

## Fork-Split Muffins Bow for Attention

A major advance in processing English Muffins — fork-splitting them before packaging—has been announced by the Wonder Bread Division of the Continental Baking Company.

The new muffins, baked with all butter shortening, are being introduced throughout Southern California now.

Wonder English Muffins can be quickly separated with the fingers and popped into the toaster or under the grill. The fork-splitting keeps the texture lacy and tender and permits a perfect job of toasting every time.

The use of pure creamery butter results in a muffin with extra flavor and keeping qualities.

**Many Uses**  
Wonder English Muffins can be used in many ways. Toasted and buttered, they are a delicious breakfast treat. Jam, jelly or honey gives added enjoyment.

Toast them under the broiler, then spread them

with any of these extras and pop them back under the broiler for a few minutes.

Try them for tempting little pizzas. They are buttered, topped with spaghetti sauce, small pieces of Mozzarella cheese and sprinkled with oregano.

**Or This Way**  
Who doesn't like a leisurely Sunday breakfast with a little something extra included in the menu?

Make your next extra these new muffins as a base for Eggs Benedict or try this open sandwich.

**Open Sandwich**  
On each half of a fork-split English Muffin place a slice of white meat of turkey or chicken.

Top this with a slice of tomato and season it with a teaspoon of French dressing.

Place two half-slices of bacon on top of this and put all under the broiler. Broil until bacon is crisp and golden.



RHUBARB NUT CRUNCH IS ONE DELECTABLE way to experience that first fresh taste of spring. Washington Hot House Rhubarb is Nature's own tonic and one to be enjoyed now while this crop whose season is limited is in the markets in all its pink glory.

## FIRST FRESH TASTE

### Hothouse Rhubarb Is Harbinger of Spring

As if to cooperate with February's color scheme of pinks and reds which have become traditional for our Valentine, Washington Hot House rhubarb makes its bow to announce the forthcoming of spring.

And no lovelier shade of pink is grown! The bright pink, succulent and tender stalks are the result of design and nature's own processes.

Each fall, after freezing weather has caused field grown rhubarb root clumps to go dormant, these clumps (4 years old) are dug up by special machinery and placed in "dark houses"—unlighted, but oil heated forcing sheds.

They are placed on top of the ground and are kept moist by spraying.

In 8 months the dormant roots have produced their ONE crop of fully matured rhubarb stalks. Payallup Valley in the foot hills of Mt. Rainier is the only West Coast source for this delicacy.

Because of its method of growth Washington Hot House rhubarb is milder and more tender than its counterpart grown in the fields.

Treat your family to this spring tonic of Mother Nature which is high in mineral and vitamin values and has such delightful flavor.

#### RHUBARB NUT CRUNCH

- 1/2 cup butter
- 1/2 cup brown sugar
- 1 cup flour
- 4 cups diced rhubarb
- 1 cup sugar
- 3 tbs. instant tapioca
- 1/2 cup drained crushed pineapple
- 1/2 tsp. cinnamon
- 1/2 cup chopped walnuts

Mix butter and brown sugar, then stir in flour. Press and flatten this mixture with

## Cauliflower Broil

Trim and wash a medium-sized cauliflower. Cook whole, covered, in 1-inch boiling salted water until just tender; about 20 minutes.

Drain; place stem down in shallow baking dish. Combine 1/2 cup mayonnaise, 1/4 cup grated Parmesan cheese, 2 tbs. chopped parsley, 1 tbs. lemon juice and 1/4 tsp. salt.

Beat 2 egg whites until stiff but not dry and fold into mayonnaise mixture. Spread over cooked cauliflower. Broil 6 inches from heat for 5 to 8 minutes, or until sauce is puffed and golden brown. Six servings.

hand to cover bottom of ungreased 7 1/2 x 11 1/2 inch pan.

Bake 10 min. at 375 degrees. Combine rhubarb, sugar, tapioca, pineapple and cinnamon and spoon over layer which has been baked 10 min. Sprinkle with nuts. Return to oven and bake 40 to 50 minutes.

## SPEEDS

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## Researchers Have 'Discovered' Taste Appeal

What makes fruit taste "good"? University of California food scientists have found the answer.

They found that the distinctive taste is due to certain acids found near the pits of the various fruits, such as peaches.

But the degree of flavor... the "plus" factor that really makes the fruit taste good... is the balance between the sugar and the natural acid in the fruit.

**Preference Determined**  
Taste preferences were determined by some 25,000 consumers who tasted thousands of peaches and voted for their favorites.

The tests showed that canned cling peaches which were sweetened with extra sugar were much preferred.

But furthermore, the addition of small quantities of citric acid to the fruit... in addition to the extra sugar... made the peaches taste even better.

#### Sugar Increased

Some processors are already increasing the normal amount of sugar they add to fruit during canning, according to the University.

Eventually consumers may be able to purchase tastier, super-flavored fruit... the fruit with added sugar.

