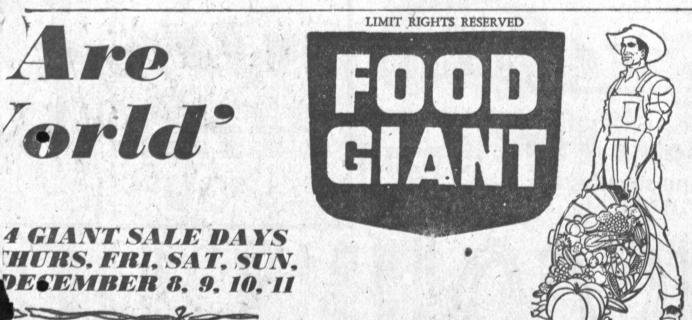
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4 GIANT SALE DAYS

DECEMBER 8, 9, 10, 11

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## Flame Tokay Torte Party Date Dessert Serve Old Favorite A Tasty New Way

textured Flame Tokays add whipped cream, then spread kin pie. But taste, like times, rich color and interest to this between chocolate wafers. change and today's families

cold water. Combine ½ cup ing combination. Cut the cake on the diagonal for handsome spoon grated orange rind and 1 cup orange juice; heat to boiling. Add softened gelating the carefully and keep in the boiling. Add softened gelating the carefully and keep in the book of the carefully and keep in the carefully also carefully and keep in the carefully also carefully and keep in the carefully also carefully and keep in the carefully also carefully and keep in the carefully also carefully and keep in the carefully and keep in the carefully also carefully also carefully and keep in the carefully also carefully also carefully also carefully and carefully also car boiling. Add softened gelatin, freezer. stirring until dissolved. Blend Chop 1 1/3 cups pitted appetites. in 1 tablespoon lemon juice. fresh California dates. Com-

to serve. Makes 8 to 12 serv-

CHRISTMAS GIFT

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"Date Cream Chocolate Torte" makes an impressive Roll" is an easy-to-make, de-colors, newly bountiful garappearance at a company lectable dessert. Its date-orbuffet. The beautiful, crisp-ange filling is folded into dens, and best of all, pump-

The trio of flavors-choco-vote for up-todate, tantalizing Rinse 2 cups Tokay grapes; late, orange and fresh Cali-halve and seed. Soften 2 envel-fornia dates—is an interest-ites. They want pumpkin pie opes plain gelatin in ½ cup ing combination. Cut the cake

Tokays. Line sides and bot- (2 cups) heavy cream until flavor, to assure you of taster thickens slightly (about 3 tempting success every time. minutes). pan with 3½ dozen small date-orange mixture. Using 34

# Delicious Dessert

Makes 12 servings.

"Tokay Orange Cream" is a mas. We have yet to see the perfect dessert to serve after man who couldn't fit another a bounteous autumn dinner. dozen or so bulbs into his A tangy orange-flavored Baplot of ground. And many's varian cream holds crisp the apartment dweller who Flame Tokay grape halves, would pot up some bulbs for surrounded by a circle of lady fingers. This Tokay grape and gelatin cream dessert easy to make and very handsome, will appeal to little children as well as adults.

> Dissolve 1/4 cup sugar and 1 (3-ounce) package lemonflavored gelatin in 1 cup boiling water. Add grated rind 1 orange, 3/4 cup orange juice and 1/8 teaspoon salt. Cool until slightly thickened.

Meanwhile, halve and seed with rotary beater until light and fluffy. Whip 1 cup whipping cream and fold into gelatin. Reserve a few grapes individual sional skill. to gelatin mixture.

Arrange 3 or 4 lady fingers around sides of each dessert dish, and fill dish with gelatin mixture. Sprinkle remaining Tokays on top, Chill until firm. Makes 6 to 8 serv-

Use classified ads for quick results. Phone DA 5-1515.

Autumn brings us riotous mands for seconds. Pumpkin Chiffon Pie 1 envelope unflavored gela-3/4 cup firmly packed brown sugar, divided 1/2 teaspoon each, salt, nutmeg and ginger 1/s teaspoon cloves 1 teaspoon cinnamon

> 34 cup evaporated milk 3 eggs, separated 11/4 cups canned pumpkin

1 9-inch baked crumb\* or also appeases their hearty pastry pie shell Tangy nutmeg and cinna-Mix together gelatine, 1/2 Cool until slightly thickened. Whip 1 cup heavy cream unand 1 teaspoon grated orange

whip 1 cup heavy cream unand 1 teaspoon grated orange

sugar adds an enticing sweetand spices in medium saucetil stiff. Whip gelatin until rind, 2 tablespoons sugar and ness. But the smooth-textured pan. Stir in evaporated milk

dash of salt in a saucepan. filling comes from the use of and egg yolks; blend well. Fild in whipped cream, ½ Cover and simmer 10 minutes, evaporated milk. The blend- Place over low heat and cook, cup orange sections, 1/2 cup until the sauce is thickened. able qualities of compliment stirring constantly, until geltoasted flaked coconut and Cool, then chill. Whip 1 pint every ingredient and each atine dissolves and mixture

The family will love your Remove from heat; stir in lady fingers, placing curved of the date cream, spread 3 "new" pumpkin pie and pumpkin. Chill, stirring occaside of lady fingers against dozen (2-inch) chocolate wa- friends who drop by will sionally until mixture fers. Pile in stacks of 6 wafers, want your "secret" ingredi- mounds when dropped from Carefully turn gelatin mix- then put together in a long ent. But it really is no secret. a spoon (about 1 hour). Beat ture into pan over lady fin- lengthwise roll. Frost outside Pumpkin pie, made with al- egg whites until stiff, but not gers. Chill overnight, or at of the roll with remaining ways dependable and easily dry. Gradually add remainleast 4 hours. Remove sides of date cream. Chill at least 3 available evaporated milk, is ing 1/4 cup of brown sugar pan and cut torte into wedges hours. Garnish the top with a treat any family can enjoy, and beat until very stiff. Fold 8 pitted fresh California dates. They can have it with a crun- into pumpkin mixture. Turn Slice on the diagonal to serve, chy, cracker crust or a pastry into pie shell; chill until firm shell, which ever they prefer. (4 to 6 hours or overnight).

## Use Classified Ads-Phone DA 5-1515

Either way there'll be de- Yield: 1 9-inch pie.

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