Thursday, November 3, 1960

## 'Walk of Fame' Will Kickoff **Yule Parade**

Residents and organizations from throughout Los Angeles County again this year are invited to take part in the annual Santa Claus Lane Parade November 23, when Hollywood's 'Walk of Fame' will make its public debut. Early commitments indicate that the greatest array of talent from the entertainment colony will participate in this event in the long history of the celebration.

Last year's participants included Charlton Heston. Heston, Lawrence Welk, Art Linkletter, Debra Paget, John Bromfield, Rex Allen, Judy Canova, Jane Withers, Sandra Dee, Roger Smith, Cesar Romero, Charles Coburn, Marvin Miller, Chico Marx, Steve Cochran, Art Baker, Wallace Ford, Howard Duff, Monte Montana, Peter Brown, John Russell, Ty Hardin, Dorothy Provine, Johnny Weismuller and nearly 200 others. Most of these have already indicated their willingness to appear again this year. In addition, a number of famous stars who have never before appeared have so far stated they will join the parade in 1960.

Work schedules make many of them reluctant to firm commitments until shortly before the event, and the resultant disappointments that are created. The parade com-mittee is faced with a tremendous task in making the contacts with these celebrities and getting their promise to participate.

## **Orange Frost** Tarts are Tasty

A colorful Orange Frost dessert is sure to steal the scene. To serve it as pie, simply pour a mixture of whipped orange-flavored gelatin and chilled vanilla pudding into a pie shell and decorate. Use the same filling but vary the decoration to make Orange Frost Tarts, or serve it in compotes as a chilled pudding.

## **Orange Frost Pie**

- 1 package vanilla pudding and pie filling mix 2 cups milk
- 1 package (3-oz.) orangeflavored gelatin
- 1 cup hot water 1/2 cup cold water
- 1 baked deep 9-inch pie shell



Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove form heat. Pour into bowl. (To avoid surface film, place waxed paper directly on surface of hot pudding.) Chill. Dissolve gelatin in hot water. Add cold water. Shill

until slightly thichened. Set bowl firmly in ice water. Whip gelatin with egg beater until fluffy and thick.

Add chilled pudding gradually to the fluffy gelatin, beating after each addition until well blended. Pour into pie shell. Chill until firm (about 1 hour). Makes 8 to 10 servings.

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