



THE COOK WHO invented this delicious dessert called it Apple Whiz because it is easily made and because her family called her a whiz of a cook. It's made with Crisp-Aire McIntosh apples, picked last fall in New York and New England and put to sleep for the winter.

CRISP-AIRE APPLES

Sleepers Waken to Harvest Freshness

Along about this time of year, most of us find meal planning a bit of a chore. It seems to take more effort to spark winter-weary appetites.

When Eve tempted Adam with an apple, she had the right idea. Apples can be mighty appealing. Try them to bring brightness to menus.

You'll find wonderfully crisp, juicy Crisp-Aire McIntosh apples in the markets now. Picked last fall in New York State and New England Orchards, these apples are just as firm and mouth-watering as the day they left the tree.

Fresh Goodness
The secret of their fresh goodness is "controlled atmosphere" storage, a new and revolutionary method developed for use in this country by Cornell University.

At harvest, the apples are placed in airtight rooms and through the natural respiration of the apples, the oxygen content of the rooms is reduced to a point where the apples are literally put to sleep.

Once they're removed from the storage rooms, these Crisp-Aire McIntosh awaken gradually. This slow awakening means they keep their orchard freshness and crispness even longer than apples from ordinary cold storage.

Take a Leaf
If you want to take a leaf from the original temptress of them all, we suggest apples. They make an attractive centerpiece for a dining table, put life into a lunch kit, and add color to fruit and salads.

Keep a bowl of them on your coffee table for evening munching.
Or make this easy recipe for dessert.

APPLE WHIZ
Core apples but do not peel. Cut crosswise into thick slices.
Spread tops with quick-melting soft process cheese spread. Broil until brown and bubbly.
Serve immediately as a dessert for Sunday brunch or any meal of the day. They make a fine, hot snack, too, for teenagers after a dance.

UCLA BASKETBALL

BRUINS vs STANFORD

Friday 7:50 PM

BRUINS vs CALIFORNIA

Saturday 7:50 PM

KMPC-710

Presented by Allstate Insurance Companies
Karl Cigarettes, Farmer John Meats
Ford Dealers of Southern California



AMONG MY SOUVENIRS

The lost is found. Many months ago we printed this recipe for Napa Valley Beef Casserole and then mislaid it as did others who wanted it repeated.

We think you'll want to try this recipe. We promise to keep it safely filed.

NAPA VALLEY BEEF CASSEROLE

- 1/2 lb. uncooked macaroni
- 3 tbs. butter
- 1/4 cup coarsely chopped parsley
- 1/4 lb. American cheese, diced
- 1 lb. ground beef
- 1 tsp. salt
- 1 tbs. instant minced onion
- 2 cans (8-oz. each) tomato sauce
- 1/2 cup Claret or other red wine
- Additional chopped parsley

Cook macaroni in boiling water until tender. Drain. Mix with butter, parsley and cheese and turn into greased 2 quart casserole.

Mix beef with salt and onion. Crumble uncooked beef over macaroni. Mix tomato sauce with wine and pour over casserole mixture.

Cover and bake at 400 degrees about 35 to 40 minutes.

Notice of Birds Eye Bonus Pack Listed

One for two in a bonus pack is the good news today from General Foods, packers of Birds Eye frozen vegetables.

They are eager for you to try all three Birds Eye's new butter sauce ideas—Corn, Cut Green Beans and Baby Limas.

Thus this offer as noted elsewhere on this page. Each has its own bonus pack and an additional savings of a special coupon worth 5 cents on any of five new Birds Eye Green Pea vegetable dishes.

Echo Ghosts of Yesteryear

Are you haunted? If the thought of juicy sausages seems especially appealing now, you may be echoing the ghosts of ancient feasts.

Sausage was so popular in early Rome that varieties were used in temple rites, reports the American Meat Institute. One of the sausages of which they were fond was made from fresh pork, white pine nuts, cumin seeds, bay leaf and black pepper.

Heathen Rites

The delicacy was so well liked that it became a symbol of heathen rites and degeneracy.

When Christianity became removing cover last 10 minutes of baking.

If desired, garnish with additional parsley. Serve from casserole.

the legal religion, Christian leaders urged the ban of sausage thinking to curb Roman disposition for riotous living.

Bookleg Trade

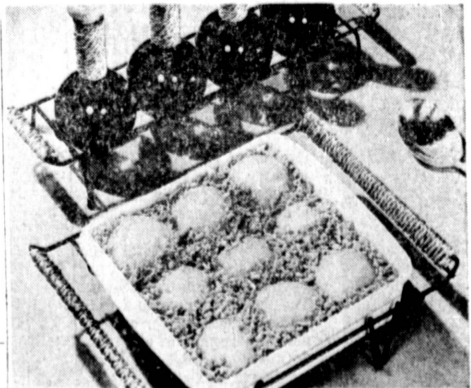
Constantine issued the order for sausage to be contraband. Paradoxically, it wasn't banned because it was bad but because it was too good.

Speakeasy kitchens and thriving bootleg trade sprang up and prospered through reigns of several emperors until popular protest forced repeal of the ban.

So, if you are looking for something festive and exciting for dinner, serve sausage.

Simply Special

Toasted blanched slivered almonds sprinkled over hot creamed dried beef served in toast cups turn a simple main dish into a something special.



SERVE SPICED PEACH CRISP

Place 9 canned cling peach halves, drained, in bottom of 8-inch square baking dish. Sprinkle with 1/2 tsp. cinnamon, 1/4 tsp. cloves and 1/4 tsp. nutmeg which have been combined. For topping, combine 1/2 cup quick-cook oats, raw, 1/4 cup flour, 1/2 tsp. salt, 1/2 cup brown sugar. Add 1/2 cup melted butter or margarine and 1/2 cup chopped nuts. Toss mixture and sprinkle over peaches. Bake at 375 degrees for 30 minutes. Serve warm with whipped cream, if desired.

Soup Glamorizes Leftovers

- TURKEY SOUP**
 - 2 cups tomatoes
 - 1/2 cup chopped celery
 - 1 small onion, chopped
 - 2 chicken bouillon cubes
 - 1/4 tsp. pepper
 - 1/4 cup butter
 - 1/4 cup flour
 - 4 cups milk
 - 1 tsp. salt
 - 1 1/2 cups diced turkey
- Cook tomatoes, celery, onion, bouillon cubes and pepper for about 15 min.
Melt butter in saucepan over low heat. Blend in flour. Add milk, stirring constantly. Cook until smooth and thickened. Add vegetable mixture and turkey.
Heat to serving temperature.

this one free

when you buy these two

in this Birds Eye Bonus Pack

Try Birds Eye's new Cut Green Beans and Baby Lima Beans, too—both with Butter Sauce. The whole idea is to tempt you to try all three of Birds Eye's new Butter Sauce ideas—Corn, Cut Green Beans, and Baby Limas. They're all free. And they all have their own special Bonus Pack. And on the back of the pack—more savings: a special coupon worth 5¢ on any of five new Birds Eye Green Pea Vegetable Dishes.



Hurry. Supply Limited!



LOOK! Crisp-Aire McIntosh

Be on the lookout for these bright red-and-green McIntosh apples from New York and New England orchards, arriving daily. Famous for cracklin' crisp, snow-white flesh. Packed full of juice with that tangy McIntosh flavor. Simply wonderful for eating baking and sauce. NOW AT YOUR MARKET.

New York & New England Apple Institute—Kingston, New York