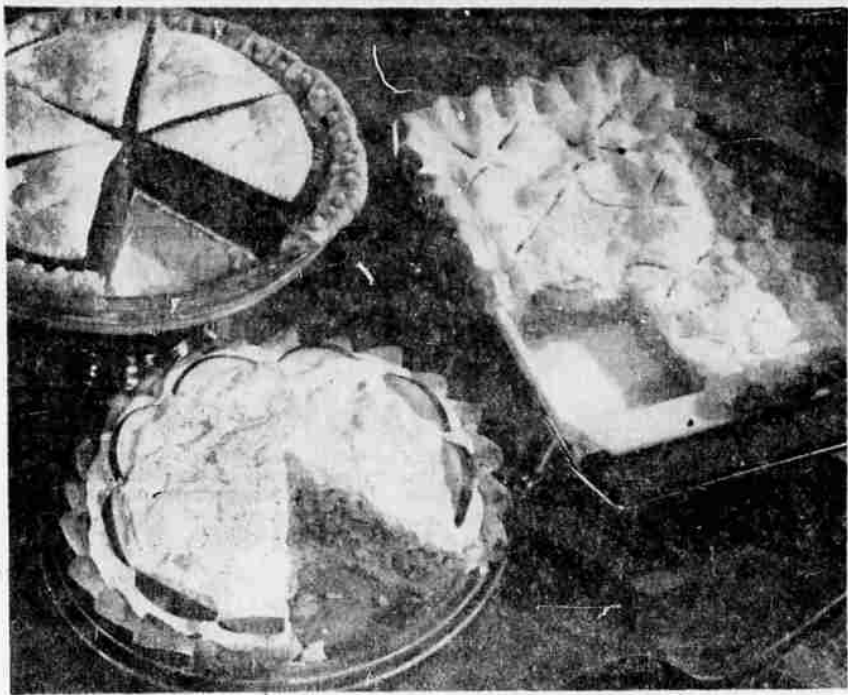




PILLSBURY suggests three unusual and delicious apple pies to make using this year's bountiful apple crop. Use Pillsbury Golden Pie Crust Mix or make your pie crust dough from scratch, using Pillsbury's all-purpose flour. Note the special offer from Pillsbury this week at your grocer's. You'll want to stock up on flour for winter baking; for pancakes as a good starter for the day and wonderful home made bread for your family at all times.



GIFTS from your kitchen can be made well in advance of Christmas. Whether you shape fruitcake into a tree, or bake it in flat loaves, or make no-bake cookies rich and flavorful for holiday nibbling—season your gift with the favorite liquor of its recipient. A tree fruitcake and a bowl of Bourbon Balls are shown in the photograph from the License Beverage Industries test kitchens.

CHRISTMAS CHEER PREPARED AHEAD

Here are two easy and delectable recipes—for a memorable fruitcake, you can bake either in flat pans or in the form of a Christmas tree; and for no-bake cookies that will be a holiday season favorite. In preparing these for your friends, season each with the favorite liquor of the recipient, and you will win extra praise for the results.

QUICK - AS - A - MIX FRUIT CAKE

- 1½ cups brazil nuts (½ pound shelled nuts, or 1 pound unshelled)
- 1½ cups pecans (½ pound shelled, or 1 pound unshelled)
- 2 packages (¼ ounces each) pitted dates
- 1 cup (½ ounce jar) drained maraschino cherries
- ¼ cup sifted all-purpose flour
- ¼ cup sugar
- ½ teaspoon baking powder
- ½ teaspoon salt
- 3 eggs
- 1 teaspoon vanilla

Put nuts, dates and cherries in a large mixing bowl. Sift flour, sugar, baking powder and salt over nuts and fruits. Mix with hands until nuts and mixed fruits are coated with flour mixture. Beat eggs until foamy, add vanilla. Stir into nuts-fruits mixture until well blended. Turn into two well-greased small loaf pans, or into well-greased graduated Brioche pans, to form a Tree Cake later. Spread batter evenly in pans, packing down. Bake in slow oven (300 degrees) about 1½ hours for loaves, less for small pans. To make a five or six layer tree, double the recipe. After the cakes are cooled, sprinkle with liquor, picking the favorite of the person to whom the cake is going. Wrap in clear plastic to store.

To assemble tree: Prepare frosting to hold layers together. Place

an unbeaten egg white in mixing bowl, beat until just frothy. Add 1 tablespoon lemon rind and then gradually add confectioners' sugar (about 2 cups in all), until frosting is thick, but runny enough so that it will pour. Invert the large cake onto a platter and pour some frosting over, allowing a little to drip down the sides. Place next cake on top and follow same directions until all the layers are used.

To wrap, place cake on cardboard or plate, set on large strip of plastic wrapping, and pull up at top. Then tie securely at top with Christmas ribbon.

