



FEBRUARY IS THE BIG LITTLE month and pinks and red are the colors for its celebrations. Cherries always represent George Washington to us and they carry the theme in color, too. Serve this special dessert ere the month wanes.

FOR THE DRAMATIC

Cherry Dessert Wins as February Special

For those extra special little suppers when nothing short of perfection is your aim, serve a dramatic chafing dish dessert.

Spicy Cherry Sauce with tiny pancakes filled with cottage cheese or dairy sour cream is a delight to present as well as to enjoy.

This dessert takes into consideration the increasingly popular idea that desserts should be calorie-light for those who are serious about attaining and maintaining their ideal weight.

This calorie reduction has been accomplished by the use of a non-caloric sweetener.

The artistry of chafing dish cookery need not be limited to those with elaborate chafing dish equipment. A decorative skillet or casserole placed over a simple candle warmer can accomplish the same effect.

Electric table skillets and casseroles will also serve you well.

- SPICY CHERRY SAUCE**
1 (1 lb.) can water-pack sour cherries
1 tbs. cornstarch
2 tbs. Sycaryl solution
1 tbs. lemon juice
1 tbs. cinnamon
1/4 tsp. nutmeg
1/4 tsp. cloves
1/4 tsp. almond extract
Few drops red food coloring

Meal-in-Dish Offers Good Winter Menu

Ground chuck beef goes glamorous in Panhandle Casserole. The browned meat is baked with a combination of tomato soup, grated cheese, lima beans and rice perked well with seasonings.

All of the ingredients are staples in kitchens and refrigerators but their merger is a happy one.

- PANHANDLE CASSEROLE**
1 lb. ground chuck beef
1 (10 1/2-oz.) can condensed tomato soup
1/2 lb. process American cheese
1 pkg. (10-oz) frozen lima beans
1/2 cup pre-cooked rice
1 tbs. instant minced onion
1/2 tsp. Worcestershire sauce
1/2 to 1 tsp. crushed thyme leaves

Brown meat in large skillet over medium flame, stirring to break into bite-size pieces. Remove from heat. Add soup and grated cheese. Add all remaining ingredients. Turn into 1 1/2-quart casserole. Bake at 400 degrees oven for 30 minutes or until hot.

... And the Rains Came!

What seemed like a sad story about California crops has developed to be good news.

The rains were so beneficial that any damage from low temperatures is being minimized. Harvests are delayed by wet fields but you will see very little evidence of changes in supplies in your markets.

The most amazing change is the beginning of spring and summer crops. You'll see asparagus from Coachella and Imperial Valleys.

Cantaloupes from south of the border are coming and strawberries here and there make you think that winter is far behind.

CONTINENTAL'S WONDER

Beat the Drums for New Bread Process

No tympani here! But one can beat drums for the bread which has its beginning in steel tanks such as these shown in the accompanying picture.

Continental Baking Company has introduced this new and revolutionary method of bread making and their product is Wonder Bread.

Precision mixing, whipping, developing and dividing are controlled from a single master panel, which prevents any possible slip-up and insures complete uniformity and loaf after-loaf constant quality.

It All Begins Here
One of the startlingly different parts of the process is at the very beginning. The yeast is added to the liquids in huge holding tanks and allowed to 'brew' until the exact degree of flavor is developed.

The flour is then added in a continuous flow and the finished dough falls directly into the pans for proofing and baking in the old-fashioned way.

Taste Appeal
Wonder Soft Whipped Bread has the same high nutritive value, the even texture, the taste, aroma and longer lasting freshness that the consumer seeks for her family. The homemaker gives as her reasons for preference here: the appearance of the slice is light and appetizing, because of the evenness of grain and softness of texture; it toasts evenly; it holds all sandwich fillings because of compact structure and absence of holes. And she likes it!

Calcium is found to be deficient in many diets. Three-fourths of the calcium in our food is provided by milk in some form.

SOUTHERN POTATO SOUP

- 6 slices bacon
1 medium size onion
2 cups diced celery
2 cups diced raw potatoes
1 quart milk
Salt to taste
Parsley to color

In two cups water, drop bacon cut into bits. As it cooks, add onion, cut relatively fine, celery and potatoes, in that order.

Cook only until done. If you begin with the bacon and add as suggested, preparing as you add, the potatoes will be tender when the first ingredients are done and most of the water will be evaporated.

Skim off fat from bacon, if desired. Add milk and salt to taste and heat slowly to very hot but not boiling. Serve garnished with minced parsley.

DON'S SPAGHETTI SAUCE

- 1/2 lb. uncooked spaghetti
1 1/2 lbs. ground beef
1 can mushroom pieces
1 medium onion
2 small cans tomato sauce
1 can undiluted tomato soup
Dash EACH garlic salt and Tabasco
Dash EACH nutmeg and cinnamon
1/4 tsp. powdered mustard
1/4 tsp. oregano
Dash red pepper
Salt to taste

Cook spaghetti according to package directions. Have ready to serve when sauce is done.

In frying pan, brown chopped onion and mushrooms in a little butter. Add ground meat, a little at a time, and stir to brown. Drain off any excess drippings.

On low heat, add tomato sauce and tomato soup and stir to mix as it heats. Combine thoroughly.

Add seasonings and spices and continue stirring until well blended. Serve over cooked spaghetti with generous garnish of grated sharp cheese.

—that if our population reaches 230 million by 1975, as predicted, 47 1/2 billion pounds more of milk per year must be produced if we are to continue to improve our diets at the same rate as in recent years?

—that men on the moon may get their supply of water from stones found there, believed to contain as much as five percent water?

