

Dessert In A Teacup

"Martha's Teacup Dessert" is an adaptation of a fresh fruit dessert that's as popular in Denmark in the spring as strawberry shortcake is here. This dessert, known as Rote Grutze, is made from the juice of red fruits—strawberries, raspberries, rhubarb or currants and is thickened with cornstarch. An informant who cooks for a Danish husband says it's traditional in her husband's family, at least—to mold the dessert in teacups.

MARTHA'S TEACUP DESSERT
2 pounds fresh rhubarb
2 cups fresh strawberries
1 cup water
3 envelopes plain gelatin
1 1/4 cups California Rose wine
Sugar
1/4 teaspoon salt
Sweetened whipped cream
Wash rhubarb, trim off leaves and cut stalks into 1-inch pieces. Wash and hull strawberries. Combine fruit and water; cook, stirring frequently, until fruit is soft—5 to 10 minutes. Press fruit through a sieve, discarding pulp. Soften gelatin in wine; dissolve in hot fruit juice. Add sufficient water to make 6 cups liquid. Add sugar

to taste (about 1/2 cup) and salt. If desired, frozen strawberries or raspberries may be substituted for fresh berries. Use 1 (10-ounce) package frozen berries to replace 1 cup fresh berries. Reduce sugar to about 1/2 cup.
Turn into individual serving dishes or into a serving bowl. Chill until firm—4 to 6 hours. Serve with sweetened whipped cream. Makes 8 servings.

WHITE LUSTRE

It's tragic but true—there are women, even some with flawless features, who have a tiresome sameness. They may be adequately groomed; some spend a relatively large amount on clothes, but dash and imagination are lacking. If you've never considered changing the color of your hair, if you've never experimented with eye make-up, or if you think one shade of lipstick can see you through a whole season's wardrobe, then it might be you should reexamine your thinking. There's no better time to start than now, during the Spring of 1959. With the wealth of exciting new preparations, it has never been easier to achieve a different, brilliantly flattering look.

You might with your hair—considering it in terms of color as well as style, trying a variety of fake pieces too. With summer practically here, you may find that a fake chignon is the solution for neat coolness both on and off the beach. It can give you as many as a dozen different styles. With the right make-up your appearance is limited only by your own spirit of adventure. Basis of some of the prettiest things you can do is "White Lustre," Elizabeth Arden's new pure white lipstick with a pearly sheen. You are definitely your own make-up artist with "White Lustre" for you can create many variations of the softer paler mouth, one of the youngest freshest beauty trends ever. For a frosted effect apply it over any colored lipstick. Most fashionable choice now is a high key pink such as "Arden Pink" or a sun

drenched apricot tone such as "Ananda Pink." To lighten without frosting, wear "White Lustre" beneath your colored lipstick. A new Elizabeth Arden duet case has "White Lustre" in one end, your choice of color in the other. Just one word of caution—all eyes will be on your eyes. When lips are pale attention is drawn automatically to your eyes — if they look faded the result is a washout. Definitely learn to line your eyes, apply your favorite color of shadow over the entire lid, with brisk soft strokes shape your brows into a soft natural line. A pretty note to add when wearing White Lustre lipstick — Pearly Silver Shadow, dusted over your colored shadow.

But don't stop here; create your own variations. No one ever stirred up any excitement with just one look.

QUICK DESSERT

Combine cooked, spiced apple crescents with a sauce made of 1/2 cup currant jelly, 1/4 cup orange juice, grated rind of half an orange and 1/4 cup shredded coconut. Put apple crescents in your prettiest sherbet glasses, pour heated sauce over them and garnish with a sprig of mint.

SPANISH WINE
The most popular of Spanish sherries (which we think cannot compare with the California product) are called cream or brown sherries in England, but their real name in Spain is oloroso, meaning fragrant. These fragrant wines come from Anadaluia.

