



CHOCOLATE CHERRY TORTE will add a breath of spring glamour to any menu. Shown are layers of fudgy cake alternated with a fluffy cherry filling. Dark chocolate glazes the top. The photo and recipe suggestions are from the Betty Crocker Kitchens.

SOUP COOKERY

Soup mixes in dry form, such as Lipton's onion soup, are fine additions to many dishes. Braised veal chops with wine become a gourmet treat with the addition of onion soup.

BRAISED VEAL CHOPS

6 veal loin chops, $\frac{3}{4}$ inch thick
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ teaspoon salt
 Pepper
 2 tablespoons fat
 $\frac{1}{2}$ cups boiling water
 1 package onion soup mix
 $\frac{1}{2}$ cup port wine

Dredge the chops in flour seasoned with salt and pepper. Brown chops in a heavy skillet. Stir in water, then onion soup mix as it comes from the package. Pour wine over chops. Simmer, covered, 1 to $1\frac{1}{2}$ hours, basting occasionally until chops are tender. Turn chops once during cooking.

MARINADE

For backyard barbecue dishes, shish kebab is still increasing in popularity. Chunks of lamb or veal may be marinated in onion soup mixed with red wine, vinegar, oil and a touch of oregano. Allow the meat to marinate in the mix for 24 hours, turning occasionally.

RANCH STYLE BEANS

Dress up canned pork and beans (in tomato sauce if you prefer) for a supper casserole. Sauté 1 pound of ground meat, stir in 1 cup catsup, 2 tablespoons prepared mustard, 2 teaspoons vinegar, 1 package onion soup mix and $\frac{1}{2}$ cup water. Add two 1-pound cans pork and beans and a 1-pound can of kidney beans, drained. Pour into a bean pot or 2-quart casserole. Bake at 400 degrees for 30 minutes. Makes 10 to 12 servings.

CUCUMBER SOUP

The popularity of chilled soups lasts all summer and fall. The soup may be made with a blender, but if you don't have one, it is still a quick and easy recipe if your puree the cucumber chicken-noodle mixture through a strainer. The soup can be made ahead of time and left to chill in the refrigerator until dinner. When ready to serve, float a slice of cucumber on top and sprinkle with fresh dill or grated lemon rind for an interesting garnish.

1 tablespoon butter
 $\frac{1}{2}$ cups cucumber, peeled and diced
 3 tablespoons chopped onion
 2 cups water
 1 package chicken noodle soup mix
 12 dill seeds, crushed, or a few sprigs of fresh dill
 1 cup light cream
 Fresh dill or grated lemon rind for garnish

Sauté cucumber and onion in butter for 3 minutes. Stir in water, soup mix and dill; bring to boil. Cook for 10 minutes or until cucumbers are soft and mushy. Press through fine strainer or beat in a blender for 2 minutes. Blend in cream and chill thoroughly.

MEAT BALLS

IN TOMATO SAUCE
 2 tablespoons oil
 $\frac{1}{2}$ clove garlic, minced
 1 package onion soup mix
 1 cup water
 1 can tomato paste
 1 can tomato sauce
 1 teaspoon sugar
 $\frac{1}{2}$ teaspoon basil or oregano
 $\frac{1}{4}$ teaspoon pepper

Heat oil in saucepan and lightly brown the garlic. Stir in remaining ingredients. Bring to boil, cover and simmer for 30 minutes. For the meat balls, mix together 1 pound ground beef chuck, 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper.

FROSTING MIX

Now, with springtime here and trees budding everywhere, the new Cherry Fluff frosting will be available for homemakers across the nation. Quickly whipped up from mix, the frosting's lightly pink color and tempting bits of maraschino cherries give an appearance of elegance — and homemade lusciousness. But there is no cooking; preparation procedure is similar to the popular fluffy white mix, with the addition of juicy crushed cherries to the fluffy frosting. The cherries have been sealed into a cellophane and polyethylene laminated bag to retain all their natural color and flavor.

During the springtime, desserts with Cherry Fluff are especially appropriate. The new frosting appears delicate on angel food, is colorful on white cake, delicious on devil food. It combines with cream water-type cookies to make luscious, melt-in-your-mouth tea cakes.

Like other products from the Betty Crocker kitchens, Cherry Fluff was tested by homemakers across the country in their own kitchens. Reporting homemakers were extremely enthusiastic about the party-like appearances of this new frosting, giving it one of the highest ratings ever accorded a new product.

This Chocolate Cherry Torte will add a breath of spring glamour to any menu. Layers of fudgy cake alternate with a fluffy cherry filling.

Frozen Fruit Cream

Frozen Fruit Cream is rich and festive — just right for a party. Chewy chopped raisins, Royal Ann cherries and cubes of sponge cake in a French-type ice cream make this unusual and delicious. It's a nice dessert for June parties, when we're reminded to feature dairy products to observe June Dairy Month.

