

IF YOUR HOME IS JUST A FILLING STATION for the "growing-ups" and their friends, fill them up with a hot chocolate gently spiced with cinnamon and cheesed popcorn. Apples are the perfect go-withs.

SIMPLE FOODS FOR FUN

Hungry Teenagers Polish Off Hot Chocolate, Popcorn, Apples

When the starving pack (any loosely organized group of nomads) pours into the kitchen, be prepared. It's really quite simple to meet the emergency when there are cans of easily stored, always ready evaporated milk waiting on the pantry shelves—and chocolate syrup, canned, glassed or home-made standing by.

Cheesed popcorn is a real "goer" among the younger group. So pop up a storm of fluffy white popcorn, dredge it with butter and finely grated cheese and watch it melt away as the hungry horde takes over. A basket of apples is a fine idea, too.

HOT CHOCOLATE SUPERB
Reach for any favored chocolate syrup or make your own (recipe below). Real secret is in using creamy evaporated milk for the finished product; spicing it up with cinnamon stick stirrers.

Bring 2½ cups water to a simmer in a 2 or 3 quart saucepan. Reduce to low heat and slowly add 2 tall cans evaporated milk and 1 recipe basic chocolate syrup* or 1½ cups ready-made syrup.

Continue heating until hot but not boiling. Remove from heat and stir in ¼ teaspoon vanilla. Serve immediately. Add cinnamon stick stirrer to each serving or dash with cinnamon. Eight servings.

***CHOCOLATE SYRUP**
Chop coarsely 2 squares unsweetened chocolate (2 ounces). Mix with a few grains salt and ¼ cup sugar in small saucepan. Add 1 cup boiling water. Bring to a boil over low heat, stirring to dissolve sugar. Simmer 5 minutes, stirring once or twice. If made ahead of time, pour into jar; cover and store in refrigerator. Recipe makes 1½ cups syrup or enough for 8 servings.

Fluffy Tarts Announce New Season
Bright as the flowers that bloom in the spring, Mint Fluff Tarts can be served as a luncheon party dessert or to glamorize a simple family meal. The filling is made with canned fruit cocktail in lemony gelatine, plus a package of whipped dessert topping. Mint extract and a little green food coloring add taste and eye appeal. At serving time, the little tarts get a top-per of toasted coconut.

MINT FLUFF TARTS
1 (1 lb. 14-oz.) can fruit cocktail
¼ cup sugar
1 envelope plain gelatine
¼ cup water
¼ tsp. grated lemon rind
¼ cup lemon juice
¼ tsp. salt
2 drops mint extract
1 to 2 drops green food coloring
1 (2-oz.) pkg. whipped dessert topping
10 (3-in.) baked tart shells
Toasted coconut for garnish
Drain fruit cocktail, reserving all syrup. Heat syrup with sugar to boiling. Soften gelatine in water and dissolve in hot syrup.
Stir in lemon rind and juice, salt, mint extract and food coloring. Cool until mixture thickens and mounds on spoon.
Prepare dessert topping according to package directions and fold into thickened gelatine mixture.
Gently fold in drained fruit and turn into tart shells. Chill until firm. Sprinkle with toasted coconut to serve.

Home-Made Spumoni
Spumoni is a frozen dessert usually served in Italian restaurants. It can be made quickly at home by using a package of vanilla pudding mix.
Cook the pudding with 2 cups milk over a medium gas flame. Stir constantly until the mixture comes to a full rolling boil.
Remove from stove and add ¼ cup chopped seedless raisins and ¼ cup chopped mixed candied fruits.
Pour the mixture into a shallow tray and freeze in the freezer compartment of the refrigerator for about one hour or until partially frozen.
Fold in one cup of whipped heavy cream and one tablespoon sherry flavoring. Freeze until firm. Before serving, top with sherry-flavored whipped cream and shaved chocolate.

own (recipe below). Real secret is in using creamy evaporated milk for the finished product; spicing it up with cinnamon stick stirrers.

CHEESED POPCORN
Spread 2 quarts freshly popped popcorn in a flat pan; keep hot and crisp in oven. Melt ½ cup butter; add ½ cup grated American or Parmesan cheese and ¼ teaspoon salt. Pour mixture over corn; stir gently until corn is cheese covered.

Desert Fruit Makes Good Dinner Finale
Refreshing sherbet is a perfect ending to substantial winter meals. Desert grapefruit sections and juice make this icy blend delightfully tart-sweet.