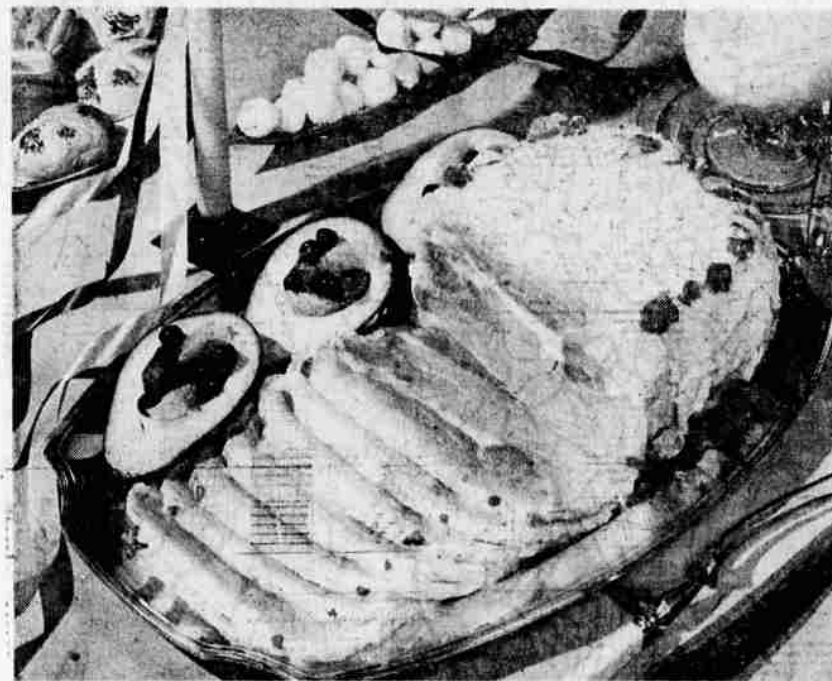
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A CONVERSATION PIECE for spring parties is Martha's Teacup Dessert, a delightful gelatin dessert made with fresh rhubarb, fresh strawberries and California rose wine. The cups and saucers shown are from Gump's in San Francisco and the photo and recipe from California Food Research Institute.



ENTERTAINING is made easier if the entree is a canned, pre-cooked ham. The menu suggested here includes hot tomato bouillon, cold ham slices with regal fruit sauce, avocado fruit salad, butter balls and rolls, spritz cookies and sherbet for dessert.

MAY DAY LUNCHEON

Mother's Day, graduations and bridal showers are just a few of the occasions for Maytime entertaining. Most of these parties accent feminine tastes but male guests should not be forgotten when the menu is planned. Delicious canned ham with a Regal Fruit Sauce takes honors with party trimmings and provides satisfying servings as well.

Because they are boneless and fully cooked, canned hams are a boon to the party planner. Carving is no problem. A sharp knife with a long thin blade is best for slicing the ham. Or if you prefer, chances are that the meat man where the ham is purchased will slice it for you on the slicing machine. A 10-pound pear-shaped canned ham will yield approximately 45 slices.

The shape of the sliced ham is maintained by tying the slices securely together with string. The sauce or glaze and decorations are applied over it. At serving time the strings are snipped and each slice is easily transferred from platter to guest's plate.

Canned hams weighing three pounds or more should be refrigerated. Unopened, they may be stored in the refrigerator for many months. The sliced meat which is left after the party should be used within a week. Freezing ham is not recommended because when frozen cured meats deteriorate rapidly in flavor.

To prepare a canned ham, place it on a cutting board and remove

gelatine. Slice in 1/4 inch thick slices, (or, have meat man slice on slicing machine). Tie a string around the ham to hold the slices together. Place the ham on the serving platter. Spoon the Regal Fruit Sauce over the ham and decorate the top surface with water-cress. Serve with avocado fruit salad and additional sauce.

REGAL FRUIT SAUCE FOR HAM

Yield: about two cups sauce
2 eggs
Juice from 1 orange (about 1/2 cup)
2-3 cup apricot nectar
1/2 teaspoon lemon juice
3 tablespoons sugar
1/4 teaspoon salt
1 teaspoon grated orange rind
1 1/2 teaspoons prepared mustard
1/4 teaspoon poppy seed
1/4 teaspoon ground rosemary

In the top of a double boiler, beat eggs with a rotary beater until frothy. Gradually add orange juice, apricot nectar, lemon juice, sugar, salt, and orange rind. Heat water to boiling in the lower part of the double boiler. Place egg and fruit mixture over the water. Stir constantly until mixture thickens. Blend in remaining ingredients.

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GARNISH
Make "Apple Emeralds" by simmering little apple balls, cut from crisp apples, in a syrup made of 1 cup of water to 1 1/2 cups of sugar, with a pinch of salt and some green food coloring, until tender. Use as a garnish for any platter of meat or fowl.

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