



SPRIGS of springtime parsley will decorate this homemaker's table all winter long. It takes only a few minutes to start parsley or three other all-weather varieties, with Parsley 'n Gro, the new planter kit from Northrup King. Eight other varieties are available to start plants indoors for transplanting in the garden.

KEEP THUMB GREEN

Green thumb or not, you can grow a pretty patch of parsley with the new Parsley 'n Gro kit for the seedsmen of Northrup King. Parsley will brighten up your wintertime meals, and the pleasant pastel kits will add a touch of spring to your kitchen, too. All you need do is punch holes in the plastic top of your Parsley 'n Gro kit with a pencil, add water, and watch your parsley grow.

Three other varieties — marigold, coleus and alyssum—are all-weather favorites you can keep growing on your kitchen window-sill, no matter what the weather outside. And there are eight other varieties from asters to zinnias, for transplanting in the spring. Each kit includes perfectly spaced seeds, and a healthy, fertilized "soil" to nourish growth. The seedsmen of Northrup King worked for four years to develop just the right combination of fool-proof gardening. Even a child can be a master gardener with Parsley 'n Gro kits—and what better way to teach your youngsters the wonderful world of gardening!

JELL-O SALADS

Old-time salad favorites, grapefruit and avocado, are molded in a zesty lemon gelatin to make these "Escondido Salads." Their flavor is fresh and tart enough to serve without dressing; but if you prefer, top each salad with whipped Roquefort or blue cheese dressing, made by blending cheese with mayonnaise or commercial sour cream. Make the salads even prettier by using deep pink grapefruit sections to contrast with the pastel green of avocado. The crop of Calavo avocados is plentiful this winter, so use this elegant fruit to make your budget-wise dinners more exciting. Try these pretty salad molds or other avocado salad combinations with a pot of baked beans, spaghetti and meat balls or other easy-on-the-budget entrees.

ESCONDIDO SALADS
1 package lemon-flavored gelatin
1 3/4 cups hot water
2 tablespoons fresh lime or lemon juice
1/4 teaspoon grated onion
Few grains salt
1 medium-sized grapefruit
1 medium-sized Calavo avocado
Salad greens
Dissolve gelatin in hot water. Blend in lime juice, onion and salt. Cool until slightly thickened. Pare and section grapefruit, and dice sections. To prepare avocado, cut into halves and remove seed and skin. Dice fruit. Fold diced grapefruit and avocado into gelatin. Turn into individual molds and chill until firm. Unmold on salad greens to serve.
Makes 6 (6-ounce) molds.

PASTRY
Many areas of creative cookery are open to cooks who master the art of making good pastry. Napoleons, strudels, patty shells, puff paste, fried pies, tarts and main dishes such as chicken pie are just a few of the interesting dishes that start with pie dough. For tender, flaky pastry, be sure to preheat the oven to 400 degrees. One-crust pies should be baked for 30 to 40 minutes. Two-crust, fruit-filled pies should bake in an oven preheated to 425 degrees for 45 to 55 minutes. Bake pie shells without filling for 10 to 12 minutes at 450 degrees.

CASSEROLE

A "Browned Rice and Bacon Casserole" makes a mighty appetizing winter supper entree. Add a mixed vegetable salad, some raisin stuffed baked apples and no one will complain about the weather!

Browning the rice in bacon drippings give marvelous flavor to this casserole. Ripe olives add a meaty quality that's pleasing, and stretch a few slices of bacon into a real man-appealing casserole. Use whole pitted olives or cut them into generous wedges if you prefer.

RICE AND BACON CASSEROLE
4 to 5 slices bacon
1 cup uncooked regular rice
2 cups canned tomatoes
3/4 cup finely chopped onion
1 teaspoon salt
1 teaspoon chili powder
2 cups hot water
1 1/2 cups pitted ripe olives
1 cup cubed American cheese
Chop bacon and fry until crisp; remove from pan. Add rice to bacon drippings and cook and stir over low heat until rice is lightly browned. Stir in tomatoes, onion, salt, chili powder, water, olives, bacon and 1/2 cup cheese. Turn into greased baking dish. Bake uncovered in moderate oven (350 degrees) about 45 minutes. Sprinkle remaining cheese over top and bake 10 minutes longer.
Makes 4 to 6 servings.

SPONGE CAKE
Recipes for sponge-type cakes (angel food, chiffon and sponge) say to invert the pan as soon as the cake has finished baking. Literally that means you should "hang" the cake upside down to keep it from resting back in the cake pan and shrinking. Fit the tube over the neck of a salad oil or wine bottle. For cakes baked in loaf or layer pans, arrange custard cups or jar lids so that two corners of the cake pan can rest on the edges. If your cake falls out, it is possible there were traces of oil in the pan when you put in the batter.



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