

WHIPPED-CREAM WAFFLES

Let your guests bake their own waffles. All they'll have to do to create their own favorites is pour the batter on the waffle maker then sprinkle with one or several of the following: chopped walnuts or buttered roasted almonds, semisweet chocolate pieces, prunes, apricots, dates, or coconut.

PREPARE: 20 MIN.

- 1 1/2 cups sifted flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup melted butter, cooled
- 4 egg yolks, well beaten (until thick and lemon-colored)
- 1 cup chilled whipping cream
- 4 egg whites

Chill a bowl and rotary beater. Preheat waffle baker. If not enough for baking when a drop of cold water "sputters" on surface. (Electric waffle makers usually have indicators to show correct heat.)

Sift together into a bowl the flour, sugar, baking powder, and salt. Set aside.

Blend butter into beaten egg yolks.

Using chilled bowl and beater, beat whipping cream until it stands in peaks when beater is slowly lifted upright. Fold whipped cream into egg-yolk mixture.

Make a well in center of dry ingredients and add whipped-cream mixture at one time. Stir only until blended.

Using clean beater, beat egg whites until rounded peaks are formed. Gently fold into batter. Pour batter onto center of waffle baker; allow it to spread to within 1 in. of edges.

Lower cover and allow waffles to bake according to manufacturer's directions, or until steaming stops (4 to 5 min.). Do not raise cover during baking period. Lift cover and loosen waffle with a fork. Serve immediately with butter or margarine and warm maple syrup; or sprinkle waffles with confectioners' sugar and top with peach slices or strawberries.

About 4 large waffles

and drinking places required the permission of the parole board. "I hesitate very much to ask so many privileges, especially so soon after my arrival," Leopold wrote.

After consultation with Rabbi Harold Gottesman, the parole authorities agreed that the Caribe was too public. A private seder was arranged for him in the home of a prominent Jewish family. He attended services with Señora Trudy Garcia de Acevedo, a widow he met through Rabbi Gottesman.

Although Señora Garcia denies any romantic attachment between them—and there probably isn't any—there is a genuine fondness and respect and they correspond regularly.

His attendance at Passover services with Mrs. Garcia helped spike rumors that Leopold was being converted to Christianity. During most of his years in prison, his closest friend and advisor was a Catholic priest. And now, of course, a Protestant sect, the Church of the Brethren, has offered him succor.

"No effort has been made to convert me," he emphasized to a friend.

Thus it goes with Nathan Leopold. His days and nights are spent in a desperate inner struggle for redemption and peace. His every movement seems dedicated to evening accounts with his fellow man and his Creator.

Until recently he thought a career in medicine would compensate society for the crime he had committed against it. But he decided he didn't have enough time. Now he may start a two-year course in social sciences at the University of Puerto Rico if the parole board approves.

Today Leopold is a healthier, happier man than he was when he arrived in Puerto Rico. And some of his friends believe he is close to that day when he will be able to look at his fellow man and say: "I have paid my debt."

NEW RECIPE IDEA: BURGERS-ON-A-STICK



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"From Contented Cows"

RECIPE:



CARNATION BURGERS-ON-A-STICK

(Makes 6 servings)

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| 2/3 cup (small can) undiluted CARNATION EVAPORATED MILK | 1/4 teaspoon pepper |
| 1 egg | 1 teaspoon dry mustard |
| 1 1/2 pounds ground beef | 1/4 cup finely chopped onion |
| 1/2 cup fine cracker crumbs | 1/2 cup finely chopped green pepper |
| 1 1/2 teaspoons salt | 24 tomato slices or small tomatoes |
| | 12 onion slices or small onions |

Blend Carnation Milk, egg, beef, cracker crumbs, salt, pepper, mustard, onion and green pepper together until well mixed. Make 24 small balls from meat mixture. Thread skewers with tomatoes, hamburger balls and onion slices. Broil about 5 minutes on each side.