

Gingerbread

A package of gingerbread mix and a can of golden cling peaches make a very fancy looking dessert. Bake the gingerbread in a ring mold, frost with whipped cream, and heap the colorful peaches in the center. The combination of spicy gingerbread and tender, juicy peaches is delicious. For a change of shape, bake the gingerbread in a loaf pan, split squares, and serve shortcake fashion with whipped cream and peaches. No matter what the shape, you'll enjoy the combination.

GINGERBREAD RING

- 1 (No. 2½) can cling peach slices
- 1 package gingerbread mix (or your own gingerbread recipe)
- 1 cup whipping cream
- 2 tablespoons powdered sugar

Chill peaches in can. Prepare gingerbread batter according to directions on package. Pour into greased 8-inch ring mold. Bake in moderate oven (350 degrees) 20 minutes, or until done. Remove from mold. Cool. Whip cream with sugar until stiff. Frost gingerbread ring with cream. Drain peaches and place in center of ring. Cut into wedges to serve. Makes 8 to 10 servings.

CORNBERS

An old chenille bedspread or robe can still be put to good use. Just cut it into two rectangles, stitch up the sides and run a drawstring around the top. Then use this slipcover over a broom and you're all set to give ceilings, walls and mouldings a good dusting. Wash it weekly.



GERMAN'S Sweet Chocolate Pie lends itself to delicious flavor variations. For example, instant coffee has been added to the basic filling to make this elegant German's Sweet Chocolate Pie au Cafe. Photo and recipe courtesy of Baker's German's Sweet Chocolate.

ELEGANT PIE

For many and many a year German's Sweet Chocolate Pie has been a favorite dessert in hundreds of homes where good eating is a tradition. To these homemakers last year's sensational interest in German's Chocolate Cake came as no surprise. They already knew sweet cooking chocolate could make a good dessert into a conversation piece. For years they'd been doing just that with an out-of-this-world chocolate pie.

German's Sweet Chocolate Pie sometimes known as "Chocolate Angel Meringue" or "Chocolate Angel Pie" is a dreamy dessert—light, yet rich, and beautiful to see. The crust is a melt-on-your-tongue meringue shell, tenderly crisp outside, light as a feather inside. But it's the chocolate filling that really stops the show.

Creamy, rich and flavorful with sweet cooking chocolate, it is also—will wonders never cease!—one of the simplest fillings imaginable.

As with almost every famous recipe, people have worked out variations on the original theme, though it's a little like "gilding the lily" when the basic recipe is so good. For instance, we've made the "au Cafe" version pictured here by simply adding a teaspoon of instant coffee to the melted chocolate and pressing the meringue through a pastry tube for a fancy border.

If German's Sweet Chocolate Pie is new to you, make the basic recipe first. When you have a repeat performance—and you will—try the au Cafe variation. Incidentally, the filling alone, piled lightly into sherbet glasses, makes an elegant dessert.

GERMAN'S SWEET CHOCOLATE PIE

- 2 egg whites
- ¼ teaspoon salt
- ¼ teaspoon cream of tartar
- ½ cup sugar
- ½ cup finely chopped walnuts or pecans
- ½ teaspoon vanilla
- 1 package (¼ pound) sweet cooking chocolate
- 3 tablespoons water
- 1 teaspoon vanilla
- 1 cup whipping cream

Combine egg whites, salt, and cream of tartar in mixing bowl. Beat until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in very stiff peaks. Fold in nuts and ½ teaspoon vanilla and blend. Spoon into lightly greased 8-inch pie pan and make a nest-like shell, building sides up ½ inch above

edge of pan but not over rim. If desired meringue can be squeezed through pastry tube to make fancy edge. Bake in slow oven (300 degrees) 50 to 55 minutes. Cool. Place chocolate and water in saucepan over low heat. Stir until chocolate is melted. Cool. Then add 1 teaspoon vanilla. Whip cream to soft consistency. Fold chocolate mixture into whipped cream. Pile into meringue shell. Chill about 2 hours before serving.

SUGAR-COFFEE STICKS

For 6 slices of bread, blend thoroughly ¼ cup soft butter, 2 teaspoons sugar and 1½ to 2 teaspoons instant coffee. Trim crusts from bread slices. Cut each slice into 3 strips. Place under broiler and toast lightly. Spread untoasted side with butter mixture. Return to broiler and toast until lightly browned. So good with mushroom soup.



THE SAVORY GOODNESS of "Company Lamb Shanks" will please your most discriminating guests. Glasses of California burgundy wine complement it perfectly.

LAMB WITH NOODLES

California Foods Research Institute gives easy directions for preparing a mouth-watering main dish. To make it just a little better, make your own noodles, using three or four eggs and adding a half eggshell of cream for each egg and enough flour to make a stiff dough. Roll out thin and cut with scissors.

Lamb joins with California Burgundy wine, a package of spaghetti sauce mix and commercial sour cream to give charm to a simple dish that will appeal especially to men. "Company Lamb Shanks" is a superlative western main dish; and one that is pleasantly easy on the budget.

Serve the tender, succulent shanks and the spicy tomato-gravy over cooked noodles; pass freshly grated Parmesan cheese separately. Glasses of the same robust California Burgundy wine used in preparing the lamb complement this Italian-type entree perfectly. Chilled relishes such as ripe olives, pepperoni, cauliflower-erettes and carrots and celery sticks are good go-alongs.

COMPANY LAMB SHANKS

- 4 medium-sized lamb shanks (1½-ounce) can tomato paste
- 1½ cups water
- ¼ cup California Burgundy wine
- ½ teaspoon salt
- ½ package (2 tablespoons) dry spaghetti sauce mix
- ½ cup commercial sour cream
- Hot cooked noodles

Have lamb shanks cracked and partially cut into thirds, if desired; allow approximately 1 shank to each serving, depending on size. Brown lamb in small amount of shortening. Combine tomato paste, water, wine, salt and spaghetti sauce mix. Pour over lamb shanks and cook covered in moderate oven (350 degrees) 1½ to 2 hours. Remove shanks and skim off fat from remaining liquid. Stir in sour cream and heat slightly. Serve meat and gravy over hot, cooked noodles. Serve with grated Parmesan cheese, if desired. Makes 4 to 6 servings.

GO-TOGETHERS

Raisin toast strips are nice to serve with a fruit cocktail.

SUNDAY BEST TOPPING

- ½ cup California Dried Figs, chopped fine
- ½ cup dark corn syrup
- ¼ cup brown sugar
- ¼ cup water
- ½ teaspoon salt
- ½ teaspoon vanilla
- ¼ cup peanut butter
- ¼ cup chopped peanuts

Combine figs, corn syrup, sugar, water and salt in saucepan. Bring to boil and simmer 2 minutes over medium heat, stirring constantly. Remove from heat, add vanilla, peanut butter and peanuts. Cool. Serve over ice cream.

ORANGE BUTTER ROUNDS

For 8 slices of white bread, blend thoroughly ¼ cup soft butter and 1 teaspoon grated orange peel. Using 3-inch round cutter, cut rounds from bread slices. Toast rounds under broiler until lightly browned. Spread untoasted side with butter mixture and then sprinkle with celery seed (about 2 teaspoons should be enough for the whole batch). Return to broiler and toast until lightly browned.



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