

## Spicy Pickle Pinwheel Bread

- 2 cups biscuit mix
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  cup drained sweet pickle relish
- 1 8-oz. pkg. cream cheese, softened
- 2 tablespoons milk
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- $\frac{1}{2}$  cup grated carrot
- $\frac{1}{4}$  cup finely chopped green pepper
- $\frac{1}{2}$  cup chopped scallions including tops

1. Add  $\frac{3}{4}$  cup milk all at once to biscuit mix in a bowl; stir with a fork into a soft dough. Turn onto a lightly floured surface and knead lightly about 10 strokes.
2. Roll into a 14x11-in. rectangle. Spread with relish, roll as for jelly roll, and set on a greased baking sheet.
3. Bake at 450°F about 15 min., or until lightly browned.
4. Meanwhile, blend cream cheese, remaining milk, salt, and pepper. Stir in vegetables. Set aside.
5. Remove bread from oven to cooling rack and cool on baking sheet about 10 min. Cut into  $\frac{3}{4}$ -in. crosswise slices.
6. Spread slices with the cream cheese-vegetable mixture. Serve immediately. *12 to 16 slices*

## Baked Hominy Dessert

- 1 qt. milk
- $\frac{1}{2}$  cup butter, cut in pieces
- 1 cup long-cooking hominy grits
- 1 teaspoon salt

1. Heat the milk to boiling. Add the butter, then gradually add the hominy grits, stirring constantly.
2. Bring to boiling and boil 3 min., or until mixture becomes thick, stirring constantly. Remove from heat.
3. Add the salt; beat at high speed of an electric mixer for 5 min., or until grits have a creamy appearance.
4. Turn mixture into a buttered 1 $\frac{1}{2}$ -qt. casserole.
5. Bake at 350°F for 1 hr., or until lightly browned.
6. Serve hot with light brown sugar, cream, and fresh blueberries. *6 to 8 servings*

*Note:* This is an excellent meat accompaniment when drizzled with melted butter and sprinkled with shredded Parmesan cheese.

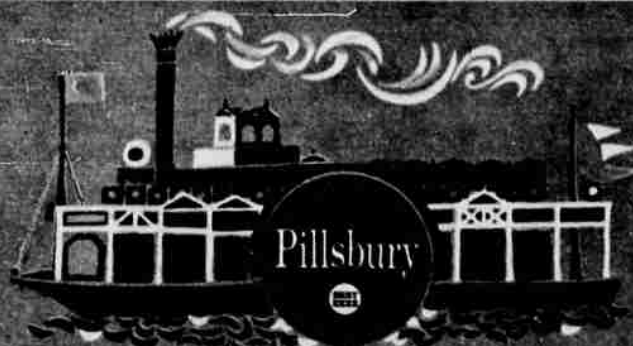
## Brown Moravian Cookies

Pennsylvania Dutch country again will hold its folk fair this summer, June 29 through July 6, in Kutztown, Pa. Trestle tables piled high with wonderful authentic food delights, for which Pennsylvania Dutch cooks are famous, will include this molasses cookie.

- 4 cups flour
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground cloves
- $\frac{1}{4}$  teaspoon ground ginger
- 1 cup firmly packed light brown sugar
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup lard\*
- 1 $\frac{1}{2}$  cups light molasses
- $\frac{1}{2}$  teaspoon cider vinegar

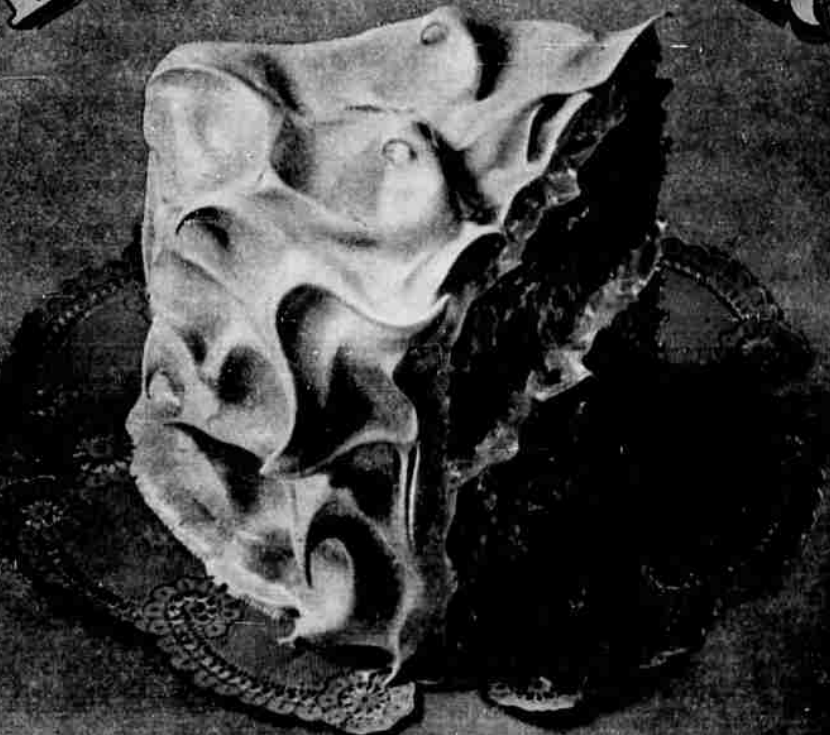
1. Blend the first six ingredients together in a large bowl. Add the sugar and mix well.
2. Cut in butter and lard. Add molasses and vinegar gradually, mixing thoroughly. Chill dough thoroughly.
3. Using a small amount of dough at a time, roll out about  $\frac{1}{8}$  in. thick on a lightly floured surface. Cut with fancy cookie cutters. Transfer to greased cookie sheets.
4. Bake at 350°F 8 to 10 min. *About 6 doz. cookies*

\*Use butter, if desired, but then cookie is not authentic.



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