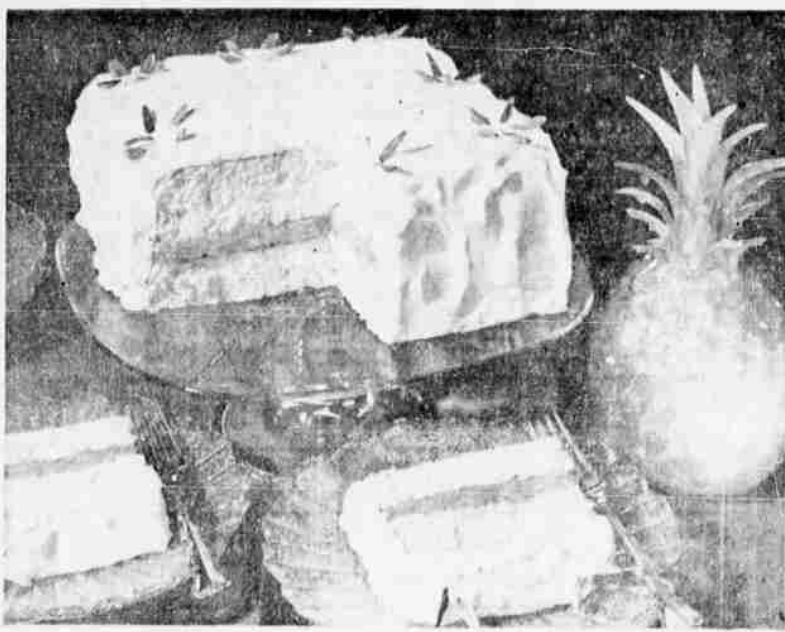




NEW HAWAIIAN ANGEL FOOD mix is baked in square layers for this cake. Pineapple filling and whipped cream topping make it an artistic and flavor triumph. The photo and recipe are courtesy of Swans Down Cake Mixes.

Angel Cake

As gay as springtime is this Hawaiian Angel Food cake made from Swans Down's new packaged mix.

For the square cake shown, pineapple-flavored Hawaiian angel food cake mix is prepared by package directions and baked in two nine-inch square layers. A scrumptious pineapple-cream filling is spread between the layers and shiny whipped cream covers the top and sides. Toasted almonds are used for the effective garnish.

HAWAIIAN LAYER CAKE

1 package Hawaiian angel food cake mix

1-1/2 cups water
Pineapple Rum Filling
Whipped Cream Topping

Prepare cake mix batter with water as directed on the package. Bake in two ungreased 9x9x2-inch pans in a moderate oven (375 degrees) for 25 to 30 minutes. Invert cakes and cool as directed.

Place one layer right side up on a cake plate. Spread top with the pineapple filling. Add the second layer. Spread top and sides of cake with the whipped cream. Garnish with toasted sliced almonds or toasted coconut, if desired.

PINEAPPLE RUM FILLING

Combine 1/4 cup sugar, 1/4 cup

cornstarch, and 1/4 teaspoon salt in a saucepan. Add 1/2 cup water and 1/2 cup pineapple juice; mix well. Bring mixture to a boil, stirring constantly. Add 2-3 cup drained canned crushed pineapple and one teaspoon lemon juice. Again bring mixture to a boil; then cook two minutes, stirring frequently. Remove from heat. Add one tablespoon butter and two tablespoons light rum; blend. Allow to cool before spreading on cake. Makes 1-2 cups filling.

WHIPPED CREAM TOPPING

Place two cups whipping cream, four teaspoons sugar, and one teaspoon vanilla in a chilled bowl. Beat until cream holds its shape; being careful not to overbeat. Makes four cups topping.

FOR THE KIDDIES

Your small fry might enjoy an old-fashioned dish called Goldenrod Eggs. To make it, add the whites of hard-cooked eggs to a medium white sauce and pour over hot buttered toast. Put the hard-cooked yolks in a fine-mesh wire strainer and press through with a wooden spoon. Sprinkle the sieved yolks over the toast and sauce for the goldenrod effect!

Shoulder Chops

Shoulder lamb chops take on glamour when they're cooked in a sauce flavored with California Port wine, mint and mandarin oranges. Serve this excellent dish with fluffy rice to absorb every drop of the delicious sauce. Port wine, which combines so well with fruits, here dresses up the lamb wonderfully well.

