

There are jam eating families who plan to buy fruit for jams. If you are one of these, here is a tried and true recipe for Old-Fashioned Strawberry Jam.

STRAWBERRY JAM 8 cups crushed straw-berries

6 cups sugar

If strawberries are ripe and not very acid, add 1 table-spoon lemon juice for each cup of crushed berries. This its products to make nutri-tion taste better so the more Beechnut foods your babies eat, the more nourisment they get.

will make a firmer jam.

Wash, drain and hull straw-berries. Measure. Add sugar and cook slowly until sugar

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and cook slowly until sugar dissolves.

Boil rapidly until reaching the jelly test.

There are three suggestions for this testing. A candy the immediate may be used. The jellying point is 221 degrees at sea level. Boil some water. Note the temperature at which it boils, then add 9 degrees for the jellying point temperature in your particular altitude.

A second test should be with the dealth of the spoon, the jelly is finished and must be removed from the heat at once.

A third test is to put a little and put





ANGEL CAKE and strawberries make an elegant dessert for springtime enjoyment. When iced with whipped topping it is a finale easily prepared by the most inexperienced chef in the family.

Preparing Top Hat Is Children's Play

This glamorous dessert can be prepared easily by the most inexperienced cook in the family.

Layers of angel food cake are split and filled with luscious juicy-sweet strawberries. The top and sides are iced with dessert topping - so easy to prepare so noted for its holding qualities - and so popular for its low calorie content.

The topping is made "quick as a whip" with Lucky Whip Dessert Topping Mix.

It can be made well in advance of serving time as the topping retains its soft peaks and fresh-whipped flavor all day long.

Simply store it in the refrigerator until ready to

STRAWBERRY ANGEL CAKE

1/2 cup cold milk 1/2 tsp. vanilla

1 pkg. (2¼-oz.) Lucky Whip Dessert Topping Mix

1 large angel food cake Sweetened sliced strawberries

Combine cold milk, vanilla and Lucky Whip in a deep one quart bowl. Blend, then whip at high speed with electric mixer or hand beater until topping forms soft peaks.

Cut cake into three layers. Spread layers with sweetened strawberries. Cover top and sides of cake with Lucky Whip.

Garnish with whole berries

NUTRIENT COMBO

Add Eggs to Salmon for Continental Dish

qualities so abundant in both

fish and eggs.
Sliced smoked salmon may

USES AVOCADOS

If you're planning a Sunday aside.

aside.

In a bowl, beat eggs and frozen chopped chives lightly force and set aside.

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BRUNCH SPECIAL

1 avocado 4 slices bacon

4 sinces bacon
34 cup soft bread crumbs
6 eggs
1 tsp. salt
15 tsp. pepper
14 tsp. dill weed

cado, bacon and crumbs and cheese sauces and soups with finish cooking, Cut tom ato their high protein value also into wedges and arrange over have a place in emergency eggs. Serve at once.

ner, lunch, or supper, any department of most Califortime anywhere, a delightfully nia food markets and, of different Continental dish is smoked salmon and eggs.

It's colorful, flavorful and nutritious, too, with all the valuable vitamin and mineral qualities so abundant in both scrambaled and services of the serv

SCRAMBLED EGGS

1 pkg. (3-oz.) sliced
smoked salmon

8 large eggs

1 tbs. butter

1 tbs. frozen chopped

BRUNCH SPECIAL

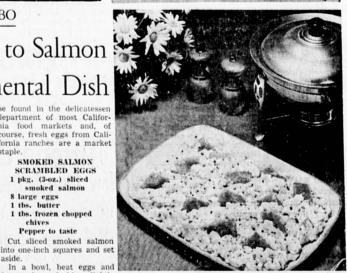
chives Pepper to taste

ROTATE ITEMS ON EMERGENCY SHELF

Milk, with its bounty o

1 tsp. salt
1 tsp. salt
1 tsp. salt
1 tsp. dill weed
1 tomato
1 tomato
1 tomato
1 tomato
1 to a con into 1-inch lengths; fry until crisp. Remove bacon; drain off all but 1 tablespoon fat. Toast bread crum bs in bacon fat until crisp. Remove from skillet.

Beat eggs lightly; add salt, pepper, dill weed and milk. Turn into skillet and cook over low heat, stirring from bottom of pan as eggs set.
When almost set, add avocado, bacon and crumbs and cheese spreads and canned cheese cheese



EGGS SCRAMBLED to the just-right stage are the test of a chef's skill. Gentle cooking and immediate service are two musts to learn in making this simple dish.

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cally funny. The real funky stuff. Not sweet, not drippy. No OWERS listener

ever had to burp his radio.
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(Save money, too.)

Discover new Lucky Whip Topping Mix!

New Lucky Whip tops any dessert with real fresh-whipped flavor

> Look for this introductory package at your grocer's



Taste new Lucky Whip on strawberry shortcake. (Delightfully smooth. Deliciously fresh-tasting.) Peak it on pudding. Pile it on pie. Swirl it over a chocolate cake! New Lucky Whip Topping makes any dessert look so pretty, taste so good.

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