BOURBON OR RUM BALLS
2½ cups vanilla wafer crumbs
1 cup finely chopped pecans
½ cup bourbon or rum
1 cup confectioners' sugar
3 tablespoons cocoa
2 tablespoons white corn syrup

Combine the vanilla wafer crumbs and pecans. Place remaining ingredients in bowl and beat thoroughly with rotary beater or electric mixer or blender. Pour over dry ingredients and mix well. Roll into balls 1 inch in diameter; then roll balls in either confectioners' sugar or finely chopped nuts. Yields 40 to 45 balls.

New Flavor

New on the market are Baker's Caramel Chips, a new companion to the popular Baker's Chocolate Chips.

Use the new product for cookies, candy, sauces, frostings or to eat as is.

Use the new Baker's Caramel Chips to make Can't Fail, 5 Minute Fudge.

INGREDIENTS

- 2-3 cup (1 small can) undiluted evaporated milk
 - 1-2 cups sugar
 - ½ teaspoon salt
 - ½ cup chopped nuts
 - 1½ cups (about 16 medium) diced marshmallows
 - 1½ cups Baker's Chocolate or Caramel Chips
 - 1 teaspoon vanilla
- Mix milk, sugar and salt in saucepan over low heat. Heat to boiling; then cook five minutes, stirring constantly. Remove from heat. Add nuts, marshmallows, chips and vanilla. Stir one to two minutes or until marshmallows melt. Pour into buttered 9-inch square pan. Cool and cut into squares. Makes about two pounds.

FIRST COWS

The first cows to visit America—and stay—were those brought over to the Jamestown Colony in 1611.

FALL FESTIVAL OF VALUES

in grocers frozen food cabinets today!

FLAV-R-PAC
FROZEN FOODS

APPLE PIES

Here are three apple pie recipes, all of which have won prizes in past Pillsbury Grand National Bake-Offs. Baking is made simple if you use Pillsbury products. There is a complete line of Pillsbury cake mixes and for the apple pies, use Pillsbury Golden Pie Crust Mix or make your own using Pillsbury Best All Purpose Flour.

APPLE ORCHARD PIE
1 package Pillsbury Golden Pie Crust Mix
2 to 2½ tablespoons cold water

APPLE FILLING
2 cups (4 to 6 medium) pared, shredded apples
½ cup sugar (use confectioners' sugar if apples are juicy)
¼ teaspoon nutmeg
½ cup whipping cream
1 tablespoon confectioners' sugar

Nutmeg
Prepare pastry for one-crust 9-inch pie as directed on label. Bake in hot oven (450 degrees) nine to 11 minutes until golden brown. Cool.

Apple Filling: Combine sugar and nutmeg. Blend with apples. Turn into cool, baked pie shell. Beat cream until thick. Fold in sugar. Spread over pie. Sprinkle with nutmeg. Serve immediately.

CROSS-STITCH APPLE PIE
1 Package Pillsbury Golden Pie Crust Mix
2 slightly beaten egg yolks
3 tablespoons cold water
1 tablespoon lemon juice

APPLE FILLING:
4 to 5 cups cooking apples, pared, cored and sliced
¼ cup sugar
1 tablespoon flour
¼ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
Combine egg yolks, water and lemon juice. Sprinkle over mix while stirring lightly with fork, until dough is just moist enough to hold together. Form into two balls; one twice as large as the other.

Roll out larger portion on floured surface to a 14x10-inch rectangle. Fit loosely into 10x8-inch pan. (or roll to 12-inch square; fit into 8x8x2-inch pan.)

Apple Filling: Combine ingredients for filling. Turn into pastry-lined pan. Roll out remaining dough to a 11x7-inch rectangle. (For square pan roll to 9-inch square.) Cut X-shaped slits for cross-stitch effect to allow escape of steam. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute. Bake in hot oven (450 degrees) 10 minutes, then at 375 degrees for 40 to 50 minutes. Cool slightly and frost.

Confectioners' Sugar Icing: Measure ½ cup sifted confectioners' sugar into bowl. Blend in ¼ teaspoon vanilla and two to three teaspoons milk to form glaze.

APPLE-SCOTCH CHEESE PIE
1 package Pillsbury Golden Pie Crust Mix

APPLE CHEESE FILLING:
¼ cup butter or margarine
1 cup sugar
3 slightly beaten eggs
1 cup apple butter
¼ cup Pillsbury's Best All Purpose Flour
¼ teaspoon salt
¼ cup shredded American Cheese

Prepare pastry for two-crust pie as directed on Pillsbury Golden Pie Crust Mix. Form into two balls, one twice as large as the other.

Roll out larger ball on floured surface to circle 1½ inches larger than inverted 9-inch piepan. Fit loosely into pan. Fold edge to form a rim; flute. Prick with fork. Roll out remaining pastry; cut into six triangles or any desired shape with pastry wheel or cookie cutter. Place on ungreased baking sheet. Bake pie shell and cut-outs in moderately hot oven (400 degrees) 10 minutes. Cool.

