



STRAWBERRY BLITZ TORTE is no longer an exclusive, in-season dessert. With strawberries, pre-frozen in Vapocans, you can prepare this beautiful, fancy-looking dessert any time Vapocans are the square, waxed board containers with rigid plastic lids that stack in your freezer, taking up a minimum amount of space because no space is wasted.

Fancy Dessert

Do you have an irresistible impulse to try some of the fruit you put in the freezer a few months ago? Or do you suddenly realize you have the freezer so full you aren't going to have space to put any goose or duck breasts when the hunting season comes along in October?

Then get out a pack of strawberries and make a fancy dessert for the family's Sunday dinner. Here are the ingredients:

1/2 cup butter
1/2 cup sugar
4 egg yolks
1 cup flour, sifted 3 times
1 teaspoon baking powder
1/2 cup milk
1 teaspoon vanilla or almond flavoring

5 egg whites
1/2 teaspoon cream of tartar
1 cup confectioners' sugar
1/2 pint heavy cream
1 1/2 pint strawberries, sweetened dry pack

Cream butter; beat in sugar and egg yolks, one at a time. Mix and sift flour and baking powder. Add alternately with milk to first mixture. Add flavoring. Spread in two 8 or 9 inch cake pans lined with wax paper.

Beat egg whites until stiff, add cream of tartar and beat in confectioners' sugar slowly. Spread over cakes.

Bake 25 minutes at 350 degrees, then 20 minutes longer at 350 degrees. Cool. Spread with thawed strawberries.

Put layers together and top with whipped cream. Serves 8.



COCONUT PINEAPPLE SQUARES, adapted from a treasured Philippine recipe, capture the full flavor of today's shredded coconut. Try them at tea time for a "help yourself" refreshment. The photo and recipe are courtesy Baker's Coconut.

RELISH

Marinate thinly sliced cucumbers and onion rings in olive oil, vinegar, sugar to taste and salt and pepper. Keep in a covered container in the refrigerator until flavors blend; serve with meat loaf, hamburger or steaks.

TURNOVERS

Fill rich flaky pie dough with onion strips, cooked in butter until they are pale golden, and coarsely

DINGY YELLOWED LINGERIE?

Isn't it disheartening to see your silk and synthetic whites turn yellow after just a few washings? But there's a simple solution—White King Soap. No other type of washday product keeps these whites so store-white as White King Soap. So don't take costly chances with an ordinary washday product. Wash all your silk and synthetic things, from the time you buy them, only in White King Soap.

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Tea Time Squares

In the Philippines, it's "merienda;" in this country, it's variously known as a coffee clatch, tea-time or just afternoon snack. But, however you call it, it's a wonderful time of day, time to relax and enjoy a talk with friends, a steaming cup and a delicious something sweet.

You'll want the sweet to be interesting, a good conversation starter, but easy to prepare and suited to relaxed entertainment. A hard-to-find combination? Our Philippine neighbors have a word on this, too. Coconut Pineapple Squares are an island delicacy, combining two of the favorite products of the Philippines with a delicious shortbread base. Though the original recipe calls for fresh coconut, this is closely duplicated by today's packaged shredded coconut. The largest coconut processor, Franklin Baker, has its own coconut plantation in the Philippines, where orderly rows of coconut palms are planned to ripen continuously. As each section ripens, the coconut is processed immediately, and this includes a new method for sealing in freshness, so that the product at the grocer's is very little different from the ingredient called for in Philippine recipes.

COCONUT PINEAPPLE SQUARES

1/2 cup soft butter
1/2 cup sugar
1 1/2 cups sifted flour
1 cup well-drained canned crushed pineapple
1/2 cup sugar
1 egg, well beaten
1 tablespoon butter, melted
1 1/2 cups shredded coconut, cut
Mix 1/2 cup butter and 1/2 cup sugar with pastry blender or fork. Add flour and mix until crumbs are formed. Then mix thoroughly with hands until soft dough is formed. Press evenly into bottom of 9x9x2-inch pan, with about 1/2 inch extending up the sides. Prick bottom with fork. Bake in moderate oven (350 degrees) 15 minutes, or until crust begins to brown. Remove from oven.
Spread pineapple evenly over crust. Add 1/2 cup sugar to well-beaten egg; beat until blended. Fold in 1 tablespoon melted but-



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Cantaloupes Large 3 for 25c
Canning Peaches 1/2 gal 89c
Dry Onions lb. 5c

CLARITY Goodseasons 29c
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Royal Club Applesauce - 303 15c
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2 for

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