

This Tangy Sauce For Quick Dessert

"Dessert Pancake Rolls" end a meal in gourmet style. Serve each person two of the thin cakes filled and topped with a tangy sauce, rich with bright-and-gay canned fruit cocktail, brown sugar, lime rind and juice. Bite-size pieces of five fine fruits are also perfect for waffle toppers and sweet-sour meat sauces. Keep a can or two of this versatile mixture in the refrigerator; use for after-school snacks, in molded salads.

DESSERT PANCAKE ROLLS

PANCAKES
2 eggs
1 cup milk
2 tablespoons melted butter or margarine
1 1/2 teaspoons grated orange rind
1/2 cup sifted all-purpose flour
3 tablespoons sugar
1/4 teaspoon salt

FRUIT SAUCE

1 (1 lb. 1 oz.) can fruit cocktail
2 tablespoons brown sugar
Few grains salt
1 teaspoon cornstarch
1/2 teaspoon grated lime rind
1 tablespoon lime juice
1 tablespoon butter or margarine

Dessert Pancakes: Beat eggs well, add milk, butter and orange

rind. Sift flour with sugar and salt. Add to egg mixture and beat until smooth. Let stand while preparing Fruit Sauce. To bake pancakes, heat 6-inch skillet and butter lightly. Add about 2 tablespoons batter and tilt skillet to spread evenly. Cook until browned on one side and top is set. Turn and brown second side. Keep hot in low oven while baking remaining pancakes. To serve, spoon a little fruit cocktail on each pancake, roll and spoon fruit and sauce over top, allowing 2 pancakes to a serving.

Fruit Sauce: Drain fruit cocktail, reserving syrup. Measure 2-3 cup syrup into top of double boiler. Add brown sugar, salt and cornstarch; stir until blended. Cook, stirring, until clear and slightly thickened. Blend in lime rind and juice, butter and drained fruit cocktail. Set over hot water to keep hot while baking pancakes. Makes five to six servings.

SPEEDY DESSERT

For a quick dessert, drain canned cling peach halves and dust with cinnamon and sugar. Broil until thoroughly heated and lightly - tinged with brown. Serve hot, topped with plain or lightly-sweetened sour cream.



HOT CROSS BUNS traditionally served throughout the Lenten Season are especially appreciated on Easter morning. Here they are shown with the napkins folded into perky spring shapes. Recipes for the buns and directions for starching and folding the napkins are given.

TANTALIZING AROMA WILL BRING FAMILY

"One-a-penny, two-a-penny, hot-cross buns!"

If your daughters will not eat them, give them to your sons. But if you haven't any of those pretty little elves.

You cannot then do better than eat them all yourselves."

Hot Cross Buns, which a hundred years ago were enjoyed only on Good Friday, are now eaten throughout the Lenten season.

Although most of us buy our Hot Cross Buns, there are none quite so enjoyable as good homemade buns hot from the oven.

The recipe here makes an exceptionally good bun with a minimum of effort. The secret is in the quick yeast batter which requires no kneading or special

shaping of the buns. The batter is mixed and set aside to rise right in the mixing bowl. It is then turned into a 9 x 13 x 2-inch oblong pan for a second rise and the final baking.

Although they take a little too long to make for a week-day breakfast, they are perfect for the weekend, for a 10 o'clock coffee break or afternoon tea. For tea or coffee dress up the occasion with freshly laundered and starched napkins folded into a perky shape. Add a touch of spring with a flower, real or fake, added to the fold.

With this as with any fancy napkin fold, it is important to start with starched napkins. Follow these directions for starching napkins and for making the perky spring fold.

WASHER STARCHING

To washer starch table linens, gradually add a 12-ounce box of instant cold water starch after the final rinse has flowed in and agitation has begun. Or, complete the cycle, reset the washer to "deep rinse" or "warm rinse" and add starch as above. Agitate a few minutes, then skip to the final spin. If it is impractical to add dry starch, first dissolve the starch in a gallon of cold water and add it to the final rinse.

SPRING FOLD

1. Lay the napkin flat on the table and fold the corners so that they meet at the center.
2. Turn the napkin over and fold the corners to the center.
3. Turn the napkin over again and fold the corners to the center.
4. Turn the napkin over and the fold is finished.

HOT CROSS BUNS

1/2 cup milk
1-3 cup sugar
1 teaspoon salt
1/2 cup corn oil
1 package active dry yeast or 1 cake compressed yeast
1/4 cup lukewarm water
3 eggs, well beaten
3 1/2 cups flour
1/2 teaspoon cinnamon
1/4 teaspoon allspice
1/2 cup raisins
1/4 cup citron, finely cut
1 egg white

Scald milk; remove from heat. Add sugar, salt and corn oil; cool to lukewarm. Sprinkle yeast over warm water in large mixing bowl; stir until dissolved. Add lukewarm milk mixture and eggs. Add flour and spices all at once. Beat until batter is shiny and smooth. Stir in fruit. Scrape batter from sides of bowl. Cover and let rise in warm place, free from draft, until double in bulk (about 1 hour and 20 minutes). Stir down, let stand covered for 10 minutes. Gently pour batter into well greased 9 x 13 x 2-inch pan. With knife or scissors which have been dipped in oil, cut down and across batter to make 24 individual buns (4 across and 6 down). Cover and let rise until doubled in bulk (about 1 hour). Brush tops with egg white, if desired. Bake in moderate oven (350 degrees) about 18 minutes. Makes 24 buns.

