



HERE'S A PARTY DESSERT that can be made ahead and refrigerated until time for service. It's based on two packaged puddings; coconut cream and chocolate. Apricot bits and almond flavoring enhance the one; brandy the other.



HERE'S A PARTY DESSERT that can be made ahead and refrigerated until time for service. It's based on two packaged puddings; coconut cream and chocolate. Apricot bits and almond flavoring enhance the one; brandy the other.

## Make-Ahead Desserts Await Moment of Call

Many homemakers today feel that the prime requisite for a party dessert is one that can be made ahead, taken from the refrigerator and served.

If it can be refrigerated in dessert dishes, so much the better.

It goes without saying that it must meet the hostess' requirement of delectability.

Black Eyed Susan Parfaits have eye appeal, are delicately rich and can be spooned into parfait glasses for refrigerator storage well ahead of the party.

A package each of coconut pudding and chocolate pudding makes the base of this dessert. Egg yolks and dessert topping add extra richness.

Chopped apricots and almond extract are added to coconut pudding; brandy to the chocolate pudding.

### BLACK-EYED SUSAN PARFAITS

- 1 pkg. coconut cream pudding and pie filling mix.
- ½ cup sugar
- 2½ cup milk
- 4 egg yolks
- ½ cup chopped dried apricots
- ¼ tsp. almond extract
- 1 pkg. chocolate pudding and pie filling mix
- 1 sq. unsweetened chocolate
- 1 tbs. brandy
- 1 env. dessert topping mix
- Milk and vanilla

Combine coconut cream pudding mix, ½ cup sugar and 1½ cups milk in saucepan. Cook and stir over medium heat until mixture begins to thicken.

Beat 2 egg yolks slightly. Add a little of the hot pudding mixture to egg yolks and stir quickly to blend. Return to saucepan and cook, stirring

### Sauce the Salad

Sour cream with curry added is good topping for salad of broccoli or asparagus. Cook enough of the vegetable choice for 6 servings in small amount of salted water until just tender.

Drain, reserving liquid for soups and sauces. Chill vegetable. When ready to serve, mix 1 tbs. prepared mustard, 1 tsp. salt and ½ tsp. curry powder in ½ pint sour cream. Pour over chilled vegetable or serve separately.

constantly until mixture comes to a full boil.

Remove from heat and stir in apricots and almond extract. Chill.

Combine chocolate pudding mix, chocolate, remaining sugar and 1½ cups milk in saucepan. Cook and stir over medium heat until mixture begins to thicken.

Beat remaining 2 egg yolks slightly. Add a little of the hot mixture to eggs. Stir to blend. Return to saucepan and cook, stirring constantly, until mixture comes to full boil. Chill.

Prepare dessert topping mix with milk and vanilla as directed on package. Fold 1 cup into each of the puddings. Add brandy to the chocolate mixture.

Spoon apricot and chocolate mixtures in alternate layers in parfait glasses. Top with additional topping and shaved chocolate curls, if desired. Makes about 10 parfaits.

### Bourbon Frosting

This frosting is sufficient for a large sheet cake or 8-inch layer spice cake. Cream one 3-oz. pkg. softened cream cheese with 1 tbs. bourbon. Add dash salt.

Add 3 cups sifted powdered sugar gradually, blending well. Frost cake and decorate top with walnut halves.

## HEAR THE SMARTEST SOUND

"Hear such greats as George Shearing, June Christy, Andre Previn, Barney Kessel, Ella Fitzgerald, Shelley Manne, Buddy Greco, Cal Tjader and many other outstanding contemporary artists."



KBIG/740  
Serving Los Angeles and all Southern California

Turkeys will continue to be an excellent consumer buy in April.

## Mrs. Singer's TIPS FOR PIE-MAKERS

**BE CONSISTENT**  
Always begin with Mrs. Singer's Prepared Pie Crust Mix and you'll always bake a perfect crust. It's guaranteed!

**NEVER STIR**  
Add your hot liquid slowly while turning the mix with a fork. Toss aside moistened particles till liquid is evenly distributed.

**USE WAX PAPER**  
Roll out your dough between two sheets of lightly floured wax paper. It eliminates sticking, takes less handling, makes a more tender crust.

## Mrs. Singer's PREPARED PIE CRUST MIX

ABSOLUTELY NO FAILURES  
In the "see-thru" bag at your favorite market.

## Easy Supper Entrees Are Find of the Hour

When you discover a luncheon or supper combination that is easy to fix, attractive to serve and so good to eat, you are in luck.

Two such finds are for you today. Both are meatless which places them at the top of the list for these weeks ahead.

**Supper Shortcake Plate** combines green beans and hard-cooked eggs in an easy-to-do creamy sauce from soup to be served on hot cornbread squares. Avocado Clambake is heated and served in avocados themselves.

