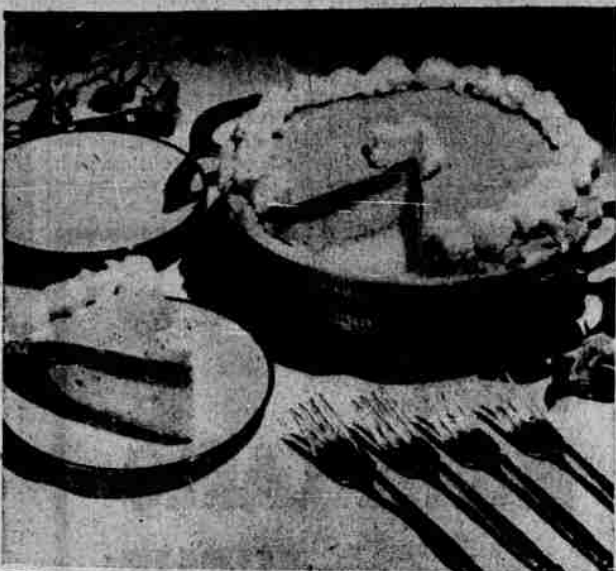




Your New Fall Desserts Can Add Great Variety And Vitamin-Packed Goodness to Lunch or Dinner

Tasting is believing with recipes. New dessert recipes also carry with them the element of surprise and give a party-like flavor to the simplest meals. If you like to experiment with new recipes (and who doesn't?), here are some interesting ones to try out.

FROZEN LIME PIE

The main reason for the success of this recipe is the inspired blending of the ingredients. Lime juice and rind are used plentifully, but eggs, cream and sugar take away their sharpness while retaining the fruit's wonderfully refreshing qualities. This pie makes a perfect afternoon coffee-break companion.

6 eggs, separated
1 cup sugar
grated peel 2 limes
juice, 3 limes
3 cups heavy cream, whipped
1 1/3 cups chocolate wafer crumbs

Combine egg yolks, sugar, lime peel and juice in top of the double boiler. Cook over hot water (at this altitude you can let it boil gently), stirring until slightly thickened. Cool. Fold in stiffly beaten cream. Sprinkle half of the crumbs in a large refrigerator tray. Pour in lime mixture. Top with remaining crumbs. Freeze firm. Makes 10 to 12 servings. It can be prepared five to 12 hours before serving.

CHIFFON PIE

This pie is both deep and rich and should serve eight persons. It is made in two parts and the pink layer can be made with wine (if

you are observing National Wine Week next week) or with cranberries. It is delicious in either combination. The lemonade chiffon layer remains the same in either case.

Lemonade Chiffon Layer

1 can frozen concentrate for lemonade (8 oz.)

Dash of salt
1 tablespoon (1 envelope) unflavored gelatine
1/4 cup cold water
3 egg whites, stiffly beaten
1/4 cup sugar

Combine the undiluted concentrate for lemonade, salt and egg yolks and beat until thick. Cook in double boiler until the mixture coats the spoon. Remove from heat. Add gelatine softened in cold water; stir until gelatine dissolves. Chill until partially set. Slowly beat the sugar into the egg whites; fold into the lemonade custard and pour into a deep 9 or 10 inch pastry shell, filling only half full. Chill until firm.

Rose Wine Layer

1/2 cup milk
1/2 cup sugar
Dash of salt
3 egg yolks
1 tablespoon (1 envelope) unflavored gelatine
1/4 cup cold water
1/2 cup Rose Wine
3 stiffly beaten egg whites
1/4 cup sugar

Combine milk, sugar, salt and egg yolks and beat until thick. Cook in double boiler until mixture coats spoon. Remove from heat. Add gel-

atine softened in water; stir until gelatine dissolves. Add wine. Chill until partially set. Slowly beat the sugar into the egg whites. Fold into the wine custard and pour on top of chilled lemonade layer in pie shell. Chill until firm. Garnish with whipped cream.

Cranberry Layer

If you prefer to make the cranberry layer, proceed like this, using one can jellied or whole cranberry sauce.

1 tablespoon (1 envelope) unflavored gelatine
1/4 cup cold water
1 can cranberry sauce, jellied or whole
2 teaspoons canned or frozen lemon juice, undiluted
3 egg whites
3 tablespoons sugar

Dash of salt
Dissolve gelatine in cold water in a custard cup. Place cup in boiling water until gelatine dissolves. Crush cranberry sauce with fork; add lemon juice and gelatine and chill until it starts to set. Whip egg whites until stiff and add sugar. Fold into gelatine mixture and pour in pie shell on top of chilled lemonade layer. Garnish with whipped cream border design.

