

The newest, most thrilling desserts are chiffon...

make them in minutes with Jell-O Chiffon Pie Filling



Swirled Lemon-Chiffon Pie Easy! Make Jell-O Lemon Chiffon Pie Filling according to simple package directions. Pile high and handsome in your favorite pie shell. Place $\frac{1}{2}$ cup strawberry preserves over top and swirl into pie filling with a spatula. Chill until set.



Black Cherry-Chiffon Whip Drain one can dark sweet cherries. Whip up Strawberry Chiffon using $\frac{1}{2}$ cup of cherry juice instead of cold water. Fold in $\frac{1}{2}$ sp. almond extract and 1 cup chopped cherries. Spoon into dessert dishes. Chill until set.



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COOK IT IN A

Skillet



Skillet Beef Stew served with buttered noodles.

SAUCY GROUND MEAT TOWERS

CONVENIENCE FOOD RECIPE

TO PREPARE: 35 MIN.

2 lbs. ground beef	$\frac{1}{2}$ teaspoon Accent
2 tablespoons instant minced onion	$\frac{1}{2}$ teaspoon garlic salt
2 eggs, beaten	$\frac{1}{4}$ cup fat
1 teaspoon Worcestershire sauce	Herbed Tomato Sauce*
$1\frac{1}{2}$ teaspoons salt	$\frac{1}{2}$ pkg. (4 oz.) stuffing mix
$\frac{1}{4}$ teaspoon black pepper	

1. Mix lightly together the first eight ingredients. Shape into 12 patties, making six of them slightly smaller in diameter.
2. Heat fat in a large, heavy skillet. Put patties in skillet and cook over medium heat until brown on one side. Turn and brown other side. Remove patties to absorbent paper.
3. Meanwhile, prepare Herbed Tomato Sauce.
4. Prepare stuffing mix according to directions on package for moist stuffing. (Use half the amount of ingredients called for on package.) Shape into 6 patties, using about $\frac{1}{2}$ cup stuffing for each.
5. Arrange the larger meat patties in skillet. Put a stuffing patty on each, and top with remaining patties. Pour sauce over and around the "towers." Heat thoroughly, basting occasionally. Serve hot.

6 servings

*Herbed Tomato Sauce—Mix together in a saucepan contents of 2 8-oz. cans tomato sauce, 1 4-oz. can mushroom pieces, 4 whole cloves, 1 bay leaf, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon black pepper and $\frac{1}{4}$ teaspoon thyme. Cover; simmer 10 min. Remove cloves and bay leaf.