GRAPEFRUIT SHERBET
3 desert grapefruit
1 envelope plain gelatine
¼ cup cold water
¼ cup boiling water
½ cup sugar
¼ tsp. salt
Grapefruit juice
¼ cup lemon juice

MAKE BROILER ENTREE SPECIALTY OF HOUSE
Menu variety is essential during this festive season, especially in entree items. For a change of pace, list Broiled Ham Slices as a specialty of the house. Spread your favorite version of pork and beans in the bottom of the broiler pan, and place pre-portioned ham slices over the beans. Broil under medium heat, brushing with mustard-tinged molasses as ham browns. During the last few minutes of cooking time, place unpeeled apple rings dusted with cinnamon and sugar alongside the ham and continue broiling under low heat until apples are nicely browned.

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refrigerator. Recipe makes 1½ cups syrup or enough for 8 servings.

Remember sherbet for the center of a fruit plate or as a meat accompaniment.

GRAPEFRUIT SHERBET
3 desert grapefruit
1 envelope plain gelatine
¼ cup cold water
¼ cup boiling water
½ cup sugar
¼ tsp. salt
Grapefruit juice
¼ cup lemon juice

Freeze to desired consistency. Makes 8 servings.

Baked Pears and Pork Are Flavorful Combine

A baked pear relish is a smart and appetizing accompaniment to pork, especially when the pork "roast" is prepared from thick pork chops put together with savory dressing.

The pears, meat and stuffing all baked together makes the whole meal come from the oven wrapped in pungent aroma. The relish is an easy one for the pears are topped with

Family Appetizers

For a refreshing pre-dinner snack, let your family dip into appetizers of fresh oranges with guacamole. Just slice whole unpeeled California oranges, then cut each slice into three or four bite-size pieces.

Dip into a mixture of one mashed ripe avocado blended with one tablespoon grated onion, two tablespoons lemon juice, three tablespoons mayonnaise and one-half teaspoon salt.

More S'Mores

S'mores are an all-time hit with kids and adults. Press lightly toasted marshmallows into chopped or ready-diced almonds before sandwiching between chocolate bars or Graham crackers.

a mixture of sugar and grated onion, giving a unique flavor to the fruit, yet not detracting from the flavor of the pear.

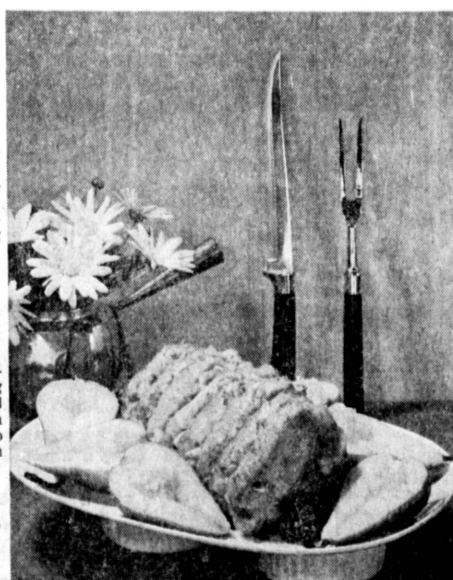
The chops are skewered together which makes carving for Dad a "breeze."

Pears are at their peak of goodness at this time, so enjoy them now. There are two varieties available that are good bakers: Bosc and Anjou.

Bosc pears may be recognized by their long tapering neck, russet brown color and long stem. The Anjou is a stubbier pear, light green to yellow-green in color when ripe.

PORK CHOP ROAST
8 pork chops
2½ cups WONDER BREAD cubes, toasted
¼ cup diced onion
¼ cup diced celery
¼ cup butter
1 tsp. salt
½ tsp. poultry seasoning
1 egg, beaten

Brown pork chops lightly on both sides. Melt butter, cook onions and celery until golden. Add to bread with seasonings, beaten egg and enough water to moisten bread lightly. Put between layers of pork chops; fasten chops into roast



THIS PORK ROAST is fashioned as such by preparing thick chops and sandwiching them with a savory stuffing. Skewers hold the meat in place for cooking. Their removal makes carving no chore at all. Baked winter pears are the unique relish which complements meal.

RELISH PEARS
4 Bosc or Anjou pears
¼ cup grated onion
¼ cup sugar
Halve and core pears. Combine grated onion and sugar. Place a tablespoon of the mixture in the center of each pear half. Surround roast with pears, bake with the roast at 350 degrees for 1 hour.

'Sudsy' Is Your Friend

Good housekeepers have known for a long time that ammonia is a girl's best friend in cleaning chores.

To remove that smudge, to make windows and mirrors sparkle, to make bathroom tile spotless, to give cut glass that extra glow, women have been using ammonia for years.

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Oriental Vegetable

Add a cup of drained bean sprouts and a 5-oz. can water chestnuts, drained and thick-sliced, to blue lake beans before heating. Dash with soy sauce for an Oriental vegetable.

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