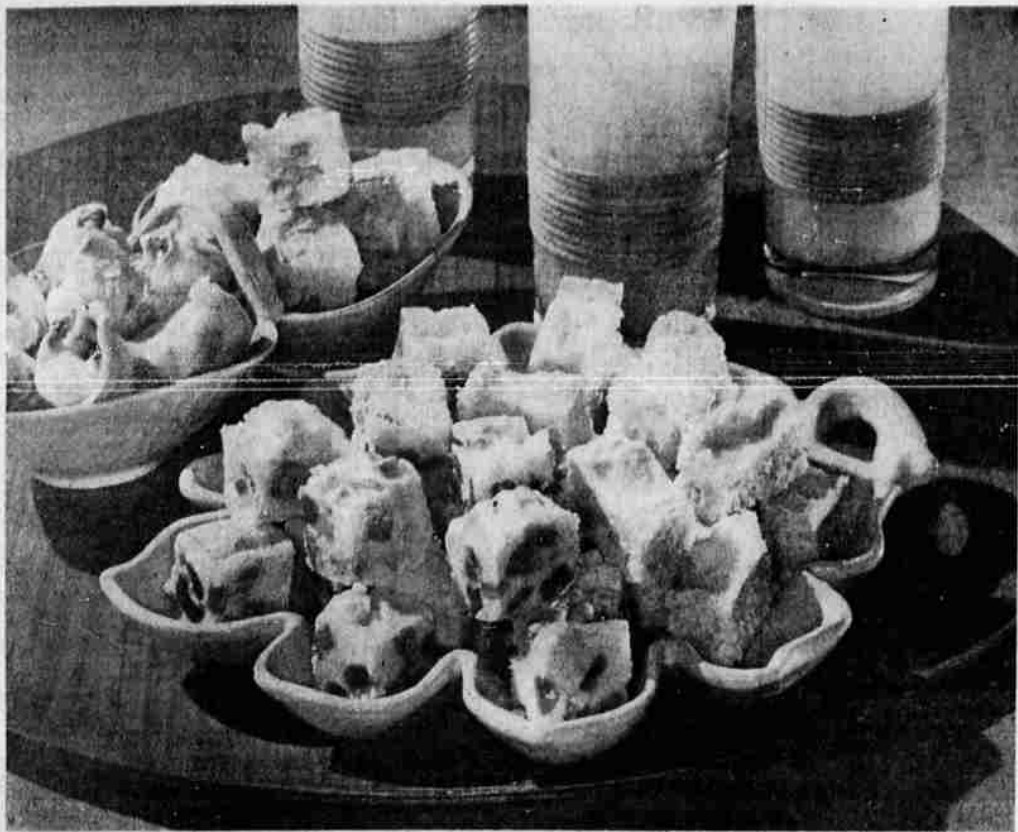




CREAMLITE CANDIES

COOL CANDY FOR SUMMER

Market Basket

Food Marketing Specialist
Oregon State University

Abundant supplies of crisp lettuce are arriving now from southern and central California. Quality is good and prices are low. Local radishes, green onions, and spinach, all tasting like they were freshly plucked from the garden, are in produce departments. Don't overlook the tender new spinach for salads — adds extra color, flavor, and nutritive value. . . even non-spinach eaters will enjoy it. New white potatoes are down in price.

Carrots are an economy buy — try adding dill weed or seed to buttered carrots just before serving. Local asparagus needs some warm weather to speed up production. Good asparagus coming from California. Nice green heads of California spring cabbage are plentiful.

Local field grown rhubarb is a budget saver — buy now for table use and for freezing and canning. Goodly amounts of fresh pineapple are coming from Hawaii. Cantaloupes and watermelons from Mexico are surprisingly sweet, but are luxury items for most food budgets.

A bountiful supply of beef is filling meat counters. Watch to find best bargains. . . chuck cuts may have especially attractive prices. Remember that price per pound is not the best criteria for determining a bargain. Consider grade of meat and amount of edible meat per pound. If meat has a much bone and gristle, a pound may serve only one person; if the cut has no bone, it may serve as many as five.