PORTED LAMB CHOPS

4 shoulder lamb chops
1/2 cup consommé or stock
1/4 cup California Port wine
1/2 teaspoon chopped dried mint

1 teaspoon salt
1/2 teaspoon pepper
1 (11-ounce) can mandarin oranges
1/2 cup syrup from mandarin oranges

1 tablespoon cornstarch
Brown chops in lightly greased skillet. Pour off excess fat. Add consommé, wine, mint, salt and pepper. Cover and simmer for 20 minutes. Drain oranges, saving 1/2 cup syrup. Combine cornstarch with 1/2 cup syrup. Stir into liquid on chops and cook until sauce is thickened slightly. Add oranges and heat for one minute longer. Serve chops hot with sauce. Makes four servings.

1 (11-ounce) can mandarin oranges

1/2 cup syrup from mandarin oranges

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NEW CAKE MIX

The dramatic marble cake is made from a package of chocolate-orange marble mix, new on the market. The base of this new mix is orange flavored. An envelope of chocolate marbling mix is packed with it, and after the orange mix is prepared and in the baking pans, the marbling mix is cut through it, producing a bold eye-catching effect. Further drama and flavor is given this cake by a fudge type frosting.

CHOCOLATE-ORANGE CAKE

1 package chocolate-orange marble cake mix

1-1/2 cups water
2 eggs, unbeaten
Fudge Frosting

Prepare cake mix with water and eggs as directed on the package, baking in two 8-inch layer pans. Cool layers. Then spread Fudge Frosting between layers and over top and sides. Makes 10 to 12 servings.

FUDGE FROSTING

2 squares unsweetened chocolate
3 tablespoons butter
1 pound (about 4 cups) confectioners' sugar, sifted
Dash of salt
1-1/2 cup milk
1 teaspoon vanilla

Melt chocolate and butter over hot water. Combine sugar, salt, milk, and vanilla; blend. Add melted chocolate and butter and mix well. Let stand, stirring occasionally, until of right consistency to spread. Makes about two cups frosting.

DRAMATIC CAKE

shown here is made from a new mix.

It is Swans Down's Chocolate-Orange Marble Cake and boasts a fudge frosting made from Baker's Unsweetened Chocolate.



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DON'T SCOUR TIN PANS

If your tin pie and cake pans take on a bluish, dull tone, don't try to scour it away. Margaret Spader, home service consultant for the Gas Appliance Manufacturers Association, says that darkened tin pans are good conductors of heat. They simply need thorough washing in hot suds, rinsing and thorough drying after each use.



CARTER'S FINE FOODS
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Klamath Falls

FRUIT SAUCE

Serve a "Creamy Fruit Sauce" with cold sliced ham for day-after-Easter eating. It's half sauce, half salad, and mighty good eating, whatever you call it. Sour cream and the five colorful sweet fruits of canned fruit cocktail, together with celery for crispness and a bit of onion and vinegar for zip make a delicious combination.

CREAMY FRUIT SAUCE

1 teaspoon instant minced onion
1/2 cup commercial sour cream
1 tablespoon vinegar
1 teaspoon sugar
1/4 teaspoon salt
1/2 cup thinly sliced celery
1 1/2 cups drained canned fruit cocktail

Combine instant minced onion, sour cream, vinegar, sugar and salt and let stand a few minutes. Combine with celery and fruit cocktail and mix lightly. Serve chilled, with cold sliced ham.

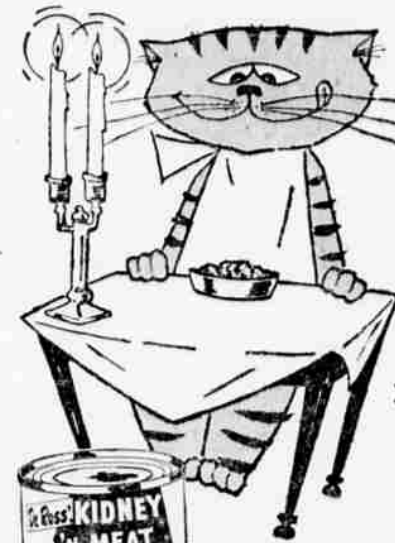
PLANTATION BREAKFAST

Hot fluffy biscuits with shiny preserves, pan-fried ham, red-eye gravy and hominy grits will cause you a true Southerner to drop his r's boiling it hard for a few minutes. For red-eye gravy you must use a country-cured ham, it generously over the slices of ham and invite guests to soak Pan-fry the slices over a medium heat. When browned on both biscuits in its delicious goodness, treat.

GREEN BEANS

Blue lake green beans are available all year long. Tossed in a green salad with French dressing, they spark up a spring salad, and eat. Heated with canned mushrooms and sprinkled with chopped crisp bacon, they become a vegetable treat.

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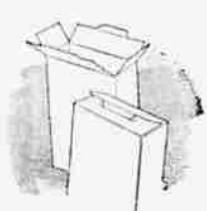


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