FROZEN FRUIT CREAM

1 cup light or dark raisins
 2-3 cup sugar
 $\frac{1}{4}$ teaspoon salt
 1 tablespoon cornstarch
 $\frac{1}{2}$ cup cold milk
 2 eggs
 2 cups scalded milk
 1 teaspoon vanilla
 $\frac{1}{2}$ cup pitted Royal Ann cherries
 1 cup sponge cake cubes
 1 cup whipping cream

Pour boiling water over raisins. Let stand 5 minutes and drain. Grind or chop raisins fine. Blend sugar and salt with cornstarch. Add cold milk and beaten eggs, and beat well. Stir into scalded milk and cook until thick, stirring constantly. Cool. Stir in vanilla, raisins, cherries and cake cubes. Whip cream stiff and fold into fruit-milk mixture. Turn into refrigerator tray, place in freezing compartment with control set at lowest temperature and freeze until firm. Reset temperature control to normal.

Shape into meat balls, approximately 1 inch in diameter. Brown meat balls in fat and then keep hot by heating in sauce for about 10 minutes. A little grated raw potato makes the meat balls fluffier.

To serve, split long crusty rolls or a loaf of French bread lengthwise. Arrange meat balls on lower crust and serve with sauce.

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SATURDAY SUPPER FAVORITE in many homes is hamburger, cooked in the family's favorite way. These tasty bacon burgers shown here are made of ground beef, mixed with cheddar cheese, catsup and chopped green pepper and wrapped in bacon slices. Accompany the burgers with browned potatoes, lima beans and crisp relishes. Serve with mustard and catsup in attractive green pepper cups for dressing up the table. The photo and recipe suggestions are from the American Meat Institute.

Macaroni Salad With Pickles

Cottage cheese, pickles and big meaty chunks of ripe olives make "Marin Macaroni Salad" a hearty treat for family meals. Serve it for Sunday luncheon with cold baked ham, crisp carrot sticks, chocolate walnut cake and hot coffee.

MARIN MACARONI SALAD

$\frac{1}{2}$ cup ripe olives
 $\frac{1}{2}$ cups cooked elbow macaroni
 1 cup cottage cheese
 $\frac{1}{2}$ cup diced celery
 $\frac{1}{2}$ cup diced green pepper
 $\frac{1}{4}$ cup thinly sliced red radishes
 2 tablespoons thinly sliced green onion
 1-3 cup mayonnaise
 1 teaspoon prepared mustard
 Salt and pepper to taste
 $\frac{1}{2}$ cup chopped bread & butter pickles

Drain olives into large pieces. Drain macaroni, rinse with cold water and drain well. Combine all ingredients and mix lightly. Chill thoroughly.

BAKE WITH 7-UP

Follow the directions on the package of prepared angel food cake mix. Moisten the egg whites with the same quantity of 7-Up as your recipe calls for water. Use the 7-Up at room temperature. Or use one 7-ounce bottle of chilled 7-Up at room temperature. Or gingerbread, using prepared mix. When baking a fruit pie (apple, berry, peach, cherry or even pineapple) sprinkle 4 tablespoons of 7-Up over the fruit filling before putting on the top crust. The lemon-tinged piquancy of 7-Up brings out the flavor of the fruit; the added moisture assures a nice plump pie.

TASTY BACON BURGERS

"Bring on the hamburgers, it's Saturday night" is a familiar call in many homes, for the ground meat patties are standard weekend fare with many families. Youngsters love them, so do their Dads. Mom likes the idea, too, for a meal featuring ground beef is an easily prepared one, and the family's favorite meat patties may be varied to suit any occasion.

Perhaps you're entertaining guests soon and are looking for an unusual hamburger dish. Try bacon burgers. The meat is mixed with green pepper, catsup, and cheddar cheese and wrapped in bacon slices—the result is worth the effort.

Purchase several pounds of the ground meat at a time and wrap some of it for freezing. When storing fresh ground beef, wrap the meat loosely in waxed paper and refrigerate; use within two days. Package the meat carefully before storing it in the freezer; wrap it tightly in moisture-proof wrap, such as aluminum foil; laminated paper, or any of the special freezer papers. Frozen ground beef may be kept three or four months in the home freezer without any loss of flavor.

Browned potatoes, lima beans, and crisp relishes are good accompaniments for the tasty bacon burgers. An unusual way of serving mustard and catsup is to place them in green pepper cups. Make each cup by cutting a green pepper in half crosswise, seeding, using the bottom half for the cup and the top chopped in the following recipe:

BACON BURGERS

$\frac{1}{4}$ pounds lean ground beef
 $\frac{1}{4}$ cup dry bread crumbs
 1 egg, slightly beaten
 1 cup grated cheddar cheese
 1-3 cup catsup
 $\frac{1}{4}$ cup diced green pepper
 1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 12 bacon slices

Combine ground beef, bread crumbs, egg, cheese, catsup, green pepper, salt, and pepper; shape into 12 patties. Wrap each meat patty with a slice of bacon, fastening ends with a toothpick. Place on a broiler rack three inches from the source of heat and broil five minutes; turn and broil another five minutes. Six servings.

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