroughly for use in other pears (about 2 cups sliced).
2. Sift together into a bowl cinnamon, nutmeg, and lemon juice gradually. Gently mix in the sliced pear halves.
3. Top with pastry shell. Bake at 425°F 30 to 35 min. until golden brown. Serve warm.