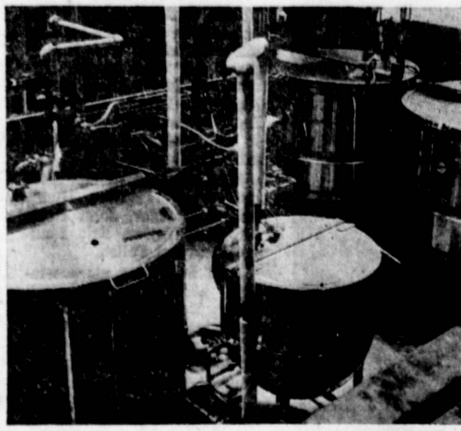
—that Welsh Rabbit is the correct spelling for a dish reputedly originated by a Welsh chieftain who, when called upon to entertain a few hundred unexpected guests at a dinner, had to substitute a cheese dish for rabbit, the game customarily served?

—that bakers in Ancient Rome were required to bake their names into each loaf of bread? Heavy penalties were imposed on those who cheated on ingredients or weight.

—that the Romans and Greeks did not use butter as a food, but as the standard remedy for injuries to the skin?

—that the lifetime quota of water usage for the average person in the U.S. is some 3,500,000 gallons?

—that ice cream sales show a shift in buying patterns? Ten years ago only 8 percent of all ice cream was sold in pre-packed half-gallon containers. Today, more than half of all ice cream sells in these larger packages.



THE BEGINNING of wonder soft whipped bread starts in these stainless steel tanks. Into them, go the ingredients for mixing and ripening under temperature controlled conditions. From these tanks the ingredients are piped in proper proportion to the premixer. Out of it all comes the popular bread of Continental Baking Company.

Life Is Time, Use it Well!

Since life is TIME, every homemaker has the right to be a miser with golden hours. She has the right to save time and work with every labor-saving device she can find. One, as new as it is old, is ammonia.

But Parsons' SUDSY is new because it is a detergent ammonia—with penetrating action for every household chore. It has scrubbing action in a bottle!

One wipe and the windows sparkle, one wipe and the tile gleams. Add SUDSY to your washing for detergent AND ammonia action.

Parsons' Sudsy—Cloudy or Crystal Clear—comes in a 32-ounce bottle and is at your markets as your labor-saving find.

Look for the helpful tips right on the back label of Parsons' Sudsy Detergent Ammonia.

Date Loaf Is Pleaser for Lunch Box

School lunch boxes are sometimes hard to fill with food that is certain to be eaten.

No uncertain fate awaits the Date Orange Loaf suggested here.

As an afternoon pick-me-up with a glass of milk, it is also a winner with children.

DATE ORANGE LOAF

- 1 1/2 cup fresh dates
1 egg
1 cup packed brown sugar
2 tbs oil
1 tbs. grated orange rind
1 tbs. vanilla
1/2 tsp. rum extract
2 1/2 cups sifted flour
1 tsp. salt
2 tsp. baking powder
1 tsp. baking soda
1/4 cup orange juice

Chop dates. Beat egg and brown sugar until light and

Delicious Pear Pie

Years ago a pear pie vied with apple pie as America's favorite dessert. Now, it's beginning to make a come-back. Here's how it's made: Prepare crust for a 2-crust pie. Pre-heat the oven to 425 degrees.

Peel 6 pears and slice in thin slices. Add 1/4 cup sugar, 1 teaspoon cinnamon or nutmeg, 2 tablespoons flour, and dot with 2 tablespoons butter. Cover with pastry and bake 35 to 45 minutes. Serve warm with sharp cheese.

Stir in dates. Turn into greased 9x5-inch loaf pan. Bake at 350 degrees for 55 minutes or until it tests done. Cool on wire rack in pan for 10 min. Turn out of pan on rack and cool thoroughly before cutting.

BABY CLOTHES, TOO!
Baby's laundry comes soft, sweet-smelling clean when you add Parsons' SUDSY Detergent Ammonia to the wash. 32 oz. of scrubbing action in a bottle! At all better markets.
PARSONS
First name in household cleaners since 1876

FIRST BREAD IMPROVEMENT YOU CAN ACTUALLY SEE! NEW WONDER "SOFT WHIPPED"



has **NO HOLES... NO STREAKS**

COMPARE
ORDINARY BREAD WITH NEW WONDER "SOFT WHIPPED"



New **MAGIC PROCESS** Makes Bread Like Cake!

The Wonder Bakers have it... a bread that looks like cake... tender, creamy-smooth angel food cake! And it's got a heavenly taste you'll love.

The secret's in the magic way it's made. Wonder "Soft Whipped" Bread is made from a batter, not from a dough. A special process mixes and blends this finely measured batter, gently whips it smooth. The result: Wonder "Soft Whipped" Bread gives you perfect texture in every slice—no holes, no streaks! No holes mean no jelly, jam and catsup drips. No streaks mean every bite is smooth, tender and so digestible.

Get a loaf. Try one slice. One bite will tell you: Wonder "Soft Whipped" is the best bread you've ever eaten.



Time for WASHINGTON hot-house RHUBARB PIE!
Bake one for dinner TONIGHT! FREE new 10-calorie recipes now at your favorite Food Market

BIG STARS! BANDS! BUYS!!
ALL DAY... EVERY DAY
KBIG
Radio Catalina Dial 740

Folger's Coffee Doorbell Ringing Quiz Is Back!
Hear details at 8:30 a.m. and 11:30 a.m. MON.—FRI.

GREAT NUTRITION, TOO—Helps Build Strong Bodies 12 Ways!