

Pears Are Versatile Fruit - Use Them Often

As new as next Spring's fashions is a fresh pear salad, combined with julienne slices of ham and turkey, and accented with slices of stuffed celery. The succulent pear halves are given just the right tartness with French dressing and complimented with the thin slices of the meat.

The ease with which this smart salad is prepared is in its flavor. Pears for salad should be juicy ripe. Either Anjou or Comice are perfect in mid-winter.

Preparation for pears for salad is simple. Just chill, halve and core. If they are to be held for serving brush them lightly with fruit juice with an acid content or with French dressing to prevent darkening.

Many desserts are also tops made with versatile pears.

JIFFY PEAR SALAD

3 Firm ripe pears.
Juice of 1 lemon
1 1/2 oz. package cream cheese
1 lb. can whole cranberry sauce

Cut pears in halves. Remove core. Brush pears with lemon juice. Divide cream cheese in six cubes, then form into balls. Put in cavities of pear halves. Arrange pear halves in lettuce cups on salad plates. Top cheese-filled pears with whole cranberry sauce. Garnish with mayonnaise. Serve 4.

DICED PEAR SALAD

2 cups diced pears
Juice of 1/2 lemon
1 cup chopped celery
1/2 cup broken walnuts
6 marshmallows, quarters
1/2 cup mayonnaise

Wash, core and dice pears. Sprinkle with lemon juice. Combine with celery, walnuts, marshmallows and mayonnaise and toss lightly. Chill thoroughly. Serve on crisp lettuce.

PEAR DUMPLINGS

8 medium sized Anjou Pears
2-3 cup sugar
1 1/2 cup water
2 tablespoons butter
1/2 teaspoon cinnamon
1-3 cup sugar
1/2 teaspoon cinnamon
Juice of one lemon
Pastry for 8 in. double pie crust

Place the sugar, water, butter and cinnamon in a saucepan and let boil for three minutes. Roll out pastry 1/2 in. thick and cut in 8 in. squares. Pare and core pears and place in center of each pastry square. Fill cavities of pears with mixture of sugar, cinnamon and lemon juice. Fold opposite points of pastry over the top of the pear, moisten with water and seal. Place in baking dish and pour hot syrup around dumplings. Bake in hot oven 425 degrees for 35 minutes or until done. Serve with sweet cream.

PLASTIC TUBS

We all know that plastics and cleanliness have been highly allied—and now more closely than ever, thanks to a novel plastic bathtub which weighs a mere 17 pounds. These new tubs are supposed to be stronger than steel, won't chip or dent, come in a choice of four colors besides the traditional white and use conventional fittings and fixtures. We'll bet you never thought the day would come when you could be soap-soaking in plastic instead of the old-fashioned zinc tub.



PICTSWEEET
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CANNED PEARS

PEAR CONTINENTAL SALAD PLATE
3 Anjou or Comice Pears
3 slices pressed fathead meat
1 jar boned turkey
Cream cheese and other cheese spread
Celery
Lettuce and other salad greens
French Dressing

PEAR ORANGE TURM OVER CAKE

Topping:
2 tablespoons butter
1 cup brown sugar
1 cup cranberries
2 Western Pears, cut in eighths

Melt butter in 8-inch round cake pan. Stir in sugar and spread evenly over bottom of pan. Arrange pears in sunburst pattern on sugar and butter mixture. Spread cranberries over the pear slices.

Cake Batter:
1-3 cup shortening
1 cup sugar
2 eggs
1/2 teaspoon salt
1 1/4 cups flour
3/4 teaspoon soda
1-3 cup milk
1-3 cup orange juice
1/2 teaspoon grated orange rind

Sift flour with soda and salt. Cream shortening and sugar together until light and fluffy. Add eggs and beat until well blended. Add flour alternately with milk and orange juice. Blend in orange peel and mix until thoroughly blended. Pour batter over pear and cranberry mixture and bake in a moderate 350 F. oven, 50 to 60 minutes. Remove from pan when done. Serve warm with whipped cream.

PEAR TOPPER SUNDAE
4 ripe Anjou Pears
1/2 cup honey
1/2 cup orange juice
1/2 cup water
1 teaspoon grated orange peel
1 quart brick vanilla ice cream

Pare, halve and core pears. Heat honey, orange juice and water to boiling. Add pears. Simmer covered until pears are tender, about 8 to 10 minutes. Remove pears, add orange peel to syrup. Simmer syrup 5 minutes longer or to syrupy consistency. Pour over pears; chill. Serve pear hot with sauce over slice of ice cream. Serves 8.

TREMENDOUS SAVINGS

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Quality MEATS

ROASTS	BEEF	49c lb.
ROASTS	VEAL	49c lb.
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SAUSAGE	pure pork Country style,	29c lb.
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BACON	SLICED Diamond brand	45c lb.
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GREEN PEPPERS		lb. 29c
CARROTS	Medium Size Sparkling Fresh	bun. 5c

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