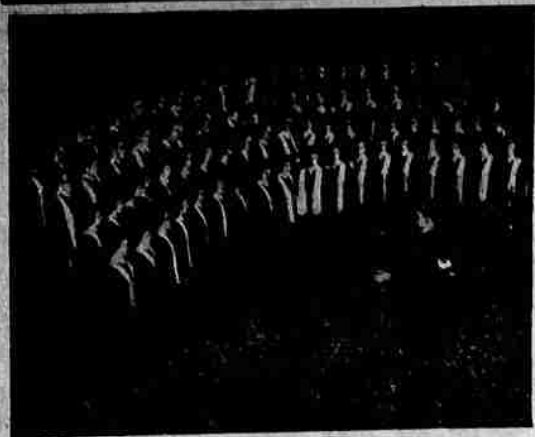




THE 45-VOICE MOODY CHORALE, of the Moody Bible Institute, Chicago, is to appear in concert here tonight at 7:30 at the Bible Baptist Church, 2244 Ward. The chorale, currently on a 6,000-mile tour, is under the direction of Don Mustad. A dramatic sketch, "All in a Lifetime," is included in the program.

Side Dish Convertibles

Many would-be meal complements that are easy on time and budget, can be dressed up for service as a main dish. If you hadn't thought of it, try one of these convertibles tonight, and see if it doesn't fill your fans to satisfaction. Don't forget the Ac-cent for taste approval at your table—it brings out all the wonderful natural flavors in the foods you cook and serve.

STUFFED BACON RINGS
3 cups soft bread crumbs from day old bread
1/2 teaspoon salt
1/2 teaspoon monosodium glutamate
1/2 teaspoon pepper
1/2 teaspoon powdered marjoram
1/2 cup finely chopped onion
1/2 cup chopped dill pickles
1 tablespoon minced parsley
1 cup melted butter
1/2 cup water
8 slices bacon

Combine all ingredients except bacon; blend thoroughly. Line 2-inch muffin cups each with 1 slice bacon; fill with 1/2 cup stuffing. Lap edges of bacon over stuffing. Bake in hot oven (450 degrees F.) 15 to 20 minutes. Remove at once to hot serving platter. Serve as meat accompaniment or for luncheon with mushroom sauce.

NOODLES DE LUXE
1/2 cup butter
1/2 cup blanched almonds, sliced
1 (8-ounce) package broad noodles, cooked and drained
1 cup cultured south cream
1/2 teaspoon salt
1/2 teaspoon monosodium glutamate
2 tablespoons poppy seeds
1 tablespoon celery seeds
1 clove garlic, finely minced

Melt butter in cake pan under broiler. Add almonds; toast until golden. Add to hot cooked noodles with remaining ingredients; toss lightly. Serve hot in place of potatoes. Serves 6 to 8 generously.



ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q Noodles...

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Three Ideas For Dessert

Desserts just full of goodness for youngsters can also be full of flavor and interest for the grown-ups in the family. Here are three ideas for an answer to just such a dessert problem—a basic recipe for a nutritious farina pudding, with variations to please the most

finicky eater. The applesauce variation is well seasoned with red hots, cinnamon, and nutmeg—all of which add a delightful spicy flavor to the dessert. Upside Down Farina Pudding makes use of the plentiful supply of canned fruits. Golden Farina Pudding provides a good way to use those leftover carrots, and at the same time profits from their flavor.

Recipes

MOLASSES DISCS

4 cups ready-to-eat oat cereal or crisp corn puffs
1 1/2 cups salted peanuts
1 1/2 cups brown sugar
3/4 cup light molasses
1/2 cup water
4 teaspoons vinegar
1/2 teaspoon cream of tartar
1/2 teaspoon soda

Place cereal and salted peanuts into large greased bowl. Mix brown sugar, molasses, water, vinegar, and cream of tartar together in saucepan and cook over low heat, stirring occasionally, until a little dropped into cold water forms a hard ball (250 degrees F.). Blend in soda. (Mixture becomes fluffy and porous). Pour syrup over peanut mixture. Mix with greased spoon. Cool slightly to thicken. With greased hands, form into patties. Cool on greased baking sheet. Yield: 3 dozen patties, 2 inches in diameter.

BASIC RECIPE FOR FARINA PUDDING

1 1/2 cups milk
1 1/2 cups cooked farina
3 eggs beaten
1/4 cup sugar
1 teaspoon vanilla
Scald milk. Add cooked farina and mix with rotary beater until smooth. Add eggs, sugar, and vanilla. Combine thoroughly.

Method 1: Pour into individual greased molds. Set in shallow pan of hot

water, and bake in moderate oven (350-375 degrees F.) 45 to 50 minutes. Serve hot or cold with cream or fruit sauce. Yield: 4 large molds or 8 small molds.

Method 2:

Pour into greased 8-inch baking pan. Set in shallow pan of hot water and bake in moderate oven (350-375 degrees F.) for 1 hour to 1 hour and 15 minutes. Cut in

squares. Yield: 8 servings.

Golden Farina Pudding: Substitute 1/2 cup brown sugar for 1/4 cup granulated sugar. Add 1 cup mashed, cooked carrots, 1 teaspoon cinnamon, 1/2 teaspoon ginger, and 1/4 teaspoon nutmeg to the farina mixture. Use Method 1 for baking; sprinkle with slivered almonds before serving.

Spicy Applesauce Pudding: Re-

duce milk to 1 cup. Add 1 cup applesauce, 1/2 teaspoon cinnamon, and 1/4 teaspoon nutmeg to the farina mixture. Dot with 1 tablespoon red hot. Bake by either method.

Upside Down Farina Pudding: Use basic recipe and Method 2. Arrange 6 slices of pineapple or 1 No. 2 1/2 can peach halves in baking pan before adding pudding

mixture. Sprinkle with 2 spoons brown sugar, then pour farina mixture over the top.

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CHEESE Crater Lake Cheddar lb. **45c**

PICKLES Monarch Reg. or Kosher 2 1/2 Glass Jar **45c**

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