FROSTING

Combine 1 cup confectioners'

HEARTY BUFFET SALAD

Here's a hearty make-ahead salad for buffet entertaining. It's an easy, mixed vegetable medley that tastes better the longer it sits. Combine slender, canned whole blue lake green beans, red kidney beans, baby limas, diced celery and coarsely grated carrot in large salad bowl. Season mayonnaise with dash lemon juice, prepared mustard and instant minced onion. Mix with vegetables. At serving time, garnish with greens and top generously with crisp crumbled bacon.

Bubble Troubles Away—Make Baths Fun

A'hoy there, from the topgal-lant! There's news ahead... news that while there is no land in sight, except on the small fry, you are ready to dunk, there is relief from scrubbing and rubbing on squirming boys and girls. Now—with a brand new product on the market right here in Klamath Falls you can "bubble your children clean." Simply put three or four tablespoons of this fluffy white powder in the bathtub while the water is running. The greater the water pressure, the more big, sparkly bubbles. Don't use soap as it slows down the cleaning action of this "see it to believe it" powder. Just pop them in the tub and let them soak in the tub for 10 or 15 minutes. Grass stains and rubbed in dirt on the skin may need a bit of gentle rubbing, not much, and lo, without back-breaking stooping over the tub, and yowls and howls, those cherubs will come out clean and happy. No bath tub ring either and it won't sting the eyes. Smells good too. When you do the family shopping this week, peek about, look for the blue box of bubbles with the small pirates on deck of that sail boat bound for a bath.

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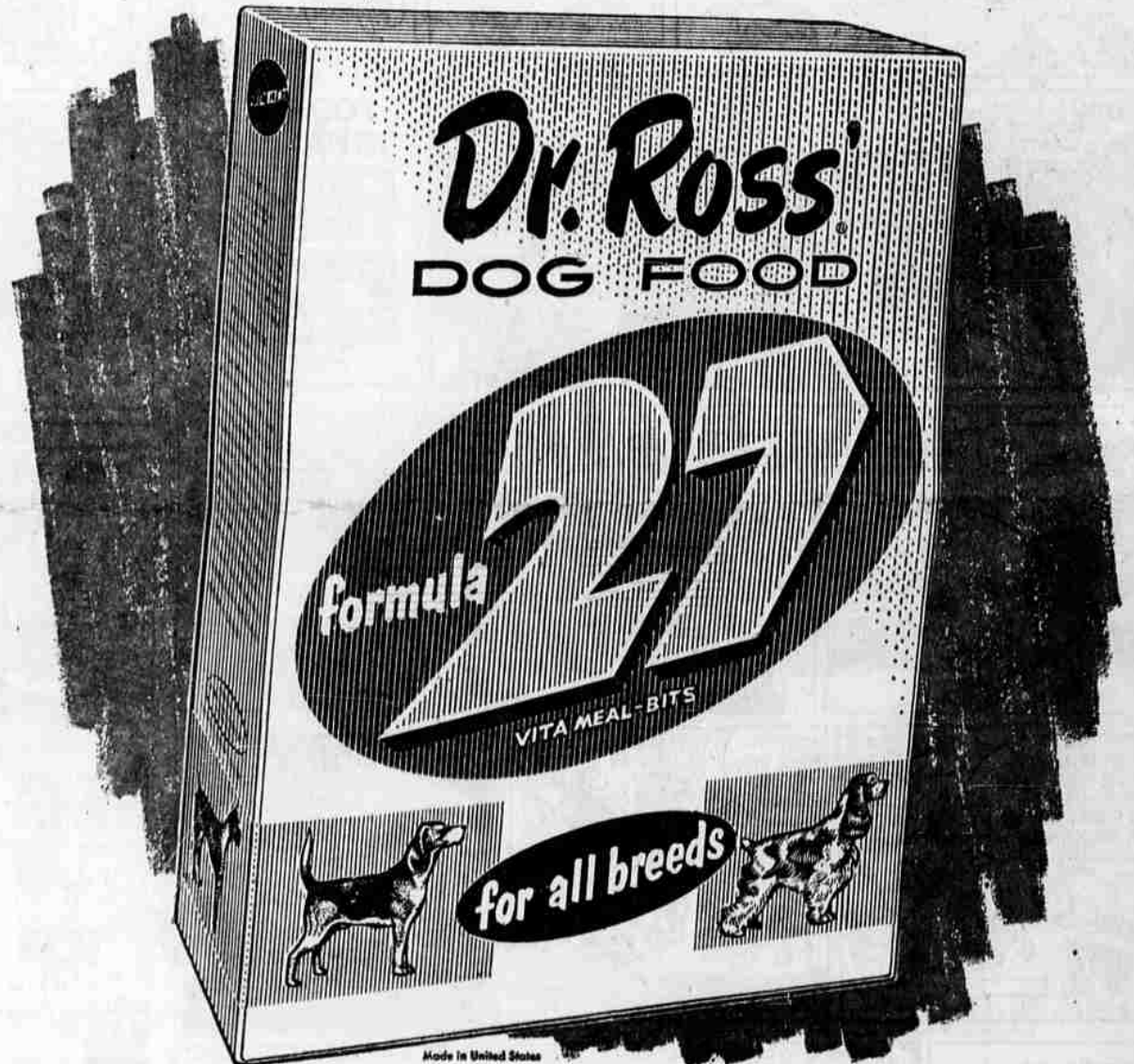
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