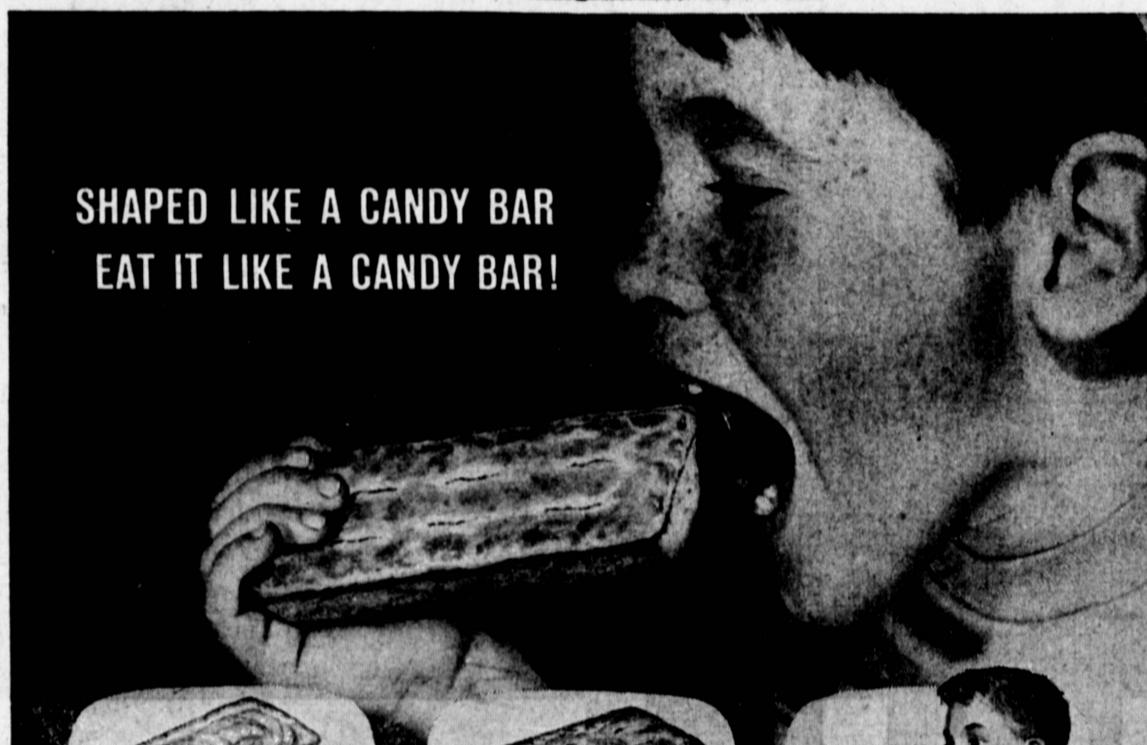
acid, and flavor building essences.

It might even be possible, say University researchers, to some day remove the flavor building essence from fruit that is not acceptable

because of odd size or shape, and inject this extra flavor boost into other fruit.

Someday it might be possible to make already superlatively delicious California fruit even more delectable.

# Delicious New Apple Pie Invention!



SHAPED LIKE A CANDY BAR  
EAT IT LIKE A CANDY BAR!

DELICIOUS APPLE FILLING... IN A LEAK-PROOF CRUST... THAT MELTS IN YOUR MOUTH!

# HOSTESS HANDI-PIE

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So light and flaky—and inside is the most delicious apple filling you ever tasted!

#### NO MESS

Handi-Pie is neat to eat—because it's shaped just like a candy bar. There's no mess because there's no drip.

What's more, each Hostess Handi-Pie is packed to go wherever you go. The new "cradle" package prevents crushing in lunch boxes or picnic baskets. And the tear-open end makes it real easy to get at the pie. Just tear it off and you're in business... delicious business!

#### OUT OF THIS WORLD

First joy is the crust—so light! So flaky! It melts in your mouth.

And the fruit filling is out of this world. Exciting, thrilling in flavor!

Stock up on Hostess Handi-Pies today! Perfect for deserts, snacks, lunch boxes.

Get Hostess Handi-Pies fresh from your grocer today. You'll be glad you did.



FOR TABLE... LUNCH BOX...  
AFTER-SCHOOL SNACK...  
YOU'LL LOVE HANDI-PIE!

Baked By The Bakers Of  
FAMOUS HOSTESS CUP CAKES,  
TWINKIES And SNO-BALLS



SUNDAY BREAKFAST CAN be the only leisurely first meal of the week. Celebrate this time with the family planning a special menu. Toasted English Muffins—new fork-split for texture—are the base for Eggs Benedict or Hot Open Sandwich as pictured here.

## COOKIE CORNER

Here is a cookie to have on hand for lunch boxes or holiday nibbling.

Crunchy almonds, chopped dates and a touch of cinnamon do the trick of making these taste treats.

#### ALMOND CRISPIES

- 1/2 cup shortening
  - 1 cup brown sugar (packed)
  - 2 eggs
  - 1/2 cup sifted flour
  - 1 tsp. baking powder
  - 1/4 tsp. salt
  - 1 tsp. cinnamon
  - 1/2 cup fine dry bread crumbs
  - 1/2 cups ground blanched almonds
  - 1/4 cup chopped fresh dates
- Cream shortening, sugar and eggs together thoroughly. Sift flour with baking powder, salt and cinnamon. Add to creamed mixture and blend well. Stir in crumbs, almonds and dates. Drop by small spoonfuls onto ungreased cookie sheet, about 3-inches apart.

Bake at 350 degrees 12 to 15 minutes. Makes approximately 4 dozen cookies.

## Glorify Gingerbread!

Whether glorifying a square of hot gingerbread or adding a fancy flourish to a piece of spice cake, Whipped Apple Butter Topping made with evaporated milk is good.

To make this fluffy topping, chill 1/2 cup evaporated milk, and whip until it is stiff and will hold a peak.

Fold in 1/4 cup apple butter lightly but thoroughly and place in refrigerator until ready to serve. (This will hold up well in refrigerator 45 minutes to an hour.) Makes about 2 cups.



## WASHINGTON hot-house RHUBARB

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