

WITH BEE-HIVE energy, prepare these Honey Prune Nuggets for the after school snacker, Mugs of milk make happy go-alongs. Honey as an ingredient retards drying out of baked goods—if these

Autumn Calls for Home-Made Goody

Nothing tastes better than home-baked cookies hopey sweetened. Watch full of fruits, nuts and honey-sweetened. Watch

appear.

They are guaranteed to be tender, moist and good down to the last crumb. Honey brings out the natural flavors in fruits, and retards the drying out and staling of baked goods.

Our recipe sugestion calls for dried prunes, but it's equally delicious with raisins, dates, figs, or a mixture of all.

HONEY PRUNE NUGGETS

- HONEY PRUN
 2 tablespoons water
 1 cup honey.
 ½ cup soft shortening
 1 teaspoon vanilla
 extract
 2 eggs
 2 cups sifted all-purpose
 flour

- 14 teaspoon soda
 15 teaspoon baking
 powder
 1 teaspoon salt
 1 teaspoon cinnamon
 15 teaspoon nutmeg
 1 cup coarsely
 chopped walnuts

Pit and cut prunes in thin strips. Simmer prunes, water and honey together for five minutes, stirring occasionally. Cool, add shortening, extract

Beat hard to blend. Sift dry ingredients to-gether. Add to creamed mixture, mixing only until all dry ingredients are moistened. Add walnuts. If you desire high puffed cookies, chill cookie dough ½ hour before dropping by large teaspoon-fuls onto greased cookie sheet. Bake at 375 degrees for 13 to 15 cm/mix.

Bake at 375 degrees for 12 to 15 minutes. Yields approximately 4 dozen cookies.

SOUVENIRS

Try this ice cream cake for next party. It has ele e yet is easy to prepare,

RASPBERRY-LEMON ICE CREAM CAKE

- 2 tbs. butter or margarine
- 1½ cups flaked coconut 2 qts. vanilla ice cream
- 1 (6-oz.) can frozen concen-trate for raspberry-lemon punch, thawed, undiluted 2 egg whites
- 1 cup heavy cream, whipped 34 cup slivered almonds, toasted

Spread butter or margarine evenly over bottom of 9-inch spring-form pan. Press coco-nut into this. Bake at 350 for 10 minutes. Cool and place in eezer to chill.

freezer.

Beat egg whites until they form peaks, Slowly dribble in remaining raspberry-lemon concentrate, beating until egg whites are stiff and glossy.

Fold egg whites into whipped cream just until slightly blended. Spoon over top of ice cream, Sprinkle with toasted slivered almonds.

Beturn to freezer for sevents.

Return to freezer for several hours or more. To serve, remove from freezer; let stand a few minutes; slice.



TWIN COMBINE OF FALL FOODS MAKES UNIQUE DESSERT

Chopped fresh dates, ground orange and grated Cheddar cheese give delightful flavor to Date Cheese Pudding, a dessert that is ideal for nippy

DATE CHEESE PUDDING 1 cup fresh dates

1/4 cup brown sugar, packed

2 tablespoons water 1 cup sifted all-purpose

1/4 teaspoon salt 1 cup grated Cheddar

14 cup butter or margarine Chop dates. Cut orange into quarters and grind in food grinder. Combine dates, orange and brown sugar and spread in 8-inch square baking

Sprinkle with water. Com-Sprinkle with water. Combine flour, salt and cheese. With a pastry blender or knife, cut butter into flour mixture until mixture is cumbly.

Sprinkle over fruit mixture. Bake in 350-degree (moderate) oven 25 to 30 minutes. Makes 6 servings.



. says pretty DONNA MILLARD . . 1962 winner of nual scholarship presented by the California Honey Ad-Board . . The award will aid Donna as she enters the sity of California at Dacis this fall as a funior majoring e conomics . . "In a hurry?" she asks. "Need a quick 12 Want a harty tasty mack? Try these . . .

HONEY CANDY STRIPS

HONEY CANDY STRIPS

Place slices of your favorite bread on broiler pan. To lightly on one side. Cover untoasted side generously whoney butter or creamed honey. Sprinkle with chopy salted peanuts, raisins or coconut. Ifeturn to broiler stay with it till topping is lightly browned and bubbly. Cat in strips and serve at once. Super snack!

Send for free fall leaflet filled to the brim with holiday ideas for using honey. Fill out coupon below and meal to:

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