



PURPLE PLUMS are highlighted in this salad ring, giving it a regal crown; commercial sour cream, cottage cheese and celery give it additional flavor and its two-toned appearance. The photo and recipe are courtesy of the Purple Plum Association.

PLUM GOOD SALAD MOLD

Do about festive foods make for easy entertaining. Plum Good Salad Mold is an ideal choice and one that will certainly dress up a buffet table. This two-layered, two-toned royal purple and pale pink salad ring is as tasty as it is beautifully regal in appearance. Tangy whole purple plums in gelatin comprise the top layer; commercial sour cream, cottage cheese and finely diced celery are featured in the bottom layer. Serve with your favorite French dressing or mayonnaise.

Chocolate Drinks

Nestle's has two chocolate drinks on the market. There is the new Improved Nestle's EverReady Sweet Milk Cocoa that is instantly prepared as it dissolves in hot milk or hot water. Nestle's Quik is a chocolate flavored drink which also dissolves instantly. For the after-school snack, a glass of cold chocolate milk, made with Quik, and home made cookies make a party for the small fry. Quik is out in a new family size. The big package contains two and two-thirds pounds and store recovers show it is receiving enthusiastic acceptance. In addition to the family size, there are two smaller sizes. Serve chocolate drinks along with a TV snack and here is a memorable chocolate cake to serve with either hot or cold chocolate drinks; it is party size for 12 to 16 servings.

Drain syrup from plums and set aside. Arrange plums in row in bottom of 1 1/2 quart ring mold. Add water to syrup and necessary to make 1 1/2 cups liquid and heat. Combine gelatin with water. Dissolve gelatin in hot syrup. Blend in lemon juice and salt. Pour about 1-1/2 into ring mold on top of plums and chill until firm. Dice remaining plums. Cool remaining gelatin slightly, and add cottage cheese, plums, celery and sour cream. Spoon blended mixture over the firm plum layer; chill until firm. Unmold on platter, fill center with salad greens and garnish with mint leaves. Serve with tart French dressing or mayonnaise, if desired. Serves eight to 12.

PERFECT AFTER SCHOOL PICK-UP MEUP When frying hash, use a generous amount of hot fat. Spread the hash evenly over the whole bottom of the skillet, cover and cook over low heat without stirring until there is a crisp brown crust on the bottom. Add last night's gravy when mixing the hash so the mixture doesn't cook too dry.

PERFECT AFTER SCHOOL PICK-UP MEUP Grease bottom and sides of 9-inch spring-form pan with a little of the butter or margarine. Combine remaining butter or margarine, zwieback crumbs, powdered sugar and 1/2 tablespoon grated lemon peel. Mix well. Press on bottom and sides of spring-form pan, reserving about 1-3 cup for top. Combine cream cheese, granulated sugar, flour, remaining lemon peel, orange peel and vanilla; beat until smooth and fluffy. Add 1 egg at a time, stirring in lightly. Add egg yolks one at a time. Stir in heavy cream. Spoon into spring-form pan, spreading evenly. Sprinkle remaining crumbs mixture on top. Bake in very slow oven, 200 degrees, for 1 hour. Turn off heat and leave in oven 1 hour longer. Remove from oven. Let cool slowly to room temperature. Chill. Yield: 12 to 16 portions. This may be kept for three or four days in the refrigerator.

Treat the Kids to a glass of MILK!!



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TO ACCENT the peaches and cream beauty for spring, Dorothy Gray introduces Wild Peach Lipstick, a sun-kissed pink that is flattering with all skin and hair colorings. It has depth and warmth when the complexion is pale and glows with suntan.

CASSEROLE Fresh New Beauty Blooms This Spring

Ham and Potato Casserole is one of the easiest supper dishes to make—and eat! Put the ingredients together in a matter of minutes, then cover and bake leisurely until potatoes are tender. There's no work to using onion in this casserole. You simply spoon moisture-free instant minced onion from a jar or foil packet into the other ingredients. Best of all, you get full, sweet onion flavor that doesn't overpower the other ingredients. As a cleanly and clearly in focus as the spring fashions themselves, this look is accented by a ravishing new lipstick shade, Wild Peach. Call it a sun-kissed pink or a pink coral, Wild Peach harmonizes with all colorings, fair or olive, and can be worn happily by women with blonde, brunette, red or gray hair. Wild Peach has depth and warmth when the complexion is pale and it positively glows with a suntan. This shade is a handsome accent with the important fashion colors: 'strung neutrals, greens, blues, and the sun-splashed colors. It is sparkling with black and white. Basis of the peaches and cream complexion is a sparkling clean and dewy-fresh skin, made this way through use of cleansing cream and skin lotion chosen knowledgeably according to one's skin type - normal, dry or oily. The cleansing is followed by Satura moisture cream or 1 or 1 1/2 on used as a night cream or applied thinly under makeup for day. Recommended powder base is Dorothy Gray's new Satura Sheen (a moisturizing foundation) in Peach-Glo or Sheer Velvet Flap in Glo-Rachel. For brightness: Wild Peach lipstick. Indisposed to turquoise, green or blue eyeshadow stick; Golden Red rouge and nail polish.

BAKING If your cake comes out of the oven with a peak in the center, you may have used too much flour, had the oven too hot at the beginning of the baking period or mixed the batter too long, according to home economists.

DISHWASHING The can opener that stays on the wall, out of the way, is usually forgotten at dishwashing time. It will work better and look better and be more sanitary if you remember to wash it after each day's use.

CASSEROLE (Continued from Page 20) 3 tablespoons chopped parsley. Drain and pit cherries, reserving syrup. Cook rice; drain. Brown ham in oil. Combine ham with rice. Place in greased casserole. Set in 300 degree oven to keep warm.

SUBURBAN'S Cash and Carry SPECIAL! DAISY FLOWERED Brilliant Colors Cinerarias \$1.25

SUBURBAN FLOWER SHOP 3614 So. 6th

STUFFED FISH A battery dry bread dressing to which chopped sweet pickles have been added is perfect to use when stuffing a fish that is to be baked.

Bennett Walker Business College is giving a party! ANNUAL Homecoming... Open House March 21... 4 p.m. - 7 p.m. You are invited!