



BREAD SLICES make this tempting new dessert. Apple Charlotte is the name given it by its originator. This is only one of hundreds of ways to prepare tempting bread treats in a new 16-page recipe booklet filled with pictures and directions for unique tricks for using bread. "The New Hot Breads" booklet is yours by simply sending your name and address to Crown Zellerbach Corporation, Western Waxed Paper Division, 2101 Williams Street, San Leandro, Calif. 94686.

Bread Dishes Add Glamour To Any Meal

The wholesome enriched white bread at your favorite food market can be used in many very appetizing, economical ways such as puddings and other desserts; stuffings for meat, fowl, vegetables; meat loaf and fish cake mixtures; sandwiches; and, of course, toast for breakfast, or as a base for a creamed main dish.

For today's enriched white bread is a sound, wholesome, delicious food. It is a fine source of cereal proteins, B vitamins and iron. Not only does it supply great nourishment value, but it also tastes delicious — thanks to modern professional baking techniques. The old myth that bread is fattening has been exploded; it can and should be wisely included in sound reducing plans. Enriched white bread is filling, satisfying, and such a good source for the energy we all need — especially growing children. Bread should be included in every meal.

Bread dishes need not be monotonous or ordinary. And just to prove a point, you see pictured here an Apple Charlotte — Queen of all desserts, fit for a King's taste — made from a loaf of enriched white bread. Served warm

with a sauce of apricot nectar it will become a conversation piece at any dinner party. Simple to make and bake, it is sure to become one of your cherished recipes and most favored desserts:

APPLE CHARLOTTE

Loaf of sliced white bread
Room temperature butter or margarine
2 cans (or four cups) thick apple sauce
1½ cups golden raisins
2 cups sugar

Butter bread slices generously with soft (not melted) butter or margarine, and fit them snugly into the bottom and around the sides (barely overlapping) of a mold or 2-inch deep casserole dish. Cook applesauce, raisins and

sugar (carefully) over low flame until a thick puree is formed (usually takes about 20 minutes slow cooking).

Turn hot apple mixture into lined mold and cover closely and evenly with additional buttered bread slices. Bake in a moderately slow, 325 degree oven until bread is well and evenly browned. About 40 minutes. Serve with plain, or whipped cream, or a warm apricot sauce.

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TANGY S&W VEGETABLE CASSEROLE

Budget need a boost? Meatless meals a problem? One happy solution is a Tangy Vegetable Casserole. Hearty enough for the men-folk, wholesome enough for the youngsters, this dish is filling, while economical; taste-tempting, while easy to prepare.

Baked in a piquant cheese-mustard sauce, the colorful combination of S&W (Simply Wonderful) canned vegetables makes a delicious and distinctive casserole that is an inviting departure from the usual bland cream sauces and an ideal fillip for Friday night fare.

For variety, when families demand a repeat performance, different combinations may be substituted from the wide range of easy-to-use S&W (Simply Wonderful) canned vegetables with equal success. Available the year round, these products offer unfailing high natural flavor and bright, sparkling

color to enhance the meal, season in, season out.

VEGETABLE CASSEROLE

1½ cups S&W Whole Kernel corn and S&W Red Kidney beans (or 1 No. 303 can of any one of these vegetables)
2 tablespoons fat
3 tablespoons flour
¾ cup milk
¼ cup vegetable liquor
1 teaspoon Worcestershire sauce
2 to 3 teaspoons prepared mustard
½ teaspoon salt
Freshly ground black pepper
1 cup grated American cheese
½ cup fine dry bread crumbs
2 tablespoons butter

Drain vegetables, saving liquid. Melt fat; blend in flour, add milk and vegetable liquor. Cook, stirring, until thick and smooth. Blend

in seasonings and cheese and stir until cheese melts. Add vegetables and turn into greased shallow baking dish. Sprinkle with bread crumbs and dot with butter. Bake in moderate oven (350 degrees) 20 to 30 minutes. Makes 4 to 6 servings.

Note: S&W Peas & Carrots and S&W Cut Green Beans may be substituted for kidney beans and corn.

CHERRY GELATIN IN CUSTARD SAUCE

Prepare Cherry Flavored Royal Gelatin following the directions on the package. Pour gelatin into four or six molds. Chill until firm. Unmold and serve with a custard sauce. The easiest way to make the custard sauce is from a packaged custard flavor dessert mix. It takes only seven minutes to make it.

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