Frozen Mocha Cake Shells
These decorative individual desserts are store bought sponge shells filled, hollow-sandwich fashion, with mocha cream. They take only a few minutes to make and can be put together far in advance of expected guests, a whole day ahead.

If you like:
1 package chocolate pudding mix
1 cup evaporated milk
1 cup strong coffee
8 packaged individual sponge cake shells
1 cup heavy cream, whipped

Empty pudding mix into sauce pan. Combine evaporated milk and coffee; add slowly to pudding mix. Stir over low heat until pudding comes to a boil. Cool. Fill cake shells with pudding mix and put together, sandwich-fashion. Cover top and sides with whipped cream. Place in freezing compartment of refrigerator for several hours or overnight. Cut each cake in two. Makes 8 servings.

If you've scoured your cast iron skillet too much, and it has lost its smooth finish, rub it with vegetable shortening and put the skillet over low heat for twenty to thirty minutes.

W. Wayne Martin
ARMSTRONG - PARCO
LINOLEUM
• Colors and Patterns for all rooms
GUARANTEED TO PLEASE
Terms to your needs
1945 South 6th Street
Phone 8370

It's usually best to grate, slice or cube cheese before you add it to the other ingredients in a cooked dish. This way the cheese is evenly distributed and melts and blends with the other ingredients quickly.

For potato pancakes, grate potatoes just before you are ready to mix them with other ingredients so they will not have time to turn dark.

NEW DESSERTS are easy to make and sure to win praise from the family. These sunny autumn days stimulate the appetite and the nip in the air suggests trying out new recipes. Rounding out a good meal with a final sweet adds just the right touch to the sense of wellbeing.

Pictured here, upper left, is a new Frozen Lime Pie, fresh - tasting and vitamin-packed. Make it after breakfast and serve it to friends who drop in mid-afternoon or for your dessert bridge party.

Upper right is a "Dreamy Pink and Creamy Chiffon Pie," suggested by Zola Vincent as a beautiful way to observe Cranberry Festival Time (Oct. 4-10) and National Wine Week (Oct. 10-17).

Pictured at the left, below the other two, are Frozen Mocha Cake Shells, teamed up with iced coffee as a super luncheon dessert while the days are still warm enough for an iced drink. These and other recipes are given today.

Dishwashing time is cut if you remember to rinse egg and milk from dishes with cold water, syrup and sugar with hot water and wipe away grease with a paper towel before putting dishes into the washing pan.

When you are using your electric mixer for a "butter-type" cake made by the conventional method, cream the butter and sugar at high speed so as to dissolve the sugar and obtain a creamy, light texture.

Choice Tuna
CENTER CUTS
only!

Look for the
Mermaid on the label!

A Van Camp Sea Food packed by VAN CAMP SEA FOOD COMPANY, INC.
Main Office: Terminal Island, California

La Pointe's



SANDLER OF BOSTON makes **TOOTSIE BOOT** to keep your toes warm when the weather won't. Colorful, silky Dynel collar (wear it up or down) on soft leather, cozy nylon shearing lining, colored Crepe-Aire sole. \$10.95 at

La Pointe's
SHOE SALON

FREE

This one's on me!

TOPS IN QUALITY— LOW IN PRICE!

An invitation for you to sample **SKIPPY**...the pet food that outsells all other popular priced brands in the West! This means that **MORE** of your neighbors are feeding their pets **SKIPPY** than any other pet food... and that your market is now featuring **SKIPPY** at the lowest price in history!



1 FREE CAN

FREE SKIPPY

1 FREE CAN

IF THE DEALER, Skippy Food Company will redeem this coupon at average selling price in area, not to exceed 10¢ plus 1¢ if bundled and mailed to Skippy Food Company, provided: (A) Dealer has taken it in exchange for Skippy, as mentioned herein. (B) Presented for redemption before December 31, 1953. (Expires, December 31, 1953). Coupons will not be redeemed if presented through agencies.

NAME _____

ADDRESS _____

SKIPPY FOOD COMPANY
817 EAST 18TH STREET
LOS ANGELES 21, CALIFORNIA

Customers must pay any Sales Tax.
Invoice proving purchase (during previous 90 days) of sufficient stock to cover coupons presented for redemption must be shown on request.
The redeemable value of this coupon is 1/20 of one cent cash.
This coupon is void if faded, prohibited, or restricted by law.

- **NO STRINGS ATTACHED**
- **NOTHING TO BUY**
- Just write your name and address on the coupon and present it to your grocer for 1 FREE can of **SKIPPY**!

CLP-20-100

Carter's FINE FOODS

1420 Esplanade

Phone 2-2811