Apple Cheese Filling: Cream butter. Gradually add sugar, creaming well. Blend in eggs, apple butter, flour, salt and cheese. Turn into partially baked pie shell. Bake in moderate oven (350 degrees) 45 to 50 minutes. Arrange baked pastry cut-outs over filling.

POPULAR FABRIC

Anything from a pair of overalls to a glamorous evening gown looks good in printed corduroy this season. The new washable cotton corduroy will stand innumerable machine washings.



NEW KING SIZE FAB has been introduced in the foil package by Colgate-Palmolive Company. This size contains five pounds, three and three-quarters ounces and has a perforated opening for pouring on one side. The company has gone to foil packages to prevent the collection of moisture by the package.

NEW FAB

FAB has added Duratex which is a miracle blend of three wonder-working ingredients.

Duratex deodorizes your clothes and helps keep them odor-free for a much longer time. If you like to leave napkins and other small articles to be ironed in the washer for a while (as who doesn't?) it is nice to know they do not absorb "laundry" odors and are as fresh and sweet-smelling as when they were first washed.

Duratex prevents the dirt washed out of the clothes from re-

depositing on them; as scum in the wash water.

You get a whiter, brighter FAB wash then ever before.

Use it for cottons, wool, nylons, rayons and everything you wash. You'll like the odor-free result.

If you have been using another type of soap powder or detergent, you will need to use a little more FAB for the first wash than for subsequent tubs of clothes. The suds level should be only a half to one inch above the surface of the water. Start with one-half cup of FAB for the tumbler type automatic washer. If that is not enough, add more FAB, a tablespoon at a time.

FAB is wonderful in the dishpan for pots and pans, silver and dishes. Use it for mopping the floors in the kitchen and treat yourself to an odorless cleaning job.

SHelf TREATMENT

For a gay decorating touch, line cupboards with self-adhesive plastic shelving. It won't slip or slide on the shelf and can easily be kept clean.



STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS

Festive Peach Pie

Festive Peach Pie is too good to save for special occasions. Treat your family tonight. It's sweet, rich and flavorful with nuts, cherries and golden canned cling peach slices—the beautiful firm fruit from California that does so much to brighten your menus. We'd suggest serving this pie when the rest of the meal is light or as an evening snack.

FESTIVE PEACH PIE

- 12 marshmallows
 - ¼ cup orange juice
 - 1 (No. 2½) can cling peach slices
 - ½ pint whipping cream
 - 1-3 cup powdered sugar
 - 2 tablespoons chopped maraschino cherries
 - 1-3 cup chopped pecans
 - ¼ cup granulated sugar
 - 1 baked (9-inch) pastry shell
- Cut marshmallows fine and combine with orange juice. Allow to stand until all of orange juice is absorbed, stirring occasionally. Drain peaches thoroughly. Whip cream until stiff. Beat in powdered

sugar. Fold in softened marshmallows, cherries and pecans. Combine well-drained peaches with granulated sugar and turn into pastry shell. Top with cream mixture. Chill thoroughly before cutting.

Makes 1 (9-inch) pie.



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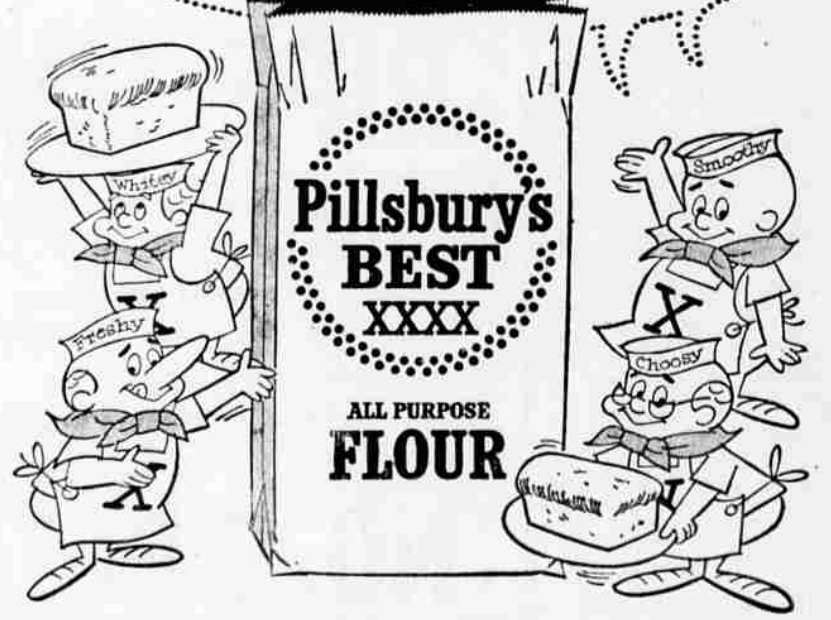
Entertaining the host? Relaxing with TV? Just host in style! ROSARITA ENCILADAS

Your choice of 3 large Beef or Cheese-filled Enciladas. Serve with Rosarita Refried Beans—top off with a sauce to suit your own taste! (M. Marcelino)

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