

Dream Whip

Dream Whip, the new dessert topping mix just introduced by General Foods, is wonderful as a topping on cakes, puddings, and pies, or as an ingredient and a topping for a pretty and wonderful dessert such as this Strawberry Bavarian Pie. And the package of mix can be kept on the food shelf ready for use whenever you need it.

All you have to do is add 1/2 cup of cold milk to the mix and whip briefly to make two cups of topping that looks—and tastes—delicious. Of particular interest is the news that for all its luxury appearance and rich flavor, Dream Whip costs less and has few calories—only 17 per tablespoon.

This pie is truly party fare, festive looking and excellent eating. The decorative little pastry strawberries aren't necessary but are effective as a garnish. Place them on fluffy puffs of the topping and then bring the pie to your table knowing everyone will find it tastes even better than it looks.

STRAWBERRY BAVARIAN PIE

- 1 package strawberry-flavored gelatin
- 1/4 cup sugar
- Dash hot salt
- 1 cup hot water
- 1-3 cup drained strawberry juice
- 2 tablespoons lemon juice
- 1 package dessert topping mix
- 1/2 cup cold milk

1/2 teaspoon vanilla
1 box (10 ounces) quick-frozen sliced strawberries, thawed and drained
1 baked 9-inch pie shell, cooled

Dissolve gelatin, sugar, and salt in hot water. Add strawberry juice and lemon juice. Chill until strawberry thickens. Meanwhile, prepare dessert topping according to package directions. Fold dessert topping and strawberries into gelatin. Pour into pie shell. Chill until firm. Take extra pastry dough and roll thin. Cut out strawberry leaf shapes with a sharp knife. Brush diluted red and green food coloring on berries and leaves. Bake on cookie sheet at 425 degrees for a few minutes. Cool and arrange on pie.



A TOUCH OF SPRING in the middle of winter is this Strawberry-Bavarian Pie. It is economical to make and low in calories when you make it with the new Dream Whip, General Foods new dessert topping mix which is prepared by adding 1/2 cup of cold milk to the mix and whipping about five minutes. Recipe and photo are courtesy of Dream Whip and Jell-O.

Americans Annually Eat 3 Million Rotten Eggs

WASHINGTON (UPI) — Americans are unwittingly consuming about three million dozen rotten eggs a year.

This statistic comes from the U.S. Food and Drug Administration, which is trying hard to break up what one official calls "the smelliest racket we've come across in a long time."

The smell is figurative. By the time the spoiled eggs reach the dinner table — usually in the form of bakery products — their tell-tale odor has been processed away.

Rotten eggs won't poison you. In fact, they may have almost as much nutritional value as fresh eggs. But very few American consumers would choose to eat them if they knew what they were getting.

Under the federal pure food laws, overripe eggs are defined as an "adulterated" product. It's illegal to ship them across state lines unless they have been smashed and mixed with some substance such as charcoal, kerosene or creosote to make them unusable for food.

Investigations by the Food and Drug Administration indicate that this law is currently being flouted on a wide scale throughout the East and Midwest.

Here's how the racket works, according to FDA officials: Shady operators go around to

GREEN BEANS
Saute finely diced bacon and chopped onion until golden. Drain and toss with heated canned blue lake green beans. Stir some of the rich bacon drippings into the beans for delicious flavor.

WARMING DRINK
Beat a little California sherry or port into hot chocolate for a heart-warming drink. Sprinkle lightly with cinnamon if you like a spicy touch.

such purposes as tanning leather. But racketeers have found a more lucrative market. They take the eggs to concealed processing plants, shell them, process out the horrible smell (with chemicals such as sodium benzoate or by pasteurization) and freeze them in 30-pound cans.

The frozen eggs are then peddled to bakeries at prices that are about 10 per cent below the market price for good eggs.

The Food & Drug Administration is trying to get at the racket in two ways:

1. By reminding poultry hatcheries and bakeries that they are eggs. If broken up and denatured, they can be used industrially for

ten egg processors. 2. By seizing illegal shipments of eggs and bringing charges against the shippers. Fifteen seizures have been made in recent months in New York, Chicago, Pittsburgh, Newark and Nashville, Tenn.

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