

for Mother

... are flowers, thoughtful favors, and fine foods which will please her feminine whims on her day next Sunday. A pretty party buffet of a colorful soup served in her most handsome tureen, an elegant tray of cold turkey and ham slices, a lazy Susan heaped with crisp iced relishes, a basket of assorted rolls and biscuits, and a special dessert is a meal to charm the honored lady of the day.

Luscious Pineapple Dessert

TO PREPARE: 45 MIN. TO BAKE CAKE: 50 MIN.

TO CHILL: 1 HR.

- | | |
|---------------------------|-----------------------------------|
| 1½ cups sifted cake flour | ½ cup unsweetened pineapple juice |
| ½ cup sugar | 1 tablespoon lemon juice |
| 1 teaspoon baking powder | 6 egg whites (about ½ cup) |
| ¼ teaspoon salt | ½ cup sugar |
| 6 egg yolks | |
| ½ cup sugar | |

- Sift together the flour, ½ cup sugar, baking powder, and salt. Set aside.
- Beat egg yolks and ½ cup sugar until thick and lemon-colored. Add fruit juices gradually, beating well after each addition.
- Folding in until just blended after each addition, add dry ingredients in fourths.
- Using clean beater, beat egg whites until frothy. Add ½ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed

and egg whites do not slide when bowl is partially inverted. Spread egg-yolk mixture over beaten egg whites and gently fold together until blended. Turn batter into an ungreased 10-in. tubed pan. Cut through batter with knife or spatula to break large air bubbles.

- Bake at 325° F about 50 min., or until cake surface springs back when lightly touched.
- Remove from oven. Immediately invert pan on tubed end and let cake hang in pan until completely cooled. When cake is completely cooled, cut around tube with paring knife to loosen cake. Loosen sides with spatula and gently remove cake. Using a long, thin, sharp knife, slice cake crosswise into two layers.
- Spoon one-half of the Pineapple-Orange Filling over cut surfaces of each cake layer. Chill 1 hr.
- Fill and frost cake layers with Pineapple Cream Frosting. Chill about 1 hr. before serving. Decorate top with halved slices of pineapple.

About 12 servings

For Pineapple-Orange Filling (about 4 cups)—

Drain one 1-lb., 4-oz. can crushed pineapple; reserve ¾ cup pineapple sirup. Set drained pineapple (about 1¼ cups) aside to use for frosting. Combine pineapple sirup and ¾ cup orange juice. Beat 2 egg whites until frothy. Add ¼ cup sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed. Gradually add juice mixture to beaten egg whites, blending well.

For Pineapple Cream Frosting (about 5 cups)—

Sprinkle 1 teaspoon unflavored gelatin over 2 tablespoons cold water. Let stand about 5 min. to soften. Dissolve softened gelatin completely over very hot water. Stir dissolved gelatin into reserved crushed pineapple. Add 3 tablespoons sugar to 1½ cups chilled whipping cream. Beat cream until it stands in soft peaks when beater is slowly lifted upright. Fold pineapple-gelatin mixture into whipped cream.

(Continued)

CELEBRATING NATIONAL BABY WEEK... 1261 CHANCES TO WIN!

HEINZ BABY FOODS SCREW-ON CAP CONTEST

\$100,000 in PRIZES

GRAND PRIZE: WIN A "2ND HONEYMOON" IN PARIS!

PLUS a 1960 Rambler American



• Ahead of other compact cars by 10 years and 25 billion miles! Reclining seats, Weather-Eye heater, white-wall tires.

PLUS a Registered Nurse "Baby Sitter" to care for your children while you're "2nd honeymooning" in Paris!



YOU WIN ALL 3!

• All-expense Jet Clipper trip for 2 to Paris (only 405 minutes via Pan American, world's most experienced airline), including 6 days at the plush Hotel Prince de Galles... PLUS the Rambler American (yours to keep)... PLUS Registered Nurse!

Here's All You Do To Win... Just Jet Down 3 Little Words!

- Simply write 3 little words telling why you prefer Heinz new screw-on baby food caps. Use coupon or own paper. Use 3 separate words (Example: "Easier... handier... faster") or 3-word statement (Example: "Jars reseal airtight"). Hyphenated or coined words acceptable.
- Mail entry with 6 labels from Heinz Baby Foods to address below. Entries must be post-marked by June 30, 1960. All entries become property of H. J. Heinz Co. Duplicate prizes in case of ties. Enter as often as you wish. Additional entry blanks and complete official rules available at food stores.

TIPS on screw caps to help you WIN:

- Heinz screw caps open with a turn!
- No prying—or prying tool—required!
- No more annoying bent caps!
- Reseal airtight—keep foods fresh!
- Great for travel—foods won't spill!

20 SECOND PRIZES!

WESTINGHOUSE CUSTOM REFRIGERATORS



• New, exclusive center drawer refrigerator. So easy to use... to see into... reach into. Frost-free in all 3—refrigerator, center drawer, freezer.

30 THIRD PRIZES!

WESTINGHOUSE CUSTOM LAUNDROMATS



• Westinghouse top-of-the-line Laundromat. Has 8 separate cycles, one for every fabric. Just push one button and an automatic pre-set cycle takes over.

30 FOURTH PRIZES!

WESTINGHOUSE CUSTOM ELECTRIC RANGES



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80 FIFTH PRIZES!

FAMOUS WINFIELD CHINA



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800 SIXTH PRIZES!

35 MM. GRAFLEX CAMERAS



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800 SEVENTH PRIZES!

COSCO DE LUXE STROLLERS



• Heavy chrome. Easily converts to walker or stroller! Snap-out tray, built-in shopping basket. Folds for storage.

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HEINZ Baby Foods
 First with screw on caps

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My 3
 WORDS ARE:

NAME (please print)
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 STORE NAME (Where you buy Heinz Baby Foods)
 Contest subject to federal, state and local regulations.