



**BLUSHING PEAR TAPIOCA** is a delicious and nourishing dessert. Made with quick-cooking tapioca, it is prepared easily and is a pretty dessert for an occasion. Photo and recipe suggestions from Minute Tapioca.

**Pink-and-Pretty**

Summer is a busy time—clothes to make, gardens to dig in, vacations to plan. There's not much time left for meal-planning. But the family may not share your preoccupation. They still want to be fed, and well fed.

Now is the time to look for easy but oh-so-good recipes. Quick-cooking tapioca, so adaptable to fruit and flavor combinations, is a standby for busy homemakers. And if you choose to use it in as pretty a dessert as the one we have here today, no one will ever know you chose it primarily because it is easy to prepare... and of course nourishing, too!

The cool creaminess of tapioca pudding is always welcome as the warmer weather comes on. And all milk desserts are especially good at this time of year, when fresh milk supplies are at their peak.

Canned pears, cinnamon-spiced, pink-tinted, add good taste in both meanings of the word. The toasted almonds lend a festive air and a welcome crispness of texture. Good enough for a party is **BLUSHING PEAR TAPIOCA**.

**BLUSHING PEAR TAPIOCA**  
1 egg white  
2 tablespoons sugar

1 egg yolk  
2 cups milk  
3 tablespoons quick-cooking tapioca  
1/4 teaspoon salt  
2 tablespoons sugar  
1/2 teaspoon vanilla  
1-3 cup toasted slivered blanched almonds  
Blushing Pear Slices  
Beat the egg white until foamy. Add 2 tablespoons sugar and continue beating with egg beater until meringue stands in soft peaks. Set aside.

Mix egg yolk, milk, quick-cooking tapioca, salt, and 2 tablespoons sugar in saucepan. Cook and stir over medium heat until mixture comes to a full boil (5 to 8 minutes). Pour a small amount of hot mixture gradually into meringue, blending well. Quickly stir in remaining tapioca mixture. Add vanilla. Let stand 15 to 20 minutes. Fold in almonds. Chill. Spoon into serving dishes. Garnish with Blushing Pear Slices. Makes 5 servings.

Blushing Pear Slices. Combine in saucepan: 1/4 cup sugar, 1-3 cup pear juice, 3 tablespoons red cinnamon candies, and a few drops of red coloring. Add 3 canned pear halves, which have been sliced lengthwise into 5 pieces each. Simmer 10 to 15 minutes, or until pears absorb the pink color. Chill.

**BE A TIDY COOK**

If you get the feeling that you're on perpetual KP duty while your neighbors relax outdoors, there's something you can do about it. There are ways to save time and temper on exasperating kitchen clean-up jobs. Take cleaning the gas range, for instance. An ounce of prevention will save hours of labor on that task alone. Fruit pies that run over in the oven and meat roasting are two

cooking tasks that frequently result in a tedious oven-cleaning job. A tidy cook can perform both jobs to perfection without creating a major clean-up task. In the case of fruit pies, the best preventative is to take the time to seal a two-crust pie correctly. Many good cookbooks give explicit directions for making beautiful pies that won't boil over. Another precaution against pie run-overs: lay a piece of aluminum foil slightly larger than the

pie pan beneath it on the oven rack. Don't cover the bottom of the oven or the entire oven rack with aluminum foil, because range manufacturers have spent a lot of time, money and effort in designing ovens in which heat circulation will produce uniform browning, and spreading aluminum foil too generously will seriously affect the heat distribution. On the subject of meat roasting, try low-temperature roasting

(275-325 degrees). At this temperature fat and vapor will not "bake" onto the oven's lining. A quick wipe with paper towels while the oven is still warm will remove any deposit that results from the cooking of meat. Some of the gas ranges feature a built-in meat thermometer—sometimes called a meat probe. This feature turns off the gas the minute the roast reaches the desired temperature. This prevents overcooking of the meat and sub-

sequent caramelizing of the deposits in the oven. Pan scouring, boil-overs and cooking vapors can be reduced in the kitchen by adjusting the heat. The automatic top burner heat control permits the cook to give an exact timing to heat-sensitive foods such as eggs and spaghetti. Milk, when heated in an aluminum pan, will reach scalding temperature when the thermostatic control is set at 175 degrees, and the pan will be much easier to

wash. The deposit can be removed with a sponge. Homemakers should familiarize themselves with the direction book that comes with their appliances. They contain a variety of helpful suggestions for getting full value from one's investment.

**SUMMER COOLER**

Bottled cranberry juice makes a good summer cooler; both orange juice and ginger ale are good additions.

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**PRE-FREEZE STRAWBERRIES** for many different desserts. Shown is Strawberry Bombe. The photo and recipe are from the Vapocan kitchens.

**Strawberry Bombe**

By freezing fresh strawberries in Vapocans now, you can treat your family to wonderful confections for many months to come. Here is one, a strawberry bombe, that is particularly refreshing after a heavy meal.

1/4 cup powdered sugar  
2 teaspoons vanilla  
1 pint Vapocan of frozen strawberries sweetened dry pack

1 1/2 pints strawberry ice  
1 cup heavy cream, beaten stiff

Add powdered sugar and vanilla to cream. Force thawed strawberries through a sieve and add to cream. Line 2-quart mold with strawberry ice, fill with cream, cover with ice to overflow mold. Freeze.

The strawberry ice may be either store-bought or made by you as follows:

2 quarts strawberries  
2 cups sugar  
2 cups water  
lemon juice

Sprinkle berries with sugar, cover, and let stand two hours. Mash, squeeze through cheesecloth, and add water. Add lemon juice to taste. Package in 1 1/2 pint Vapocans, seal with rigid plastic lids, and freeze. Makes three pints.

**CHEESE CAKE**

Here's a really inexpensive cheese cake, and it's easy to make, too. Inexpensive cottage cheese and whipped evaporated milk go into the filling, with only one egg. No baking is required—gelatin thickens the mixture. This is a light and refreshing "Fruited Cheese Cake," with canned cling peach slices folded in for a fruity note.

**FRUITED CHEESE CAKE**  
1 envelope plain gelatin  
1/2 cup fresh milk  
1 egg  
1/4 cup sugar  
1/4 teaspoon salt  
1 teaspoon grated lemon rind  
1 cup cottage cheese  
1/2 cup chilled evaporated milk  
1 cup canned cling peach slices  
8 finely rolled graham crackers

Soften gelatin in 1/4 cup cold milk. Beat egg lightly. Combine with sugar, salt and remaining 1/4 cup milk, and cook and stir over hot water until slightly thickened. Remove from heat and blend in lemon rind. Force cheese through a sieve, and stir into custard mixture. Cool thoroughly. Whip evaporated milk in a chilled bowl until light and fluffy, and fold into cooled mixture. Fold in well-drained peaches. Combine graham crackers, cinnamon and butter, and blend well. Sprinkle about 1/2 the mixture in bottom of eight-inch round shallow dish. Spoon cheese mixture carefully over crumbs. Sprinkle remaining crumbs over top. Chill until firm. Cut into wedges to serve. Makes six servings.

**CLEANLINESS**

Do you always wash food containers and jars when you bring them home from the store? They are bound to collect a little dust, regardless of how good a housekeeper your grocer is. If you open a can or jar with this dirt clinging to it, some of it is almost certain to drop into the contents. The same rule of wiping off cans and jars should apply, too, to the ones you bring from the basement or cool room shelves into the kitchen.