

MELON-DUET MOLD

TO PREPARE: 35 MIN.

TO CHILL: 4 HRS.

- ¾ cup chilled lemon-lime carbonated beverage
- 2 tablespoons (2 env.) unflavored gelatin
- ½ cup sugar
- ¼ teaspoon salt
- 3 cups sieved watermelon (6 cups, diced)
- ½ cup lemon juice
- 2 cups cantaloupe balls
- 1 cup orange sections, cut in halves

1. Pour carbonated beverage into a bowl. Sprinkle unflavored gelatin evenly over liquid. Let stand 5 min. to soften.
2. Dissolve gelatin completely by placing bowl over very hot water. Add sugar and salt; stir until sugar is completely dissolved. Blend in the sieved watermelon and lemon juice.
3. Chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Lightly oil a 5½-cup ring mold with salad or cooking oil (not olive oil); set aside to drain.
5. When gelatin mixture is of desired consistency, stir in the cantaloupe balls and orange pieces. Pour mixture into mold. Chill until firm, about 4 hrs. Unmold onto a chilled serving plate. Fill center of mold with additional melon balls.

8 to 10 servings

PARMESAN-NUT STICKS

TO PREPARE: 25 MIN.

TO BAKE: 10-12 MIN.

- ¾ cup milk
- 2 tablespoons salad oil
- 2 cups biscuit mix
- ½ cup shredded Parmesan cheese
- ¼ cup chopped salted peanuts
- 1 teaspoon garlic salt

1. Add milk and oil to biscuit mix. Stir with a fork until dry ingredients are moistened.
2. On a floured surface, roll dough into an 8-in. square. Cut into 16 4x1-in. strips. Roll strips in a mixture of the cheese and nuts. Place on greased baking sheets. Sprinkle with garlic salt.
3. Bake at 425° F 10 to 12 min., or until golden.

16 cheese sticks

PEACHES-AND-CREAM PIE

TO PREPARE: 25 MIN.

TO BAKE: 35 MIN.

Pastry for 1-crust 9-in. pie
(your favorite recipe or a prepared mix)

- ½ to ½ cup sugar
- ¼ cup sifted flour
- ½ teaspoon ground cinnamon
- 4 medium-size (about 1½ lbs.) firm, ripe peaches
- 2 cups thick sour cream
- ½ teaspoon vanilla extract
- 2 tablespoons sugar
- ½ teaspoon ground cinnamon

1. Prepare pastry (do not bake); set aside.
2. Mix together the sugar, flour, and cinnamon. Sprinkle two-thirds of mixture evenly over bottom of pastry shell; reserve remainder for topping.
3. Rinse peaches and plunge into boiling water to loosen skins. Plunge peaches into cold water. Gently slip off the skins. Cut peaches into halves; remove and discard pits. Quickly blot peaches with absorbent paper, if necessary. Place peach halves in pastry shell, cut side up; do not overlap. Sprinkle with reserved flour mixture.
4. Blend sour cream with the vanilla extract. Spread evenly over peaches. Sprinkle top with a mixture of the sugar and cinnamon. Swirl topping with back of spoon.
5. Bake at 450° F 10 min.; reduce heat to 350° F and bake about 25 min. longer. Cool slightly on cooling rack. Serve warm.

One 9-in. pie

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