

salt, and lemon juice; stir until sugar is completely dissolved.

3. Chill until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.

4. Lightly oil a 1½-qt. fancy mold with salad or cooking oil (not olive oil). Set aside to drain.

5. When gelatin is of desired consistency, beat the egg whites until stiff (but not dry) peaks are formed.

6. Beat gelatin mixture until frothy. Gently but thoroughly fold gelatin into the beaten egg whites. Turn into the mold. Chill until firm, about 3 hrs.

7. Unmold onto a chilled serving plate and serve with lingonberries or Raspberry Sauce.

About 6 servings

Raspberry Sauce

TO PREPARE AND COOK: ABOUT 10 MIN.

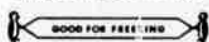
- 1 10-oz. pkg. frozen raspberries, thawed and drained (reserve sirup)
- ¼ cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon lemon juice

1. Thoroughly mix the sugar and cornstarch together in a saucepan. Add enough water to the reserved raspberry sirup to make 1 cup liquid. Add to the sugar mixture, stirring constantly.

2. Bring to boiling and cook about 3 min., stirring constantly. Cool. Stir in the lemon juice and raspberries.

1½ cups sauce

Mocha Brownies



TO PREPARE: 25 MIN.

TO BAKE: 40 MIN.

- 3 sq. (3 oz.) unsweetened chocolate, melted
- 2 tablespoons instant coffee
- 1½ cups sifted cake flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup butter
- 1 teaspoon vanilla extract
- 2 cups sugar
- 4 eggs, well beaten
- 1½ cups walnuts, chopped

1. Grease a 13x9½x2-in. baking pan. Set aside.

2. Blend melted chocolate and instant coffee together; set aside to cool.

3. Blend the next three ingredients together and set aside.

4. Cream butter with vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.

5. Add eggs in thirds, beating well after each addition. Blend in the cooled chocolate.

6. Mixing only until smooth after each addition, add dry ingredients in thirds. Stir in the nuts. Turn batter into pan and spread evenly.

7. Bake at 350° F 40 min. Cool in pan and cut into squares.

About 3 doz. brownies



House Call

My doctor's young and up-to-date;
He doesn't make me sit and wait:
First he pinpoints my neurosis
With a brilliant diagnosis,
Then solves the problem just like that
In only 60 minutes flat—
And does it all without a fee
Most any night on my tv!

—Betty Billipp

Quips and Quotes

A little boy came home from school every afternoon complaining that the kids in the neighborhood were picking on him. Disgusted, his father took the lad aside and showed him some boxing tricks. "Next time somebody picks on you," the father concluded, "you let him have it."

The next day, Jimmy raced home, his eyes ablaze with triumph and a wide smile on his face. "Dad, Dad!" he shouted, "I did it! I hit her!"

—Herm Albright

A young lady walked into the doctor's office and listed her complaints. She finished with: "Doctor, my nerves are so bad I can't smell a thing."

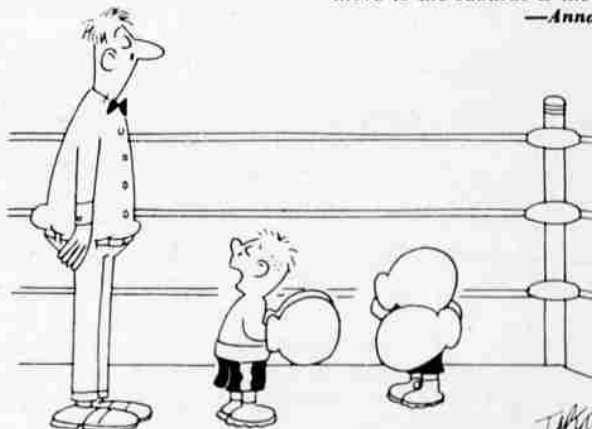
"Hm, must be olfactory nerves," the doctor murmured.

"Oh, it can't be that," the girl replied. "I work in an office."

—Wilfred E. Beaver

What people miss most when they move to the suburbs is the train.

—Anna Herbert



"I can't get through his defense."

For weeks the prospective paratroopers had been training for their first jump. "You line up close together," the sergeant repeated again and again, "then you clip the chute hook to the wire above your right shoulder, jump out, yell 'Geronimo,' and hold tight as the parachute opens."

The big day came, and one by one the young men jumped without a mishap. Satisfied with his training prowess, the sergeant closed the plane's exit door and sat down to enjoy a cigarette. Then he heard a thumping at the door. When he opened it, he found one recruit hanging by one hand to a latch.

"Say," the recruit shouted over the roar, "what was the name of that Indian again?"

—Edward C. O'Connor