There's also good selections of pork at attractive prices. Fresh halibut is in adequate supply, and oysters are plentiful. A lot of red snapper and sole — reasonable in price. Some fresh salmon available — price is high. Eggs are one of the best protein buys. A casserole of deviled eggs baked in a cheese sauce is a good supper dish.

PLAN AHEAD

Slip this company casserole into the oven and relax with your guests as it bakes. In a shallow baking dish, arrange chicken breasts and top with bacon slices. Sprinkle with instant minced onion and a dash oregano. Add canned or cooked artichoke hearts, sliced mushrooms and dry white dinner wine. Bake about one hour in moderate oven, basting frequently with pan juices.

If you think there's nothing new under the sun, you haven't tried Creamlite Candy. Here's a truly new and different recipe that arrives just in time for the warm weather this the brand-new team of sour cream and sugar creates a fresh, pleasing flavor, and the candy won't melt in the hottest weather.

Creamlite Candy is ideal for your candy dish all through spring and summer. Its soft pastel colors and tantalizing light flavors are good with summer soft drinks such as lemonade and fruit punch. White it's not quite as sweet as fudge, there's a richness in every bite.

Best of all, this unusual candy

can be made in a rainbow of appetizing colors and flavors. The basic Creamlite Candy is a vanilla cream blend with chopped walnuts in it. With a few drops of food coloring, this can be tinted pale pink, green, yellow, or orange, any color you like, to go with party desserts or match the color scheme on your buffet table.

Then there's a wide choice of flavors. Try such goodies as Coconut Candy; just add 1 cup of toasted coconut in place of the walnuts in the basic recipe. For Raisin Candy, stir in a cup of chewy raisins. For a festive Glace Fruit Confection, substitute 1 cup of colorful candied fruit instead of walnuts. Use your imagination to concoct other candy variations.

CREAMLITE CANDY

24 pieces

Saucepan, 3-quart

Loaf pan, 8 1/2 x 4 1/2 x 3 inches

2 cups dairy sour cream

2 cups sugar

1 teaspoon vanilla

1/2 cup broken walnut pieces

In a saucepan blend together sour cream and sugar. Cook over medium heat, stirring occasionally, until mixture reaches a soft ball stage when tested in cold water (232 degrees). Remove from heat; cool to lukewarm. Add vanilla; beat until mixture becomes creamy and holds shape. Stir in nuts; pour into pan. When cool cut into squares.

VARIATIONS

Coconut Sour Cream Candy: Substitute 1 cup toasted coconut for the walnuts.

Raisin Sour Cream Candy: Substitute 1 cup raisins for the walnuts.

Glace Fruit: Substitute 1 cup glace fruit for walnuts.

SIMPLE SIMON FUDGE

Creamy and chocolaty—make in a wink.

Melt over hot (not boiling) water

1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels

1 3-oz. pkg. cream cheese

Remove from heat.

Blend in:

