

Jill Taylor • age 15 • Shelton, Wash.

Jill somehow finds time to collect spoons and records, to dance and swim, and to join in many extra-curricular school activities. Jill is a member of Girls Athletic Association and Junior Orthopedic Guild. She does some cooking at home.

Molasses Butter Balls

- 2 cups (about 8 oz.) pecans, finely chopped
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 cup butter
- 1/2 teaspoon vanilla extract
- 1/4 cup molasses
- Sifted confectioners' sugar

1. Lightly grease cookie sheets.
2. Sift together the flour and salt.
3. Cream together the butter and vanilla extract until butter is softened. Blend in the molasses.
4. Mixing until well blended after each addition, add dry ingredients in fourths.

Stir in the finely chopped pecans.

5. Shape dough into 1-in. balls and transfer to cookie sheets.

6. Bake at 350°F 12 to 15 min.

7. Remove cookies to cooling racks. Cool slightly. Roll cookies in confectioners' sugar to coat. About 5 doz. cookies

Diane is a member of the Ball High School Band (flute), Junior Classical League (reporter), and was a member of the Girl Scouts for four years. Past activities include membership in Junior Red Cross and Civil Defense Club.



Diane Daily—age 15
Galveston, Tex.

MELANIE DE PROFT, Director, Culinary Arts Institute

Family
Weekly
Cookbook

Nut Cake

- 2 cups pecans, chopped
- 1 1/2 cups (about 7 1/2 oz.) golden raisins, coarsely chopped
- 2 cups sifted flour
- 1/2 teaspoon baking powder
- 1 cup butter or margarine
- 3 1/2 teaspoons lemon extract
- 3/4 cup sugar
- 3 egg yolks, well beaten (until thick and lemon-colored)
- 3 egg whites
- 1/4 cup sugar

1. Grease bottom only of one 9 1/2 x 5 1/4 x 2 3/4-in. loaf pan. Line with waxed paper cut to fit bottom. Grease waxed paper.
2. Sift together flour and baking powder.
3. Cream together the butter and lemon

extract until butter is softened. Add the 3/4 cup sugar gradually, creaming until fluffy after each addition.

4. Add the beaten egg yolks all at one time and beat thoroughly.

5. Beating only until smooth after each addition, add dry ingredients in fourths to creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in the nuts and raisins.

6. Beat the egg whites until frothy. Add the 1/4 cup sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Carefully spread beaten egg whites over batter and gently fold together. Turn batter into prepared pan and spread to edges.

7. Bake at 300°F about 1 hr. 15 min., or until a cake tester or a wooden pick comes out clean when inserted in center. Cool as directed for Crazy Cake.

One 9x5-in. loaf cake

TWO NEW SHORTCUTS to a delicious meal in minutes



TUNA-RICE AU GRATIN with Carnation 3-minute cheese sauce

- 1 1/2 cups water
- 1/2 cup chopped green pepper
- 2 tablespoons chopped onion
- 2 tablespoons chopped pimiento
- 1/2 teaspoon salt
- 1 1/3 cups (4 3/4-ounce box) MINUTE RICE
- 2 1/2 cups Carnation 3-Minute Cheese Sauce
- 1 cup (7-ounce can) tuna, drained and flaked

Bring water, pepper, onion, pimiento and salt to boil in saucepan. Add rice and mix just to moisten all the rice. Cover; remove from heat and let stand about 5 minutes. Meanwhile, prepare Carnation 3-Minute Cheese Sauce (below). Add tuna to sauce. Arrange hot rice mixture in mounds on plates. Serve tuna-cheese sauce over rice. Makes six servings.

CHEESE SAUCE

- 1 2/3 cups (large can) undiluted CARNATION EVAPORATED MILK
- 1/2 teaspoon salt
- 2 teaspoons dry mustard
- 2 cups (about 8 ounces) grated process American cheese

Simmer Carnation, salt and mustard in saucepan over medium heat to just below boiling (about 2 minutes). Add cheese. Stir over medium heat until cheese melts (about 1 minute longer). Makes 2 1/2 cups sauce.

ONE : NEW, IMPROVED MINUTE® RICE !

Adds its own natural rice goodness...picks up and blends the flavors as no other rice can. (And when you serve new Minute Rice as a vegetable, it's ready to eat in 5 minutes!)

TWO : CARNATION 3-MINUTE CHEESE SAUCE !

So easy to make. Lump-free cheese sauce every time. The secret is Carnation, the milk with the special blending qualities that assure smoother results...without fail. No other form of milk will do!