The flavor of the avocado is enhanced with heating the fruit and it complements practically all seafoods.

### SUPPER SHORTCAKE

- 1 can (1 lb.) cut blue lake green beans
- 1 can (10½-oz.) condensed cream of celery soup
- 1 tsp. instant minced onion
- 1 tbs. cornstarch
- ¼ tsp. nutmeg
- ½ cup milk
- 5 hard-cooked eggs
- Cornbread squares
- Heat beans in their liquid. Combine celery soup, onion,

Avocado harvest is at full peak. The lovely Fuertes are plentiful in your markets.

cornstarch, nutmeg and milk in saucepan. Cook, stirring constantly until mixture thickens and boils.

Simmer 5 minutes. Quarter hard-cooked eggs. Add to soup mixture. Drain beans well. Spoon them over cornbread and top with egg mixture.

### AVOCADO CLAMBAKE

- 3 tbs. butter
- 1 tbs. grated onion
- ¼ tsp. nutmeg
- ¼ cup flour
- 1 cup milk
- 1 can (7-oz.) minced clams
- 1 tbs. lemon juice
- 3 avocados
- Buttered bread crumbs

In saucepan, simmer butter, onion and nutmeg. Stir in flour. Blend in milk and cook over low heat, stirring constantly until smooth and thickened.

Add clams and their liquid and heat thoroughly. Blend in lemon juice. Cut avocados in half lengthwise. Remove seeds.

Place halves in shallow baking dish with ½ inch warm water in bottom. Spoon clam mixture into halves and heat in 300 degree oven 15 minutes. Buttered bread crumbs are optional, but if used, sprinkle over clam mixture before baking.

Serve immediately.



This is an unusual bread. It is delicious as a sandwich, spread with softened cream cheese.

Or it makes a bar cookie by merely cutting the slices into thirds.

### FRESH DATE BREAD

- 3 cups fresh dates
- 2 cups whole walnut meats
- 1 cup flour
- ½ tsp. salt
- 2 tsp. baking powder
- 1 cup sugar
- 1 tsp. vanilla
- 4 eggs, separated

Pit dates and leave whole. In mixing bowl sprinkle dates and nuts with flour, salt and baking powder which have been sifted together.

Mix well. Then stir in sugar and vanilla and mix well. Beat egg yolks and pour over mixture.

Then beat egg whites and fold into mixture. Prepare a 9x5x3-inch loaf pan with a lining of waxed paper and then grease it.

Pour in batter and bake at 300 degrees about 1½ hours. Cool before slicing.

Eggs are a value. They could almost be called an instant food.

## Do Your Own Twist -- With Popular Corned Beef

Though in the spotlight on St. Patrick's Day, modern corned beef is favored any day of the year from Ireland to Israel and back to America.

Each nationality—or each family—might claim their own go-along foods to be used with corned beef. Some like sauerkraut, some like boiled potatoes, some like mashed potatoes.

And some like a change and that is today's suggestion: Sure to become a popular combination is corned beef simmered in the usual manner with the addition of dried fruits. The glaze of brown sugar and lemon juice make it picture perfect.

A look at the meat counter should dispel meal-planning troubles since supplies are varied and plentiful.

### FRUITED CORNED BEEF

- 1 (3 to 4 lb.) WILLIAMS' corned beef
- Water to cover
- 1 lb. dried prunes
- ½ lb. dried apricots
- 1 cup packed brown sugar
- 5 tsp. lemon juice

Place corned beef in kettle and cover with water. Cover tightly and simmer until tender—three to four hours.

Add prunes during the last hour of cooking time and add apricots during the last 20 minutes of cooking time.

Place corned beef on baking sheet with fruit arranged around it. Combine brown sugar and lemon juice and spread over all. Run meat under the broiler until glaze browns and bubbles.

Remove from broiler, arrange on platter and serve hot.

32 oz.  
Parson's Ammonia PLUS Detergents  
SCRUBBING ACTION IN A BOTTLE  
Greatest cleaning bargain ever!

# Announcing A NEW KIND OF BREAD

## Jane Adams Real HOME-MAID Bread



Baked by Langendorf

Does not look like or taste like cake but has that homey honest-to-goodness homemade taste!

One bite instantly tells the difference. Wonderful for toast. Superb for Sandwiches. Stays fresh twice as long as ordinary bread. Extra nutritious for growing youngsters and the entire family. You'll love it! Get one or more loaves at your grocer. Jane Adams Real Home-Maid Bread in the bright red wrapper.



LOOKS DIFFERENT...



TASTES DIFFERENT...



FRESH CREAMERY BUTTER ADDED

## Jane Adams Real HOME-MAID Bread

An honest-to-goodness old-fashioned loaf—real homemade flavor with butter added and guaranteed to keep fresh longer without preservatives.