1/4 cup sifted confectioners' sugar

1/4 cup honey

1/2 teaspoon vanilla

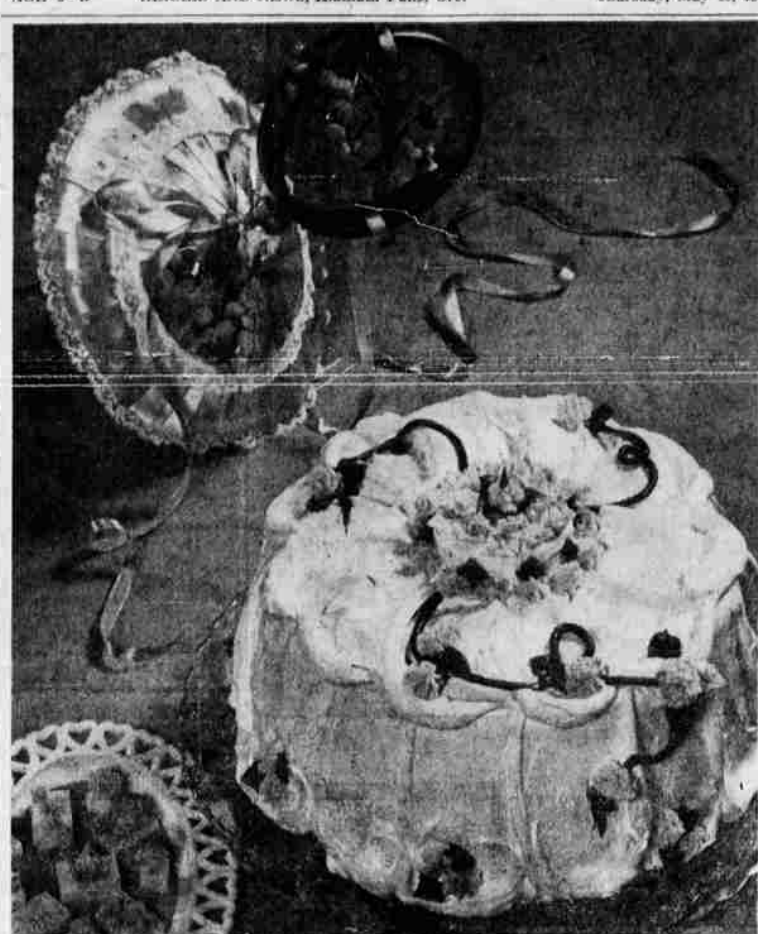
1/2 teaspoon salt

Add and mix well

2 cups finely crushed vanilla wafers (approx. 40 small wafers)

1/2 cup chopped nuts

Press evenly into a greased or foil-lined 10" x 5" x 3" pan — chill and cut into squares — or form into 1" balls, using 1 level tablespoon for each. Roll in finely chopped nuts, if desired, or press a nut half into top of each. Chill, till firm.



SALUTE THE BRIDE — A pink-frosted, posy-sprinkled cake is a wonderful way to say "we hope you'll be happy," when you give that shower for a bride to be. Happily, this one is easy to turn out, even for a novice hostess, with a well-known cake mix from the grocer's. Frosting mixes and the decorative posies may be found too.

Pink And Pretty Cake For A Shower

The spring party forecast is brides reigning as guests of honor.

Whether you decide to shower your favorite bride with practical miscellany, fill her hope chest with monogrammed linens, or add to her lingerie trousseau, one thing is certain: you'll want to make it as lovely a party as possible—right down to the refreshments.

Happily, at a bridal shower, even the food can be "all girl" and shamelessly pretty. One delightful example: this Rosy Future Centerpiece Cake with its rose-strewn petal-pink frosting—and a heavenly taste to match its looks. Beneath the frosting is a light-as-lace angel cake with a sweet surprise—strawberry cream filling.

An even sweeter surprise is in store for the hostess because—elegant though it looks, this cake requires no pastry chef to make it. And preparation time is kept at a minimum. The angel food cake is made from a 14-egg white mix. The lemony pink frosting comes from another mix—Pink Lemonade Fluffy Frosting Mix. And even a novice can sprinkle rosebuds from a cake decorator—over the cake and atop sugar cubes. All of which means that these will easily be the prettiest refreshments you ever served—very easily indeed.

ROSY FUTURE ANGEL CAKE

1 package White Angel Food Cake Mix

1 package Fluffy Pink Lemonade Frosting Mix

1 can Pink Cake Decorator

1 can Green Cake Decorator

Strawberry Cream Filling

1 cup whipping cream

2 tablespoons powdered sugar

1 package (10 oz.) frozen strawberries

Bake angel food as directed on package. Cool completely. Split cake to make three layers and fill with Strawberry Cream Filling.

Prepare frosting mix as directed on package. Fill an ice cream cone with a small amount of frosting (enough to make flat top) and place top side up in center of

cake. Frost sides and top of cake using petal shape motion in frosting. Frost top and around sides of cone to form a platform for the pink petal nosegay. Decorate cake with pink and green cake decorators.

Using star tip place ring of pink rosettes around base of cone. Accent with green leaves. Make a flower nosegay on top using petal tip. Create vines with green cake decorator; place pink rosettes on vines (as shown in picture). Chill. Strawberry Cream Filling: Defrost and drain frozen strawberries. In a small bowl combine strawberry juice (about 1/4 cup), powdered sugar, and whipping cream; whip until thickened. Fold in drained berries.



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