

Brand New Syrup
Delicious Maple-y Flavor

New Karo® Imitation Maple Syrup



Look for the beautiful
NEW "HIGHBOY" BOTTLE
Easy to hold! Easy to pour!
Attractive on your table!

From the famous Karo kitchens... a brand new syrup blend that's extra rich in maple-y flavor. New Karo Imitation Maple Syrup is luscious on pancakes, waffles and French toast. Extra maple-y!

Karo Corn Syrups Contain 1-2-3 ENERGY BOOSTERS



- 1. DEXTROSE goes to work instantly to give you the first big lift.
- 2. MALTOSE the second energy booster, gives you your second energy lift.
- 3. DEXTRINS act slower, to give you a third or delayed burst of energy.

TRY THESE DELICIOUS KARO SYRUPS, TOO!

- Crystal Clear Karo with its clear, sweet taste. Ideal for cooking.
- Dark 'n Sweet Karo, with its rich full-bodied flavor.

AMERICA'S FAVORITE SYRUPS FOR OVER 50 YEARS

CASSEROLES CAN BE SPECIAL



Delectable Spinach Casserole with its golden frame of Provolone cheese is a flavorful luncheon or supper dish.

■ It's an adventure in good eating to partake of an exceptional vegetable, main dish, or a baked dessert *en casserole*... all a delight to serve! That's why casseroles are so popular... and our casserole combinations hold their own in the world of culinary treasures!

Delectable Spinach Casserole

TO PREPARE: 30 MIN. TO HEAT: 30 MIN.

- ½ lb. sliced bacon
- 2 pkgs. frozen chopped spinach
- 2 eggs
- 2 cups milk
- 1 teaspoon salt
- ½ cup soft bread crumbs
- 1½ cups shredded Provolone cheese
- Paprika

1. Dice bacon and panbroil until crisp. Drain on absorbent paper.
2. Cook spinach according to directions on package; drain thoroughly.
3. Beat eggs slightly. Add milk and salt. Stir in the spinach, bread crumbs, bacon, and one-half of the cheese. Pour mixture into a 1½-qt. baking dish. Sprinkle remaining cheese around the outside edge; sprinkle with paprika.
4. Heat in a 375°F oven 30 to 35 min.
About 8 servings

Turnip Custard

TO PREPARE: 40 MIN. TO BAKE: 20 MIN.

- 2 lbs. turnips
- 1 egg, well beaten
- ¼ cup finely crushed soda crackers
- ¾ cup (1 6-oz. can) undiluted evaporated milk
- 1 teaspoon salt
- Few grains black pepper
- 1 cup grated sharp Cheddar cheese

1. Butter a 1¼-qt. baking dish. Heat water for boiling water bath.*
2. Wash, pare, and cut turnips into pieces. Cook uncovered in boiling water to cover until turnips are tender, 15 to 20 min.; drain. Mash and, if necessary, again drain turnips (about 2 cups mashed turnips).
3. Blend together the mashed turnips, beaten egg, cracker crumbs, evaporated milk, salt, and pepper. Turn mixture into baking dish.
4. Bake in boiling water bath at 350°F about 15 min. Sprinkle cheese over top. Bake 5 min. longer, or until a silver knife inserted halfway between center and edge comes out clean.
About 6 servings

*For boiling water bath—Set a deep pan on oven rack and place the baking dish in the pan. Pour boiling water into pan to level of mixture in dish.

(Continued)

Baked Apricot Pudding

TO PREPARE: 25 MIN. TO BAKE: 50 MIN.

- 1 tablespoon confectioners' sugar
- 1¼ cups (about 6 oz.) dried apricots
- 1 cup water
- 1½ tablespoons butter
- 1½ tablespoons flour
- ¼ cup milk
- 4 egg yolks
- ½ teaspoon vanilla extract
- 4 egg whites
- 6 tablespoons sugar

1. Lightly butter the bottom of a 1½-qt. casserole and sift the confectioners' sugar over it.
2. Put apricots and water into a saucepan. Cover; simmer about 30 min., or until apricots are plump and tender. Force apricots through a coarse sieve or food mill (makes about ¾ cup apricot purée).
3. Heat butter in a saucepan. Blend in the flour.

Heat until mixture bubbles. Remove from heat and add milk gradually, stirring constantly. Bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer. Cool slightly.

4. Beat egg yolks and vanilla extract together until mixture is thick and lemon colored. Spoon sauce gradually into beaten egg yolks while beating vigorously. Thoroughly blend in the apricot purée. Set aside to cool.

5. Using clean beater, beat egg whites until frothy. Add sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed. Spread apricot mixture gently over beaten egg whites and fold until thoroughly blended. Turn mixture into prepared casserole. Set casserole in a pan of very hot water.

6. Bake at 350°F about 50 min., or until a silver knife inserted halfway between center and edge comes out clean. Cool slightly before serving. Serve with whipped cream.
6 servings

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